

Basic Food Flavors, Inc. Las Vegas, NV

The following is a timeline of events concerning the recall associated with Basic Food Flavors, Inc.:

- 1980 Basic Food Flavors (BFF), Inc. begins operations manufacturing in Los Angeles specializing in soy concentrates.
- 1990 BFF relocates to Las Vegas.
- 2008 Plant expansion completed to increase production of hydrolyzed vegetable protein (HVP).
- June 18, 2009 Nevada State Health Division staff inspects the BFF plant as part of an FDA contract (inspection report attached). No violations noted during the inspection.
- July 10, 2009 Southern Nevada Health District staff conducts a routine inspection of the BFF plant. No violations noted during the inspection of the dry processing plant (where the Salmonella contamination is later found).
- January 13, 2010 BFF takes and processes 60 environmental samples (swabs) resulting in 5 positive results for Salmonella (unknown type)
- January 26, 2010 BFF takes and processes an additional 20 environmental samples in the areas previously testing positive for Salmonella resulting in 5 positive results in an area adjacent to where finished product packaging occurs.
- February 12, 2010 FDA initiates an inspection of BFF following a self-reported finding of Salmonella Tennessee in a Nestle finished product. The suspected product, HVP, was only manufactured once in the past year (September 17, 2009). The production line is also used for the manufacture of other dry products.
- FDA representative Luis Solorzano contacts Nevada State Health Division staff to inform them of FDA's investigation and asks that no action be taken at this time.
- February 14-16, 2010 An FDA 4-man team conducts a walk-through of the BFF production line initially collecting 52 environmental swabs from food contact surfaces. FDA notes violations to include standing water, malfunctioning drains and odors associated with the drains. FDA collects an additional 32 environmental swabs from non-food contact surfaces. BFF reveals that they only test finished product if requested by the customer. FDA notes that employees provide conflicting information regarding the frequency of cleaning. BFF is still manufacturing product but has voluntarily stopped distribution.
- February 18, 2010 An FDA 5-man team continues inspecting the BFF plant. The results of 40 environmental sample tests return 12 positive Salmonella (unspecified types). Additional environmental samples are taken as FDA continues inspection of BFF plant.
- February 21, 2010 Luis Solorzano contacts Joe Pollock, Nevada State Health Division, to discuss the Health Division's ability to quarantine and/or destroy product. Mr. Pollock informs FDA that either the Health Division or Southern Nevada Health District has the ability to quarantine and ultimately destroy adulterated product. Mr. Solorzano informs Mr. Pollock that a positive result for Salmonella Tennessee from the BFF plant matches the strain of Salmonella Tennessee found in the finished Nestle product. FDA denies Mr. Pollock's request for copies of the positive test

results. FDA also declines Mr. Pollock's offer to send an inspector to the BFF plant to discuss a recall (voluntary or otherwise).

- February 22, 2010 FDA conducts a conference call to discuss plans for a voluntary recall of BFF product. Southern Nevada Health District staff participates in the call.
- February 24, 2010 FDA releases their Salmonella Tennessee\2010\Hydrolyzed Vegetable Protein (HVP) Situation Report (attached). FDA conducts a conference call with BFF legal representation to discuss a voluntary recall.
- March 1, 2010 FDA begins issuing notices of a voluntary recall of products that include BFF HVP.
- March 8, 2010 FDA requests Southern Nevada Health District assistance should BFF attempt to resume production. Southern Nevada Health District agrees to take action as necessary.