

## **RCL FOODS Daily Bulletin 5 March 2018**

At RCL FOODS our first concern is the wellbeing of our consumers. We are therefore focused on informing and protecting consumers. We are dedicated to ensuring food safety. This bulletin communicates as widely as possible, the facts we know and the actions we are taking to deal with concerns about Listeriosis. The bulletin will be updated and published regularly.

### **What we know so far :**

1. Cooked food is safe. Cooking kills listeriosis. The government health warning concerns “ready to eat” processed meat products, such as polony, viennas, sausages and other cold meats.
2. The Department of Health has concluded that the source of the recent outbreak of listeriosis was polony from a production facility in Polokwane. This facility is not owned by RCL FOODS.
3. The Minister of Health has announced that RCL FOODS polony products have tested positive for a form of listeriosis, but not the ST6 sequence responsible for the outbreak. RCL FOODS awaits the report in this regard.
4. The Department of Health has not yet concluded its investigation of the RCL FOODS polony production facility in Wolwehoek. The test results of environmental samples are still outstanding. As a precautionary measure, however, the government has issued a recall notice for all polony products from the Wolwehoek facility.
5. RCL FOODS has recalled all its polony products from its entire customer base.
6. Rainbow polony products can be returned to retailers for a refund.
7. The recall concerns polony, not chicken. No Rainbow Chicken products are produced at the Wolwehoek facility, and no fresh or frozen Rainbow Chicken is subject to recall.
8. Rigorous food safety procedures are in place at all RCL FOODS facilities, including Wolwehoek, in line with the company’s strict food safety protocol. These include rigid controls to mitigate any food safety risks, including microbiological risks at all of our food production facilities.

### **What we have done so far:**

1. RCL FOODS is co-operating fully with the government in its efforts to end the listeriosis outbreak.
2. As a precautionary measure, we have further strengthened our food safety measures and procedures in recent months. This has been done even though all of our facilities were already FSSC (Food Safety System Certification) 22000 or ISO 22000 compliant.
3. RCL FOODS is working closely with the Department of Health, the Department of Agriculture, Forestry and Fisheries (DAFF), and the National Institute of Communicable Diseases (NICD). RCL FOODS is sharing all results from its testing, both internally and externally, with the relevant authorities.
4. We have ordered, as a precautionary measure, the recall of all polony products produced at the Wolwehoek facility. This has been done even though the specific strain of the pathogen responsible for the listeriosis outbreak has to date not been linked to Wolwehoek or to any other RCL FOODS facility.
5. Also as a precautionary measure, production of Rainbow polony has been suspended.
6. We have instituted a money-back guarantee for consumers returning Rainbow polony products to retailers.
7. We have commissioned an independent testing of food samples and the environment at the Wolwehoek facility. We expect those results later this week.
8. We have requested the detailed reports from the Department of Health on the tests conducted to date.
9. We are conducting enhanced testing of all our facilities and products.

10. We have dedicated a team of experienced executives to manage our response to the Listeriosis outbreak.
11. We have contacted all of our customers and suppliers, and informed them of the government statement and the product recall.
12. We have issued a media statement to advise the public of the government statement and the product recall.
13. We have issued a statement on the JSE SENS news service to advise shareholders of the government statement and the product recall.
14. We have issued internal notices to advise all of our staff of the government notice and the product recall.
15. We have set up a consumer hotline (0 800 204 675)
16. RCL FOODS is also supporting the efforts of Prof Lucia Anelich, a leading South African food safety expert, who is setting up a website [www.listeriosisfacts.co.za](http://www.listeriosisfacts.co.za) to provide independent expert information on listeriosis.