



06 March 2018

RCL FOODS Bulletin

RCL FOODS is publishing this update on yesterday's bulletin to continue our focus on informing and protecting our 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 as cooking kills listeria. 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 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 *Listeria monocytogenes*, but not the ST6 sequence responsible for the outbreak.
4. The Department of Health has not yet concluded its investigation of the RCL FOODS polony production facility in Wolwehoek. We await the report to confirm the results.
5. RCL FOODS has recalled all its polony products as a precautionary measure from its entire customer base.
6. Rainbow polony products can be returned to the store where the product was purchased for a full refund.
7. The recall concerns only polony. All other Rainbow Chicken products produced at our other plants are not subject to this recall. This includes fresh & frozen products.
8. Rigorous food safety procedures are in place at all RCL FOODS facilities 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. This includes compliance to the notice issued by the Department of Health in terms of Section 83 (1) and (2) of the National Health Amendment Act (No 12 of 2013), which has resulted in a halt of all production at our Wolwehoek facility.
3. We are working closely with the Department of Health, the Department of Agriculture, Forestry and Fisheries (DAFF), and the National Institute of Communicable Diseases (NICD). We are sharing all results from its testing, both internally and externally, with the relevant authorities.





4. We have further strengthened our food safety measures and procedures.
5. As a precautionary measure, we have recalled all our 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 plant or to any other RCL FOODS facilities.
6. We have instituted a money-back guarantee for consumers returning Rainbow polony products to retailers.
7. All our product samples analysed at an independent laboratory have to date tested negative for Listeria. We await our results for environmental swabs which would include DNA analysis.
8. We have requested the detailed reports from the Department of Health on the tests conducted to date.
9. We have dedicated a team of experienced executives to manage our response to the Listeriosis outbreak.
10. We have contacted all of our customers and suppliers, and informed them of the government statement and the product recall.
11. We have issued a statement to advise the public of the government statement and the product recall.
12. We have issued a statement on the JSE SENS news service to advise shareholders of the government statement and the product recall.
13. We have issued internal notices to advise all of our staff of the government notice and the product recall.
14. We have issued regular updates to public via our social media channels as well as our daily bulletin updates to media and all other stakeholders.
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 has set up a website www.listeriosisfacts.co.za to provide independent expert information on the listeriosis outbreak.

