

Can you spot the Product Recall risks lurking inside the Produce Factory?



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At Great American Insurance Group, we can help you find potential Product Recall risks in the Consumable Products, Consumer Goods and Component Parts industries. Take a look at the lurking dangers throughout the Produce Factory – are your customers protected?

- 1** Cans of corn did not contain proper labeling of ingredients, resulting in a mass outbreak of allergic reactions.
- 2** The package sealing used was inadequate, causing food to spoil before the expiration date.
- 3** Packaging material for fruits and vegetables was kept on the floor, leading to cross-contamination.
- 4** Baskets used to transport produce previously carried tree nuts. The allergen transferred onto the apples, resulting in a series of allergic reactions.
- 5** Dirty and unsanitary floors caused mold to travel from the drain to points on the processing line.
- 6** A leaky roof led to salmonella growth, which spread throughout the building and onto the equipment.
- 7** Contaminants entered the processing plant on an employee's shoe, leading to an infectious disease outbreak.
- 8** The bathroom door was left open, causing airborne pathogens to spread onto the processing equipment.
- 9** The wrong chemical rinse was used on cucumbers, causing a wave of food poisoning.
- 10** A leaky faucet dripped dirty water on ready-to-eat strawberries, leading to contamination.
- 11** Melons were stored improperly and did not meet temperature standards, causing a widespread salmonella outbreak.



- 12** Rusty materials were used when canning green beans, causing iron contamination.
- 13** Improper security and ventilation allowed insects to enter the plant and contaminate pieces of fruit.
- 14** Cans of vegetables were found with pieces of plastic inside, causing them to be pulled off store shelves.
- 15** Metal cans were recalled due to their sharp edges, which led to the possibility of bodily injury.
- 16** Gloves were not worn by an employee while sorting, causing tomatoes to test positive for E. coli.
- 17** A hairnet was not worn by an employee, causing physical contaminants to land in the food being processed.
- 18** A mislabeled chemical was used in the canning of pears, causing consumers to suffer major illnesses.
- 19** Damaged refrigeration equipment resulted in glass fragments mixing with bags of apples.
- 20** Mislabeled material was used in the packaging of carrots, causing an allergic outbreak.
- 21** Poorly maintained equipment allowed oil to leak from the machinery onto the food and conveyor belt, causing contamination.
- 22** Trash cans were kept too close to baskets of tomatoes, causing bacteria to spread onto them, which led to a major disease outbreak.

For more information, contact your Great American Specialty E&S underwriter today!