



May 29, 2008

The Honorable John D. Dingell
Chairman
Committee on Energy and Commerce
U.S. House of Representatives
2328 Rayburn House Office Building
Washington D.C. 20515

The Honorable Bart Stupak
Chairman
Subcommittee on Oversight and
Investigations
Committee on Energy & Commerce
U.S. House of Representatives
2352 Rayburn House Office Building
Washington D.C. 20515

Dear Congressmen:

I am pleased to respond to your May 8 request for information regarding the processing of food products by Lakeside Foods, Inc. We share your commitment to food safety. In fact, our company celebrated our 120th anniversary as a food processor over the past twelve months. From our humble beginning in 1887 when pioneer canner Albert Landreth began production in Wisconsin's first vegetable canning plant at Manitowoc, today Lakeside is a national leader in the production and sales of Midwest vegetables. Peas, beans, corn and a full line of table vegetable products are produced for private label retail and food service customers throughout the United States and around the world.

My responses to your questions are as follows:

Question #1. A list of all food recalls and food safety alerts issued by your company. For each recall or food safety alert, please provide the date of the recall or alert, the product and the brand affected, and the reason for the recall or alert. If the food was affected by microbial or chemical contamination, please identify the contaminant.

Answer to question #1. See attachment 1 for a list of the recalls issued by the company since January 1, 2000. There were six recalls in all. All of these recalls were voluntary, and FDA was notified of each recall. None involved consumer illnesses or injuries. We did not initiate nor are we aware of "food safety alerts" involving our products.

Question #2. For each brand or kind of product, please list all instances when internal microbiological testing was found to be positive for the presence of E. coli, Salmonella, Cyclospora cayetanensis, Cryptosporidium, hepatitis A, Clostridium botulinum, or Listeria in excess of the highest limit acceptable to the Food and Drug Administration (FDA) or any State regulatory authority.

Answer to question #2. During the time period in question, there was one positive test for the organisms identified above on our finished products. (See Attachment 2 for data.) This was a test conducted on product that had been quarantined by the company's Quality Assurance department. The product in question was destroyed before it was packaged and distributed to the public. We did not include, in this answer, results from generic E. coli tests because there is no FDA level for acceptance or non-acceptance for these organisms. Rather, FDA regards generic E. Coli as an indicator organism. The pathogenic strain is E. coli 0157:H7.

Question #3. For each kind or brand of product, please list the instances when internal testing was found to be positive for the presence of a chemical contaminant at levels in excess of the highest limit acceptable to FDA or any State regulatory authority.

Answer to question #3. We are not aware of any positive test results from internal testing of our finished products for any chemical contaminant at levels in excess of the highest limit acceptable to FDA or any State regulatory agency. Pesticides are the primary chemicals of concern with our vegetable products. We control pesticides by taking ownership of the application process. Chemicals, applied to our crops, are specified by Lakeside and applied by Lakeside contracted applicators. Audit tests during this time period found no chemical residues in excess of the highest limit acceptable to FDA or State authorities.

Question #4. For products imported into the United States for handling or processing by any facility operated by your firm, please list the instances when internal or outside laboratory testing was positive for the presence of either a chemical or microbiological contaminant in excess FDA or State regulatory limits.

Answer to #4. We also are not aware, for imported products or ingredients, of any positive test results from internal or outside testing of our finished products for any of the microbiological contaminants listed in your letter or chemical contaminants at levels in excess of the highest limit acceptable to FDA or any State regulatory agency. Once again, the main concern would be to guard against improper use of pesticides. The foreign suppliers that Lakeside has worked with control and document the application of pesticides much like Lakeside does. Supplier pesticide application records are available for Lakeside's review upon request. Lakeside has no pesticide test result in excess of U.S. limits as a result of internal or outside laboratory testing.

Question #5. For each of the above items, please specify whether FDA was notified, and if not, why not.

Answer to question #5. FDA was notified of all of the voluntary recalls listed in the response to question #1. Regarding question #2, FDA was not notified about the positive test because this was company quarantined product, and it was destroyed before any distribution to consumers.

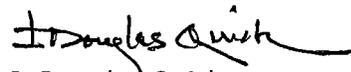
Question #6. Please supply a list of all instances where FDA or any State regulatory authority was denied entrance to any facility, foreign or domestic, or denied access to any records regarding microbiological or chemical testing performed on products processed at the facility. This request encompasses denials of initial requests for entry or such testing record regardless of whether the plant or its records were to be made available at a later date.

Answer to Question # 6. During the time in question, Lakeside has permitted FDA and State inspectors to enter and inspect our facilities as required. As a processor of low acid canned foods, FDA is authorized to inspect our records that document the adequacy of the processes we use to make our products commercially sterile. We have provided FDA and State access to these records. Furthermore, when we recalled product, we further assisted FDA's investigations by voluntarily providing inspectors with records that further documented product conditions or distribution. See Attachment 3 for additional information.

I hope this information is responsive to the Committee's request. **Please note that we regard the information in the attachments to this letter to be confidential business information and request 72 hours advance notice if you choose to release it to the public.**

Please contact us if you need additional information or clarification.

Respectfully,



J. Douglas Quick
Chairman and CEO
Lakeside Foods, Inc.

cc: The Honorable Joe Barton
Ranking Member
Committee on Energy and Commerce

The Honorable John M. Shimkus
Ranking Member
Subcommittee on Oversight and Investigations