

**In a nutshell:** A food recall is defined as an action to remove from sale, distribution and consumption, foods which may pose a safety hazard to consumers. Food businesses can receive recall notifications through the Rapid Alert System.

A food product may occasionally need to be recalled (when customers are asked to return or destroy a product) due to a problem, which could be:

- physical contamination, such as glass or metal fragments
- chemical contamination, such as excessive levels of chemical contaminants
- containing harmful microorganisms
- containing food allergens without correct labels

Food businesses might learn about the problem of the food product from:

- the product's manufacturer
- a supplier or distributor
- a trade organisation
- the Centre for Food Safety (CFS)

Food businesses might identify a problem in a food product that makes it potentially unsafe to consume. If this occurs, they should immediately stop using or selling it and notify the CFS. They might need to alert anyone who has used or plans to use the product in issue.

## Rapid Alert System

The CFS has been continuously tracking overseas food safety incidents and evaluating their potential effects on local public health. When a local impact is likely, the CFS will notify the trade and the general public so that they can act as soon as possible. Through the CFS' Rapid Alert System, food businesses can now receive alert messages related to food product recall by email, fax, and SMS.

[Click here](#) to learn more and to register for the system.