



March 18, 2015

Blue Bell Creameries- Listeria Class 1 Recall

At a Glance: Blue Bell Creameries, a Brenham, TX establishment, is issuing a Class I Recall on several ice cream products including a Vanilla Ice Cream Bar and a Vanilla Sliced Ice Cream Bar under the Blue Bell Brand distributed by US Foods. The recall affects ALL lot codes for all both products with production dates from January 2014 to date. These products have been linked to a *Listeria* outbreak investigation. For the FDA Advisory Notice and the list of all products affected beyond the US Foods products affected go to:
http://www.fda.gov/Safety/Recalls/ucm438626.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

The Issue: Listeriosis is a rare but serious illness caused by eating food contaminated with the bacteria called *Listeria monocytogenes*. Anyone who experiences fever and muscle aches, sometimes preceded by diarrhea or other gastrointestinal symptoms, or develops fever and chills after eating the ice cream should seek medical care and tell their health care provider about any history of eating the ice cream. Symptoms can appear from a few days up to a few weeks after consumption of the contaminated food. For more information on *Listeria* visit <http://www.cdc.gov/listeria/>.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Only two US Foods distribution centers are affected by this recall and staff at these DCs have already begun to contact affected customers. If you purchased a recalled product from us, you will be contacted shortly, or have already been contacted. If you purchased products elsewhere, use the information above to check with your supplier. Note that this recall affects additional products not distributed by US Foods, if you have any questions or a complete list go to the FDA notice link mentioned above.

What You Can Do:

- IF you purchase ice cream bars regularly check on the brand
- IF the brand is Blue Bell, go to FDA web site for information.
- Make sure that all recall products are destroyed in a manner that prevents others from eating them
- Do not use any of these products as ingredients in recipes
- Persons who think they may have become ill with a food-borne illness should consult their health care providers
- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled?
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues
- Help us serve you better. Provide your distribution center with a valid email address so we may provide you with recall information faster.

Customer Contact: Stacy Roth, Corporate Recall Specialist (847.232.5898)
Media Contact: Michelle Calcagni, Senior Director of Corporate Communications (847.720.1652)



FAST FACTS

US Foods Policy:

This *Fast Facts* is based on the best available information when written. Recalls can be expanded or impact additional product as additional suppliers verify their own supply chains. An updated Fast Facts will be provided as new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.