

February 1<sup>st</sup> 2011

## Salmonella Recall Cilantro

At a Glance: Sabor Farms, LLC. of Salinas, CA is recalling fresh cilantro because it has the potential to be contaminated with *Salmonella*. The cilantro was distributed mostly at retail stores in multiple states under the Nature's Reward, Ocean Mist, Queen Victoria and Tanimura & Antle labels around January 14. However some product was also distributed to foodservice establishments. No other brands are affected and there have been no illnesses reported.

The Issue: The *Salmonella* contamination was detected in a USDA Microbiology Data Program test of cilantro harvested by Sabor Farms. Symptoms of *Salmonella* infection include fever, abdominal cramps, and diarrhea which may be bloody. Most infected people recover within a week; however, some may develop complications that require hospitalization.

Am I Impacted? U.S. Foodservice has already contacted any customers that were affected by this recall. If you purchase any of the products and brands affected from a Retail store or another distributor contact them to ensure that you are not affected. You can also contact Sabor Farms at (831) 970-9754 for a complete list of lots affected.

US Foodservice Position: At U.S. Foodservice we take food safety very seriously. We also understand the extreme sensitivity of our customers to food-related health issues and are committed to keeping our customers abreast of the latest developments as fast as we get the information.

### What You Can Do:

- Avoid eating or serving recalled products
- Do not use any recalled products as an ingredient in recipes
- Discard recalled products in a manner that prevents others from eating them
- 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? Typically only specific lot codes are affected.
- 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 reach you with recall information.

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.