

March 7th 2011

Hazelnuts Recalled

At a Glance: DeFranco and Sons of Los Angeles, CA, is recalling bulk and consumer-packaged in-shell, hazelnut and mixed nut products containing hazelnuts because they may be contaminated with *Escherichia coli* O157:H7 bacteria (*E. coli* O157:H7). The recall was initiated after the nut products were linked to 7 illnesses in the states of MI, MN, and WI. To-date, no *E. coli* O157:H7 has been detected in the nut products.

The Issue: DeFranco and Sons received the in-shell nuts from suppliers or growers and subsequently distributed the nuts nationwide. The FDA Recall notice is posted at <http://www.fda.gov/Safety/Recalls/ucm245795.htm>. Symptoms of *E. coli* O157:H7 infection may include abdominal cramps and diarrhea which is often bloody. Most infected people recover within a week; however, some may develop complications that require hospitalization.

Am I Impacted? **U.S. Foodservice customers are not affected by this recall.** No recalled product was sold to U.S. Foodservice. These nuts are typically sold in bulk bins in retail facilities.

US Foodservice Position: Bulk hazelnuts may be used as an ingredient in many products. We are monitoring the situation and contacting our suppliers to be prepared if additional recalls become necessary.

What You Can Do:

- Because this product is normally served in the home, please share this information with employees and others
- 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.