



September 29, 2011

Romaine Lettuce Class I Recall

At a Glance: **True Leaf Farms** of Salinas California is issuing a voluntary recall of chopped romaine lettuce for potential of contamination with *Listeria monocytogenes*. The recall is limited to 2# bags of chopped romaine lettuce– Bag and box code B256-46438-8 with a use-by date of 9/29/11. Several foodservice brands are affected. Find more information at http://churchbrothers.com/content/?page_id=1920. No illnesses have been associated with this product.

The Issue: Routine FDA testing found the bacteria in a sample of chopped romaine lettuce. *Listeria monocytogenes* is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Am I Impacted? A small number of U.S. Foodservice customers were affected. **All impacted customers have been notified directly.**

US Foodservice Position: At US 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 any recalled products
- Do not use any of these products as ingredients in recipes, even if cooked.
- 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.