



6/08/2016

Club Chef LLC – *Listeria monocytogenes* Class 1 Recall

At a Glance: Club Chef LLC, a Covington KY establishment, has issued a Class 1 recall on Diced Yellow and Sliced Yellow Onions due to the potential contamination of *Listeria monocytogenes*. The supplier identified various Use by Dates and Julian Dates with numerous products associated with the contamination.

All US Foods vendors are aware of the recall and are checking their shipments. US Foods has notified its affected distribution centers and customers, but additional recalls and notifications may continue as this situation evolves. Multiple recall notifications may be issued.

The Issue: *Listeria* is a bacterium that can cause high fever, severe headache, neck stiffness, and nausea usually within 3 weeks after exposure. *Listeria* can cause a potentially fatal disease called Listeriosis, a serious infection usually caused by eating food contaminated with the bacterium *Listeria monocytogenes*, is an important public health problem in the United States. The disease primarily affects older adults, pregnant women, newborns, and adults with weakened immune systems. However, rarely, persons without these risk factors can also be affected. The risk may be reduced by following recommendations for safe food preparation, consumption, and storage. For more information please visit <http://www.cdc.gov/listeria/>.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our nine (9) distribution centers affected by this recall 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.

Why Do Recalls Expand? Manufacturers expand recalls as they verify their own supply chains. In addition, federal and local governments often do additional product testing that leads to an expansion. US Foods will provide updated Fast Facts as new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.

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.
- Follow instructions to discard recalled products in a manner that prevents others from eating them.
- Wash and sanitize display cases and refrigerators where potentially contaminated products were stored.
- Operators who have processed any potentially contaminated products need to be concerned about cross-contamination.
- Wash and sanitize cutting boards, surfaces, and utensils used to prepare, serve, or store potentially contaminated products.
- Wash hands with warm water and soap following the cleaning and sanitation process.
- Persons who think they may have become ill with a food-borne illness should consult their health care providers.
- For food safety questions call FDA at 1-888-SAFEFOOD (Mon-Fri from 10- 4 PM EST) or go to <http://www.fda.gov/default.htm>

Disclaimer: The information in this document is provided for informational purposes and is not meant to substitute for the advice of a physician or other health professional. The accuracy of the information provided is based on data US Foods receives from manufacturers and may include information derived from a third party source such as the U.S. Food and Drug Administration, the U.S Department of Agriculture, and the Centers for Disease Control and Prevention. US Foods neither assumes any legal liability nor makes any warranty or guarantee, either express or implied, regarding the completeness, accuracy, or usefulness of this information.

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