



02/10/2017

Deutsch Kase Haus, LLC – *Listeria monocytogenes* -Class 1 Recall

At a Glance: Deutsch Kase Haus, LLC, of Middlebury, IN, issued a Class 1 recall on various Cheeses and Lot codes due to potential contamination of *Listeria monocytogenes*. Sargento Foods Inc. and Guggisberg Cheese Inc. have also recalled Colby and Pepper jack Cheeses. Recall of these products was initiated following a notification by the Tennessee Department of Agriculture that some of the products manufactured on 11/03/ 2016, 11/10/2016 & 11/18/2016 have the potential to be contaminated with *Listeria monocytogenes*. Per the supplier no illnesses have been reported to date in connection with this problem.

The Issue: *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. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, listeria infections can cause miscarriages and stillbirths among pregnant women.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. US Foods has 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

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FAST FACTS

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.