



05/11/2017

Food Innovation – *Norovirus* - Class 1 Recall

At a Glance: Food Innovation, a Springs, FL establishment, issued a Class 1 recall on Oysters due to possible Norovirus contamination. All shellfish harvested from 3/15/17 to 4/11/17 from the implicated portion of the Hammersley Inlet growing area is being recalled and the area is closed. Oyster associated Norovirus-like illnesses were reported by the Washington State Department of Health.

The Issue: Norovirus causes inflammation of the stomach, intestines, or both. This is called acute gastroenteritis. The most common symptoms are diarrhea, throwing up, nausea, and stomach pain. Other symptoms include fever, headache, and body aches. A person usually develops symptoms 12 to 48 hours after being exposed to norovirus. Most people with norovirus illness get better within 1 to 3 days. If you have norovirus illness, you can feel extremely ill and throw up or have diarrhea many times a day. This can lead to dehydration, especially in young children, older adults, and people with other illnesses. Symptoms of dehydration include decrease in urination, dry mouth and throat, and feeling dizzy when standing up.

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 based on data US Foods receives from manufacturers and may include information derived from a third party



FAST FACTS

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