



FAST FACTS

5/31/2016 (edited)

General Mills – *E.coli* O121 Class 1 Recall

At a Glance: General Mills, Inc., of Minneapolis, MN is issuing a class 1 recall on Gold Medal and Pillsbury Hotel & Restaurant Flour, Gold Medal All Purpose Flour and Gold Medal Wondra due to the potential presence of *E. coli* O121(E.coli). Supplier reported various lot codes and recalled product was also reported by DOT Foods. More information can be found on <http://www.generalmills.com/flour>.

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 recalls notifications may be issued.

The Issue: People usually get sick from Shiga toxin-producing *E. coli* (STEC) 2-8 days (average of 3-4 days) after swallowing the organism. Most people infected with STEC develop diarrhea (often bloody) and abdominal cramps. Most people recover within a week. Some illnesses last longer and can be more severe, resulting in a type of kidney failure called hemolytic uremic syndrome (HUS). HUS can occur in people of any age, but is most common in young children under 5 year's old, older adults, and people with weakened immune systems. Symptoms of HUS can include fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, and decreased urination. People who experience these symptoms should seek emergency medical care immediately. For more information <http://www.cdc.gov/ecoli/2013/o121-03-13/signs-symptoms.html>

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our fifty-two (52) 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

Customer Contact: Amal Muhsin, Corporate Recall Specialist (847.720.3183)
Media Contact: Lisa Lecas, Director, Public Relations and Social Media (847.720.8243)



FAST FACTS

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.