



2/25/2016

Jack and the Green Sprouts- E. Coli O157 Class 1 Recall

At a Glance: Jack & the Green Sprout Inc. a River Falls, WI establishment, is issuing a Class1 Recall on Alfalfa and Alfalfa Onion Sprouts due to possible contamination of E.coli O157. This is under a Packer Label, also distributed by Russ Davis Wholesale. Nine illnesses have been reported with all lot codes investigated. The CDC's PulseNet database is what allowed Minnesota and Wisconsin officials to determine that all nine of the outbreak victims were infected with the same E. coli O157. Sprouts from Jack & The Green Sprouts may be packaged in plastic clamshells with brightly colored round labels on top that note the sprout variety.

The Issue: E.coli O157 is a bacterium that can cause bloody diarrhea, dehydration, and vomiting usually within 3-4 days after exposure. In severe cases, it can cause kidney failure. The very young, seniors, and persons with weak immune systems are the most susceptible to food borne illness. Always consult a health care professional if you believe you have contracted a food borne illness. For more information please visit <http://www.cdc.gov/ecoli/>

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

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>

US Foods Policy:

This *Fast Facts* is based on the best available information when written. Recalls can be expanded or impact additional product as additional suppliers verify their own supply chains. An updated Fast Facts will be provided as new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.

Customer Contact: Stacy Roth, Corporate Recall Specialist (847.232.5898)
Media Contact: Lisa Lecas, Director, Public Relations and Social Media (847.720.8243)