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## **Maglio Produce –*Salmonella* Class 1 Recall**

**At a Glance:** Maglio Produce, a Glendale, Wisconsin establishment, has issued out a Class 1 recall on cucumbers due to the contamination of Salmonella after FDA lab results tested positive for the bacteria. Per the supplier various lot codes are affected and at this time there has been no reported illnesses.

**The Issue:** Salmonella is a bacterium that can cause diarrhea, fever, and abdominal cramps usually within 12-36 hours after exposure. 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/salmonella/>.

**Am I Impacted?** US Foods' number one priority is to notify any customer impacted by a recall. Our four (4) 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.