



Marathon Enterprises Inc - Extraneous Materials -Class 1 Recall

At a Glance: Marathon Enterprises Inc., a Bronx, N.Y. establishment, issued a Class 1 recall of hot dog products that may be contaminated with extraneous materials, specifically bone fragments. The beef and pork hot dog and sausage items were produced on various dates between March 17, 2017 and July 4, 2017. More information can be found on: <https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2017/recall-082-2017-release>

The Issue:

Some foreign material can cause injury if consumed. This injury can be related to the mouth, digestive tract, or respiratory system. Lacerations, choking (rarely), dental damage, and illness can be the results of ingestion of foreign objects. Consumers should avoid eating contaminated products

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>

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