



3/2/2016

Maytag Dairy Farms Inc *Listeria monocytogenes* Class 1 Recall

At a Glance: Maytag Dairy Farms Inc. a Newton, Iowa establishment, is issuing a Class1 Recall on "Maytag Blue" blue cheese wedges, wheels and crumbles due to possible contamination of *Listeria monocytogenes* (*Listeria*). This expansion recall is of 35 lots of 1, 4 and 8 oz. wedges and 2 and 4 lb. wheels; and 43 batches of 8 oz. crumbles and 5 lb crumbles with various lot codes. This is also under the Pacific Cheese Company, Paris Brothers, Rumiano Cheese labels, as well as distributed by R.W.Zant. Additionally, cheese used in stuffed olives from Food Innovations with additional lots is considered part of the recall. For more information please visit: http://www.fda.gov/Safety/Recalls/ucm488124.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

All US Foods suppliers are aware of the recall and are checking their shipments. US Foods notified affected divisions and customers already, but additional recalls and notifications may continue as this situation evolves so, be aware and look out for multiple recalls notifications.

The Issue: *Listeria* is a bacterium that can cause high fever, severe headache, neck stiffness, and nausea usually within 3 weeks of exposure. *Listeria* can cause a potentially fatal disease called listeriosis. Healthy people rarely contract listeriosis however, it can cause miscarriages and stillbirths in pregnant women as well as fatal infections in those with weakened immune systems such as the very young, seniors, and persons with HIV or undergoing chemotherapy. 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/listeria/>.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our 29 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.

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



FAST FACTS

- 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