



10/06/2016

McCormick & Company Inc. - Undeclared Milk Allergen- Class 1

Recall

At a Glance: McCormick & Company Inc., a Hunt Valley, MD establishment, is initiating a Class 1 recall on Club Size Original Taco Seasoning, 24 ounce bottle, UPC 52100302461 with a best by date codes between June 27, 2018 and September 16, 2018 due to an unlabeled milk allergen. This recall does not impact any other McCormick products or pack sizes of Original Taco Seasoning mix. To date, McCormick has received one notice of an allergic reaction related to the product covered by this recall.

The Issue: Food allergy symptoms typically appear anywhere from minutes to two hours after a person has consumed the food they are allergic to. Allergic reactions can include hives, flushed skin or rash, tingling or itchy sensation in mouth, face, tongue or lip, swelling, vomiting and/or diarrhea, abdominal cramps, coughing, wheezing, difficulty breathing, dizziness, lightheadedness, swelling of the throat and/or vocal cords, difficulty breathing, drop in blood pressure, and migraine headache. In severe cases, anaphylactic shock can occur

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our three (3) 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>

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

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.