



December 4, 2015

Medtrition- Undeclared Wheat and Milk Allergens Class 1 Recall

At a Glance: Medtrition, a Lancaster, Pa establishment, is issuing a Class I Recall on a Puree Roast Beef and Variety Pack Pureed products due to an undeclared allergen of wheat and milk from their Co-packer, K. Heeps, an Allentown, Pa establishment. The products are under the Medtrition Brand, has multiple affected lot codes ranging from 12/18/14-11/2015. This recall follows the K. Heeps recall. No illnesses have been reported and a link to the original Recall Notice can be found at <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-145-2015-release>

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 sixteen 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.

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