



November 4, 2013

Reser's Class I Recall – Listeria – Expanded Again

At a Glance

AT A GLANCE: Reser's Fine Foods of Beaverton, Ore. Issued a **second expansion** to their October 22, 2013 recall of refrigerated ready-to-eat products due to **concerns of *Listeria monocytogenes* contamination**. The recall now includes everything produced in the Topeka Kansas **until October 25 (previously only October 9)**. The complete list of products, and any updates, may be accessed at the FDA web site <http://www.fda.gov/Safety/Recalls/ucm371955.htm>. Affected packages include a use-by or best-by date followed by a plant identifier code of "20". **No illnesses have been reported as of the time this Fast Facts was issued.**

The Issue

Listeria is an organism which can cause serious and sometime fatal infections in young children, elderly people and individuals with weakened immune systems. Healthy people may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea.

Are You Impacted?

No, US Foods **executed a Recall on ALL** products produced by Reser's plant **in question and declined to accept any deliveries after the original Recall was issued**. So no US Food Customers are affected by this recall expansion. **Further, US Foods is not distributing any products produced by Reser's Topeka facility until we can verify that the steps taken by Reser's mitigate any unreasonable risk of Listeria contamination**

What You Can Do

- Do not eat or serve any recalled products.
- Do not use any of the recalled products as ingredients in recipes, even if cooked.
- Follow instructions to discard or return recalled product in a manner that prevents others from eating them.
- Make sure to clean and sanitize any utensils and food contact surfaces that might have been in contact with recalled product
- Persons who think they may have become ill with a food-borne illness should consult their health care providers.
- Review your own internal recall procedures. Does your staff know what to do if they receive notice that a product is being recalled? Typically only specific lot codes are affected.
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues.
- Help us serve you better. Provide your distribution center with a valid e-mail address so we may provide you with recall information faster.

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.
