Romaine Lettuce Class I Recall

At a Glance: True Leaf Farms of Salinas California is issuing a voluntary recall of chopped romaine lettuce for potential of contamination with Listeria monocytogenes. The recall is limited to 2# bags of chopped romaine lettuce– Bag and box code B256-46438-8 with a use-by date of 9/29/11. Several foodservice brands are affected. Find more information at http://churchbrothers.com/content/?page_id=1920. No illnesses have been associated with this product.

The Issue: Routine FDA testing found the bacteria in a sample of chopped romaine lettuce. Listeria monocytogenes is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Am I Impacted? A small number of U.S. Foodservice customers were affected. All impacted customers have been notified directly.

US Foodservice Position: At US Foodservice we take food safety very seriously. We also understand the extreme sensitivity of our customers to food-related health issues and are committed to keeping our customers abreast of the latest developments as fast as we get the information.

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.
- Discard recalled products in a manner that prevents others from eating them
- 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 email address so we may reach you with recall information.

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.

This “Fast Facts” will be updated as news becomes available.
Please contact Greg Pallaske, Director of Regulatory Compliance (847.232.5884) for additional information.