



FAST FACTS

Rose Acre Farms - *Salmonella Braenderup* - Class I Recall

At a Glance: Rose Acre Farms of Seymour, Indiana, issued a Class 1 recall on eggs due to potential contamination with *Salmonella Braenderup*. The affected eggs are from plant number P-1065 with the Julian date range of 011 through date of 102 printed on either the side portion or the principal side of the carton or package. More information can be found at <https://www.fda.gov/Safety/Recalls/ucm604640.htm>

The issue: Healthy individuals infected with *Salmonella Braenderup* may experience fever, diarrhea, nausea, vomiting and abdominal pain. In rare circumstances, the *Salmonella Braenderup* organism can enter the bloodstream and produce more severe illnesses such as arterial infections (e.g. infected aneurysms), endocarditis and arthritis.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. US Foods has already contacted 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 contact customers only 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, even if cooked, in recipes.
- 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>



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