



11/21/2016

## Sabra Dipping Co. - *Listeria monocytogenes* - Class 1 Recall

**At a Glance:** Sabra Dipping Co., LLC, Colonial Heights, VA establishment issued a class 1 recall on hummus products made prior to November 8, 2016 due to concerns over *Listeria monocytogenes*, which was identified at the manufacturing facility but not in tested finished product. Any product with a “Best Before” date up through January 23, 2017 are urged to discard it. Consumers can find code and “Best Before” date on the lid of each package. More Information can be found on:

[http://www.fda.gov/Safety/Recalls/ucm529967.htm?source=govdelivery&utm\\_medium=email&utm\\_source=govdelivery](http://www.fda.gov/Safety/Recalls/ucm529967.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery)

**The Issue:** *Listeria monocytogenes* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women.

**Am I Impacted?** US Foods’ number one priority is to notify any customer impacted by a recall. Our sixty (60) 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>

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# FAST FACTS

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