



12/28/2016

Southeastern Mills, Inc. – *Salmonella*-Class 1 Recall

At a Glance: Southeastern Mills, Inc. a Rome Georgia establishment, is initiating a Class 1 recall on certain quantities of food ingredients and branded food mixes due to the potential contamination with *Salmonella*. This was initiated due to the milk and buttermilk powder produced by Valley Milk products, which are potentially contaminated with *Salmonella*. More Information can be found at: http://www.fda.gov/Safety/Recalls/ucm534615.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

The Issue: *Salmonella* is one of the most common causes of food poisoning in the United States. This organism can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis. *Salmonella* is killed by proper cooking and pasteurization.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our five (5) 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

Customer Contact: recallteam@usfoods.com 847.226.0584 (Recall Cell Phone)
Media Contact: Lisa Lecas, Director, Public Relations and Social Media (847.720.8243)



FAST FACTS

- 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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