



FAST FACTS

03/08/2017

SoyNut Butter Co – *Escherichia coli* O157:H7 -Class 1 Recall

At a Glance: SoyNut Butter Co. of Glenview, IL issued a Class 1 recall of all varieties of I.M. Healthy SoyNut Butters and all varieties of I.M. Healthy Granola products because they may be contaminated with *Escherichia coli* O157:H7 bacteria (*E. coli* O157:H7). All Best Buy dates of all varieties are affected. I.M. Healthy SoyNut Butter is packaged in 15 oz plastic jars, individual portion cups, 4 lb plastic tubs, or 45 lb pails. SoyNut Butter is available in Original Creamy, Chunky, Honey Creamy, Unsweetened and Chocolate. The granola is packaged in individual serving packages, 12 oz bags, 50 oz bags, and 25 lb bulk bag. I.M. Healthy Granola is available in Original, Apple, Blueberry, and Raisin and Cranberry. Best Buy dates can be seen on the labels of the containers stamped in silver or black.

More information can be found on: <https://www.fda.gov/Safety/Recalls/ucm545368.htm>

The Issue: *E. coli* O157:H7 is a bacteria that causes a diarrheal illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure called Hemolytic Uremic Syndrome (HUS). HUS is most likely to occur in young children and the elderly. The condition can lead to serious kidney failure and even death

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. US Foods has 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 M 847.226.0584 (Recall Cell Phone)
Media Contact: Sara Matheu Director, Public Relations and Social Media (847.720.2392)



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>

Disclaimer: The information in this document is provided for informational purposes and is not meant to substitute for the advice of a physician or other health professional. The accuracy of the information provided is based on data US Foods receives from manufacturers and may include information derived from a third party source such as the U.S. Food and Drug Administration, the U.S Department of Agriculture, and the Centers for Disease Control and Prevention. US Foods neither assumes any legal liability nor makes any warranty or guarantee, either express or implied, regarding the completeness, accuracy, or usefulness of this information.