



December 24, 2011

Sprouts and Spinach Recalled

At a Glance: U.S. Foods has been informed by two different regional produce distributors of recalls of fresh alfalfa sprouts and cello-pack spinach. A sample of the sprouts tested positive for salmonella, and a sample of spinach tested positive for E. coli O157:H7. No illnesses have been reported to date. Spinach brands recalled include Krisp Pak 10 oz bags, Better Brand 10oz.bags, and Avon Heights 4-2.5 lb bags. The implicated packages have a "best if used by" code of DEC16 and codes DP 340 and T691.

Recalled alfalfa sprouts are in a plastic container that measures 4-inch by 4-inch with a lid. The UPC number is 71472228818. The label has blue lettering that states "Let's Grow Healthy Together!" Alfalfa Sprouts 5 oz. containers. The code date on the shipping box is an orange tag that will state the number, "3440210". The "Let's Grow Healthy Together!" Alfalfa Sprouts 5 oz. containers will have a white tag on the upper right hand side of the label with the date of 1/1/2012.

The Issue: Routine sampling of fresh produce occasionally finds a positive for pathogenic bacteria. When that happens the entire lot is recalled out of an abundance of caution. E. coli O157:H7 and salmonella can both cause illness, especially among very young, elderly, or immuno-compromised persons.

Am I Impacted? The customers who purchased recalled product from U.S. Foods have all been contacted.

US Foods Position: At US Foods 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. Foods to keep you informed, and to keep recalled product out of your establishment.