



June 5, 2015

Stock Yards Phoenix- Listeria Class 1 Recall

At a Glance: Stock Yards Phoenix is issuing a Class 1 recall on Stock Yards Branded Cold Salmon with batch codes of 2422 after notification that raw materials from Santa Barbara Smokehouse were recalled due to possible contamination of Listeria. The codes are listed on inner weight label of the product. This is a proactive recall and no illnesses have been reported. A link to the original recall notification from Santa Barbara Smokehouse that includes additional brands affected can be found at:

http://www.fda.gov/Safety/Recalls/ucm449915.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

The Issue: Listeria is a bacterium that can cause high fever, severe headache, neck stiffness, and nausea usually within 3 weeks after exposure. Listeria can cause a potentially fatal disease called listeriosis. Healthy people rarely contract listeriosis however it can cause miscarriages and stillbirths in pregnant women as well as fatal infections in those with weakened immune systems such as the very young, seniors, and persons with HIV or undergoing chemotherapy. Always consult a health care professional if you believe you have contracted a food borne illness. For more information please visit <http://www.cdc.gov/listeria/>.

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

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 or return recalled product
- 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 provide you with recall information faster.

US Foods Policy:

This *Fast Facts* is based on the best available information when written. Recalls can be expanded or impact additional product as additional suppliers verify their own supply chains. An updated Fast Facts



FAST FACTS

will be provided as new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.