



FAST FACTS

US Foods - *Escherichia coli* O157:H7 -Class 1 Recall

At a Glance: On Friday, April 13, 2018, the CDC issued a warning for chopped romaine Lettuce from Yuma, Arizona growing region due to a potential *E. coli* O157:H7 contamination. Per the CDC no common grower, supplier, distributor, or brand has been identified. However, out of abundance of caution, US Foods issued a Class 1 Recall on all romaine lettuce (processed and whole head) brands associated with the Yuma Arizona growing region. On Friday, April 20, 2018, the CDC expanded its warning to include **all** types of romaine lettuce from the Yuma region. More information can be found at <https://www.cdc.gov/ecoli/2018/o157h7-04-18/index.html>.

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 contacted affected customers. If you purchased a recalled product from us, you have 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 contact customers only 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, even if cooked, in recipes.
- 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.



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- 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>.

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 third-party sources 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.