



12/2/2016

## Villa Dolce – Hepatitis A -Class 1 Recall

**At a Glance:** Villa Dolce Gelato (Dolce Dolci LLC), of Reseda, CA, issued a Class 1 recall on its 5L packages Strawberry Gelato and Strawberry Sorbetto because they have the potential to be contaminated with Hepatitis A. Villa Dolce received frozen strawberries that are part of a Recall being conducted by the FDA and this also affected Strawberry Gelato and Strawberry Sorbetto products from COO Pino Gelato LLC. More information about the origination of this recall can be found on: <http://www.fda.gov/Safety/Recalls/ucm527273.htm>

**The Issue:** Hepatitis A is a contagious liver disease that results from exposure to the Hepatitis A virus, including from food. It can range from a mild illness lasting a few weeks to a serious illness lasting several months. Illness generally occurs within 15 to 50 days of exposure and includes fatigue, abdominal pain, jaundice, abnormal liver tests, dark urine and pale stool. Hepatitis A vaccination can prevent illness if given within two weeks of exposure to a contaminated food. In rare cases, particularly consumers who have a pre-existing severe illness or are immune compromised, Hepatitis A infection can progress to liver failure. Persons who may have consumed affected product should consult with their health care professional or local health department to determine if a vaccination is appropriate, and consumers with symptoms of Hepatitis A should contact their health care professionals or the local health department immediately.

**Am I Impacted?** US Foods' number one priority is to notify any customer impacted by a recall. Our three (3) 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

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# 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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