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## Wayne Farms LLC – Undercooked Chicken - Class 1 Recall

**At a Glance:** Wayne Farms LLC., of Oakwood, GA issued a Class 1 recall on their Chef's Line All Natural Fire Grilled Chicken Breast because they may be undercooked. The Saladworks Fully Cooked Flame Grilled Chicken Breast Fillets are also being recalled in relation to this issue. All lot codes and code dates are affected for both products. The problem was discovered when the firm received multiple customer complaints that the ready-to-eat chicken products appeared to be undercooked. There have been no confirmed reports of adverse reactions due to consumption of these products per the supplier.

**The Issue:** Undercooked chicken may result in the potential survival of bacterial pathogens in the product. Customers who have purchased these products are urged not to consume them, and the product should be thrown away.

**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 may 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
- For food safety questions call USDA at (202) 720-2791 or go to <http://www.fsis.usda.gov/contactus>

**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.

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