



2/19/2016

Sweet Water Farms- *Salmonella* Class 1 Recall

At a Glance: Sweet Water Farms, an Inman, KS establishment, is issuing Class 1 Recall on Alfalfa & Bean Sprout due to possible contamination of *Salmonella*. Eight illnesses have been reported in Oklahoma and Kansas following an investigation involving the Kansas Department of Health and Environment (KDHE), the Federal Centers for Disease Control and Prevention (CDC), the U.S. Food and Drug Administration (FDA), and the Kansas Department of Agriculture and the Oklahoma Department of Health. The product is under the Vinyard Fruit & Vegetable Co. and Liberty Fruit brands with various lot codes investigated.

The Issue: *Salmonella* is a bacterium that can cause diarrhea, fever, and abdominal cramps usually within 12-36 hours after exposure. The very young, seniors, and persons with weak immune systems are the most susceptible to food borne illness. 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/salmonella/>.

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

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 FDA at 1-888-SAFEFOOD (Mon-Fri from 10- 4 PM EST) or go to <http://www.fda.gov/default.htm>

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

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