

May 27, 2011

## Cucumbers Recalled for Potential Salmonella

At a Glance: J&J Produce, Blackwater Produce, and Primo Produce have requested a Class I Recall on fresh whole cucumbers under several different brand names because they have the potential to be contaminated with Salmonella. No illnesses have been reported, however a sample from the grower has tested positive.

The Issue: A lab analysis performed on this lot was positive for Salmonella. Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. Consumers who may have eaten this product and are experiencing the above symptoms should consult their health care provider.

Am I Impacted? Our distribution centers are contacting customers now. If you purchased a recalled product from us, we will call you.

US Foodservice Position: At U.S. Foodservice we take food safety very seriously. We also understand the extreme sensitivity of our customers to food-related health issues and are committed to keeping our customers abreast of the latest developments as fast as we get the information.

### What You Can Do:

- Avoid eating or serving recalled products
- Do not use any recalled products as an ingredient in recipes
- 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 reach you with recall information.

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.