



10/11/2016

Aspen Hills, Inc. - *Listeria monocytogenes* - Class 1 Recall

At a Glance: Aspen Hills, Inc., and Garner, IA establishment, is initiating a Class 1 recall on cookie dough products due to the potential presence of *Listeria monocytogenes*. Aspen Hills also supplied cookie dough to Chocolate Shoppe Ice Cream Company, Inc. and Smith Foods Pacific, which have recalled various flavors of cookie dough and lot codes. No illnesses have been linked to the company's products. More information can be found at: <http://www.fda.gov/Safety/Recalls/ucm524837.htm>

The Issue: *Listeria monocytogenes* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. Our eight (8) 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
- 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 a third party

Customer Contact: Amal Muhsin, Corporate Recall Specialist (847.720.3183)
Media Contact: Lisa Lecas, Director, Public Relations and Social Media (847.720.8243)



FAST FACTS

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