



July 13, 2015

Barber Foods - Salmonella Class 1 Recall

At a Glance: Barber Foods, a Portland ME establishment, is extending their July 2nd Class I Recall tied to a Salmonella outbreak to various frozen breaded chicken tenderloins and stuffed breaded chicken breasts. The products are under the Brands Barber Foods, Advance Pierre and Patuxent Farms. Affected lot codes include 0950491104, 0950551103, 0950572101, 0950572103, 0950572102, 0950572106, 0950491101, 0950512202, 0950512201, 0950572107, 0950504001, 0950572109 with the USDA establishment number 276/P-276. A link to the original recall notice can be found at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2015/recall-096-2015-release>

The Issue: Two more case-patients have been identified since the original July 2nd recall.

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 fifty-five 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 or return recalled product
- 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 provide you with recall information faster.

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.