



FAST FACTS

4/11/2016

Reser's Fine Foods, Inc- *Listeria Monocytogenes* Class 1 Recall

At a Glance: Reser's Fine Foods, Inc. of Beaverton, Oregon establishment is issuing a Class 1 recall on Potato Mayonnaise Salad and Potato Egg Deviled Salad due to the notification from one of their ingredient suppliers that *Listeria Monocytogenes* (Listeria) may be present in one lot of onions that was used in the manufacture of these salads. The following Lot Numbers are affected 20160428, 20160510 and per the supplier, no illnesses have been reported.

The Issue: Listeria is a bacterium that can cause high fever, severe headache, neck stiffness, and nausea usually within 3 weeks after exposure. Listeria can cause a potentially fatal disease called Listeriosis. Listeriosis, a serious infection usually caused by eating food contaminated with the bacterium *Listeria monocytogenes*, is an important public health problem in the United States. The disease primarily affects older adults, pregnant women, newborns, and adults with weakened immune systems. However, rarely, persons without these risk factors can also be affected. The risk may be reduced by following recommended recommendations for safe food preparation, consumption, and storage. For more information please visit <http://www.cdc.gov/listeria/>.

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