



Rocky Ford Melons Recalled Updated

September 16, 2011

At a Glance: Press coverage continues regarding the Listeria outbreak associated with Rocky Ford Melons. The CDC as of yesterday has linked a total of 22 persons infected with the outbreak-associated strains of Listeria monocytogenes from 7 states. The products were distributed to 17 states. All illnesses started on or after August 15, 2011. The recall notice can be found at <http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm271899.htm>. Rocky Ford melons from other growers are not implicated in the outbreak.

The Issue: Jensen Farms sells cantaloupes to numerous produce brokers, suppliers, and distributors. These multiple layers make immediate trace back of a product more challenging and time-consuming. These challenges inhibit the CDC and FDA from quickly forming conclusions about the source of a product to be recalled. They also present challenges to broadline distributors. For the past several days we have been working to trace all cantaloupes back to their source, so we can be sure you are protected.

Am I Impacted? A trace-back from secondary suppliers and processors found a few cases of whole and some "cut" product affected in two USF Distribution Centers in the West. A small number of customers affected have been contacted. All other Distribution Centers were not affected.

U.S. 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:

- CDC recommends that persons at high risk for listeriosis (older adults, persons with weakened immune systems and pregnant women) do not eat Rocky Ford cantaloupes.
- Listeriosis primarily affects older adults, persons with weakened immune systems, pregnant women and newborns. Persons who think they might have become ill from eating possibly contaminated cantaloupes should consult their health care professional.
- Cantaloupes marketed as coming from the Rocky Ford region should be disposed of in a closed plastic bag placed in a sealed trash can. This will prevent people or animals from eating them.
- Enforce good food safety practices in your operation which include:
 - All food handlers wash their hands before and after handling any whole melon, such as cantaloupe, watermelon, or honeydew.
 - Wash the melons and dry them with a clean cloth or paper towel before cutting.
 - Cut melon should be promptly consumed or refrigerated at or less than 40 degrees F (32-34°F is optimal for storage of cut melon).
 - Cut melons left at room temperature for more than 4 hours should be discarded.

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