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## Tea Concentrates Recalled

**At a Glance:** Lemon-X Corporation of Huntington Station, NY issued a CLASS I recall on Thirster Brand Iced Tea bag-in-the-box concentrates due to a slight change in the final pH of the product that shortened the product's overall shelf life. The product is pasteurized so there is no health risk and no illnesses are associated with consumption of the ice tea concentrates. The product was distributed to foodservice outlets across the U.S. since the summer of 2011. All current use-by dates are included to include:

TEA BASE, ICED 11:1 BAG-IN-BOX CAFFEINATED SHELF STABLE  
TEA BASE, ICED SWEETENED 11:1 BAG-IN-BOX CAFFEINATED SHELF STABLE  
TEA BASE, ICED UNSWEETENED 5:1 BAG-IN-BOX CAFFEINATED SHELF STABLE  
TEA BASE, ICED CHARLESTON UNSWEETENED 5:1 BAG-IN-BOX CAFFEINATED SHELF STABLE

**The Issue:** Control of spoilage organisms is accomplished by a combination of pH and pasteurization. The ice tea concentrates under recall are slightly less acidic than intended which could allow for a reduced shelf life. There is no health risk.

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

Please contact Greg Pallaske, Director of Regulatory Compliance  
(847.232.5884) for additional information.