

April 6, 2011

Retail Pack Spinach Recalled

At a Glance: Fresh Express of California is recalling 2,939 cases of 9 oz. Bag Spinach with Product Codes starting with H081 and H082, UPC Code of 7127913204 and Use-by Dates of April 6 and 7 due. This action is taken as a result of Salmonella positive from random sample test. No illnesses have been reported and no other Fresh Express products are included in the recall.

The Issue: When a product like Spinach is contaminated with Salmonella and eaten raw or undercooked there is a high probability to cause illness. Salmonellosis is a serious food-borne illness that can be dangerous to the elderly, the young, and the immuno-compromised. Those infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain.

Am I Impacted? U.S. Foodservice confirmed that we did not purchase the affected products from Fresh Express, therefore we are not affected by this recall at this time. If you have purchased this product from another supplier or a retail store, contact them for further instructions.

US 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:

- Avoid eating or serving recalled products
- Do not use any recalled products as an ingredient in recipes
- 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 reach you with recall information.

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