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F ast acts on **Alfalfa Sprouts**

April 26, 2009

At a Glance: The FDA is advising consumers not to eat fresh alfalfa sprouts or sprout blends containing alfalfa sprouts because of a widespread outbreak of Salmonella, currently 31 cases in 7 states. ***As a precaution, U.S. Foodservice has placed a hold on all sales of alfalfa sprouts.*** No supplier or brand has been identified.

The Issue: The multi-state outbreak began mid-March and is ongoing. The outbreak involves **multiple sprouters in multiple states** and multiple lots of seeds that went to at least 20 states. Some seeds went to primary sprouters and others to distributors; FDA does not have all the data on where these distributors send seeds, so other states may be involved. **Many of the cases are linked to restaurants.**

Am I Impacted? This is not a recall. The FDA is recommending that consumers avoid eating fresh alfalfa sprouts until the source of the ongoing outbreak is identified. U.S. Foodservice is not aware of any illnesses associated with alfalfa sprouts with any of our customers, but we are suspending sales in an abundance of caution. As our suppliers verify the safety of their products, we will resume sales.

US Foodservice Position: At US 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.

-----US Foodservice is suspending sales of alfalfa sprouts immediately.-----

What You Can Do:

- Always buy your produce from an approved source. The FDA has indicated that this outbreak may be linked to sprouters not following FDA guidelines.
- Do not serve or consume fresh alfalfa sprouts or any type of salad or sprout blend until it has been verified as safe.
- Watch for another *Fast Facts* to keep you informed as we learn which sprouts are safe for consumption.
- Always maintain excellent hygiene to prevent cross-contamination from cutting boards or hands.

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

This "fast facts" will be updated as news becomes available. Please contact Greg Pallaske, Director of Regulatory Compliance (847.232.5884) for additional information.