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# **F** ast acts on **Class I Recall- Egg Rolls (Salmonella)** *April 7, 2009*

**At a Glance:** For the past several weeks, Union International Food Co. has been recalling spices because they have the potential to be contaminated with Salmonella. Today U.S. Foodservice learned that Ed's Wrap n Roll Egg Rolls are being recalled because they were made with Union International spices.

**The Issue:** Thus far the CDC has reported 42 ill with Salmonella Rissen after consuming products made with spices from Union International. The same spices were sold at retail under the names "Lian How" and "Uncle Chen". Most of the sales, and all of the illnesses, have occurred in the far western U.S. Salmonella 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?** Your U.S. Foodservice Distributor will contact your establishment if you purchased the recalled Egg Roll product from us. Exact details, including when you bought it, how to identify it, and disposition instructions, will be provided at that time.

**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.

#### **What You Can Do:**

If you have a question about a product that may be recalled, check the FDA website @ [www.FDA.gov](http://www.FDA.gov). This list is updated regularly.

- Do not eat or serve products that have been recalled and throw them away in a manner that prevents others from eating them
- Persons who think they may be experiencing food-borne illness should consult their health care providers immediately
- Cook all raw animal products thoroughly to destroy bacteria
- Wash your hands frequently
- Keep food as cold as possible in storage- bacteria grow more slowly at lower temperatures
- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled?

*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.