

September 2009

Are you ready for the flu?

At a Glance: U.S. Foodservice is preparing for flu season, and we want you to be prepared as well. That's why we've loaded up our website with facts, tips, links to other helpful sites, and other information you can use. To easily get information on the flu:

1. Go to: www.usfoodservice.com
2. Scroll to the bottom of the main page
3. Click on H1N1 Updates (Customers)

The Issue: The 2009 flu season started early with the appearance of the H1N1 virus. H1N1 never really went away, and now the seasonal flu is upon us as well. With two different flu viruses being most prevalent, the chances of getting sick are "better" than ever.

Are you impacted? "Up to 40%". That's the percentage of the population that the CDC says could very well become ill with the flu this fall. For example, if you have a staff of 10, and four of them call in sick, you have definitely been impacted.

U.S. Foodservice's Position: At U.S. Foodservice we take being prepared for emergency situations very seriously. So we are talking to our employees, encouraging flu shots, and promoting extensive hand washing and other preventive measures.

We are also communicating with you, our customers, so we can continue to meet your needs. We believe you will find the information on our website useful and informative. Plus we've added links to other sources of information such as the CDC and the National Restaurant Association. We'll update these pages with more information, so not only will you always have a source to go to, but you should check back periodically for updates as they become available.

What You Can Do: Log on to our website (www.usfoodservice.com) and review the materials. Need special supplies such as hand sanitizers? Talk to your Territory Manager today.

Finally, count on U.S. Foodservice – we will keep you informed, and we will always be your *Partner Beyond the Plate!*