

9/15/09

Muranaka Farms/Combs Produce Class I *Salmonella*

At a Glance: Muranaka Farms and Combs Produce are conducting a voluntary product recall of fresh bunched parsley because of possible *Salmonella* contamination.

The Issue: This supplier is recalling 1005 cases of 60 count bunched parsley distributed in the following 10 states: Arizona, California, Colorado, Florida, Iowa, Illinois, Missouri, Tennessee, Texas and Wisconsin. These cases were distributed within both retail and foodservice outlets.

The product was shipped in a brown wax carton under the Muranaka Label with a parsley silhouette on the side. The bunches were banded using a red rubber band. The lot code 0023909 is on a sticker on the outside of the carton.

No reports of illness have been reported.

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? To date, only one Distribution Centers at USF is affected by this Recall and all customers affected have already been contacted. If you purchased parsley from a different supplier, we suggest you contact them to ensure your product is not affected.

US Foodservice Position: Food safety at US Foodservice is critical and we are committed to keeping our customers abreast of the latest developments as fast as we get the information.

What You Can Do:

- Ensure that any parsley in your establishment is not affected
- If you have affected parsley, do not eat or serve and segregate from any other food products
- Do not use any parsley as ingredients in recipes, even if cooked.
- Discard recalled parsley 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
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues



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