

Fast FACTS



Salmonella Peanut Butter Recall UPDATE

February 3, 2009

At a glance: The Recall associated with the Salmonella outbreak has been extended back to January 1, 2007; it now includes any peanut product produced by Peanut Corporation of America (PCA).

The Issue: The FDA expanded the recall back to January 1, 2007, and included products made with any raw materials from PCA, including peanut meal, granulated peanuts, and whole peanuts (dried, roasted, raw, mixed with other nuts, etc.). The recall list includes hundreds of products from dozens of manufacturers.

The only U.S. Foodservice Exclusive Branded (EB) products affected by the recall are:

- Devonshire 82 oz Chocolate Peanut Butter Pie
- Devonshire Variety Dessert Bars

These products were recalled January 19th.

What U.S. Foodservice is Doing: We have already contacted suppliers of our Exclusive Brand products for confirmation that these manufacturing facilities did NOT use any products or ingredients from PCA during this expanded period. Nearly all of our suppliers have responded, particularly those likely to use peanut ingredients. The only products affected have already been recalled, as listed above. Please note that this is subject to change, as companies that purchased materials from PCA and further processed them into ingredients for other products are now issuing their own recalls. We will continue to closely monitor the situation.

We are also seeking information from the suppliers of National Brands. We will continue to execute every recall we receive from the manufacturers of products affected as rapidly as possible. If you have a question about a product that may be recalled, check the FDA website at: <http://www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm>. This list is updated regularly.

What You Can Do:

- Do not eat products that have been recalled and throw them away in a manner that prevents others from eating them
- Persons who think they may have become ill from eating peanut products should consult their health care providers
- Visit the web site of major product manufacturers if you are concerned about a specific product. Most suppliers are posting information on their web sites
- 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.

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

