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F *ast* **acts** on **Peanut Butter & Salmonella Recall Expands** January 23, 2009

At a glance: The Peanut Butter Recall associated with the Salmonella outbreak is being expanded to include all products produced at the Peanut Corporation of America (PCA) facility in Blakely, GA since January 1, 2007. In addition to Peanut butter and Peanut paste products, all whole peanuts (dried, roasted or raw), granulated peanuts and peanut meal are now included.

The Issue: The FDA/CDC investigation into the PCA facility revealed serious production problems for the last several years. Because the shelf life of some of these products is up to 2 years, the FDA felt compelled to expand the recall.

What U.S. Foodservice is Doing:

Exclusive Branded products: We contacted all our suppliers and confirmed that our **peanut butter and peanut butter-containing products are not affected by this expanded recall**. Further, all these products currently on sale are NOT affected. For products containing actual peanuts as an ingredient, we are in the process of getting the same confirmation and will communicate as information becomes available.

Manufacturer Branded products: We have executed all Recalls on products affected originally and are prepared to act on any subsequent notices. All customers affected will be notified by their specific divisions as we get the manufacturers' recall notices.

What You Can Do:

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.

- 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 butter 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.

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