

7/22/09

## T&A Romaine Lettuce\_Class I

At a Glance: Tanimura & Antle, Inc. of Salinas, Calif. is voluntarily recalling one lot of romaine lettuce because it has the potential to be contaminated with *Salmonella*. Included in this lot is lettuce under the Cross Valley Farms label. No illnesses have been reported to date. *The recalled product is past its shelf life;* the company is issuing this voluntary recall out of an abundance of caution.

The Issue: The cartons of bulk or wrapped romaine being recalled, packed for distributors under several different brands, are marked with the lot code 531380 and were harvested June 25 - July 2. **This recall includes only this single lot of romaine; no other products are involved.** The product is being recalled because routine sampling by the WI Dept. of Agriculture found a single positive for *Salmonella*.

*Salmonella* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain.

Am I Impacted? U.S. Foodservice is in the process of contacting customers at this time. If you purchased this product from us, you will be contacted shortly.

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:

- Avoid eating or serving any recalled products
- Do not use any of these products as ingredients in recipes, even if cooked
- Discard recalled products 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
- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled?
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues
- For more information about this specific recall, visit the Tanimura & Antle website at [www.taproduce.com](http://www.taproduce.com).

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