



At a Glance

August 2, 2013

RE: MULTI-STATE CYCLOSPORA OUTBREAK

Summary:

The U.S. Food & Drug Administration (FDA) has concluded through their traceback investigation that the salad mix identified by health officials in Iowa and Nebraska as being linked to *Cyclospora* infections in those states was supplied by Taylor Farms de Mexico. Though the contaminated salads are no longer in the food supply for testing and confirmation, Taylor Farms de Mexico was found to be a common supplier to four restaurants implicated in the outbreak. No lot information has been provided to identify a potential distribution route.

To date, the CDC has been notified of 400 *Cyclospora* infections in residents of multiple states including Arkansas (2), Connecticut (1), Florida (25), Georgia (4), Illinois (4), Iowa (146), Kansas (2), Louisiana (2), Minnesota (1), Missouri (2), Nebraska (81), New Jersey (1), New York (6), Ohio (1), Texas (113), and Wisconsin (9).

What we know:

- Most of the onset dates for this outbreak range from mid-June through early July 2013
- At least 22 people are reported to have been hospitalized
- The outbreaks in Iowa and Nebraska have been confirmed as directly connected, but illnesses in Texas, Florida, and the remainder of reported states have not yet been definitively linked
- Taylor Farms de Mexico has been cooperating with all FDA requests during the investigation
- FDA is increasing its surveillance efforts on leafy green products exported to the U.S. from Mexico
- No Markon brand products have been implicated in this investigation

For more in-depth information about *Cyclospora*, including the latest developments of the ongoing investigation, please refer to the CDC website: <http://www.cdc.gov/parasites/cyclosporiasis/outbreaks/investigation-2013.html>

How are you Impacted? **Pacific Fresh has NOT purchased any of the implicated products from Taylor Farms, Mexico**, and as a result, our customers did not receive any of the effected products from us.

The Pro Pacific Fresh Position: Food safety is at the core of our business and we are committed to providing our customers with the safest fresh food products available.

Ongoing Safety Steps:

- Create a standard operating procedure for food handling in your establishment
- Wash hands and surfaces often
- Discard recalled products immediately to prevent exposure
- Always refrigerate perishable food within 2 hours (1 hour when the temperature is above 90 °F)
- Make sure your company has a recall procedure in place to track any contaminated foods
- ***We appreciate your continued support! Count on ProPacific Fresh to keep you informed, and to keep recalled product out of your establishment.***

Please contact your sales representative for additional information