

December 10, 2019

FDA Fresh Express Sunflower Crisp Warning

The CDC & FDA have issued a warning regarding Fresh Express Sunflower Crisp Chopped salad kit. The warning relates to a specific product lot that was <u>not</u> shipped to Peirone Produce.

The product lot has been identified as product that was not shipped from the Salinas facility (where Peirone sources product) prior to the event on November 22, 2019. Product lot number will start with "Z", and have a best before date do 07DEC19 or earlier.

All Sunflower Crisp product on hand was packed after November 22, and does not contain romaine grown in the Salinas Valley.

If you have any questions, please contact your sales rep or myself.

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The CDC is urging consumers to discard their salad kits after people were sickened with E. coli

By Elizabeth Wolfe and Brian Ries, CNN

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The CDC is urging consumers to get rid of salad kits during an E. coli outbreak.

(CNN) — The CDC is warning customers about a multi-state outbreak of E. coli infections linked to Fresh Express Sunflower Crisp chopped salad kits.

As of December 9, eight people from three states were **infected** with the strain identified in the outbreak, the CDC said. Three were hospitalized, including one person who developed kidney failure.

There were no deaths.

This outbreak is caused by a different strain of E. coli than the other current outbreak linked to romaine lettuce grown in the Salinas, California region, which has over 100 reported cases of infection, though the CDC is investigating a link.



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Consumers, restaurants and retailers should not sell or consume any of the salad kits with a best-before date up to and including December 7, 2019, and with the identification code UPC 0 71279 30906 4, beginning with lot code Z, the CDC says.

You can find the code on the top right corner of the front of the bag.

If you do have the product, the CDC says to throw it away, even if some of the salad has already been eaten

and nobody got sick. The health agency also recommends washing and sanitizing drawers or refrigerator shelves where the product was stored.