



# Product Recall Notification

## Action Required

12/28/10

Dear Valued Get Fresh Produce Customer,

Please review the details regarding the product that has been recalled. Tiny Greens Alfalfa Sprouts are under preliminary investigation as a link to a multistate outbreak of Salmonella. Although, we have received verification from Tiny Greens that their regular testing has returned negative results for Salmonella, Get Fresh Produce, Inc. will continue NOT shipping ANY Alfalfa Sprouts until this investigation is complete. ***As a precautionary measure, please isolate any Alfalfa Sprouts you may still have in your cooler from Get Fresh Produce, Inc. Then, return the Alfalfa Sprouts back with your driver on your next delivery and credit will be issued.***

BRAND/PRODUCT NAME: **Tiny Greens Alfalfa Sprouts**

DELIVERY DATES: **November 2010**

REASON FOR RECALL: **Possible Salmonella Contamination**

ACTION NEEDED: **Isolate any Alfalfa Sprouts left from Get Fresh Produce, and return with your Driver for credit.**

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OFFICIAL TEXT:

### **FDA: Don't Eat Tiny Greens Brand Alfalfa Sprouts or Spicy Sprouts**

*Sprouts may contain Salmonella*

#### **FDA PRESS RELEASE**

**For Immediate Release:** Dec 27, 2010

#### **Fast Facts**

- The FDA is advising consumers not to eat Alfalfa Sprouts and Spicy Sprouts (which contain alfalfa sprouts mixed with radish and clover sprouts) from Tiny Greens Organic Farm of Urbana, Ill. The sprouts were distributed in 4 oz. and 5 lb. containers to various customers, including farmers' markets, restaurants and groceries, in Illinois, Indiana, Iowa, Missouri and possibly other Midwestern states.
- Preliminary results of the investigation of a multistate outbreak of *Salmonella* infections indicate a link to eating Tiny Greens' Alfalfa Sprouts at Jimmy John's restaurant outlets.
- The elderly, infants and those with impaired immune systems are more likely to have a severe illness from *Salmonella* infection.
- Consumers should not eat Tiny Greens' Alfalfa Sprouts or Spicy Sprouts. Consumers, retailers and others who have Tiny Greens Alfalfa Sprouts or Spicy Sprouts should discard them in a sealed container so people and animals, including wild animals, cannot eat them.

#### **What is the Problem?**

Tiny Greens Organic Farm's Alfalfa Sprouts and Spicy Sprouts have been preliminarily linked to a multistate outbreak of *Salmonella* infections. The sprouts were distributed to Illinois, Indiana, Iowa, Missouri and may also have been distributed to other Midwestern states. Approximately half of the illnesses occurred in Illinois, where nearly all of the ill individuals ate sandwiches containing sprouts at various Jimmy John's outlets. The CDC has posted epidemiological information about this outbreak at <http://www.cdc.gov/salmonella/i4512i/>. Jimmy John's has stopped serving sprouts on its sandwiches at all Illinois locations.

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### **What are the symptoms of illness/injury?**

Most persons infected with *Salmonella* develop diarrhea, fever and abdominal cramps 12 to 72 hours after infection. The illness usually lasts four to seven days, and most persons recover without treatment. However, some individuals may require hospitalization from severe diarrhea. *Salmonella* infection may spread from the intestines to the blood stream and then to other body sites. It can cause death unless the person is treated promptly with antibiotics. The elderly, infants and those with impaired immune systems are more likely to become severely ill from *Salmonella* infection.

### **Who Is at Risk?**

The elderly, infants and those with impaired immune systems are more likely to become severely ill from *Salmonella* infection. The bacterium can cause serious and sometimes fatal infections in these vulnerable populations. Most healthy individuals recover from *Salmonella* infections within four to seven days without treatment.

### **What Do Consumers and Restaurant Operators Need To Do?**

Consumers should not eat Tiny Greens brand Alfalfa Sprouts or Spicy Sprouts. Restaurant and food service operators should not serve them. Consumers, retailers and others who have Tiny Greens Alfalfa Sprouts or Spicy Sprouts should throw them away in a sealed container.

Consumers who think they may have become ill from eating contaminated sprouts should consult their health care providers.

Sprouts are a known source of foodborne illness. Since 1996, there have been at least 30 reported outbreaks of foodborne illness associated with different types of raw and lightly cooked sprouts. Most of these outbreaks were caused by *Salmonella* and *E. coli*. The FDA advises that children, the elderly, pregnant women, and persons with weakened immune systems should avoid eating raw sprouts of any kind (including alfalfa, clover, radish and mung bean sprouts). To reduce the chance of foodborne illness, FDA advises consumers to cook sprouts thoroughly and to request raw sprouts not be added to your food.

### **What Does the Product Look Like?**

Tiny Greens Alfalfa Sprouts and Spicy Sprouts (which contain radish, clover and alfalfa sprouts) are distributed in 4 oz. and 5 lb. containers.

### **Where is it Distributed?**

The sprouts were distributed in Illinois, Indiana, Iowa, Missouri and possibly other Midwestern states.

### **What is Being Done About the Problem?**

FDA is investigating the problem in collaboration with the Centers for Disease Control and Prevention, the Illinois Department of Public Health and other states and is working with Tiny Greens. Jimmy John's restaurants have voluntarily suspended serving sprouts at their Illinois franchise locations.

*The information in this press release reflects the FDA's best efforts to communicate what it has learned from the manufacturer and the state and local public health agencies involved in the investigation. The agency will update this page as more information becomes available.*

**Source: FDA**

If you have any further questions or concerns, please contact us at 630-665-9665. You will be directed to our QA Coordinator. Also, if you would like to add or revise the contact(s) who receive this notification, please contact, Kristen Esposito, at 224-208-1761 or [kesposito@getfreshproduce.com](mailto:kesposito@getfreshproduce.com) with your request. **We thank you, in advance, for your immediate response to this notification.**

Sincerely,

Quality Assurance Team  
Get Fresh Produce, Inc.



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