



MEMO

Date: November 3, 2013
To: Our Valued Customer
From: Peter Sirgy
Re: **Expanded** Recall Notification- **UPDATED**

Reser's, working with the FDA and CFIA (Canadian Food Inspection Agency), identified the presence of *Listeria monocytogenes* on two non-food contact surfaces and in two finished products distributed in Canada. As a result, Reser's issued voluntary recalls for all products produced at the Topeka, Kansas salad plant (facility 20) between 9-5-13 and 10-9-13.

On October 25th, following FDA inspections at the Topeka plant, we chose to suspend production to fully service the facility and thoroughly address all issues related to food safety. Today, we are further expanding the recall to include product produced at the Topeka salad plant (facility 20) through that date (10-10-13 through 10-25-13).

This recall includes retail products distributed for purchase by consumers and food service/ bulk products distributed for use by commercial customers and that may have been further distributed by those customers receiving this notification.

The following steps should be taken **immediately**:

- Remove the product from sale
- Cease any further distribution of the products
- If any of the products have already been further distributed by your company, notify your customers of this recall
- Destroy the product in your warehouse and at store level
- Notify any downstream customers and ask them to destroy products in their warehouses or stores

Please reply via email to saladrecall@resers.com when you have complied with these instructions. Your response should include:

- Notification of your customers
- Amount of product on hand at the time of notification
- Date and amount of product destroyed

Your Reser's sales manager will be calling you to review this updated notification and share a detailed list of products affected by this recall.

Thank you for your timely cooperation in this urgent matter.