



UPDATED Statement Regarding CDC Report of Multistate Outbreak of E. coli Linked to Romaine Lettuce from the Yuma, Ariz. Growing Region

UPDATED May 16, 2018

We are aware of the recent update from the Centers for Disease Control (CDC) on the multistate outbreak of E. coli O157:H7 linked to romaine, which reports the total number of illness cases is now 172, with one death. According to the [U.S. Food and Drug Administration](#) (FDA), the last shipments of romaine from the Yuma growing region were harvested on April 16, 2018 and the harvest season is over. It is unlikely that any romaine from the Yuma growing region is still available in stores or restaurants due to its shelf life. The report, which includes updated advice to consumers, can be viewed [here](#).

We want to reiterate once again that our position has not changed from our original assessment. We have not been contacted by any of our produce suppliers or by any regulatory agencies in relation to this advisory or report, and we continue to maintain that we have no reason to believe any of our products were affected.

As of Friday, April 13, 2018 at 8:30 p.m. Pacific time, we completely eliminated all Yuma-grown romaine, chopped and whole heads, from our network. Additionally, we have only shipped non-Yuma-grown romaine from all of our facilities since the advisory was first issued and this continues through today.

At Bonduelle Fresh Americas, the safety and quality of our products is our number one priority. We test all of our leafy greens (including romaine) in the fields prior to harvest. All tests done prior to harvest and on finished product include screening for E. coli O157:H7. We have had no romaine lots nor any finished products sourced from the Yuma, Ariz. growing region test positive for E. coli O157:H7 since the beginning of the outbreak through today.

We will continue to monitor the situation very closely, following any and all direction given by governmental agencies involved.

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