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Questions and Answers: Peter Pan & Great Value Peanut Butter *Salmonella* Outbreak and Product Recall

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1. **UPDATED** What size containers, varieties, types of peanut butter are potentially contaminated?

All containers, varieties and types of Peter Pan peanut butter, all products containing Peter

Pan brand peanut butter, and all jars of Great Value brand peanut butter bearing a product code that begins "2111" are potentially contaminated. Potentially contaminated products include 3/4 ounce and 1.1 ounce single serving packs of Peter Pan brand peanut butter. All of these products contain peanut butter that was manufactured in ConAgra's Sylvester, Georgia plant. Retailers and institutions possessing the products described should not serve or sell them. Any consumer possessing any of these products should discard them.

2. What if there is no lot number on my Great Value peanut butter?

If there is no lot number on your container of Great Value brand peanut butter it should be discarded.

3. Where was the implicated peanut butter distributed?

UPDATED The Peter Pan peanut butter was distributed nationwide and to more than 60 countries. The Great Value brand peanut butter was distributed nationally through Wal*Mart. At this time we do not know if any of the Great Value brand was distributed internationally.

4. Are other brands of peanut butter of concern?

UPDATED No. An epidemiological review of the reported illnesses implicated only Peter Pan peanut butter and Great Value brand peanut butter that was manufactured in ConAgra's Sylvester, Georgia plant.

5. If I have only eaten a small amount of the contaminated peanut butter can I still get sick?

Yes. Eating even small amounts of contaminated peanut butter can cause illness. Sometimes it takes several days for symptoms to develop.

6. I have eaten half a jar of the implicated peanut butter and have not become ill. Is it safe to eat the remaining contents?

No. To be safe all potentially contaminated peanut butter should be discarded.

7. Are there special instructions for pregnant women who have consumed the implicated peanut butter?

No.

8. What if I ate the implicated peanut butter a few weeks ago and became ill at that time, should I be tested for *Salmonella*?

Salmonellosis typically lasts from 4-7 days and most individuals recover without treatment. If you are not currently experiencing symptoms there is no reason to be tested. You should however report the incident to your local health department.

9. Can I use the implicated peanut butter to make peanut butter cookies or peanut butter icing?

No. FDA recommends that all potentially contaminated peanut butter be discarded.

10. If I have been diagnosed with salmonellosis and was eating peanut butter at the

time should I send my peanut butter somewhere for testing?

If you have been diagnosed with salmonellosis and were eating peanut butter at the time of your illness and you still have the open jar, then notify your local health department as they may wish to collect the jar for testing. Any unopened jars of peanut butter should be discarded.

11. What are the symptoms of salmonellosis? How long do the symptoms last?

Symptoms of salmonellosis include diarrhea, fever, and abdominal cramps and typically emerge 12 to 72 hours after one becomes infected. The illness usually lasts 4 to 7 days, and most persons recover without treatment. However, in some persons the diarrhea may be so severe that the patient needs to be hospitalized. The elderly, infants, and those with impaired immune systems are more likely to have a severe illness. In persons with poor underlying health or weakened immune systems, *Salmonella* can invade the bloodstream and cause life-threatening infections.

12. How long will *Salmonella* stay in your system after exposure?

In most cases *Salmonella* will be present in an individual's intestine for up to 3 days before they exhibit symptoms of illness. During the time one is actually sick they will continue to harbor the bacteria. For most people this is a period of 4 to 7 days, barring further complications. Occasionally the bacteria can linger in the intestines for a while even after the symptoms have resolved.

13. What is FDA doing?

UPDATED Since learning of the outbreak FDA issued multiple press releases and conducted media outreach to warn consumers not to consume Peter Pan peanut butter and certain Great Value brand peanut butter products. FDA also sent a team of microbiologists and experienced field investigators to ConAgra's manufacturing plant in Sylvester, Georgia where the products are made to review records, collect product samples and conduct tests for *Salmonella* in an effort to identify the exact cause of contamination and eliminate it. FDA continues to work closely with CDC and state health authorities to track additional cases of *Salmonella* Tennessee illness and to determine what actions must be taken to further protect the public health. FDA will continue to provide updates to the public as the investigation unfolds.

14. Has the peanut butter been voluntarily recalled by the firm? Where can I access the recall notice?

Yes. ConAgra has initiated a voluntary recall of the potentially contaminated Peter Pan and Great Value brand peanut butter products. A press release describing the recall can be found at www.conagrafoods.com. Consumers with questions or concerns about the recall can call ConAgra's 24-hour toll-free hotline at 866-344-6970.

15. How do I get a refund?

For a full refund consumers should mail the Peter Pan Peanut Butter or Great Value Peanut Butter product lid along with their name and mailing address to ConAgra Foods, P.O. Box 3768, Omaha, NE 68103. Questions or concerns about the recall are being received by ConAgra's 24-hour toll-free hotline at 866-344-6970.

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