Q&A

Question	Answer
What happened?	While there have been no reported illnesses, out of an abundance of caution, Panera Bread is conducting a nationwide preemptive, voluntary recall of all 2 oz. and 8 oz. cream cheese products sold in its U.S. bakery-cafes. This recall was initiated after samples of one variety of 2 oz. cream cheese from a single production day showed a positive result for the presence of <i>Listeria monocytogenes</i> . Tests on cream cheese samples manufactured both before and after the production run in question have all come back negative.
What happens if the potentially contaminated product is ingested?	Listeria monocytogenes is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms, such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women. Again, no illnesses have been reported.
What immediate steps should someone take if they are feeling ill?	Panera's No. 1 priority is the safety of guests and associates.
	Panera strongly encourages individuals who are <u>not feeling well</u> to contact their physician to ensure all their health needs are met.
Which products were potentially affected?	All varieties of unexpired 2 oz. and 8 oz. cream cheese with an expiration date on or before 4/2/18, were recalled out of an abundance of caution following testing that confirmed a positive Listeria result. Affected 2 oz. Cream Cheese Varieties (example pictured below): Plain Cream Cheese, Reduced-Fat Plain Cream Cheese, Reduced-Fat Chive & Onion Cream Cheese, Reduced-Fat Honey Walnut Cream Cheese, Reduced-Fat Wild Blueberry Cream Cheese.

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