



## **RECALL NOTIFICATION**

The recall information shown below has been supplied by  
The United States Department of Agriculture and the Food Safety and Inspection Service

### **Utah Firm Recalls Ground Beef Products That May Contain Pieces of Metal**

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#### **Recall Release**

**FSIS-RC-039-2007**

**CLASS I RECALL**

**HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Laura Reiser

**WASHINGTON, September 14, 2007** - Stone Meats, Inc., a Pleasant View, Utah, establishment, is voluntarily recalling approximately 11,250 pounds of fresh ground beef products that may contain pieces of metal, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall: [[Attached](#)]

- 5-pound packages (chubs) of "GROUND BEEF 73% LEAN - 27% FAT." Each label bears a "sell-by" date of "09/19/07" and followed by "EST#6214 7," "EST#6214 8," "EST#6214 9," or "EST#6214 10."

The products were produced on September 5, and were distributed to retail grocery stores in Utah and Mesquite, Nev. These products should no longer be available in grocery stores. However, these products could be in consumers' refrigerators and freezers and it is important that consumers look for and return these products if they find them.

The problem was discovered after the company received consumer complaints. One injury has been reported from handling of these products. Anyone concerned about an injury from consumption of the products should contact a physician.

Consumers and media with questions about the recall may contact company Vice President Burke Stone at (801) 782-9825.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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www.fsis.usda.gov

### Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7

Last Modified: September 14, 2007

USDA Recall Classifications	
<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences



Quality  
Guaranteed

FRESH  
100% BEEF

GROUND BEEF

73% LEAN • 27% FAT



NET WT. 80 OZ. (5 LB.) 2.26 kg

KEEP REFRIGERATED

DISTRIBUTED BY: INTER-AMERICAN PRODUCTS, INC.  
CINCINNATI, OHIO 45202

**NUTRITIONAL INFORMATION**  
SERVING SIZE: 4 OZ. (113g)  
SERVINGS PER CONTAINER: 20  
CALORIES: 340  
PROTEIN: 18g  
CARBOHYDRATE: 0g  
FAT: 30g  
SODIUM: 70mg

**QUALITY GUARANTEE**  
If you are not completely  
satisfied with this product,  
return it for a refund or  
replacement. Comments  
or questions?  
1-800-697-2448  
[www.interamericanproducts.com](http://www.interamericanproducts.com)

**GROUND BEEF**

73% LEAN 27% FAT

OUR PRODUCT IS PACKAGED IN THIS WRAPPER TO PROTECT ITS FRESHNESS, NATURAL JUICES AND FLAVOR. WHEN YOU FIRST OPEN THIS PACKAGE, YOU WILL NOTICE A DARKER COLOR. THIS IS THE NATURAL COLOR OF MEAT UNTIL IT IS EXPOSED TO THE AIR. ONCE AIR DOES REACH THE MEAT, YOU'LL NOTICE IT BLOOMS TO A BRIGHT CHERRY RED.

**Safe Handling Instructions**

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.



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SELL BY:

If product is not consumed by the SELL BY date, it may be frozen for 60 days.

**THOROUGHLY COOK TO AN INTERNAL TEMPERATURE OF AT LEAST 160°F.**