



RECALL NOTIFICATION

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

Wisconsin Firm Recalls Ground Beef Products Due to Possible *E. coli* O157:H7 Contamination

Recall Release

CLASS I RECALL

FSIS-RC-042-2007

HEALTH RISK: HIGH

Congressional and Public Affairs
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WASHINGTON, Oct. 6, 2007 - Cargill Meat Solutions Corporation is voluntarily recalling approximately 845,000 pounds of frozen ground beef patties produced at its Butler, Wis., location because they may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

Preparing Ground Beef For Safe Consumption

USDA Meat and Poultry Hotline 1-888-MPHOTLINE or visit www.fsis.usda.gov

Although the product(s) being recalled should be returned to the point of purchase, consumers preparing other ground beef products should heed the following advice.

Consumers should only eat ground beef patties that have been cooked to a safe temperature of 160 °F. When a ground beef patty is cooked to 160 °F throughout, it can be safe and juicy, regardless of color.

The only way to be sure a ground beef patty is cooked to a high enough temperature to kill harmful bacteria is to use an accurate food thermometer.

Color is not a reliable indicator that ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

Eating a pink or red ground beef patty without first verifying that the safe temperature of 160 °F has been reached is a significant risk factor for foodborne illness.

Thermometer use to ensure proper cooking temperature is especially important for those who cook or serve ground beef patties to people most at risk for foodborne illness because *E. coli* O157:H7 can lead to serious illness or even death. Those most at risk include young children, seniors, and those with compromised immune systems.

The frozen ground beef patties were produced on various dates from Aug. 9 through Aug. 17, 2007, and were distributed to retail establishments, restaurants and institutions nationwide.

Each label bears the establishment number "Est. 924A" inside the USDA mark of inspection.

Products distributed to retail establishments and subject to recall: [[View Labels](#)]

- 6-pound boxes of "American Chef's Selection Angus Beef Patties 18-1/3 Pound Patties." Each package bears a case code of "7703100" and various package codes of Best If Used By dates of "02/05/08," "02/06/08," "02/12/08," and "02/13/08."

Products distributed to restaurants and institutions and subject to recall include:

- 20-pound boxes of "Grille Works Seasoned Sirloin Steak Beef Patties." Each package bears a case code of "7700296" and a package code "packed/chilled by 08/15/07."
- 20-pound boxes of "TNT Thick 'n' Tender Beef Patties with Seasoning." Each package bears a case code of "7703003" and a package code "packed/chilled by 08/15/07."
- 20-pound boxes of "TNT Thick 'n' Tender Beef Patties with Seasoning." Each package bears a case code of "7703008" and a package code "packed/chilled by 08/15/07."
- 10-pound boxes of "TNT Thick 'n' Tender Beef Patties with Seasoning." Each package bears a case code of "7703092" and a package code "packed/chilled by 08/15/07."
- 20-pound boxes of "TNT Thick 'n' Tender Black Angus Beef Patties with Seasoning." Each package bears a case code of "7703132" and a package code "packed/chilled by 08/15/07."
- 20-pound boxes of "TNT Thick 'n' Tender Black Angus Beef Patties with Seasoning." Each package bears a case code of "7703133" and a package code "packed/chilled by 08/15/07."
- 10-pound boxes of "TNT Thick 'n' Tender Black Angus Beef Patties with Seasoning." Each package bears a case code of "7703139" and a package code "packed/chilled by 08/15/07."
- 20-pound boxes of "TNT Thick 'n' Tender Black Angus Ground Beef Patties." Each package bears a case code of "7700922" and a package code "packed/chilled by 08/15/07."
- 32.4-pound boxes of "100% Black Angus Ground Beef Patties." Each package bears a case code of "7700932" and a package code "packed/chilled by 08/15/07."
- 36.0-pound boxes of "100% Black Angus Ground Beef Patties." Each package bears a case code of "7700983" and a package code "packed/chilled by 08/15/07."

The problem was discovered through an investigation into three illnesses by the Minnesota Departments of Health and Agriculture. While the investigation is ongoing, Cargill is voluntarily recalling the products based on a preliminary analysis of epidemiological data. Anyone concerned about an illness should contact a physician.

Consumers with questions about the recall should call Cargill toll-free at (866) 567-7899. Media with questions about the recall should contact Mark Klein, vice president of public relations, at (952) 742-6211.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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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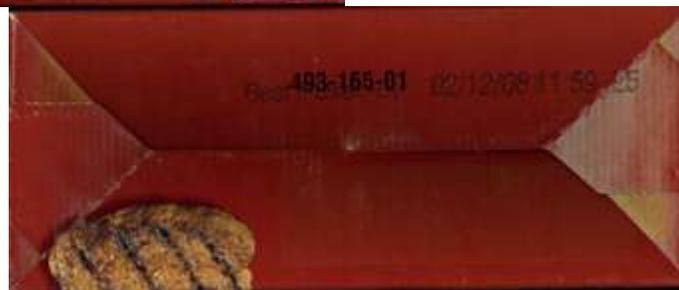


www.fsis.usda.gov

Food Safety Questions? Ask Karen!

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

Labels are also available in PDF: [Products Sent to Retail Establishments \(3mb\)](#) | [Products Sent to Restaurants & Institutions \(5mb\)](#)





Last Modified: October 6, 2007

USDA Recall Classifications

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