



RECALL NOTIFICATION

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

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

Recall Release

FSIS-RC-048-2007

CLASS I RECALL

HEALTH RISK: HIGH

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

WASHINGTON, Oct. 27, 2007 - Del-Mar Provision Co., Inc., a Buffalo, N.Y., firm, is voluntarily recalling approximately 50 pounds of ground beef products 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

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160°F.

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

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90°F. Refrigerate cooked meat and poultry within two hours after cooking.

The product subject to recall is: [[View Label](#)]

- 10-pound poly bags of "GROUND BEEF."

Each bag bears the establishment number "Est. 2759" inside the USDA mark of inspection and a date code of "296."

The ground beef products subject to recall were produced on Oct. 23, 2007, and distributed to a Buffalo area restaurant.

The problem was discovered by FSIS through routine testing. Anyone concerned about an illness should contact a physician. FSIS has received no reports of illnesses associated with consumption of these products.

Consumers or media with questions about the recall should call company president Ralph A. Del Bello at (716) 826-2475.

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.

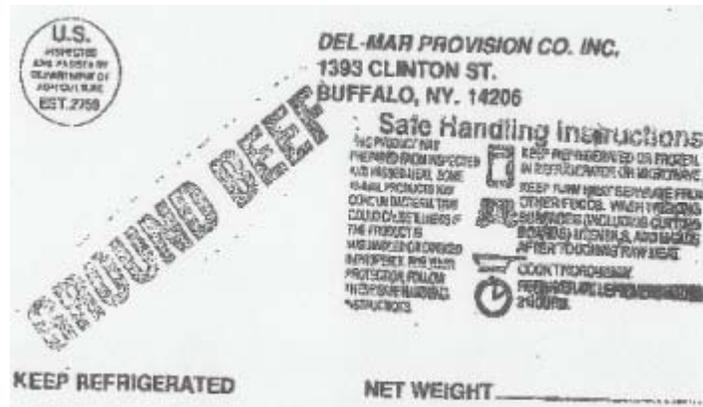
Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday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



www.fsis.usda.gov

Food Safety Questions? Ask Karen!

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



Last Modified: October 27, 2007

USDA Recall Classifications	
Class I	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.
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.