



RECALL NOTIFICATION

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

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

Recall Release

FSIS-RC-057-2007

CLASS I RECALL

HEALTH RISK: HIGH

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

WASHINGTON, Dec. 17, 2007 - Snapps Ferry Packing, an Afton, Tenn., firm, is voluntarily recalling approximately 102 pounds of hamburger patties and bulk ground beef that 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 products subject to recall are: [[View Labels](#)]

- 4-pound packages of "GROUND BEEF PATTIES."

- Various weight bulk packages of "GROUND BEEF."

Each product subject to recall bears the establishment number "Est. 9085" inside the USDA mark of inspection as well as a "PACKED ON" date of "DEC.11.07" or "DEC.12.07."

The products were sold at the establishment's retail counter in Afton, Tenn., on Dec. 11 and 12, 2007.

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

Consumers and media with questions about the recall may contact company Plant Manager Jason Southerland at (423) 329-9989.

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.

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Food Safety Questions? Ask Karen!

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



www.fsis.usda.gov

GROUND BEEF



**THANK YOU
FOR YOUR
BUSINESS**

TOTAL PRICE \$0.00

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 LEFT OVERS IMMEDIATELY OR DISCARD.
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Tare Wt. 0.030

WEIGHT(LB)

Sell By	Packed On	\$/lb	Weight(lb)
	DEC.17.07	0.00	0.420

PACKAGED BY
SNAPP FERRY PACKING
5900 EAST ANDREW JOHNSON HWY.

Afton TN 37616

GROUND BEEF PATTIES



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Afton TN 37616

Last Modified: December 17, 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.