



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

Recall Release

CLASS I RECALL

FSIS-RC-044-2008

HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Roger Sockman

WASHINGTON, Nov. 24, 2008 - Dutch Prime Foods, Inc., a Long Branch, New Jersey firm, is recalling approximately 345 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 soap and warm water for at least 20 seconds before and after handling raw meat and poultry. Also 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.

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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 following products are subject to recall: [[View Label](#)]

- 5-pound and 10-pound vacuum sealed plastic bags of "DUTCH PRIME FOODS HAMBURGER."

These packages of ground beef were packed in 5- and 10-pound shipping cases which bear the establishment number "EST. 5206" inside the USDA mark of inspection.

These ground beef products were produced on Nov. 18 and distributed to restaurants in New Jersey.

The problem was discovered through a routine FSIS sampling procedure. FSIS has received no reports of illnesses associated with consumption of this product. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

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

Consumers and media with questions about the recall should contact company Secretary-Treasurer Ron Orzechowski at (732) 222-0910.

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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Food Safety Questions? Ask Karen!

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



www.fsis.usda.gov

Last Modified: November 24, 2008

Product Label

HAMBURGER	
Keep Refrigerated	
Net Wt. _____	lbs. _____ oz.
 U. S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 5206	Dutch Prime Foods
	235 West Avenue Long Branch, NJ 07740
<input type="checkbox"/>	_____

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.