



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
Lieutenant Governor Lee Fisher

ODA Director Robert J. Boggs
ODH Director Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors, ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2009-103

Date: December 28, 2009

Oklahoma Firm Recalls Beef Products Due To Possible *E. Coli* O157:H7 Contamination

National Steak and Poultry, an Owasso, Okla., establishment, is recalling approximately 248,000 pounds of beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

FSIS became aware of the problem during the course of an investigation of a cluster of *E. coli* O157:H7 illnesses. Working with the Centers for Disease Control and Prevention (CDC) and state health and agriculture departments, FSIS determined that there is an association between non-intact steaks (blade tenderized prior to further processing) and illnesses in Colorado, Iowa, Kansas, Michigan, South Dakota and Washington. FSIS is continuing to work with the CDC and affected state public health partners on the investigation. Anyone with signs or symptoms of foodborne illness should consult a physician.

The products subject to recall include:

- 4-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68408."
- 6-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SP680608."
- 8-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68808"
- 9-ounce "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "SC68908."
- "NATIONAL STEAK AND POULTRY BONELESS BEEF TIPS," with an identifying case code of "69108."
- "NATIONAL STEAK AND POULTRY BONELESS BEEF SIRLOIN STEAK" with an identifying case code of "XXSP68008."
- "NATIONAL STEAK AND POULTRY SAVORY SIRLOIN TIPS" with an identifying case code of "XX69008."

SAFE PREPARATION OF FRESH AND FROZEN GROUND BEEF

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, whether prepared from fresh or frozen raw meat products.

Color is NOT a reliable indicator

- 5-ounce "NATIONAL STEAK AND POULTRY BACON WRAPPED BEEF FILLET," with an identifying case code of "23508."
- "NATIONAL STEAK AND POULTRY USDA SELECT BEEF SHOULDER MARINATED TENDER MEDALLIONS" with an identifying case code of "23289."
- "NATIONAL STEAK AND POULTRY 75% BONELESS BEEF TRIMMINGS," with an identifying case code of "33575."
- "NATIONAL STEAK AND POULTRY BEEF TRIMMINGS," with an identifying case code of "36545."
- "NATIONAL STEAK AND POULTRY BEEF SIRLOIN PHILLY STEAK," with an identifying case code of "88008."

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.

- 4-ounce "EGN BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680425."
- 7-ounce "EGN BONELESS BEEF SIRLOIN TRI TIP STEAK," with an identifying case code of "69725."
- 9-ounce "EGN BONELESS BEEF SIRLOIN TRI TIP STEAK," with an identifying case code of "680925."
- 7-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680715."
- 9-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680915."
- 12-ounce "KRM BONELESS BEEF SIRLOIN STEAK," with an identifying case code of "680215."
- 8-ounce "CARINO'S BONELESS BEEF OUTSIDE SKIRT STEAK," with an identifying case code of "130874."
- "CARINO'S BONELESS BEEF OUTSIDE SKIRT STEAK PIECES," with an identifying case code of "13074."
- "MOE'S BEEF STEAK," with an identifying case code of "78027."

Each package bears a label with the establishment number "EST. 6010T" inside the USDA mark of inspection, respective case codes cited above, and packaging dates of "10/12/2009," "10/13/2009," "10/14/2009," or "10/21/2009." These products were shipped to restaurants nationwide.

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. Individuals concerned about an illness should contact a physician.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef or ground beef patties that have been cooked to a temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

Media and consumer questions regarding the recall should be directed the company's hotline at (866) 439-7348.

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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.