



Ohio Department of Agriculture
and
Ohio Department of Health



Governor Ted Strickland
Lieutenant Governor Lee Fisher

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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) 2010-33

Date: April 22, 2010

**Texas Firm Recalls Beef Trim Products Due To Possible
E. coli O157:H7 Contamination**

Beltex Corporation, a Fort Worth, Texas, establishment, is recalling approximately 135,500 pounds of beef trim 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.

The following products are subject to recall:

- Various pound boxes of "FRONTIER MEATS BEEF BONELESS NAVEL"
- Various pound boxes of "FRONTIER MEATS BEEF TRIMMING 50/50"
- Various pound boxes of "FRONTIER MEATS BEEF TRACE TRIM"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS"
- Various pound boxes of "FRONTIER MEATS BEEF KIDNEY FAT"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 75/25"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 85/15"
- Various pound boxes of "FRONTIER MEATS BEEF 115A BNLS CHUCK 2PCS"
- Various pound boxes of "FRONTIER MEATS BEEF TRIMMING 85/15 VAC PACK"
- Various pound boxes of "FRONTIER MEATS BEEF B-90 TRIMMINGS 91-CTRN"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS NAVEL SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF TRIM XF SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF TRIM REGULAR SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 85/15"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS 80/20"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BONELESS NAVEL"

Each box bears the establishment number "EST. 07041B" inside the USDA mark of inspection on a label. The products were produced on Oct. 28, 2009, Nov. 20, 2009, Feb. 19, 2010, or April 2, 2010, and were distributed to wholesalers and other federal establishments in the States of Georgia, Louisiana, Ohio, Oklahoma, Texas, Washington and Wisconsin.

The problem was discovered by FSIS during a routine Food Safety Assessment performed at the establishment. The establishment's methods for analyzing samples for *E. coli* O157:H7 in beef products raised concerns about the safety of the product.

FSIS has received no reports of illnesses associated with consumption of these recalled products. Individuals concerned about an illness should contact a physician.

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.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) 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.

For media and consumer questions regarding the recall should be directed to the company's main line, (817) 624-1136.

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.