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DT: August 15, 2011

TO: Health Commissioners, Directors of Environmental Health and Interested Parties

RE: Recall Announcement (ODA/ODH) 2011-090

**Kansas Slaughter Firm Recalls Ground Beef Due to Possible *E. Coli* O157:H7
Adulteration**

WASHINGTON, Aug. 12, 2011 - National Beef Packing Co. LLC, a Dodge City, Kan., establishment, is recalling approximately 60,424 pounds of ground beef products that may be adulterated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

Ground beef chubs produced on July 23, 2011 with a Freeze by Date of August 12, 2011:

- Boxes containing six 10-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 483.
- Boxes containing eight 5-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 684.
- Boxes containing twelve 3-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 782 or 785.
- Boxes containing six 10-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 787.

Ground beef chubs produced on July 25, 2011 with a Freeze by Date of August 14, 2011:

- Boxes containing eight 10-pound chubs of "National Beef 81/19 Fine Ground Beef." These can be identified by the product code 431.
- Boxes containing eight 10-pound chubs of "National Beef 90/10 Fine Ground Beef." These can be identified by the product code 471.
- Boxes containing six 10-pound chubs of "National Beef 86/14 Fine Ground Round." These can be identified by the product code 494.

Each box and chub bears the establishment number "Est. 262" within the USDA mark of inspection. The products were shipped to distributors nationwide for further processing and/or distribution. It is important to note that the products listed above may have been repackaged into consumer-size packages and sold under different retail brand names. When available, the retail distribution list(s) will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

The problem was discovered as a result of routine microbial testing conducted by the Ohio Department of Agriculture at a state-inspected facility that had purchased these products for further processing. A traceback investigation revealed that the slaughter facility, National Beef Packing Co. products were the sole source for the positive product sample. FSIS and the company have received no reports of illnesses associated with consumption of these products. 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.

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 advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160° F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature.

Consumer and media with questions regarding the recall should contact the company's Vice President of Marketing, Keith Welty, at (816) 713-8631.

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.

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.

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 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.