



Ohio Department of Agriculture  
and  
Ohio Department of Health



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Lieutenant Governor  
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ODH Director  
Theodore E. Wymyslo, M.D.

DATE: June 19, 2013  
TO: Health Commissioners, Directors of Environment Health and Interested Parties  
RE: Recall Announcement (ODA/ODH) 2013-070

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

National Beef Packing Co., a Liberal, Kan., establishment, is recalling approximately 22,737 pounds of raw ground 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.

The following products are subject to recall:

- 10 lb. packages of "National Beef" 80/20 Coarse Ground Chuck, package code "0481."
- 10 lb. packages of "National Beef" 81/19 Coarse Ground Beef, package code "0421."
- 10 lb. packages of "National Beef" 80/20 Fine Ground Chuck, package code "0484."

All these products have a "USE BY/SELL BY DATE" of June 14, 2013. The products were produced on May 25, 2013, and shipped to various institutions and retail establishments. FSIS and the establishment are concerned that some product may be frozen and in shoppers' freezers.

The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E.coli* O157:H7. An investigation determined the firm was the sole supplier of the source materials used to produce the positive product. FSIS and the company have received no reports of illnesses associated with consumption of these products.

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. When available, the retail distribution list(s) will be posted on the FSIS website at: <http://www.fsis.usda.gov/recalls>.

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.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2-8 days (3-4 days, on average) after exposure to the organism. While most people recover within a week, some develop a type of kidney failure called HUS. This condition can occur among persons of any age but is most common in children under 5-years old and older

adults. Symptoms of HUS may include fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination, and swelling. Persons who experience these symptoms should seek emergency medical care immediately.

Consumers with questions should contact the company at (877) 857-4143 for details about the recall and their return and reimbursement policy. Media with questions regarding the recall should contact the company's spokesperson, Keith Welty, at (816) 713-8631. Additional information can be found at [www.nationalbeef.com](http://www.nationalbeef.com)

Affected States - Nationwide