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**Governor**  
John R. Kasich**Lieutenant Governor**  
Mary Taylor**ODA Director**  
David T. Daniels**ODH Director**  
Richard Hodges

DATE: November 19, 2014

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

RE: Recall Announcement (ODA/ODH) 2014-117

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

Ranchers Legacy Meat Co., of Vadnais Heights, Minn., is recalling 1,200 pounds of 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.

Products subject to the recall are packaged in plastic cryovac sealed packets, and contain various weights of ground beef. All products produced on Nov. 19, 2014 are subject to recall.

All of the following have a Package Code (use by) 12/10/2014 and bear the establishment number "Est. 40264" inside the USDA mark of inspection. Individual products include:

- Ranchers Legacy Ground Beef Patties 77/23
- Ranchers Legacy Ground Chuck Patties 80/20
- Ranchers Legacy USDA Choice Ground Beef 80/20
- Ranchers Legacy USDA Choice WD Beef Patties 80/20
- Ranchers Legacy RD Beef Patties 80/20
- OTG Manufacturing Chuck/Brisket RD Patties
- Ranchers Legacy Chuck Blend Oval Beef Patties
- Ranchers Legacy WD Chuck Blend Patties
- Ranchers Legacy USDA Choice NAT Beef Patties 80/20
- Ranchers Legacy NAT Beef Patties 80/20
- Ranchers Legacy USDA Choice NAT Beef Patties 80/20
- Ranchers Legacy Ground Chuck Blend
- Ranchers Legacy Chuck Blend Bulk Pack NAT Patties
- Ranchers Legacy Chuck Blend NAT Beef Patties

The product was discovered by FSIS inspection personnel during a routine inspection. Products testing positive on November 21, 2014 were held at the establishment. The products being recalled were produced on the same day and equipment as the positive product. Products were shipped to distributors for sales nationwide.

*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 the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in

children under 5-years old and older adults. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS and the company are concerned that some product may be frozen and in consumers' freezers. 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 [www.fsis.usda.gov/recalls](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, <http://1.usa.gov/1cDxcDQ>.

Consumers and media with questions regarding the recall should call Jeremy Turnquist, Vice President of Operations for Ranchers Legacy Meat Co. at (651) 366-6575.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.