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

DATE: November 2, 2015

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

RE: Recall Announcement (ODA/ODH) 2015-129

All American Meats, Inc. Recalls Ground Beef Products Due to Possible E. Coli O157:H7 Contamination

WASHINGTON, Nov. 01, 2015 – All American Meats, Inc., an Omaha, Neb. establishment, is recalling approximately 167,427 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 ground beef items were produced on Oct. 16, 2015. The following products are subject to recall:

- 80-lb. (approximate weight) boxes of "Ground Beef 80% Lean 20% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 62100.
- 80-lb. (approximate weight) boxes of "Ground Beef 73% Lean 27% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 60100.
- 60-lb. (approximate weight) boxes of "Ground Beef Round 85% Lean 15% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 68560.
- 60-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 68160.
- 60-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 63130.
- 80-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 63100.

The products subject to recall bear establishment number "EST. 20420" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

The problem was discovered on Oct. 30, 2015, when a positive result for E. coli O157:H7 from FSIS' in-commerce surveillance program testing was traced back to the establishment. There have been no confirmed reports of adverse reactions due to consumption of these products.

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 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.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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.

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 with questions regarding the recall can contact Mr. Shawn Buchanan at (402) 734-6901. Media with questions regarding the recall can contact Mr. Brian Brislen at (402) 397-7300.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at 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>.

PREPARING PRODUCT FOR SAFE CONSUMPTION
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.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- Ground meat: 160°F
- Poultry: 165°F
- Hot dogs: 160°F or steaming hot

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.