



FOR IMMEDIATE RELEASE

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Ground beef possibly contaminated with E. Coli; 131,300 pounds recalled.

The Kane County Health Department wants to alert the public that Tyson Fresh Meats Inc., an Emporia, Kan., establishment, is recalling approximately 131,300 pounds of ground beef products that may be contaminated with *E. coli* O157:H7. No illnesses associated with this recall have been reported in Kane County.

The following products are subject to recall:

- 5-pound chubs of Kroger-brand "GROUND BEEF 73% LEAN - 27% FAT," packed in 40-pound cases containing eight chubs. Cases bear an identifying product code of "D-0211 QW." These products were produced on Aug. 23 and were shipped to distribution centers in Indiana and Tennessee for retail sale.
- 3-pound chubs of Butcher's Brand "GROUND BEEF 73% LEAN - 27% FAT," packed in 36-pound cases each containing 12 chubs. Cases bear an identifying product code of "D-0211 LWIF." These products were produced on Aug. 23 and were shipped to distribution centers in North Carolina and South Carolina for retail sale.
- 3-pound chubs of a generic label "GROUND BEEF 73% LEAN - 27% FAT," packed in 36-pound cases each containing 12 chubs. Cases bear an identifying product code of "D-0211 LWI." These products were produced on Aug. 23 and shipped to distribution centers in Delaware, Florida, Georgia, Maryland, Illinois, Indiana, Missouri, New York, Ohio, Tennessee, Texas and Wisconsin for retail sale.

The products subject to recall have a "BEST BEFORE OR FREEZE BY" date of "SEP 12 2011" and the establishment number "245D" ink jetted along the package seam. 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 U.S. Department of Agriculture's Food Safety and Inspection Service and the establishment are concerned that consumers may freeze the product before use and that some product may be in consumers' freezers. FSIS strongly encourages consumers to check their freezers and immediately discard any product subject to this recall.

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FSIS became aware of the problem on Sept. 26, when the agency was notified by the Ohio Department of Health of *E. coli O157:H7* illnesses located in Butler County. Illness onset dates range from Sept. 8, through Sept. 11, 2011. The on-going investigation involved collecting leftover ground beef from the patients' home on Sept. 19 which tested positive for *E. coli O157:H7* by the Ohio Department of Agriculture's laboratory. FSIS is continuing to work with Ohio public health partners on this investigation. *E. coli O157:H7* is a 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. Individuals concerned about an illness should contact a health care provider.

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. 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.

Consumers with questions regarding the recall should contact the company at (866) 328-3156. Media with questions regarding the recall should contact the company's Director of Public Relations, Gary Mickelson at (479) 290-6111.

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