



Beef Recall Due to Possible E.coli Contamination

June 15, 2020 - The Kane County Health Department is advising that the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced that Lakeside Refrigerated Services, a Swedesboro, N.J. establishment, is recalling approximately 42,922 pounds of ground beef products that may be contaminated with *E. coli* O157:H7.

The raw ground beef items were produced on June 1, 2020. The following products are subject to recall:

- 1-lb. vacuum packages containing "MARKETSIDE BUTCHER ORGANIC GRASS-FED GROUND BEEF" and a use or freeze by date of 07/01/20 and lot code P-53298-82.
- 1-lb. vacuum packages containing four ¼ lb. pieces of "MARKETSIDE BUTCHER ORGANIC GRASS-FED GROUND BEEF PATTIES" and a use or freeze by date of June 27, 2020 and lot code P-53934-28.
- 3-lb. vacuum packages containing three 1 lb. pieces of "MARKETSIDE BUTCHER ORGANIC GRASS-FED GROUND BEEF 93% LEAN / 7% FAT" and a use or freeze by date of 07/01/20 and lot code P53929-70.
- 1-lb. tray packages containing four ¼ lb. pieces of "THOMAS FARMS GRASS-FED GROUND BEEF PATTIES 85% LEAN / 15% FAT" and a use or freeze by date of 06/25/20 and lot code P53944-10.
- 4-lb. tray packages containing 10 ¼ lb. pieces of "THOMAS FARMS GRASS-FED GROUND BEEF PATTIES 80% LEAN / 20% FAT" and a use or freeze by date of 06/25/20 and lot code P53937-45.
- 1-lb. vacuum packages containing four ¼ lb. pieces of "THOMAS FARMS GRASS-FED GROUND BEEF PATTIES 85% LEAN / 15% FAT" and a use or freeze by date of 06/27/20 and lot code P53935-25.
- 1-lb. vacuum packages containing "VALUE PACK FRESH GROUND BEEF 76% LEAN / 24% FAT" and a use or freeze by date of 07/01/20 and lot code P53930-18.

The products subject to recall bear establishment number "EST. 46841" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

Marketside Butcher products are sold at Walmart.

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Anyone concerned about an injury or illness should contact a healthcare provider. *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.

Some product may be in consumers' refrigerators or 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. All consumers should 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.

For more information, consult the posting at <https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2020/recall-012-2020-release>

The Kane County Health Department has an abundance of information about food safety online at KaneHealth.com/Pages/Food-Safety.aspx.

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