



November 24, 2014

Contact: Tom Schlueter (630) 444-3098
(630) 417-9729 cell

Firm recalls ground beef products due to possible E. Coli contamination

The Kane County Health Department is advising residents that 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, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS).

Although there have been no reports of illnesses associated with consumption of these products, the products were shipped to distributors for sales nationwide and may be frozen and in consumers' freezers. 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 recalled products have a "use by" date of 12/10/2014 and bear the establishment number "Est. 40264" inside the USDA mark of inspection.

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 product that tested positive.

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 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.

###