



Mitchell E. Daniels, Jr.
Governor

Gregory N. Larkin, M.D., F.A.A.F.P.
State Health Commissioner

DATE: December 19, 2011
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: Tyson Fresh Meats Inc. Recall

SUGGESTED

ACTION: Class I Recall; Approximately 40,948 pounds of ground beef products that may be contaminated with *E. coli* O157:H7; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by USDA, the products being recalled were distributed in the State of Indiana. The products were shipped to institutions and distributors in Alabama, California, Florida, Georgia, Illinois, Indiana, Kentucky, Louisiana, Mississippi, New York, North Carolina, Ohio, South Carolina, Tennessee, West Virginia, and Wisconsin. Detail information is not available at this time. In addition, if any recalled products are found, please notify this office at 317-233-7360.

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

Recall Release
FSIS-RC-101-2011

**CLASS I RECALL
HEALTH RISK: HIGH**

Congressional and Public Affairs
(202) 720-9113
Adam Tarr

WASHINGTON, Dec. 16, 2011 - Tyson Fresh Meats Inc., a Dakota City, Neb. establishment, is recalling approximately 40,948 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.

The following products are subject to recall:

- 10-pound chubs of "CHUCK FINE GROUND BEEF 80/20," packed in cases containing eight chubs.

The products subject to recall have a "BEST BEFORE OR FREEZE BY" date of "11/13/11" and "EST. 245C" on the box label. The products were shipped to institutions and distributors in Alabama, California, Florida, Georgia, Illinois, Indiana, Kentucky, Louisiana, Mississippi, New York, North Carolina, Ohio, South Carolina, Tennessee, West Virginia, and Wisconsin.

The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E. coli* O157:H7. FSIS and the company have received no reports of illnesses associated with consumption of these products.

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.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at 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.

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