



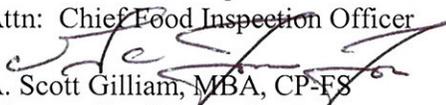
**Indiana State
Department of Health**
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Mitchell E. Daniels, Jr.
Governor

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

DATE: July 28, 2011

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: 
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: Tri State Beef Recall

SUGGESTED ACTION: Class I Recall; Approximately 228,596 pounds of beef products that may be contaminated with *E. coli O157:H7*; Information provided in case of consumer inquiry.

From the information provided by USDA, the product being recalled was distributed in the neighboring State of Illinois and Ohio. The products subject to recall were produced between July 19, 2011 and July 22, 2011, and sold to federally-inspected establishments for further processing and distribution in Chicago, Ill., Cincinnati and Columbus, Ohio, Iowa and Va.

CLASS I RECALL

**FSIS-RC-056-2011
July 27, 2011**

Congressional and Public Affairs
(202) 720-9113
Atiya Khan

WASHINGTON, July 27, 2011 - Tri State Beef, a Cincinnati, Ohio, establishment, is recalling approximately 228,596 pounds of 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 product is subject to recall:

- Combo bins of "TRI-STATE BEEF CO., INC BONELESS BEEF."

Each bin bears the establishment number "EST. 1750" inside the USDA mark of inspection. The products subject to recall were produced between July 19, 2011 and July 22, 2011, and sold to federally-inspected establishments for further processing and distribution in Chicago, Ill., Cincinnati and Columbus, Ohio, Iowa and Va.

The problem was discovered through routine FSIS testing which confirmed a positive result for *E. coli* O157:H7. It should be noted that these products were distributed to facilities where they were cooked and as a result received full-lethality treatment, which would effectively kill the *E. coli* O157:H7 pathogen in the products.

Because the products were shipped into commerce they are subject to recall, even though they were shipped to other federally-inspected establishments where they received full-lethality treatment and would no longer be considered adulterated.

FSIS and the company have received no reports of illnesses associated with consumption of these products. Individuals concerned about an illness should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and to ensure that steps are taken to make certain that the product is no longer available to consumers.

E. coli O157:H7 is a potentially deadly 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.

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 and media with questions regarding the recall should contact the company's attorney, Mark Fitch, at (513) 731-8459.

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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