

# GROUND BEEF RECALL LINKED TO CLUSTER OF *E. COLI* O157 ILLNESSES IN NEW ENGLAND

Food Safety Infosheet November 1, 2009

## What you can do to reduce the risks associated with ground beef

- Keep raw meat separate from ready-to-eat foods.
- Wash hands, counters, and utensils (like forks and spatulas) with hot soapy water after they touch raw meat.
- Never place cooked hamburger patties on the unwashed plate that held raw patties.
- Cook hamburgers and all ground beef to an internal temperature of 160° F or 71°C.



## Fairbank Farms recalls over 500,000 lbs of ground beef in CT, MD, VA, NC, MA, NY, NJ and PA NH and NY deaths linked to the beef, at least 26 others ill

USDA's Food Safety and Inspection Service has announced a recall of ground beef from an Ashville, NY firm, Fairbank Farms. Retailers including Shaw's, Giant, Price Chopper, Trader Joe's and BJ's received this product. The recalled product was shipped in bulk to outlets along the East Coast of the U.S. for further processing.

It is unlikely that any of the product is still being sold fresh at retail stores (the best-if-sold-before dates range from mid-September to

early October) but it's likely that the affected beef is still around in freezers. The meat juices created from thawing a frozen product like ground beef can transfer pathogens to other foods.

Be vigilant in containing meat juices when thawing frozen meats and use a tip-sensitive digital thermometer (in multiple spots) to ensure that ground beef has reached a safe temperature - stick it in. Juicy is good, nasty meat juice spread around the kitchen isn't.

Each package of recalled meat packed directly for retailers bears the establishment number "EST. 492" inside the USDA mark of inspection or on the nutrition label. These products were packaged on September 15 and 16, 2009, and may have been labeled at the retail stores with a sell-by date from September 19 through 28, 2009. Ground beef that was further processed may have sell-by dates from mid-October.

For a full list of recalled products, visit the FSIS release: <http://tinyurl.com/yzemas7>