

INTERNATIONAL FOOD SAFETY NETWORK INFOSHEET

Ground beef and patties recalled due to possible *E.coli* O157:H7 contamination

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5 ill in Wisconsin and one in California linked to burgers

Rochester Meat Company is voluntarily recalling approximately 188,000 pounds of ground beef products because they may be contaminated with *E. coli* O157:H7.

The products became suspect after an investigation initiated by the Wisconsin Department of Health and Family Services and the California Department of Public Health. Health authorities investigated five illnesses in Wisconsin and one illness in California. Anyone concerned about an illness should contact a physician.

The ground beef products subject to recall were produced on Oct. 30, 2007, and Nov. 6, 2007, were shipped to distributors nationwide for further **distribution to restaurants and food service institutions.**

RECALLED PRODUCTS:

10-pound boxes of "SEASONED BEEF BULK"

10-pound boxes of "100% PURE BEEF PATTIES"

15-pound boxes of "CHEYENNE SEASONED BEEF PATTIES"

10-, 15- and 20-pound boxes of "100% PURE GROUND BEEF PATTIES"

10-pound boxes of "100% PURE GROUND CHUCK BEEF PATTIES"

10-, 15- and 25-pound boxes of "100% PURE GROUND BEEF CHUCK PATTIES"

10-pound boxes of "OUR HOMESTYLE 100% PURE GROUND BEEF PATTIES"



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



For more information including the exact lot codes of recalled products go to:

www.fsis.usda.gov/News_&_Events/Recall_002_2008_Release/index.asp