**Mitchell E. Daniels, Jr.**
*Governor*

**Judith A. Monroe, M.D.**
*State Health Commissioner*

# Indiana State Department of Health

*An Equal Opportunity Employer*

**DATE:** May 19, 2008

**TO:** All Local Health Departments
Attn: Chief Food Specialist

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

**SUBJECT:** Illinois Firm Beef Products – Possible E. coli 0157:H7 Recall

The following information has been received by our office from the U. S. Department of Agriculture (USDA).

**Suggested Action: Class I recall; Beef products intended for use in ground products; Recommend notification to establishments that may carry these products via phone, fax or e-mail.**

From the information provided by USDA, the recalled products were distributed in the State of Indiana. Detail establishment information is not available at this time. In addition, if any recalled product is found, please notify Dan Gala at this office at 317-233-7360.

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**CLASS I RECALL**
**HEALTH RISK: HIGH**

Congressional and Public Affairs
Peggy Riek (202) 720-9113
FSIS-RC-016-2008

## ILLINOIS FIRM RECALLS BEEF PRODUCTS DUE TO POSSIBLE *E. COLI* O157:H7 CONTAMINATION

WASHINGTON, May 16, 2008 – JSM Meat Holdings Company, Inc., a Chicago, Ill., firm, is voluntarily recalling an undetermined amount of beef products intended for use in ground products because they may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall:

- 30-, 60- pound boxes, combo boxes or 47-gallon barrels of "MORREALE MEAT" beef products labeled as "Boneless Chucks," "Boneless Clods," "Flat Rounds," Gooseneck Rounds," "Knuckle," "Heel Meat," "Scotties," "Trimmings 50," "Trimmings 60," "Trimmings 65," "Trimmings 70," "Trimmings 75," "Trimmings 80," "Trimmings 85," or "Trimmings 90."

The beef products bear the establishment number "EST. 6872" inside the USDA mark of inspection. These beef products were distributed to establishments for further processing in Florida, Georgia, Illinois, Indiana, Iowa, Massachusetts, Michigan, Missouri, Nebraska, Pennsylvania, and Wisconsin.

The problem was discovered by FSIS. FSIS has received no reports of illnesses associated with consumption of this product. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

*E. coli* O157:H7 is a potentially deadly bacteria 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.

Media and consumers with questions about the recall should contact company President Steve Hurckes, Sr. at (312) 421-3664, ext. 214.

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.

NOTE: Access news releases and other information at FSIS' Web site at http://www.fsis.usda.gov/Fsis_Recalls/

**PREPARING GROUND BEEF FOR SAFE CONSUMPTION**

**USDA Meat and Poultry Hotline**
**1-888-MPHOTLINE or visit**
www.fsis.usda.gov

Although these products are not available at retail establishments, consumers preparing ground beef products should heed the following advice.

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

**USDA RECALL CLASSIFICATIONS**

Class I This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

Class II This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

Class III This is a situation where the use of the product will not cause adverse health consequences.