



# Ohio Department of Agriculture and Ohio Department of Health



**Governor** Ted Strickland  
**Lieutenant Governor** Lee Fisher

**ODA Director** Robert J. Boggs  
**ODH Director** Alvin D. Jackson, M.D.

To: Health Commissioners, Environmental Health Directors, Nursing Directors,  
ODA Food Safety Specialists, and Other Interested Parties

Subject: Recall Announcement (ODA/ODH) 2008-50

Date: July 1, 2008

## **Nebraska Firm Recalls Beef Products Due To Possible *E. coli* O157:H7 Contamination**

Nebraska Beef, Ltd., an Omaha, Neb., establishment is recalling approximately 531,707 pounds of ground beef components that 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 subject to recall include:

- Combo bins of "Coleman 75/25 Trim." The shipping containers bear the case code "38097," and were produced on June 17. These products were sent to an establishment in Colorado for further processing.
- Combo Bins of "Coleman Plate Navel Combo." The shipping containers bear the case code "38044," and were produced on June 17 and 24. These products were sent to an establishment in Texas for further processing.
- 60-pound boxes of "Nebraska Beef, Beef Chuck." The boxes bear the case code "10260," and were produced on May 19. These products were distributed to wholesalers in Illinois, Michigan, New York and Pennsylvania.
- 60-pound boxes of "Nebraska Beef, Beef Chuck." The boxes bear the case code "10263," and were produced on May 19. These products were distributed to wholesalers in New York.
- 60-pound boxes of "Nebraska Beef, Beef Knuckle." The boxes bear the case code "46140," and were produced on June 9. These products were distributed to wholesalers in Illinois and New York.
- 60-pound boxes of "Nebraska Beef, Beef Clod." The boxes bear the case code "13060," and were produced on June 9. These products were distributed to wholesalers in Illinois.

The shipping containers and product labels bear the establishment number "EST. 19336" inside the USDA mark of inspection, however these products were further processed into ground beef and will likely not bear the establishment number "EST. 19336" on products available for direct consumer purchase.

The additional following products subject to recall were sent to establishments in Nebraska for further processing and will likely not bear the establishment number "EST. 19336" on products then made available for direct consumer purchase include:

- Combo bins of "Coleman 85/15 Chuck." The shipping containers bear the case code "63503," and were produced on June 17 and June 24.
- Combo bins of "Coleman 85/15 Shank." The shipping containers bear the case code "26442," and were produced on June 17.
- Combo bins of "Coleman 80/20 Beef Trim." The shipping containers bear the case code "39521," and were produced on June 17.
- Combo bins of "Coleman 91/9 Trim." The shipping containers bear the case code "54674," and were produced on June 17 and June 24.
- Combo bins of "Coleman 85/15 Shank Combo." The shipping containers bear the case code "2644211," and were produced on June 24.
- Combo bins of "Nebraska Beef Front Shank." The shipping containers bear the case code "67200," and were produced on May 16, June 9, June 17 and June 24.
- Combo bins of "Nebraska Beef Hind Shank." The shipping containers bear the case code "67100," and were produced on May 16, June 17 and June 24.
- Combo bins of "Nebraska Beef Rose Meat." The shipping containers bear the case code "58860," and were produced on May 16 and June 24.
- Combo bins of "Nebraska Beef Heel Meat." The shipping containers bear the case code "66800," and were produced on June 24.
- Combo bins of "Nebraska Beef Loin Trimmings." The shipping containers bear the case code "66900," and were produced on June 24.
- Combo bins of "Nebraska Beef Chuck Trim Neck." The shipping containers bear the case code "67300," and were produced on June 24.
- Combo bins of "Nebraska Beef Chuck Trim 70%." The shipping containers bear the case code "67400," and were produced on June 24.
- Combo bins of "Nebraska Beef, Special Trim." The boxes bear the case code "56060," and were produced on May 16.

Consumers with questions about the recall should contact company Vice President of Administration James Timmerman at 402-733-0456. Media with questions about the recall should contact company representative William Lamson at (402) 397-7300.

The problem was discovered by FSIS through traceback investigations and ground beef samples collected from two federally inspected establishments positive for *E. coli* O157:H7, as well as multiple samples of Kroger brand ground beef positive for *E. coli* O157:H7, with matching pulsed-field gel electrophoresis (PFGE) patterns. FSIS is continuing its investigation into any products that may be contaminated with *E. coli* O157:H7 or that are associated with illnesses and will take appropriate action when necessary.

Kroger brand ground beef samples were collected by the Michigan and Ohio Departments of Agriculture and Health from patients in Michigan and Ohio. Nebraska Beef, Ltd., was identified as a common supplier to those stores in addition to two federally inspected establishments

where FSIS obtained a positive ground beef sample that was matched to the outbreak strain identified in Michigan and Ohio.

The epidemiological investigations and a case control study conducted by the Michigan and Ohio Departments of Agriculture and Health and the Centers for Disease Control and Prevention determined that there is an association between the ground beef products and 35 illnesses reported in Michigan (17) and Ohio (18). The illnesses were linked through the epidemiological investigation and by their PFGE pattern, or DNA fingerprint, found in PulseNet, a database maintained by the Centers for Disease Control and Prevention.

Also as a result of the investigation, on June 25 FSIS announced a recall of ground beef products sold at Kroger retail establishments in Michigan and Central and Northwestern Ohio Kroger retail establishments.

*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. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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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## **Preparing Ground Beef For Safe Consumption**

### **USDA Meat and Poultry Hotline 1-888-MPHOTLINE or visit [www.fsis.usda.gov](http://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.