



Ohio Department of Agriculture  
and  
Ohio Department of Health



**Governor** Ted Strickland  
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**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) 2008-50a

Date: July 3, 2008

**NEBRASKA FIRM EXPANDS RECALL OF BEEF PRODUCTS DUE TO POSSIBLE  
*E. COLI* O157:H7 CONTAMINATION**

WASHINGTON,— Nebraska Beef, Ltd., an Omaha, Neb., establishment is expanding its June 30 recall to include all beef manufacturing trimmings and other products intended for use in raw ground beef produced between May 16 and June 26, totaling approximately 5.3 million pounds, that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

This recall is being expanded based on the ongoing epidemiological and traceback investigations of a foodborne illness outbreak.

FSIS has concluded that the production practices employed by Nebraska Beef, Ltd. are insufficient to effectively control *E. coli* O157:H7 in their beef products that are intended for grinding. The products subject to recall may have been produced under insanitary conditions.

The products subject to recall were further processed into ground beef at other firms, and will likely not bear the establishment number "EST 19336" on products made available for direct consumer purchase.

FSIS advises all consumers to safely prepare their raw meat products, and only consume ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F. 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.

Consumers with questions about the recall should contact the company's 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 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 40 illnesses reported in Michigan (21) and Ohio (19). 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 in Central and Northwestern Ohio.

*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. 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/](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](http://www.fsis.usda.gov)

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.