

STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH



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Commissioner

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EHS Circular Letter 2013-46

TO: Local Directors of Health
Certified Food Inspectors
Chief Sanitarians

FROM: Tracey Weeks, MS, RS
Coordinator, Food Protection Program

DATE: August 2, 2013

SUBJECT: **National Beef Packing Company Recall; Big Y Stores Beef Recall**

National Beef Packing Company Recall

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today that the National Beef Packing Company, a Liberal, Kansas firm, is recalling approximately 50,100 pounds of ground beef products that may be contaminated with *E. coli* O157:H7. The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E. coli* O157:H7.

The following products are subject to recall:

- 10 lb. chub of "National Beef" 93/ 7 Fine Ground Beef, Product Code 0707
- 10 lb. chub of "NatureSource" 80/20 Fine Ground Chuck, Product Code 7031
- 10 lb. chub of "NatureSource" 85/15 Fine Ground Beef, Product Code 7054
- 10 lb. chub of "NatureSource" 90/10 Fine Ground Beef, Product Code 7344
- 10 lb. chub of "NatureSource" 93/ 7 Fine Ground Beef, Product Code 7004
- 10 lb. chub of "NatureWell 80/20 Fine Ground Chuck, Product Code 7484
- 10 lb. chub of "NatureWell" 85/15 Fine Ground Beef, Product Code 7454
- 10 lb. chub of "NatureWell" 90/10 Fine Ground Sirloin, Product Code 7577
- 10 lb. chub of "NatureWell" 93/7 Fine Ground Beef, Product Code 7404

All these products bear the establishment number "EST. 208A" inside the USDA mark of inspection. The products were produced on July 18, 2013 and were shipped in 40 to 60 pound cases to retailers, wholesalers, and food service distributors nationwide. USDA has indicated that this product has been shipped nationwide however specific distribution lists have not been provided at this time.

Related Big Y Stores Beef Recall

Big Y has informed the Food Protection Program (FPP) that they are voluntarily recalling fresh ground sirloin labeled as fresh ground sirloin 87% lean or sirloin steak patties 87% lean sold between 7/18/13 and 8/1/13 (even though none of this product tested positive) because it was produced in the same facility as National Beef Packing Company recalled products. The following table includes UPC codes for specific Big Y products.



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If you require aid/accommodation to fully and fairly enjoy this publication, please contact 860-509-7293 and ask to be connected with the related program.

UPC	Item description
2-03359-00000	NATURAL SIRLOIN STEAK PATTY
2-03680-00000	ANGUS SIRLOIN PATTY 90%
2-03681-00000	NATURAL GROUND SIRLOIN 87%
2-03761-00000	NATURAL GROUND SIRLOIN 87%
2-10995-00000	NATURAL GROUND SIRLOIN 87% VALUE PACK
2-10996-00000	NATURAL GROUND SIRLOIN 87% VALUE PACK

Big Y's recall does not affect any other ground beef items sold at Big Y other than the ground sirloin. Big Y advises consumers to return recalled product to Big Y for a full refund.

The FPP is providing this information in case calls are received from consumers or retailers. The Department of Consumer Protection is aware of the recalls and has indicated that site visits by local health departments to Big Y stores are not advised due to their thorough recall process.

USDA reports that there are no illnesses associated with this recall at this time. Consumers reporting illness should be advised to contact their primary care physician for proper follow-up and treatment. Local health department staff that receives calls from consumers with possible foodborne illness after consumption of recalled product should follow the usual procedure of completing the 3-page Foodborne Alert form and faxing it to the Food Protection Program within 24 hours at (860) 509-8071.

cc: Suzanne Blancaflor, M.S., M.P.H., Chief, Environmental Health Section
 Ellen Blaschinski, R.S., M.B.A., Chief, Regulatory Services Branch
 Frank Greene, Director, Food & Standards Division, Department of Consumer Protection



News Release

Kansas Firm Recalls Beef Products Due To Possible *E. Coli* O157:H7 Contamination

Class I Recall
Health Risk: High

043-2013
Jul 31, 2013

Congressional and Public Affairs
Leo O'Drudy
(202) 720-9113

WASHINGTON, July 31, 2013 – National Beef Packing Company, a Liberal, Kan., firm, is recalling approximately 50,100 pounds of ground beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall:

- 10 lb. chub of "National Beef" 93/ 7 Fine Ground Beef, Product Code 0707
- 10 lb. chub of "NatureSource" 80/20 Fine Ground Chuck, Product Code 7031
- 10 lb. chub of "NatureSource" 85/15 Fine Ground Beef, Product Code 7054
- 10 lb. chub of "NatureSource" 90/10 Fine Ground Beef, Product Code 7344
- 10 lb. chub of "NatureSource" 93/ 7 Fine Ground Beef, Product Code 7004
- 10 lb. chub of "NatureWell 80/20 Fine Ground Chuck, Product Code 7484
- 10 lb. chub of "NatureWell" 85/15 Fine Ground Beef, Product Code 7454
- 10 lb. chub of "NatureWell" 90/10 Fine Ground Sirloin, Product Code 7577
- 10 lb. chub of "NatureWell" 93/7 Fine Ground Beef, Product Code 7404

All these products bear the establishment number "EST. 208A" inside the USDA mark of inspection. The products were produced on July 18, 2013 and were shipped in 40 to 60 pound cases to retailers, wholesalers, and food service distributors nationwide.

The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E.coli* O157:H7. An investigation determined National Beef Packing Co. was the sole supplier of the source materials used to produce the positive product. FSIS and the company have received no reports of illnesses associated with consumption of these products. Individuals concerned about an illness should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) of the recall and to ensure that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at: <http://www.fsis.usda.gov/recalls>.

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.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160° F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature.

Media with questions regarding the recall should contact National Beef's spokesperson, Keith Welty, at 816-713-8631. Consumers can call 1-866-761-9472 or go to www.nationalbeef.com for the link to details about the recall and the company's return and reimbursement policy.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. 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

Wash hands before and after handling raw meat with warm/hot (preferred) or cold soapy running water by rubbing hands together vigorously for at least 20 seconds. Also

wash cutting boards, dishes and utensils with hot (preferred), soapy water and clean up any spills right away. The mechanical action of vigorous rubbing of hands and utensils/surfaces creates friction that helps to dislodge bacteria and viruses from hands and surfaces.

Additionally, warm/hot water helps to dissolve fats/foods, aiding in cleaning/microbe removal and can also assist in deactivation of pathogens. For more information on hand washing, go to <http://www.cdc.gov/handwashing>.

If soapy water is not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol. Alcohol-based hand sanitizers can reduce the number of germs on hands in some situations. However, sanitizers do not eliminate all types of germs, including viruses.

Keep raw meat, fish and poultry away from other food that will not be thoroughly cooked. Use separate cutting boards for raw meat, poultry, and their juices and thoroughly cooked foods. Thoroughly cook ground meat such as beef to an internal temperature of 160° F, as measured with a food thermometer, before eating. Refrigerate raw meat and poultry within two hours after purchase (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.

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National Beef Ground Sirloin Recall affects Big Y Ground Sirloin

August 1, 2013

Information

We have just been notified that our supplier National Beef Packing Company, LLC has issued a voluntary recall on product that was produced in the same facility as our ground sirloin. Because one of their ground beef samples tested positive to E.coli O157:H7 and our product was produced in the same plant, we are voluntarily recalling all of our fresh ground sirloin labeled as fresh ground sirloin 87% lean or sirloin steak patties 87% lean sold between 7/18/13 and 8/1/13, even though none of our product tested positive.

This recall does not affect any other ground beef items sold at Big Y other than the ground sirloin.

Keeping the well-being of our customers in mind we urge them to check their freezers and refrigerators for this product. If you have any of this product return it to Big Y for a full refund. We thank everyone for the corporation with this recall.

Item List

UPC	Item description
00000000000000	Item description and size
2-03359-00000	NATURAL SIRLOIN STEAK PATTY
2-03680-00000	ANGUS SIRLOIN PATTY 90%
2-03681-00000	NATURAL GROUND SIRLOIN 87%
2-03761-00000	NATURAL GROUND SIRLOIN 87%
2-10995-00000	NATURAL GROUND SIRLOIN 87% VALUE PACK
2-10996-00000	NATURAL GROUND SIRLOIN 87% VALUE PACK

Notes

Any item information or recall directions

Our Stores	Savings	Services	Community
Locations and Hours	Weekly Sale	Recipes	About Big Y
In Our Stores	Express Savings Club	Magazines	Big Y In the News
Events	Silver Savings Club	Living Well Eating Smart	Careers
Our Family of Brands	Express Reward Coins	Little Y Kids Club	Partners in Community
Pharmacy	Coupons	Baby Y	Scholarships
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