



Pat Quinn, Governor

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TO: Local Health Departments, Regional Offices of Illinois Department of Public Health, Illinois State Board of Education, Illinois Department of Veteran Affairs

FROM: Bill Beaty, Division Chief

DATE: December 19, 2011

SUBJECT: Nebraska Firm Recalls Ground Beef Products

*The Illinois Department of Public Health received the following recall notice. It is being forwarded for information purposes only. There is no action required.*

Congressional and Public Affairs, (202) 720-9113, Adam Tarr

**WASHINGTON, Dec. 16, 2011** - Tyson Fresh Meats Inc., a Dakota City, Neb. establishment, is recalling approximately 40,948 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-pound chubs of "CHUCK FINE GROUND BEEF 80/20," packed in cases containing eight chubs.

The products subject to recall have a "BEST BEFORE OR FREEZE BY" date of "11/13/11" and "EST. 245C" on the box label. The products were shipped to institutions and distributors in Alabama, California, Florida, Georgia, Illinois, Indiana, Kentucky, Louisiana, Mississippi, New York, North Carolina, Ohio, South Carolina, Tennessee, West Virginia, and Wisconsin.

The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E. coli* O157:H7. FSIS and the company have received no reports of illnesses associated with consumption of these products. *E. coli* O157:H7 is a 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. Individuals concerned about an illness should contact a health care provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

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.

Consumers with questions regarding the recall should contact the company at (866) 328-3156. Media with questions regarding the recall should contact the company's Director of Public Relations, Gary Mickelson at (479) 290-6111.