

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
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FSIS-RC-019-2004

MICHIGAN FIRM RECALLS GROUND BEEF PRODUCTS FOR POSSIBLE *E. COLI* O157:H7

WASHINGTON, June 22, 2004 — Wolverine Packing Company, a Detroit, Mich., firm, is voluntarily recalling approximately 101,600 pounds of fresh ground beef products that may be contaminated with *E. coli* O157:H7.

All of the products were produced on June 15, 2004 and were shipped nationwide to foodservice distributors. Each box bears the establishment number, "2574B," and case lot numbers "061504" and "4167."

The following products are subject to recall:

- "BLACK ANGUS BEEF, 2/1, Ground Beef Chuck SteakBurgers, NET WT. 16 LBS."
- "BLACK ANGUS BEEF, 7 oz., Ground Beef SteakBurgers, NET WT. 14 LBS."
- "BLACK ANGUS BEEF, 3/1, Ground Beef Chuck SteakBurgers, NET WT. 13.33 LBS."
- "BLACK ANGUS BEEF, 4/1, Ground Beef SteakBurgers, NET WT. 14 LBS."
- "A.M. BRIGGS, 80/20, Ground Beef Patties, 4z, NET WT. 14 LBS."
- "A.M. BRIGGS, 80/20, 10z., GROUND BEEF PATTIES, NET WT. 15 LBS."
- "A.M. BRIGGS, 6z., 85/15, Ground Beef Chuck Patties, NET WT. 12 LBS."
- "A.M. BRIGGS, CERTIFIED ANGUS BEEF, Ground Beef Patties, 8z., 2/1, NET WT. 16 LBS."
- "A.M. BRIGGS, 8z., 2/1, 80/20, Ground Beef Patties, NET WT. 16 LBS."

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

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

Although the product(s) being recalled should be returned to the point of purchase, consumers preparing other ground beef products should heed the following advice.

Consumers should only eat ground beef patties that have been cooked to a safe temperature of 160 °F. When a ground beef patty is cooked to 160 °F throughout, it can be safe and juicy, regardless of color.

The only way to be sure a ground beef patty is cooked to a high enough temperature to kill harmful bacteria is to use an accurate food thermometer.

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

Eating a pink or red ground beef patty without first verifying that the safe temperature of 160 °F has been reached is a significant risk factor for foodborne illness.

Thermometer use to ensure proper cooking temperature is especially important for those who cook or serve ground beef patties to people most at risk for foodborne illness because *E. coli* O157:H7 can lead to serious illness or even death. Those most at risk include young children, seniors, and those with compromised immune systems.

- “A.M. BRIGGS, 80/20, Ground Beef Patties, 5.33z. NET WT. 13.33 LBS.”
- “AM. BRIGGS, BULK, 80/20, Ground Beef, NET WT. 20 LBS.”
- “A.M. BRIGGS, 85/15, 8z., Ground Beef Chuck Patties, NET WT. 16 LBS.”
- “STEAKOUT, CHAR-BROILED DELIVERY, Ground Beef Patties, 10z., NET WT. 15 LBS.”
- “STEAK-OUT CHAR-BROILED DELIVERY, Ground Beef Patties, 7z., NET WT. 14 LBS.”
- “TEXAS ROADHOUSE ORIGINAL GRINDS, BULK, Ground Beef Chuck, NET WT. 20 LBS.”
- “Stock Yards, BULK Ground Beef Chuck, CERTIFIED ANGUS BEEF, NET WT. 20 LBS.”
- “Stock Yards, 2/1, Thick Ground Beef Chuck Patties, CERTIFIED ANGUS BEEF, NET WT. 16 LBS.”
- “Hard Rock Cafe, 7oz., Ground Beef Patties, NET WT. 14 LBS.”
- “Stock Yards, 3/1, Thick, Ground Beef Chuck Patties, NET WT. 13.33 LBS.”
- “Stock Yards, 3/1, Thick, Ground Beef Chuck Patties, CERTIFIED ANGUS BEEF, NET WT. 13.33 LBS.”
- “Stock Yards, BULK, Ground Beef Chuck, NET WT. 20 LBS.”

The following products subject to recall were packed in pre-printed boxes bearing one of the following company names: Wolverine Packing Co., Fire River Farms, or Gordon Food Service:

- “Ground Beef Patties, 3/1, NET WT. 16 LBS.”
- “Ground Beef Patties, 2/1, NET WT. 16 LBS.”
- “Ground Beef Patties, 4/1, NET WT. 14 LBS.”
- “Ground Beef Patties, 6/1, NET WT. 13.3 LBS.”
- “Ground Beef Patties, 4/1, NET. WT. 16. LBS.”
- “GROUND BEEF CHUCK PATTIES, ANGUS, 6 oz., NET WT. 15 LBS.”
- “GROUND BEEF CHUCK PATTIES, ANGUS, 10z., NET WT. 15 LBS.”
- “GROUND BEEF PATTIES, 10 OZ., NET WT. 15 LBS.”
- “GROUND BEEF STEAKBURGERS, 7 oz., NET WT. 14 LBS.”

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- “GROUND BEEF PATTIES, 7 oz., NET WT. 14 LBS.”
- “GROUND BEEF CHUCK PATTIES, 6 OZ., NET WT. 15 LBS.”
- “GROUND BEEF CHUCK PATTIES, ANGUS, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF PATTIES, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF CHUCK PATTIES, ANGUS, 7 OZ., NET WT. 14 LBS.”
- “GROUND BEEF CHUCK PATTIES, ANGUS, 3/1 X, NET WT. 16 LBS.”
- “GROUND BEEF PATTIES, 64-2.5z., NET WT. 10 LBS.”
- “GROUND BEEF CHUCK PATTIES, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF STEAKBURGERS, THICK, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF PATTIES, THICK, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF STEAKBURGERS, THICK, 6 OZ., NET WT. 12 LBS.”
- “GROUND BEEF – BULK, 80/20, CLASSIC, CERTIFIED QUALITY ASSURED, NET WT. 10 LBS.”
- “GROUND BEEF – BULK, 75/25, CLASSIC, CERTIFIED QUALITY ASSURED, NET WT. 10 LBS.”
- “GROUND BEEF CHUCK PATTIES, THICK, ANGUS, 2/1, NET WT. 16 LBS.”
- “GROUND BEEF, 90/10, BULK, NET WT. 20 LBS.”
- “GROUND BEEF, BULK, 80/20, NET WT. 20 LBS.”
- “GROUND BEEF, BULK, 75/25 CHUCK, NET WT. 20 LBS.”
- “GROUND BEEF CHUCK PATTIES, THICK, ANGUS, 3/1, NET WT. 13.33 LBS.”
- “GROUND BEEF STEAKBURGERS, THICK, 3/1, NET WT. 13.33 LBS.”
- “GROUND BEEF CHUCK, BULK, 85/15, NET WT. 20 LBS.”
- “GROUND BEEF STEAKBURGERS, THICK, 4/1, NET WT. 14 LBS.”
- “GROUND BEEF PATTIES, THICK, 4/1, NET WT. 14. LBS.”
- “Ground Beef Patties, 6z., NET WT. 12 LBS.”

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- “Ground Beef Patties, 80/20, 6z., NET WT. 12 LBS.”
- “Ground Beef Chuck Patties, 10z., NET WT. 15 LBS.”
- “BULK Ground Beef, NET WT. 20 LBS.”
- “Ground Beef Patties, 2/1, NET WT. 16 LBS.”
- “Ground Beef Chuck Patties, NET WT. 14 LBS.”
- “Ground Beef Chuck Patties, 6 z., Thin Chuck, NET WT. 15 LBS.”
- “Ground Beef Patties, 4/1, NET WT. 16 LBS.”
- “Ground Beef Patties, 3/1, Thin, NET WT. 16 LBS.”
- “Ground Beef Chuck Patties, 2/1, Thin, CERTIFIED ANGUS BEEF, NET WT. 16 LBS.”
- “Ground Beef Chuck Patties, 2/1, THICK, CERTIFIED ANGUS BEEF, NET WT. 16 LBS.”
- “Ground Beef Patties, Thick, 2/1, NET WT. 24 LBS.”
- “Ground Beef Chuck Patties, 6/1, CERTIFIED ANGUS BEEF, NET WT. 13.33 LBS.”
- “Ground Beef Chuck Patties, 2/1, SUPER THICK, CERTIFIED ANGUS BEEF, NET WT. 12 LBS.”
- “Ground Beef Chuck, BULK, CERTIFIED ANGUS BEEF, NET WT. 20 LBS.”
- “Ground Beef Chuck Patties, THICK CHUCK, 2/1, NET WT. 16 LBS.”
- “Ground Beef Chuck Patties, 3/1, NET WT. 13.33 LBS.”
- “U.S.D.A. CHOICE ANGUS CHUCKS, Ground Beef Chuck Patties, Super Thick, 2/1, NET WT. 12 LBS.”
- “Ground Beef Chuck, BULK, NET WT. 20 LBS.”
- “Ground Beef Patties, 4/1, THICK, NET WT. 14 LBS.”
- “Ground Beef Chuck Patties, 4/1, Thick, CERTIFIED ANGUS BEEF, NET WT. 14 LBS.”
- “Ground Beef Chuck Patties, 4/1, Thick, CERTIFIED ANGUS BEEF, NET WT. 14 LBS.”
- “Ground Beef Patties, 4/1, THICK, NET WT. 14 LBS.”

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The problem was discovered through microbiological testing at a supplier to Wolverine Packing Company. FSIS has received no reports of illnesses associated with consumption of this product.

E. coli O157:H7 is a potentially deadly bacteria that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness.

Consumers and media with questions about the recall may call company Vice-President Roger Bonahoom at 1-800-521-1390.

Consumers with other food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHOTLINE (674-6854). The hotline 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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NOTE: Access news releases and other information at the FSIS web site at <http://www.fsis.usda.gov>

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.