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## News &amp; Events

## News Releases

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

Recall Release  
 FSIS-RC-078-2011

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
 (202) 720-9113  
 Bill Bagley

**WASHINGTON, Sep 30, 2011** - Manning Beef, LLC, a Pico Rivera, Calif. establishment, is voluntarily recalling approximately 80,000 pounds of 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:

- Combo bins of BroPack Inc Beef Manufacturing Trimmings "65/35, 50/50 or 85/15" produced on Sept. 23, 2011.
- Combo bins of Paso Prime Beef Manufacturing Trimmings "65/35, 50/50 or 85/15" produced on Sept. 23, 2011.
- 30 and 60 lb. boxes of primal cuts, subprimal cuts and boxed beef produced on Sept. 23, 2011.

The establishment is recalling a variety of beef primal and subprimal cuts (such as top round and tri tip) and manufacturing trimmings due, in part, to insanitary conditions as reflected by an unusually high number of confirmed positive *E. coli* O157:H7 test results conducted by the establishment on the manufacturing trimmings. When available, the retail distribution list(s) will be posted on FSIS' website at [www.fsis.usda.gov/FSIS\\_Recalls/Open\\_Federal\\_Cases/index.asp](http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp). FSIS and the company are not aware of any illnesses in association with these products.

Each box bears "EST. # 934" on the product label. These beef products were produced on Sept. 23 and were shipped to retail establishments and food service centers in Ariz. and Calif. and to another federally regulated establishment in Neb. These products were destined for further processing and will likely not bear "EST. 934" on products available for direct consumer purchase.

*E. coli* O157:H7 is a bacterium that can cause bloody diarrhea, dehydration,


### 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.

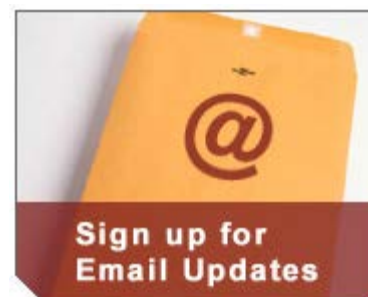
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and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness. Individuals concerned about an illness should contact a health care provider.

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.

Keep raw meat, fish and poultry away from other food that will not be cooked.

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.

Consumers or media with questions regarding the recall should contact the company's Quality Assurance Manager, Daniel Bové at (909) 689-9875 or Breanna Ortega, HACCP Coordinator at (714) 488-8123.

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

**Food Safety Questions? Ask Karen!**

FSIS' automated response system can provide food safety information 24/7

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Last Modified: September 30, 2011

USDA Recall Classifications	
<b>Class I</b>	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.
<b>Class II</b>	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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