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News & Events

News Releases

California Firm Recalls Ground Beef Due to Possible *E.Coli* O157:H7 Contamination

Recall Release
 FSIS-RC-080-2011

CLASS I RECALL
HEALTH RISK: HIGH

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

WASHINGTON, Oct 11, 2011 - Commercial Meat Co., a Los Angeles, Calif., establishment is recalling approximately 377,775 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 ground beef products are subject to recall:

- 5,10,15,20,30,40,50 and 60 lb. cases of bulk ground beef
- 5,10 and 20 lb. cases of ground beef patties
- 10,15,20,30,40 and 50 lb. cases of ground beef taco
- 5,10,15,20,25,30,40,50 and 60 lb. cases of ground beef chili

Each case bears a label with the establishment number "EST. 4873" inside the USDA mark of inspection. The products subject to recall were produced between Sept. 7, 2011 and Oct. 6, 2011 and were shipped to restaurants in California and Nevada, as well as one Federal establishment in California for further processing.

The problem was discovered through routine FSIS monitoring which confirmed a positive result for *E.coli* O157:H7. The company did not hold product pending test results, resulting in this recall. 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

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline
 1-888-MPHOTLINE or visit
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.

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

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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.

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.

Consumers and media with questions regarding the recall should contact the company's Manager, Neil Brown, at (213) 622-6997.

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.

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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: October 11, 2011

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.

