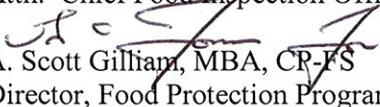




Mitchell E. Daniels, Jr.
Governor

Gregory N. Larkin, M.D., F.A.A.F.P.
State Health Commissioner

DATE: August 15, 2011
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: 
A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program
SUBJECT: National Beef Packing Co. LLC Recall

SUGGESTED

ACTION: Class I Recall; Approximately 60,424 pounds of ground beef products that may be adulterated with *E. coli* O157:H7; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by USDA, the products being recalled may have been distributed in the State of Indiana. The products were shipped to distributors nationwide for further processing and/or distribution. It is important to note that the products listed above may have been repackaged into consumer-size packages and sold under different retail brand names. Detail information is not available at this time. In addition, if any recalled product is found, please notify this office at 317-233-7360.

Kansas Slaughter Firm Recalls Ground Beef Due to Possible *E. Coli* O157:H7 Adulteration

Recall Release
FSIS-RC-064-2011

**CLASS I RECALL
HEALTH RISK: HIGH**

Congressional and Public Affairs
(202) 720-9113
Cathy Cochran

WASHINGTON, Aug. 12, 2011 - National Beef Packing Co. LLC, a Dodge City, Kan., establishment, is recalling approximately 60,424 pounds of ground beef products that may be adulterated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

Ground beef chubs produced on July 23, 2011 with a Freeze by Date of August 12, 2011:

- Boxes containing six 10-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 483.
- Boxes containing eight 5-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 684.
- Boxes containing twelve 3-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 782 or 785.
- Boxes containing six 10-pound chubs of "National Beef 80/20 Fine Ground Chuck." These can be identified by the product code 787.

Ground beef chubs produced on July 25, 2011 with a Freeze by Date of August 14, 2011:

- Boxes containing eight 10-pound chubs of "National Beef 81/19 Fine Ground Beef." These can be identified by the product code 431.
- Boxes containing eight 10-pound chubs of "National Beef 90/10 Fine Ground Beef." These can be identified by the product code 471.
- Boxes containing six 10-pound chubs of "National Beef 86/14 Fine Ground Round." These can be identified by the product code 494.

Each box and chub bears the establishment number "Est. 262" within the USDA mark of inspection. The products were shipped to distributors nationwide for further processing and/or distribution. It is important to note that the products listed above may have been repackaged into consumer-size packages and sold under different retail brand names. 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.

The problem was discovered as a result of routine microbial testing conducted by the Ohio Department of Agriculture at a state-inspected facility that had purchased these products for further processing. A trace back investigation revealed that the slaughter facility, National Beef Packing Co. products were the sole source for the positive product sample. FSIS and the company have received no reports of illnesses associated with consumption of these products. Individuals concerned about an illness should contact a physician.

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.

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.

Consumer and media with questions regarding the recall should contact the company's Vice President of Marketing, Keith Welty, at (816) 713-8631.