



**Indiana State  
Department of Health**  
*An Equal Opportunity Employer*

**Mitchell E. Daniels, Jr.**  
*Governor*

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

**DATE:** April 22, 2010

**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer

**FROM:** A. Scott Gilliam, MBA, CP-FS  
Director, Food Protection Program

**SUBJECT:** Beltex Corporation Recall

**SUGGESTED**

**ACTION:** Class I Recall; Beef trim products that may be contaminated with *E. coli* O157:H7; Reported in case of consumer inquiry.

From the information provided by USDA, the products being recalled were distributed in the neighboring State of Ohio. Each box bears the establishment number "EST. 07041B" inside the USDA mark of inspection on a label. The products were produced on Oct. 28, 2009, Nov. 20, 2009, Feb. 19, 2010, or April 2, 2010, and were distributed to wholesalers and other federal establishments. Detail information is not available at this time. In addition, if any recalled product is found, please notify this office at 317-233-7360.

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**Texas Firm Recalls Beef Trim Products Due To Possible *E. coli* O157:H7 Contamination**

Recall Release

**CLASS I RECALL**

FSIS-RC-025-2010

**HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Adrian Gianforti

**WASHINGTON, April 21, 2010** - Beltex Corporation, a Fort Worth, Texas, establishment, is recalling approximately 135,500 pounds of beef trim 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:

- Various pound boxes of "FRONTIER MEATS BEEF BONELESS NAVEL"
- Various pound boxes of "FRONTIER MEATS BEEF TRIMMING 50/50"

- Various pound boxes of "FRONTIER MEATS BEEF TRACE TRIM"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS"
- Various pound boxes of "FRONTIER MEATS BEEF KIDNEY FAT"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 75/25"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 85/15"
- Various pound boxes of "FRONTIER MEATS BEEF 115A BNLS CHUCK 2PCS"
- Various pound boxes of "FRONTIER MEATS BEEF TRIMMING 85/15 VAC PACK"
- Various pound boxes of "FRONTIER MEATS BEEF B-90 TRIMMINGS 91-CTRN"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS NAVEL SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF TRIM XF SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF TRIM REGULAR SOAKED AND SALTED"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO TRIM 85/15"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BNLS 80/20"
- Various pound boxes of "FRONTIER MEATS BEEF COMBO BONELESS NAVEL"

Each box bears the establishment number "EST. 07041B" inside the USDA mark of inspection on a label. The products were produced on Oct. 28, 2009, Nov. 20, 2009, Feb. 19, 2010, or April 2, 2010, and were distributed to wholesalers and other federal establishments in the States of Georgia, Louisiana, Ohio, Oklahoma, Texas, Washington and Wisconsin.

The problem was discovered by FSIS during a routine Food Safety Assessment performed at the establishment. The establishment's methods for analyzing samples for *E. coli* O157:H7 in beef products raised concerns about the safety of the product.

FSIS has received no reports of illnesses associated with consumption of these recalled products. Individuals concerned about an illness should contact a physician.

*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 routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) 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 or ground beef patties that have been cooked to a temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

For media and consumer questions regarding the recall should be directed to the company's main line, (817) 624-1136.

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.