



DATE: February 2, 2010

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

FROM: ^{ASG} A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

SUBJECT: West Missouri Beef, LLC

SUGGESTED

ACTION: **Class 1 Recall; Fresh boneless beef products that may be contaminated with *E. coli* O157:H7; Information provided in case of consumer inquiry.**

From the information provided by USDA, the products being recalled were distributed in the neighboring State of Illinois and in the Chicago area. In addition, if any recalled product is found, please notify this office at 317-233-7360.

Missouri Firm Recalls Fresh Boneless Beef Products Due to Possible *E. coli* O157:H7 Contamination

Recall Release
FSIS-RC-008-2010

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
Peggy Riek

WASHINGTON, February 2, 2010 - West Missouri Beef, LLC, a Rockville, Mo., establishment, is recalling approximately 14,000 pounds of fresh boneless 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:

- One combo bin containing approximately 2,000 pounds of fresh boneless beef identified as "75 1-M," produced on October 26, 2009.
- One combo bin containing approximately 2,000 pounds of fresh boneless beef identified as "90 3-D," produced on November 25, 2009.
- One combo bin containing approximately 2,000 pounds of fresh boneless beef identified as "90 5-D," produced on November 27, 2009.
- Combo bins containing approximately 2,000 pounds of fresh boneless beef identified as "90 2-P," "90 2-R" or "90 2-V," produced on December 8, 2009.

- One combo bin containing approximately 2,000 pounds of fresh boneless beef identified as "90 3-E," produced on January 13, 2010.

Each container is marked with the establishment number "EST. 5821" inside the USDA mark of inspection. The fresh boneless beef products were distributed to wholesalers in the Chicago, Ill., area.

The problem was discovered by FSIS during a verification review performed at the establishment.

FSIS has received no reports of illnesses associated with consumption of these 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. 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.

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.

Media and consumer questions regarding the recall should be directed to General Manager Byron Mott at (660) 598-2045.

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.