




Michael R. Pence  
Governor

William C. VanNess II, MD  
State Health Commissioner

**DATE:** May 21, 2014

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

**FROM:**   
Laurie Kidwell, RRT Supervisor  
Food Protection Program

**SUBJECT:** Wolverine Packing Company – REVISED RECALL [Food]

**ATTENTION:** Upon further investigation, FSIS now believes the product was sent to distribution centers nationwide.

**AFFECTED PRODUCT:** Ground beef products

**SUMMARY:** Class I Recall; The recalled ground beef products that may be contaminated with E. coli O157:H7.

The products subject to recall bear the establishment number "EST. 2574B" and will have a production date code in the format "Packing Nos: MM DD 14" between "03 31 14" and "04 18 14". Refer to the original USDA recall notice for a full list of affected products.

These products were shipped to distributors for restaurant use NATIONWIDE.

**SUGGESTED ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Media with questions regarding the recall can contact Chuck Sanger, Spokesperson, Wolverine Packing Company, at (313) 259-7500 and consumers can call (262) 563-5118. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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### Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
[www.statehealth.in.gov](http://www.statehealth.in.gov)

To promote and provide  
essential public health services.

## Michigan Firm Recalls Ground Beef Products Due To Possible E. Coli O157:H7

Class I Recall 030-2014

Health Risk: High May 19, 2014

Congressional and Public Affairs

Lauren Kotwicki

(202) 720-9113

**WASHINGTON, May, 19, 2014** – Wolverine Packing Company, a Detroit, Mich. establishment, is recalling approximately 1.8 million 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 ground beef products were produced between March 31, 2014 and April 18, 2014. For a [full list of products that were recalled](#) please see the attached document.

The products subject to recall bear the establishment number “EST. 2574B” and will have a production date code in the format “Packing Nos: MM DD 14” between “03 31 14” and “04 18 14”. These products were shipped to distributors for restaurant use in Massachusetts, Michigan, Missouri, and Ohio. There was no distribution of the products to the Department of Defense, the National School Lunch Program, or catalog/internet sales.

Factors that can contribute to the size of the recall include potential contamination of additional products due to a lack of microbiological independence between lot production, as well as a deficiency in supportive record-keeping by distributors.

FSIS was notified of *E. coli* O157:H7 illnesses on May 12, 2014. Working in conjunction with public health partners from the Centers for Disease Control and Prevention (CDC), FSIS determined that there is a link between the ground beef products from Wolverine Packing Company and this illness cluster. Based on epidemiological and traceback investigations, 11 case-patients have been identified in 4 states with illness onset dates ranging from April 22, 2014 to May 2, 2014. FSIS continues to work with our state and federal public health partners on this investigation and provide updated information as it becomes available.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2–8 days (3–4 days, on average) after exposure the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in children under 5-years old and older adults. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

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. When available, the retail distribution list will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

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, <http://1.usa.gov/1cDxcDQ>.

Media with questions regarding the recall can contact Chuck Sanger, Spokesperson, Wolverine Packing Company, at (313) 259-7500 and consumers can call (262) 563-5118

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

## PREPARING PRODUCT 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.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- Ground meat: 160°F
- Poultry: 165°F
- Hot dogs: 160°F or steaming hot

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.

### USDA Recall Classifications

<b>Class I</b>	This is a health hazard situation where
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	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.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

*Last Modified May 19, 2014*