



Indiana State Department of Health  
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Mitchell E. Daniels, Jr.  
Governor

Judith A. Monroe, M.D.  
State Health Commissioner

DATE: June 28, 2009  
TO: All Local Health Departments  
Attn: Chief Food Inspection Officer  
FROM: *A. Scott Gilliam*  
A. Scott Gilliam, MBA, CP-FS  
Manager, Food Protection Program  
SUBJECT: JBS Swift Beef Company's Expanded Recall

SUGGESTED ACTION: Class I Recall; Beef Products Due To Possible *E. coli* O157:H7 Contamination; Recommend notification to establishments that may carry these products via phone, fax or e-mail.

From the information provided by USDA, the products being recalled were distributed in the State of Indiana. The beef products were produced on April 21, 2009 and were distributed both nationally and internationally. Detail information is not available at this time. Please notify this office at 317-233-7360 if any recalled product is found.

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**Colorado Firm Expands Recall of Beef Products Due To Possible *E. coli* O157:H7 Contamination**

Recall Release **CLASS I RECALL**  
FSIS-RC-034-2009 **HEALTH RISK:**  
**HIGH**

Congressional and Public Affairs  
(202) 720-9113  
Bryn Burkard

**Editors Note: This recall release is being reissued to expand the June 24 recall to include approximately 380,000 pounds of assorted beef primal products.**

**WASHINGTON, June 28, 2009** - JBS Swift Beef Company, a Greeley, Colo., establishment is voluntarily expanding its June 24 recall to include

approximately 380,000 pounds of assorted beef primal 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.

## **PREPARING GROUND BEEF 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 soap and warm 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.

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 been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

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

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.

Together with traceback information and laboratory data, the recall is

being expanded as a result of FSIS' cooperation with the Centers for Disease Control and Prevention (CDC) in an ongoing investigation into 24 illnesses in multiple states, of which at least 18 appear to be associated. This investigation prompted the company to re-examine the effectiveness of their food safety system for the April 21 production of beef primals, and they are conducting this recall out of an abundance of caution as the safety of the products produced on a portion of that day could not be assured.

The beef products were produced on April 21, 2009 and were distributed both nationally and internationally. A list of the products subject to the expanded recall [attached](#). [PDF Only]

Each box bears the establishment number "EST. 969" inside the USDA mark of inspection as well as the identifying package date of "042109" and a time stamp ranging from "0618" to "1130." However, these products were sent to establishments and retail stores nationwide for further processing and will likely not bear the establishment number "EST. 969" on products available for direct consumer purchase. Customers with concerns should contact their point of purchase.

The recalled products include intact cuts of beef, such as primals, sub-primals, or boxed beef typically used for steaks and roasts rather than ground beef. FSIS is aware that some of these products may have been further processed into ground products by other companies. The highest risk products for consumers are raw ground product, trim or other non-intact product made from the products subject to the recall.

*E. coli* O157:H7 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.

Media and consumer questions regarding the recall should be directed to the company's Consumer Hotline at (800) 685-6328.

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.

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**Food Safety Questions?  
Ask Karen!**

FSIS' automated response system can provide food safety information 24/7

<b>USDA Recall Classifications</b>	
<b>Class I</b>	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.
<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.