

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
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OKLAHOMA FIRM RECALLS GROUND MEAT PRODUCTS FOR POSSIBLE *E. COLI* O157:H7

WASHINGTON, May 5, 2006 — Fadler, Southwest Food Distributors, LLC, a Tulsa, Okla., firm, is voluntarily recalling approximately 156,235 pounds of ground beef products that may be contaminated with *E. coli* O157:H7.

All of the products subject to recall bear the establishment number “EST. 13146” inside the USDA seal of inspection. (View Labels; PDF only)

The following products subject to recall were produced on various dates between February 6, and March 29, 2006. Each case bears a case code number within the range of “0206061” through “0329064.” The product labels bear a freeze-by date of “02/10/06,” “02/14/06,” “02/18/06,” “02/22/06,” “02/26/06,” “03/02/06,” “03/06/06,” “03/10/06,” “03/14/06,” “03/18/06,” “03/22/06,” “03/26/06,” or “03/30/06.” These include:

- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF 85/15 BULK, FINE GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF 70/30, 3/16 MEDIUM GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF BULK, 90/10 FINE, KEEP REFRIGERATED.”
- 5- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, FRESH GROUND BEEF BULK PACK, 80/20 FINE GRIND, KEEP REFRIGERATED.”
- 60- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, FRESH GROUND BEEF BULK PACK, 80/20 FINE GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF 75/25 BULK, KEEP REFRIGERATED.”

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

Although the product(s) being recalled should be returned to the point of purchase, consumers preparing other ground beef products should heed the following advice.

Consumers should only eat ground beef patties that have been cooked to a safe temperature of 160 °F. When a ground beef patty is cooked to 160 °F throughout, it can be safe and juicy, regardless of color.

The only way to be sure a ground beef patty is cooked to a high enough temperature to kill harmful bacteria is to use an accurate food thermometer.

Color is not a reliable indicator that ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

Eating a pink or red ground beef patty without first verifying that the safe temperature of 160 °F has been reached is a significant risk factor for foodborne illness.

Thermometer use to ensure proper cooking temperature is especially important for those who cook or serve ground beef patties to people most at risk for foodborne illness because *E. coli* O157:H7 can lead to serious illness or even death. Those most at risk include young children, seniors, and those with compromised immune systems.

- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF PATTIES 80/20, 3W 30 WIDE, 5.33oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF PATTIES 80/20, 2/1 ROUND, 20 CNT. 4.75”, 8oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF PATTIES, 80/20, 4/1W, 40 WIDE, 4oz PORTIONS, KEEP REFRIGERATED.”
- 5- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF PATTIE MIX, 8/1, 40-2oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF PATTIES 80/20, 5/1, 50 COUNT, 3.2oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, BEEF PATTIE MIX, 2R MIX, 20 COUNT, 8oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, BEEF MIX PATTIES, 3 MIX, 30 COUNT, 5.3oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, GROUND BEEF MIX PATTIES, 4W MIX, 40 COUNT, 4oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “OKLAHOMA BEEF & PROVISIONS, WHERE QUALITY COUNTS, *Fadler*, BEEF MIX PATTIES, 4/1 MIX, 40 COUNT, 4oz PORTIONS, KEEP REFRIGERATED.”
The recall is due to the establishment’s presumptive positive *E. coli* O157:H7 test result.

The next group of products subject to this recall was produced on various dates between March 30 and May 3, 2006. Each case bears a case code number within the range of “033061” through “0503064.” The product labels bear a freeze by date of “04/03/06,” “04/07/06,” “04/11/06,” “04/15/06,” “04/19/06,” “04/23/06,” “04/27/06,” “04/31/06,” or “05/04/06.” These include:

- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF 85/15 BULK, FINE GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF 70/30, 3/16 MEDIUM GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF BULK, 90/10 FINE, KEEP REFRIGERATED.”
- 5- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, FRESH GROUND BEEF BULK PACK, 80/20 FINE GRIND, KEEP REFRIGERATED.”

- 60- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, FRESH GROUND BEEF BULK PACK, 80/20 FINE GRIND, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF 75/25 BULK, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF PATTIES 80/20, 3W 30 WIDE, 5.33oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF PATTIES 80/20, 2/1 ROUND, 20 CNT. 4.75”, 8oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF PATTIES, 80/20, 4/1W, 40 WIDE, 4oz PORTIONS, KEEP REFRIGERATED.”
- 5- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF PATTIE MIX, 8/1, 40-2oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, GROUND BEEF PATTIES 80/20, 5/1, 50 COUNT, 3.2oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, BEEF PATTIE MIX, 2R MIX, 20 COUNT, 8oz PORTIONS, KEEP REFRIGERATED.”
- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, BEEF MIX PATTIES, 3 MIX, 30 COUNT, 5.3oz PORTIONS, KEEP REFRIGERATED.”
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- 10- pound cases of “RC, RANCHER’S CUT, RIGHT MEAT RIGHT CHOICE, *Taste the Difference*, BEEF MIX PATTIES, 4/1 MIX, 40 COUNT, 4oz PORTIONS, KEEP REFRIGERATED.”

The problem was discovered through establishment product testing. The ground beef products were distributed to retail establishments, restaurants and institutions in Arkansas, Kansas, Oklahoma and Missouri.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness.

Consumers and media with questions about the recall should contact company director of fresh meat operations Lynn Smith at (918) 641-5361.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854). The hotline 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.

“Ask Karen” is the FSIS virtual representative available 24 hours a day to answer your questions at http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp#Question.

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NOTE: Access news releases and other information on FSIS’ Web site at <http://www.fsis.usda.gov>

USDA RECALL CLASSIFICATIONS

Class I 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.

Class II This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

Class III This is a situation where the use of the product will not cause adverse health consequences.