

CLASS I RECALL

Affairs

HEALTH RISK: HIGH

Congressional and Public

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FSIS-RC-020-2007

**CALIFORNIA FIRM RECALLS GROUND BEEF FOR POSSIBLE
E. COLI O157:H7 CONTAMINATION**

WASHINGTON, April 20, 2007 – Richwood Meat Co, Inc., a Merced, Calif., establishment, is voluntarily recalling approximately 107,943 pounds of frozen ground beef products because they may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The problem was discovered through sampling done by the California Department of Health Services in the course of an investigation. The ground beef was produced on April 28, 2006 and was sent to retail outlets in Arizona, California, Idaho, Oregon and Washington.

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 with questions about the recall should contact company Vice-President Steve Wood at (209) 722-8171, ext. 14. Media with questions about the recall should contact company President Mike Wood at (209) 722-8171, ext. 35.

The labels of the products subject to recall bear the establishment number “EST. 8264 inside the USDA mark of inspection. Only products with a date code of 118-6 or 4/28/06 are subject to recall. Those products include:

- 10-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 1570985.”
- 10-pound boxes of “FIRERIVER CLASSIC BEEF/SIRLOIN & BEEF, 80/20, Code: 3091816.”
- 10-pound boxes of “RITZFOODSERVICE PURE BEEF PATTIES, 80/20, Code: 7720.”
- 10-pound boxes of “CHEF’S PRIDE PURE BEEF PATTIES, 80/20, Code: 7197.”

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**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 boxes of “FIRERIVER PURE BEEF PATTIES, 75/25, Code: 1514595.”
- 10-pound boxes of “BLACKWOOD FARM GROUND BEEF 80/20, Code: 7782.”
- 10-pound boxes of “RITZFOODSERVICE GROUND BEEF PATTIES, 80/20, Code: 7711.”
- 10-pound boxes of “CALIFORNIA PACIFIC ASSOCIATES GROUND BEEF PATTIES 80/20, Code: 4115.”
- 10-pound boxes of “CHEF’S PRIDE GROUND BEEF PATTIES, 80/20, Code: 7161.”
- 10-pound boxes of “C&C DISTRIBUTING GROUND BEEF PATTIES, Code: 7123.”
- 10-pound boxes of “RICHWOOD MEAT COMPANY GROUND BEEF PATTIES, 80/20, Code: 7171.”
- 10-pound boxes of “GOLBON GROUND BEEF PATTIES, Code: 7293.”
- 10-pound boxes of “CHEF’S PRIDE GROUND BEEF PATTIES, 80/20, Code: 7163.”
- 10-pound boxes of “RICHWOOD GROUND BEEF PATTIES, 80/20, Code: 7173.”
- 20-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 1494426.”
- 10-pound boxes of “FIRERIVER BEEF PATTIES, 80/20, Code: 1120039.”
- 10-pound boxes of “FIRERIVER BEEF PATTIES, Code: 3059227.”
- 10-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 1120229.”
- 10-pound boxes of “RICHWOOD MEAT COMPANY BEEF PATTIES, Code: 4506.”
- 12-pound boxes of “RICHWOOD MEAT COMPANY BEEF PATTIES, 80/20, Code 4078.”
- 12-pound boxes of “RICHWOOD MEAT COMPANY BEEF PATTIES, 80/20, Code 4082.”
- 18-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 9064890.”
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- 18-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 9064536.”
- 14-pound boxes of “RICHWOOD MEAT COMPANY GROUND BEEF PATTIES, Code: 4079”

- 2.66-pound bags of “RICHWOOD MEAT BEEF SIRLOIN & BEEF PATTIES, Code: 4094.”
- 3-pound packs of “RICHWOOD MEAT PURE BEEF PATTIES, Code: 4098.”
- 5-pound packs of “RICHWOOD BEEF PATTIES, Code: 4170.”
- 18-pound boxes of “RICHWOOD MEAT COMPANY GROUND BEEF PATTIES, 80/20, Code 4048.”
- 18-pound boxes of “FIRERIVER CLASSIC GROUND BEEF PATTIES, 80/20, Code: 9064676.”
- 18-pound boxes of “RICHWOOD MEAT COMPANY PURE BEEF PATTIES, 80/20, Code: 4047.”
- 18-pound boxes of “RICHWOOD MEAT COMPANY GROUND BEEF PATTIES, 80/20, Code: 4081.”
- 13.33-pound boxes of “RICHWOOD MEAT COMPANY PURE BEEF PATTIES, 80/20, Code: 4077.”
- 20-pound boxes of “FIRERIVER CLASSIC GROUND BEEF BULK, 80/20, Code: 2011062.”
- 10-pound boxes of “FIRERIVER CLASSIC GROUND BEEF BULK, 80/20, Code: 1120245”
- 20-pound boxes of “FIRERIVER CLASSIC GROUND BEEF BULK, 80/20, Code: 6378772”
- 20-pound boxes of “FIRERIVER CLASSIC GROUND BEEF BULK, 85/15, Code: 7709090”
- 10-pound boxes of “RITZFOODSERVICE GROUND BEEF PATTIES, 80/20, Code: 4731.”
- 10-pound boxes of “CHEF’S PRIDE GROUND BEEF, 80/20, Code: 4169.”
- 20-pound boxes of “RICHWOOD MEAT COMPANY PURE GROUND BEEF, 80/20, Code: 4240.”
- 48-pound boxes of “RICHWOOD MEAT COMPANY PURE BEEF BULK, 80/20, Code: 4187.”
- 20-pound boxes of “RICHWOOD MEAT COMPANY BEEF PATTY BULK, Code: 4686.”
- 20-pound boxes of “FIRERIVER CLASSIC BEEF PATTY BULK, Code: 1002575”

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.

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

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.