

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
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**MINNESOTA FIRM RECALLS BEEF TRIM DUE TO POSSIBLE  
*E. COLI* O157:H7 CONTAMINATION**

WASHINGTON, May 10, 2007 – PM Beef Holdings, LLC, a Windom, Minn., establishment, is voluntarily recalling approximately 117,500 pounds of beef trim products used to make ground beef, due to possible contamination with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The trim was produced on March 27, 2007 and was shipped to distributors and retail outlets in Arizona, Illinois, Iowa, Michigan, Minnesota, Ohio, Virginia and Wisconsin. Because these products later became ground beef sold under many different retail brand names, consumers should check with their local retailer to determine whether they may have purchased any of the products subject to recall.

The products subject to recall include:

- Bulk boxes of “BNLS CODE 85 TRIMMINGS, 30216085.”
- Bulk boxes of “BNLS CODE 90 TRIMMINGS, 30216090.”
- Bulk boxes of “BNLS CODE 95 TRIMMINGS, 30268295.”
- Bulk boxes of “BNLS OUTSIDE RND FLAT FOR USL, 30271092”
- Bulk boxes of “BNLS CODE 95 TRIMMINGS, 30568295.”
- Bulk boxes of “BNLS SHLD CLOD FOR USL, 30214092.”
- Bulk boxes of “SUPERLEAN TRIMMINGS, 30340000.”
- Bulk boxes of “BNLS OUTSIDE RND FLAT FOR USL, 30571092.”
- Bulk boxes of “BNLS TRIMMINGS, 340072.”
- Bulk boxes of “BNLS SHLD CLOD FOR USL, 30514092.”

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**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)

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.

- Bulk boxes of “BNLS CODE 95 TRIMMINGS, 30571295.”
- Bulk boxes of “BNLS CODE 95 TRIMMINGS, 30271295.”
- Bulk boxes of “BNLS CODE 95 TRIMMINGS, 30567295.”
- Bulk boxes of “PREMIUM BEEF TRIM, 1240072”
- Bulk boxes of “BEEF TRIMMINGS – PREMIUM, 240072.”
- Bulk boxes of “CHUCK TRIM – SPECIAL, 240080.”
- Bulk boxes of “NR CHUCK TRIM, 340080.”
- Bulk boxes of “CH PREMIUM TRIM, 78240072.”
- Combo bin of “BNLS CODE 8 TRIMMINGS, 40030340080”
- Combo bin of “TESTED 80% LEAN TRIMMINGS, 4000030025”
- Combo bin of “BEEF TRIM CODE 5, 40000340050”
- Combo bin of “CODE 6 TRIM, 40000340865”

Each box bears the establishment number “Est. 683” as well as a net weight declaration. The possible contamination was discovered by the Minnesota Department of Health as part of an illness investigation.

*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.

Media and consumers with questions about the recall should contact company Vice-President for Sales and Marketing John Hagerla at (507) 831-2761.

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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NOTE: Access news releases and other information at FSIS’ Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](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.