

CLASS II RECALL
HEALTH RISK: LOW

Congressional and Public Affairs
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CALIFORNIA FIRM RECALLS BEEF PRODUCTS DERIVED FROM NON-AMBULATORY CATTLE WITHOUT THE BENEFIT OF PROPER INSPECTION

WASHINGTON, Feb. 17, 2008 – Hallmark/Westland Meat Packing Co., a Chino, Calif., establishment, is voluntarily recalling approximately 143,383,823 pounds of raw and frozen beef products that FSIS has determined to be unfit for human food because the cattle did not receive complete and proper inspection. Through evidence obtained by FSIS, the establishment did not consistently contact the FSIS public health veterinarian in situations in which cattle became non-ambulatory after passing ante-mortem inspection, which is not compliant with FSIS regulations.

Such circumstances require that an FSIS public health veterinarian reassess the non-ambulatory cattle which are either condemned and prohibited from the food supply, or tagged as suspect. Suspect cattle receive a more thorough inspection after slaughter than is customary.

This noncompliant activity occurred occasionally over the past two years and therefore all beef product produced during the period of time for which evidence indicates such activity occurred has been determined by FSIS to be unfit for human consumption, and is, therefore, adulterated.

This recall is designated as Class II due to the remote probability that the beef being recalled would cause adverse health effects if consumed. FSIS made this determination because the animals passed ante-mortem inspection but should have been identified as suspect requiring additional inspection after slaughter to determine if there is evidence of disease, injury, or other signs of abnormalities that may have occurred after ante-mortem inspection.

In July 2007, FSIS issued a final rule “Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle.” This rule requires that a case by case disposition must be made by an FSIS Public Health Veterinarian for every animal that becomes non-ambulatory disabled (“downer”) after passing ante-mortem inspection.

The prohibition of downer cattle from entering the food supply is only one measure in an interlocking system of controls the federal government has in place to protect the food supply. The government has multiple safeguards regarding BSE in place and the prevalence of the disease in the United States is extremely low. Other BSE security measures include the feed ban that prohibits feeding ruminant protein to other ruminants and an ongoing BSE surveillance program that began before the confirmation of the first BSE positive cow in the U.S. in 2003.

As another measure to reduce the risk of potential exposure to consumers, FSIS requires the removal of specified risk materials (SRM) so they do not enter the food supply. Several FSIS line inspectors are stationed at designated points along the production line where they are able to directly observe SRM removal activities.

The products subject to this recall were sent to wholesale distributors nationwide in bulk packages and are not available for direct purchase by consumers. All products subject to recall bear the establishment number “EST. 336” inside the USDA mark of inspection. The products were produced on various dates from Feb. 1, 2006 to Feb. 2, 2008. Companies are urged to check their inventories and hold the products until the recalling firm makes arrangements for final disposition of the products.

The following products are subject to recall: [\[View Labels\]](#)

- Various weight boxes of “WESTLAND MEAT CO., BURRITO FILLING MIX.”
- Various weight boxes of “WESTLAND MEAT CO., PACKED FOR JACOBELLIES SAUSAGE CO., 74/26 GROUND BEEF.”
- Various weight boxes of “WESTLAND MEAT CO., RAW GROUND BEEF MEATBALL MIX FOR FURTHER PROCESSING.”
- Various weight boxes of “WESTLAND MEAT CO., COARSE GROUND BEEF ‘FOR COOKING ONLY’, FAT: 15%.”
- Various weight boxes of “WESTLAND MEAT CO., COARSE GROUND BEEF ‘FOR COOKING ONLY’.”
- Various weight boxes of “WESTLAND MEAT CO., COARSE GROUND BEEF TO BE FURTHER PROCESSED INTO COOKED ITEMS, FAT: 15%.”
- Various weight boxes of “WESTLAND MEAT CO., COARSE GROUND BEEF 85/15.”
- Various weight boxes of “WESTLAND MEAT CO., COARSE GROUND BEEF 93/7.”
- Various weight boxes of “WESTLAND MEAT CO., FINE GROUND BEEF ‘FOR COOKING ONLY’, FAT: 15%.”
- Various weight boxes of “WESTLAND MEAT CO., FINE GROUND BEEF ‘FOR COOKING ONLY’.”
- Various weight boxes of “WESTLAND MEAT CO., 90 - 10% GROUND BEEF, 3/16 GRIND.”
- Various weight boxes of “WESTLAND MEAT CO., GROUND BEEF 1 LB. PACKAGE, FAT: 15%.”
- Various weight boxes of “WESTLAND MEAT CO., GROUND BEEF, FAT: 15%.”
- Various weight boxes of “WESTLAND MEAT CO., RAW BONELESS BEEF TRIMMINGS, ‘FOR COOKING ONLY’.”
- Various weight boxes of “WESTLAND MEAT CO., RAW BONELESS BEEF, ‘FOR COOKING ONLY’.”
- Various weight boxes of “WESTLAND MEAT CO., BEEF GROUND 50/50% LEAN.”
- Various weight boxes of “WESTLAND MEAT CO., BEEF GROUND 73/27% LEAN.”
- Various weight boxes of “WESTLAND MEAT CO., BEEF GROUND 81/19% LEAN.”
- Various weight boxes of “WESTLAND MEAT CO., BONELESS BEEF 90/10.”
- Various weight boxes of “WESTLAND MEAT CO., GROUND PORK FOR FURTHER PROCESSING NOT TO EXCEED 30% FAT.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF TRI TIP.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF TOP SIRLOIN BUTT.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF STRIP SIRLOIN.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF RIB EYE LIP-ON.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF PISMO TENDERLOIN.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF O/S SKIRT.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF I/S SKIRT.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF FLANK STEAK.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF BOTTOM SIRLOIN FLAP.”
- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF STRIP LOIN BONE-IN, FURTHER PROCESS 1X1.”

- Various weight boxes of “PACKED FOR: KING MEAT CO., BEEF EXPORT RIB 2X2, FURTHER PROCESS.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF RIBEYE ROLL LIP-ON.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF RIBEYE ROLL LIP-ON.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF PLATE, OUTSIDE SKIRT.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF PLATE, OUTSIDE SKIRT.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF PLATE, INSIDE SKIRT.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF PLATE, INSIDE SKIRT.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF LOIN, STRIP LOIN, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF LOIN, STRIP LOIN, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF LOIN, BOTTOM SIRLOIN BUTT, FLAP, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF LOIN, BOTTOM SIRLOIN BUTT, FLAP, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF LOIN, TOP SIRLOIN BUTT, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF LOIN, TOP SIRLOIN BUTT, BONELESS.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE ON, DEFATTED.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE ON, DEFATTED.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF FLANK STEAK.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF FLANK STEAK.”
- Various weight boxes of *REGAL* brand “USDA SELECT, BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS.”
- Various weight boxes of *REGAL* brand “USDA CHOICE OR HIGHER, BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF LIVERS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF FEET.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF TRIPE.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF REGULAR TRIPE.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF HONEYCOMB TRIPE.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF TAILS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF CHEEK MEAT.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF TONGUES.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF TONGUE TRIMMINGS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF BONELESS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF RIBS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF HEARTS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF CHEEKS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF PLATES.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF SMALL INTESTINES.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF LIPS.”
- Various weight boxes of “HALLMARK MEAT PACKING BEEF SPLEENS.”

- Various weight boxes of “HALLMARK MEAT PACKING BEEF SALIVARY GLANDS, LYMPH NODES AND FAT [TONGUES].”
- Six-gallon containers of “HALLMARK MEAT PACKING BEEF BILE.”
- One- and six-gallon containers of “HALLMARK MEAT PACKING BEEF BLOOD, .2% SODIUM CITRATE ADDED.”

Some of the Westland Meat Co. branded products were purchased for Federal food and nutrition programs and, since Jan. 30, 2008, USDA has had an administrative hold on all products from Westland Meat Co. in all of these outlets including, in the National School Lunch Program, the Emergency Food Assistance Program and the Food Assistance Program on Indian Reservations. Based on this Class II recall, officials of the Food and Nutrition Service and Agricultural Marketing Service will work closely with State food and nutrition officials to minimize any disruptions caused by the removal and disposal of recalled Westland Meat Co. products.

Media and consumers with questions about the recall should contact company Plant Manager Stan Mendell or Food Safety Consultant Steve Sayer at (909) 590-3340.

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 the 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.