

News Release

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FOR IMMEDIATE RELEASE

Ground beef product recall issued for possible *E. coli* 0157:H7 contamination

With the Labor Day weekend approaching, the Clark County Health District is alerting the public to a recall issued for ground beef products. A Nebraska firm is voluntarily recalling approximately 500,000 pounds of ground beef that may be contaminated with *E. coli* 0157:H7.

The ground beef was produced on August 7 and distributed to retail establishments nationwide, including to Southern Nevada grocery stores.

Two different types of ground beef products are being recalled:

- 5 lb. tubes of “100 % PURE GROUND BEEF 80/20” marked with establishment number “EST.245C” and labeled either “SELL/FREEZE BY AUG25A” or “SELL/FREEZE BY AUG25B”
- 5 lb. tubes of “Ground Beef 27% FAT” marked with establishment number “EST.245C” and labeled either “SELL/FREEZE BY AUG25A” or “SELL/FREEZE BY AUG25B.”

“Because of the potential for foodborne illness, we want consumers to be aware of the recall,” said Chief Health Officer Dr. Donald Kwalick. “Consumers may wish to ask at the location where they buy ground beef if the establishment received any of the recalled ground beef products.”

E. coli 0157:H7 is a potentially deadly bacteria that can cause bloody diarrhea and dehydration. The very young, the elderly and persons with compromised immune systems are the most susceptible to foodborne illness.

Consumers and media with questions about the recall may contact the Clark County Health District at 383-1263 for more information.

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TIPS FOR PREPARING GROUND BEEF FOR SAFE CONSUMPTION

Although the product being recalled should be returned to the place 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 degrees Fahrenheit. When a ground beef patty is cooked to 160 degrees Fahrenheit 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 digital instant-read 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* 0157: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* 0157:H7 can lead to serious illness or even death. Those most at risk include young children, the elderly, and those with compromised immune systems.