



Environmental
Health

County of Santa Cruz

HEALTH SERVICES AGENCY

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PUBLIC HEALTH ADVISORY

Food Safety	Recall of Certain Ground Beef Products from Valley Meat Co.
Principal Investigator:	John Hodges
Date:	August 9, 2010
Release #:	2010 Ground Beef 1b

INCIDENT

- The California Department of Public Health (CDPH), today warned consumers not to eat ground beef products being recalled by Valley Meat Company of Modesto, because they may be contaminated with *E. coli* O157:H7, which can cause serious illness.
- The ground beef products were sold to small markets, grocery stores and food service facilities in California, Arizona, Oregon, Texas and internationally.
- The recalled products were produced between the dates of October 2, 2009 through January 12, 2010.

HEALTH DEPARTMENT ACTION

- Santa Cruz County Environmental Health has contacted local retail food stores and other retail outlets that may carry the recalled product. The CDPH Food and Drug Branch is working with the manufacturer to obtain product distribution information. Upon receiving that information, Environmental Health will contact any additional retail outlets on the distribution list.

RECOMMENDATIONS

- In the Santa Cruz area, the Valley Meat Company products were distributed and sold at Safeway Grocery Stores under the Butcher's Cut brand. Consumers should check their home freezer to see if they have any of the recalled products (see full list below) with a production code of 25709 through 36509; or 00110 through 01210. Consumers with recalled product should either discard it or return to point of purchase for a refund.
- Consumers seeking additional information about this recall may call a company sponsored help desk at (866) 221-6474.
- Valley Meat Company is recalling the following frozen ground beef patties and bulk ground beef products that bear the establishment number "EST. 8268" inside the USDA mark of inspection. Additionally, consumers may find a five digit production code of 25709 through 36509 and 00110 through 01210, which reflects the day and the year the product was made:

RETAIL PACKS:

- BIGGER VALLEY BURGER - 6/5# (73/27) Retail Bag



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- **Health Alert:** conveys the highest level of importance; warrants immediate action or attention.
- **Health Advisory:** provides important information for a specific incident or situation; may not require immediate action.
- **Health Update:** provides updated information regarding an incident or situation; unlikely to require immediate action.

- BIGGER VALLEY BURGER 12/3# (80/20) Retail Bag
- BLACK ANGUS BEEF BURGER 12/2# RETAIL BOX
- COUNTRY STYLE BEEF PATTIES (WITH SOY) RETAIL 6/5# Bag
- SUPREMAS BEEF PATTIES 12/3# Bag
- THE BUTCHER'S CUT 100% GROUND BEEF PATTIES RETAIL BOXES 8#, and 12/2.5# (73/27)
- THE BUTCHER'S CUT 100% ALL BEEF PATTIES 12/2.5# RETAIL BAG (80/20)
- VALLEY MEAT 100% ALL BEEF PATTIES - 12/3# RETAIL BAG (15% FAT)
- VALLEY MEAT 100% ALL BEEF PATTIES - 12/3#, 6/5#, 8/3# RETAIL BAG (73/27)
- VALLEY MEAT 100% ALL BEEF PATTIES 12/3# RETAIL BAG (7% FAT)
- VALLEY MEAT 100% ALL BEEF PATTIES 12/3# RETAIL BAG (20% FAT)

FOOD SERVICE PACKS:

- GROUND BEEF CHUCK PATTIES 7 OZ- 21# cs
- GROUND BEEF SMASHBURGER 40/7 OZ. - VAC PACK
- HEARST 80/20 PATTIES 5/1R -10#
- HEARST GROUND BEEF 12/1# RETAIL
- IQF 85/15 GROUND BEEF PATTIES 4/1R
- IQF 80/20 GROUND BEEF PATTIES, sized 2/1 OVAL, 2/1 RND, 3/1 Oval, 3/1 rnd, 4/1 rnd, 4/1 thin, 5/1 rnd, 6/1 rnd, 8/1 rnd 10# case
- IQF BEEF PATTIES WITH SOY, sized 4/1, 5/1, and 6/1 10# case
- RPQ 80/20 GROUND BEEF 4/10#
- RPQ 85/15 G B 4/10# CLEAR PACKAGING
- RPQ 85/15 GROUND BEEF 4/10#
- RPQ 85/15 GROUND BEEF PATTIES 160/4 oz, 40/4 oz cases
- RPQ 90/10 GROUND BEEF 4/10# also clear
- 73/27 GROUND BEEF Packaged in: 10/1#, 40/1#, 20/2#, 15/3#, 4/5#, 8/5#, 4/10#
- 80/20 GROUND BEEF Packaged in: 10/1#, 40/1#, 2/5#, 4/5#, 8/5#, and 4/10# fresh and frozen
- 85/15 GROUND BEEF Packaged in: 4/5#, and 8/5#
- 90/10 GROUND BEEF - 8/5#
- 90/10 GROUND BEEF PATTIES 160/4 oz case
- 93/7 GROUND BEEF 4/10#

INFORMATION

- Symptoms of *E. coli* O157:H7 infection may include abdominal cramps and diarrhea which is often bloody. Most people recover within a week; however, some may develop complications that require hospitalization. Young children and the elderly are at highest risk for complications which include kidney failure. Consumers who develop symptoms of *E. coli* O157:H7 infection after consuming the recalled product should consult their health care provider. You can obtain additional information about *E. coli* O157:H7 symptoms, treatment and prevention at: <http://www.cdph.ca.gov/HealthInfo/discond/Pages/EscherichiacoliO157H7.aspx>



- The Valley Meat Company initiated the voluntary recall after CDPH notified it that laboratory results from a sample of their ground beef tested positive for *E. coli* O157:H7. CDPH has been investigating an outbreak of *E. coli* O157:H7 illnesses in Northern California, and had collected the sample from a patient's freezer. At least seven California residents have been sickened by the outbreak strain of *E. coli* O157:H7 between February and June, 2010.

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.

Additional Information

- Consumers with food safety questions can “Ask Karen,” the USDA 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.
- www.santacruzhealth.org/alerts for informational updates and other alerts

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