

6/29/09

ADVANCE MEAT CO_E Coli

At a Glance: Advance Meat Company has issued a Class I Recall on very specific lot numbers of cheese steak (or “steak-umm”) products because of potential E Coli contamination. Brands affected include specific lot codes of Cattleman’s Selection, Steak Eze, Tasty Steak, and Philly Freedom.

The Issue: Advance made the recalled cheese steak products from meat that was recalled by JBS Swift Company on June 24th and expanded yesterday, June 28th.

E. coli 0157:H7 is a bacterium that can cause severe illness, especially in the very young, seniors, or persons with weakened or compromised immune systems. While E Coli can be killed by cooking, the USDA does not recommend doing so with any product that potentially is contaminated with E Coli because of the threat of cross-contamination.

Am I Impacted? These steak products are very popular and are widely distributed under a variety of brand names in addition to the brands listed here. U.S. Foodservice is in the process of notifying all customers who purchased this product from us. **ONLY SPECIFIC LOTS ARE INCLUDED.** If you purchased similar products from another source, we suggest you contact that supplier for more information.

US Foodservice Position: At US Foodservice we take food safety very seriously. We also understand the extreme sensitivity of our customers to food-related health issues and are committed to keeping our customers abreast of the latest developments as fast as we get the information.

What You Can Do:

- Store raw meat products below and away from other foods, especially foods that will not be cooked
- Cook all beef to 155F for at least 15 seconds
- Clean and sanitize cutting boards, utensils, and counters after working with any raw meat product
- Establish and enforce a stringent hand washing program for all food handlers in your establishment
- Train your staff to know what to do when a recall is announced – especially if you are not available
- Anyone who believes they may be ill from E. coli should contact their medical provider

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.