

6/24/09

Beef Ball Tips - E Coli

At a Glance: JBS Swift Company of Greeley Colorado is recalling Beef Ball Tips produced on April 21st or 22nd because of a possible E Coli contamination. The recall has not yet been announced by the USDA.

The Issue: 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. No known illnesses have been attributed to this product.

Am I Impacted? A limited number of U.S. Foodservice customers were affected by this recall. If you purchased this product from U.S. Foodservice you will be notified by your Distribution Center. If you purchase Beef Ball Tips elsewhere, we suggest that you contact your 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:

- Buy beef and any other product from a trusted source
- Ensure your food distributor has an established and effective recall program
- 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
- 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