

May 21, 2009

Valley Meats Class I Recall

At a Glance: Valley Meats LLC of Coal Valley IL is recalling nearly 96,000 lbs of ground beef products that may be contaminated with E. coli 0157:H7. A cluster of illnesses in Ohio, Pennsylvania, and Illinois has been linked to consumption of recalled products.

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. The illness is characterized by severe cramping (abdominal pain) and diarrhea which is initially watery but usually becomes grossly bloody. Occasionally vomiting occurs. A severe E. coli infection can lead to kidney failure. While outbreaks have been linked to a variety of foods, most often E. coli illness is attributed to eating undercooked ground beef or an uncooked food cross-contaminated by raw ground beef.

Am I Impacted? A limited number of U.S. Foodservice customers were affected by this recall- all have been contacted.

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 ground 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
- Clean and sanitize cutting boards, utensils, and counters after working with any raw meat product
- Establish and enforce a stringent hand washing program
- Cook non-intact meats (ground or mechanically tenderized) to an internal temperature of 155°F as measured by a calibrated food thermometer
- 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
- A copy of the recall notice is available at http://www.fsis.usda.gov/News_&_Events/Recall_022_2009_Release/index.asp

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