



Michael R. Pence  
Governor

Jerome M. Adams, MD, MPH  
State Health Commissioner

DATE: November 2, 2015

TO: All Local Health Departments  
Attn: Chief Food Inspection Officer

FROM: *Kristine Gaspin*  
Laurie Kidwell, RRT Supervisor  
Food Protection Program

SUBJECT: All American Meats, Inc. - RECALL [Food]

AFFECTED PRODUCT: Ground Beef Products

SUMMARY: Unclassified Recall; The recall has been initiated because the products that may be adulterated with *E. coli* O157:H7.

The ground beef items were produced on Oct. 16, 2015. The following products are subject to recall:

- 80-lb. (approximate weight) boxes of "Ground Beef 80% Lean 20% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 62100.
- 80-lb. (approximate weight) boxes of "Ground Beef 73% Lean 27% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 60100.
- 60-lb. (approximate weight) boxes of "Ground Beef Round 85% Lean 15% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 68560.
- 60-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 68160.
- 60-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 63130.
- 80-lb. (approximate weight) boxes of "Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)" with Sell By Date 11-03-2015 and case code 63100.

The products subject to recall bear establishment number "EST. 20420" inside the USDA mark of inspection.

These items were shipped to retail locations nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions regarding the recall can contact Mr. Shawn Buchanan at (402) 734-6901. Media with questions regarding the recall can contact Mr. Brian Brislen at (402) 397-7300. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

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### Recall -- Firm Press Release



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
www.statehealth.in.gov

To promote and provide  
essential public health services.

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

## All American Meats, Inc. Recalls Ground Beef Products Due to Possible *E. Coli* O157:H7 Contamination

Class I Recall 135-2015  
Health Risk: High Nov 1, 2015

Congressional and Public Affairs  
Kristen Felicione  
(202) 720-9113

**WASHINGTON, Nov. 01, 2015** – All American Meats, Inc., an Omaha, Neb. establishment, is recalling approximately 167,427 pounds of ground beef products that may be adulterated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ground beef items were produced on Oct. 16, 2015. The following products are subject to recall: [[View Labels](#) (PDF Only)]

- 80-lb. (approximate weight) boxes of “Ground Beef 80% Lean 20% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 62100.
- 80-lb. (approximate weight) boxes of “Ground Beef 73% Lean 27% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 60100.
- 60-lb. (approximate weight) boxes of “Ground Beef Round 85% Lean 15% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 68560.
- 60-lb. (approximate weight) boxes of “Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 68160.
- 60-lb. (approximate weight) boxes of “Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 63130.
- 80-lb. (approximate weight) boxes of “Ground Beef Chuck 81% Lean 19% Fat (Fine Grind)” with Sell By Date 11-03-2015 and case code 63100.

The products subject to recall bear establishment number “EST. 20420” inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

The problem was discovered on Oct. 30, 2015, when a positive result for *E. coli* O157:H7 from FSIS’ in-commerce surveillance program testing was traced back to the establishment. There have been no confirmed reports of adverse reactions due to consumption of these products.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2–8 days (3–4 days, on average) after exposure to the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in children under 5-years old and older adults. It is marked by easy bruising, pallor, and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS and the company are concerned that some product may be frozen and in consumers' freezers.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.



FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160° F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Consumers with questions regarding the recall can contact Mr. Shawn Buchanan at (402) 734-6901. Media with questions regarding the recall can contact Mr. Brian Brislen at (402) 397-7300.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.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. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

### **PREPARING PRODUCT FOR SAFE CONSUMPTION**

#### **USDA Meat and Poultry Hotline**

**1-888-MPHOTLINE or visit**

**[www.fsis.usda.gov](http://www.fsis.usda.gov)**

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- Ground meat: 160°F
- Poultry: 165°F
- Hot dogs: 160°F or steaming hot

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures

exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

### USDA Recall Classifications

<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

*Last Modified Nov 01, 2015*

10-31-2015

GROUND BEEF 80%LEAN 20%FAT

80.0

LB NET WT

(FINE GRIND)

62100

36.29

KG NET WT

PACK DATE 10-16-2015

FREEZE BY 11-03-2015

SELL BY 11-03-2015

BOX#:

8



0190020420 62100 03201 000000 11 151016 21 100164  
PID WT YYMDD SN

KEEP REFRIGERATED  
PRODUCT OF USA

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

#1

GROUND BEEF CHUCK 81%LEAN 19%FAT

60.0 (FINE GRIND) 68160  
LB NET WT

PFCK DATE 10-16-2015  
FREEZE BY 11-03-2015 BOX#: 5  
27.22  
KG NET WT  
SELL BY 11-03-2015



0190020420 68160 03201 000600 11 151016 21 100160  
PID WT YYMMDD SN

KEEP REFRIGERATED  
PRODUCT OF USA

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

GROUND BEEF CHUCK 81%LEAN 19%FAT

60.0 (FINE GRIND) 63130  
LB NET WT

PACK DATE 10-16-2015  
FREEZE BY 11-03-2015 BOX#: 2  
27.22  
KG NET WT  
SELL BY 11-03-2015



0190020420 63130 03201 000600 11 151016 21 100153  
PID WT YYMMDD SN

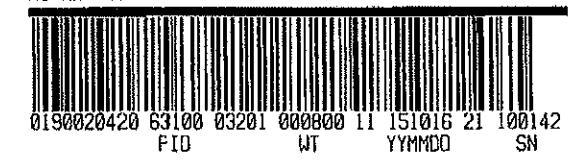
KEEP REFRIGERATED  
PRODUCT OF USA

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

GROUND BEEF CHUCK 81%LEAN 19%FAT

80.0 (FINE GRIND) 63100  
LB NET WT

PACK DATE 10-16-2015  
FREEZE BY 11-03-2015 BOX#: 3  
36.29  
KG NET WT  
SELL BY 11-03-2015



0190020420 63100 03201 000800 11 151016 21 100142  
PID WT YYMMDD SN

KEEP REFRIGERATED  
PRODUCT OF USA

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

GROUND BEEF 73%LEAN 27%FAT

80.0 (FINE GRIND) 60100

LB NET WT

PACK DATE 10-16-2015

FREEZE BY 11-03-2015

BOX#:

36.29  
KG NET WT

SELL BY 11-03-2015

3



0190020420 60100 03201 000800 11 151016 21 100145  
PID WT YYMMDD SN

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

KEEP REFRIGERATED  
PRODUCT OF USA

GROUND BEEF ROUND 85%LEAN 15%FAT

60.0 (FINE GRIND) 68560

LB NET WT

PACK DATE 10-16-2015

FREEZE BY 11-03-2015

BOX#:

27.22  
KG NET WT

SELL BY 11-03-2015

3



0190020420 68560 03201 000600 11 151016 21 100163  
PID WT YYMMDD SN

ALL AMERICAN MEATS  
4501 SO. 36TH ST.  
OMAHA, NE. 68107

KEEP REFRIGERATED  
PRODUCT OF USA

