



**Indiana State
Department of Health**
An Equal Opportunity Employer

Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: July 24, 2015

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

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

SUBJECT: Brown Packing Company - RECALL [Food]

**AFFECTED
PRODUCT:** Beef (veal) trimmings

SUMMARY: Unclassified Recall; The products are being recalled because they may be contaminated with *E. coli* O157:H7 and non-O157 Shiga toxin-producing *E. coli* (STEC).

The raw, boneless beef (veal) trimmings were produced from Feb. 21, 2014 through July 17, 2015. The following products are subject to recall:

- Approx. 60-lb. boxes of "DUTCH VALLEY VEAL."
- Various weight generically labeled combo bins of fresh of beef veal trimmings.

The products subject to recall bear the establishment number "EST. 167" inside the USDA mark of inspection printed on boxes. Lot code numbers printed on product labels will range from "4000" through "4313" and "5167" through "5365."

The products were shipped to distributors and retail locations in the nearby states of Illinois and Ohio.

**SUGGESTED
ACTION:** Recommend notification of affected parties via phone, fax, or e-mail. Consumers with questions regarding the recall can contact Mike Jedlicka, company operations director, at (708) 849-7990. Media with questions regarding the recall can contact Brian Oedzes, company vice president, at (708) 849-7990. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

Recall -- Firm Press Release

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.



Brown Packing Recalls Veal Products Due To Possible E. Coli Contamination

Class I Recall 104-2015
Health Risk: High Jul 23, 2015

Congressional and Public Affairs
Richard J. McIntire
(202) 720-9113

WASHINGTON, July 23, 2015 – Brown Packing Company, a South Holland, Ill. establishment, is recalling an undetermined amount of beef (veal) trimmings that may be contaminated with *E. coli* O157:H7 and non-O157 Shiga toxin-producing *E. coli* (STEC), the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The raw, boneless beef (veal) trimmings were produced from Feb. 21, 2014 through July 17, 2015. The following products are subject to recall: [[Labels](#) (PDF Only)]

- Approx. 60-lb. boxes of “DUTCH VALLEY VEAL.”
- Various weight generically labeled combo bins of fresh of beef veal trimmings.

The products subject to recall bear the establishment number “EST. 167” inside the USDA mark of inspection printed on boxes. Lot code numbers printed on product labels will range from “4000” through “4313” and “5167” through “5365.” The products were shipped to distributors and retail locations in Colorado, Georgia, Illinois, Iowa, Louisiana, Missouri, New Jersey and Ohio.

The problem was discovered by FSIS upon receiving positive test results for *E. coli* O157:H7 and non-O157:H7 STEC while performing verification activities at the establishment and observing other non-compliances. Additionally, it was learned that those trimmings were potentially co-mingled with other products and portions of those products were shipped to other than cooking facilities.

FSIS and the company have received no confirmed reports of illnesses associated with consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

E. coli O157:H7 and non-O157 STEC are potentially deadly bacteria that can cause dehydration, bloody diarrhea and abdominal cramps 2–8 days (3–4 days, on average) after exposure 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.

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.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume beef that has been cooked to a temperature of 145° F for steaks and roasts (with a three-minute rest time) and 160° F for ground product. The only way to confirm that beef products are 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 Mike Jedlicka, company operations director, at (708) 849-7990. Media with questions regarding the recall can contact Brian Oedzes, company vice president, at (708) 849-7990.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at 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

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

Class I	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.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.

Last Modified Jul 23, 2015



BONELESS VEAL

60.00 LBS NET

(27.21 Kgs) 08/03/00 LOT #FEER : 5322



Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. DO NOT THAW AT ROOM TEMPERATURE.

KEEP FROM MEAT AND POULTRY CONTACT WITH OTHER FOODS. DO NOT REFRIGERATE IN CONTACT WITH OTHER MEATS. USE MEAT & POULTRY AFTER TOUCHING RAW MEAT OR POULTRY.

DO NOT REFRIGERATE. KEEP MEAT FROZEN AND REFRIGERATE AT 40°F OR BELOW.

PRODUCT OF USA
PERISHABLE-KEEP FROZEN

One Dutch Valley Drive • South Holland, Illinois 60473-0703

VEAL



Suet

Breast

Chucks

Hotel Racks

Legs

Forequarters

BULK VEAL

PERISHABLE

KEEP REFRIGERATED NET WT. _____

BROWN PACKING COMPANY, INC.

ONE DUTCH VALLEY DRIVE, P.O. BOX 703
SOUTH HOLLAND, ILLINOIS 60473-0703