



Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: February 20, 2015
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: Laurie Kidwell, RRT Supervisor
Food Protection Program
SUBJECT: Kenosha Beef International - RECALL [Food]

AFFECTED PRODUCT: Ready-to-eat beefsteak patty product

SUMMARY: Class I Recall; The recall has been initiated because the product may be contaminated with Listeria monocytogenes.

The fully cooked beefsteak patties were produced on Jan. 24, 2015. The following product is subject to recall:

- 35.3-lb. boxes of "Fully Cooked Black Angus Ground Beefsteak (chopped and formed)" with product number 87657 and "use thru" date of 01/24/16.

The product subject to recall bears the establishment number "EST. 10130" inside the USDA mark of inspection.

This product was shipped to distributors in Illinois for further distribution to restaurants.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Media and consumers with questions regarding the recall can contact Dennis Vignieri, President and CEO, at (262) 859-2272. 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.

Kenosha Beef International Recalls Beef Product Due to Possible Listeria Contamination

Class I Recall 034-2015
Health Risk: High Feb 19, 2015



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essential public health services.

Congressional and Public Affairs
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WASHINGTON, Feb. 19, 2015 – Kenosha Beef International, a Columbus, Ohio, establishment, is recalling approximately 21,427 pounds of ready-to-eat beefsteak patty product that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The fully cooked beefsteak patties were produced on Jan. 24, 2015. The following product is subject to recall:

- 35.3-lb. boxes of “Fully Cooked Black Angus Ground Beefsteak (chopped and formed)” with product number 87657 and “use thru” date of 01/24/16.

The product subject to recall bears the establishment number “EST. 10130” inside the USDA mark of inspection. This product was shipped to distributors in Illinois and North Carolina for further distribution to restaurants.

The problem was discovered by a customer of Kenosha Beef International. The customer, a further processor, tested a sample of product produced the same day as the recalled product, returning a positive result for *Listeria monocytogenes*. FSIS and the company have received no reports of illness due to consumption of these products.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

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.

FSIS advises all consumers to reheat ready-to-eat product until steaming hot.

Media and consumers with questions regarding the recall can contact Dennis Vignieri, President and CEO, at (262) 859-2272.

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 before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.
- Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.
- Do not eat refrigerated pate, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that do not need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.
- Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.
- Do not eat salads made in the store, such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.
- Do not eat soft cheeses, such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela, unless it is labeled as made with pasteurized milk.
- Use precooked or ready-to-eat food as soon as you can. *L. monocytogenes* can grow in the refrigerator. The refrigerator should be 40° F or cooler and the freezer 0° F or colder Use an appliance thermometer to check the temperature of your refrigerator.

USDA Recall Classifications

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| 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 Feb 19, 2015

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