



Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: November 24, 2014

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

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

SUBJECT: Ranchers Legacy Meat Co. - RECALL [Food]

AFFECTED PRODUCT: Ground beef products

SUMMARY: Class I Recall; The products may be contaminated with E. coli O157:H7.

Products subject to the recall are packaged in plastic cryovac sealed packets, and contain various weights of ground beef. All products produced on Nov. 19, 2014 are subject to recall.

All of the following have a Package Code (use by) 12/10/2014 and bear the establishment number "Est. 40264" inside the USDA mark of inspection. Individual products include:

- Ranchers Legacy Ground Beef Patties 77/23
- Ranchers Legacy Ground Chuck Patties 80/20
- Ranchers Legacy USDA Choice Ground Beef 80/20
- Ranchers Legacy USDA Choice WD Beef Patties 80/20
- Ranchers Legacy RD Beef Patties 80/20
- OTG Manufacturing Chuck/Brisket RD Patties
- Ranchers Legacy Chuck Blend Oval Beef Patties
- Ranchers Legacy WD Chuck Blend Patties
- Ranchers Legacy USDA Choice NAT Beef Patties 80/20
- Ranchers Legacy NAT Beef Patties 80/20
- Ranchers Legacy USDA Choice NAT Beef Patties 80/20
- Ranchers Legacy Ground Chuck Blend
- Ranchers Legacy Chuck Blend Bulk Pack NAT Patties
- Ranchers Legacy Chuck Blend NAT Beef Patties

Products were shipped to distributors for sales nationwide.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers and media with questions regarding the recall should call Jeremy Turnquist, Vice President of Operations for Ranchers Legacy Meat Co. at (651) 366-6575. Furthermore, if any recalled products are found, notify this office at 317-233-3213.

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.

Minnesota Firm Recalls Ground Beef Products Due To Possible E. Coli O157:H7 Contamination

Class I Recall 082-2014

Health Risk: High Nov 22, 2014

Congressional and Public Affairs

Benjamin Bell

(202) 720-9113

WASHINGTON, Nov. 22, 2014 – Ranchers Legacy Meat Co., of Vadnais Heights, Minn., is recalling 1,200 pounds of ground beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

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- Ranchers Legacy Chuck Blend Bulk Pack NAT Patties
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The product was discovered by FSIS inspection personnel during a routine inspection. Products testing positive on November 21, 2014 were held at the establishment. The products being recalled were produced on the same day and equipment as the positive product. Products were shipped to distributors for sales nationwide.

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 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 and the company have received no reports of illnesses associated with consumption of these products.

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 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 and media with questions regarding the recall should call Jeremy Turnquist, Vice President of Operations for Ranchers Legacy Meat Co. at (651) 366-6575.

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 Nov 22, 2014

