



Indiana State Department of Health
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Michael R. Pence
Governor

Jerome M. Adams, MD, MPH
State Health Commissioner

DATE: April 28, 2015
TO: All Local Health Departments
Attn: Chief Food Inspection Officer
FROM: *Laurie Kidwell*
Laurie Kidwell, RRT Supervisor
Food Protection Program
SUBJECT: Skyline Provisions, Inc. - RECALL [Food]

AFFECTED PRODUCT: Aurora Packers Intact Beef Round Flats

SUMMARY: Class I Recall; The recall has been initiated because the products are contaminated with E. coli O157:H7.

Produced between April 15-25, 2015, the following products are subject to recall:

- 17 ½ boxes of Aurora Packers Intact Beef Round Flats

On April 15, 2015, Skyline sold the product under their D&S label (Establishment number: 19300), ground and tested one and a half cases of the product. On April 21, 2015, these products were found positive for E. coli O157:H7. The remaining intact, products were sold to Jack & Pat's Old Fashioned Market in Chicago Ridge, Ill., where the product was ground and sold in various amounts of ground chuck patties, ground chuck, ground round, sirloin patties and porter house patties.

SUGGESTED ACTION: Recommend notification of affected parties via phone, fax, or e-mail. Consumers or media with questions regarding the recall can call Skyline Provisions, Inc., Chairman Frank Grove at (708) 331-1982. 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.

Skyline Provisions, Inc., Recalls Beef Products Due To E. Coli O157:H7 Contamination

Class I Recall 070-2015
Health Risk: High Apr 27, 2015



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www.statehealth.in.gov

To promote and provide essential public health services.

Congressional and Public Affairs
Felicia Thompson
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WASHINGTON, April 27, 2015 – Skyline Provisions, Inc., a Harvey, Ill., establishment, is recalling 1,029 pounds of beef products 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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FSIS discovered the problem during a routine sampling program. Neither FSIS nor the company received any reports of illnesses associated with consumption of this product. FSIS and the company are concerned that some product may have been sold and stored in consumers' freezers.

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 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 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 or media with questions regarding the recall can call Skyline Provisions, Inc., Chairman Frank Grove at (708) 331-1982.

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.

