

**SUBJECT - ALFOODACT 011-2005: Frozen Ground Beef Patties and Meatballs, E.coli O157:H7**

**Date Issued - June 10, 2005**

**1. REFERENCE:**

a. DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8c/AFI 48-116/MCO 10110.38c, DOD Hazardous Food & Nonprescription Drug Recall System.

b. Allied Communications Publication 121, US SUPP-1 (f).

c. FSIS RNR 026-2005: [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

**2. BACKGROUND:**

Product was tested by a state of New Jersey lab and found positive for *Escherichia coli* O157:H7. The testing was prompted by the report of an illness related to the consumption of the product.

**Consumer Safety Information**

Although the product(s) being recalled should be returned to the point of purchase, consumers preparing other ground beef products should heed the following advice:

- Consumers should only eat ground beef patties that have been cooked to a safe temperature of 160 °F. When a ground beef patty is cooked to 160 °F throughout, it can be safe and juicy, regardless of color.
- The only way to be sure a ground beef patty is cooked to a high enough temperature to kill harmful bacteria is to use an accurate food thermometer.
- Color is not a reliable indicator that ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.
- Eating a pink or red ground beef patty without first verifying that the safe temperature of 160 °F has been reached is a significant risk factor for food-borne illness.
- Thermometer use to ensure proper cooking temperature is especially important for those who cook or serve ground beef patties to people most at risk for food-borne illness because *E. coli* O157:H7 can lead to serious illness or even death. Those most at risk include young children, seniors, and those with compromised immune systems.

**3. PRODUCTION DATES/IDENTIFYING CODES:**

All of the products subject to recall contain the production code "40104" and bear the establishment number "EST. 516A" inside the USDA seal of inspection.

The products subject to recall include:

- **Packages of "Murry's 100% PURE BEEF Jumbo Beef Patties." Each package contains 6-6.4 ounce patties.** The item code, "06716" is listed on the label. The patties were produced on April 1, 2004 and were distributed to retail customers in Delaware, Maryland, New Jersey, Pennsylvania, Virginia and Washington, D.C.
- **20-ounce packages of "MURRY'S FAMILY OF FINE FOODS Gourmet Meatballs, Oven Ready, Cooks in 15 Minutes." The item code, "63101" is listed on the label.** The meatballs were produced on April 1, 2004 and were distributed to retail customers in Connecticut, Delaware, Florida, Georgia, Maryland, Massachusetts, New Jersey, New York, North Carolina, South Carolina, Pennsylvania, Texas, Virginia, West Virginia and Washington, D.C.
- **10-pound boxes of "MURRY'S Steaks and Other Fine Foods, 01357, 4B WIDE 100% ALL BEEF PATTIES, NET WT. 10 LBS.** The patties were produced on April 1, 2004 and were distributed to food service customers in Maryland, North Carolina, Pennsylvania, Virginia and Washington, D.C.
- **10-pound boxes of "MURRY'S Steaks and Other Fine Foods, 01340, 2 OUNCE 100% ALL BEEF PATTIES, NET WT. 10 LBS."** The patties were produced on April 1, 2004 and were distributed to retail customers in Delaware, Maryland, North Carolina, Pennsylvania, Virginia and Washington, D.C.

**4. FEDERAL ESTABLISHMENT**

0516A M  
Murry's Inc.  
1501 Willow Street  
Lebanon, PA 17046

**5. DISTRIBUTION/ RECALL CLASSIFICATION:** Connecticut, Delaware, District of Columbia, Florida, Georgia, Maryland, Massachusetts, New Jersey, New York, North Carolina, Pennsylvania, South Carolina, Texas, Virginia, and West Virginia/ Class I Recall (Retail and Institutional)

**6. QUANTITY RECALLED:** Approximately 63,850 pounds

**7. REASON FOR RECALL:** The product may be contaminated with *Escherichia coli* O157:H7.

**8. INSTRUCTIONS FOR MESSAGE RECIPIENTS:**

(1) Immediately inventory stocks to identify the above items and secure in a "Medical Hold" status to provide assurance of no further issue/sale/use of the item.

(2) **Ships at sea** are authorized to destroy or dispose of recalled products at their discretion. Documentation for the number of pounds and cases, and any additional pertinent information must be signed by the Accountable Officer and is required for the purpose of recouping to the government the cost of the product involved. Information shall be forwarded by priority message to this center.

(3) Accountable activities should return recalled product to the manufacturer through the appropriate distribution channels.

(4) As a potential for adverse health consequences exist, activities known to have issued/sold the recalled ground beef products are authorized to notify their customers.

(5) This ALFOODACT applies only to product description and identifying codes outlined in paragraph/number 3.of this message.

9. **The Point Of Contact** for this ALFOODACT message is [CW3 Melinda Strother](#), Consumer Safety Officer, at DSCP-HS. VOICE, DSN: 444-7746/8461, Commercial (215) 737-7746/8461, or by FAX, DSN: 444-7526, or Commercial, (215) 737-7526.

*Very Respectfully,  
CW3 Melinda Strother  
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