

SUBJECT - ALFOODACT 015-2005: Frozen ground beef patties. *E.coli* O157:H7

Date Issued - August 24, 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/

2. BACKGROUND:

During an FSIS Food Safety Assessment conducted in relation to an epidemiological investigation, it was discovered that all product implicated by an establishment's positive test result was not held as previously reported.

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:

Produced on various dates from February 21, 2005 to March 10, 2005. The products subject to recall include:

- 3- and 5-pound packages of "FLANDERS BUN BUSTER, 100% Beef Burgers." Each package contains the production code, "05053."
- 5- and 10 pound packages of "FLANDERS BEEF PATTIES." Each package contains the production code "05053."
- 10-pound packages of "FLANDERS HOMESTYLE CUBED BEEF PATTIES." Each package contains the production code, "05055."
- 5-pound packages of "FLANDERS BEEF PATTIES." Each package contains the production code, "05060," "05061," "05062," "05066," or "05069."
- 2-pound packages of "AMERICA'S PRIDE BEEF PATTIES, Quarter Pound Beef Patties." Each package contains the production code, "05055."
- 2- and 5-pound packages of "FLANDERS BEEF PATTIES." Each package contains the production code, "05055."
- 10-pound packages of "FLANDERS PATTY MIX." Each package contains the production code, "05060."
- 5-pound packages of "VALUE TIME BEEF PATTIES." Each package contains the production code, "05060."
- 5-pound packages of "GRILL MASTER BEEF PATTIES." Each package contains the production code, "05060" or "05062."

All of the products bear the establishment number "EST. 9145" inside the USDA seal of inspection.

4. FEDERAL ESTABLISHMENT:

09145 M
Flanders Provision Co.
1104 Gilmore Street
Waycross, GA 31502-0720

5. DISTRIBUTION: Nationwide

6. RECALL CLASSIFICATION: Class I

7. QUANTITY RECALLED: Approximately 900,000 pounds.

8. REASON FOR RECALL: The product may be contaminated with *E. coli* O157:H.

9. INSTRUCTIONS AND ADDITIONAL INFORMATION 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) This ALFOODACT message applies only to the product descriptions outlined in Number 3. of this message.

10. **The Point Of Contact** for this ALFOODACT message is [CW3 Ramona Gould](#), Consumer Safety Officer, at DSCP-FTW. VOICE, DSN: 444-8461, Commercial (215) 737-8461, or by FAX, DSN: 444-7526, or Commercial, (215) 737-7526.