



## Contaminated ground beef linked linked to *E. coli* O157:H7 outbreak

11 ill including 2 hospitalizations after eating at restaurants

USDA FSIS announced a recall of ground beef products from a Michigan firm after 11 individuals in multiple states fell ill with *E. coli* O157:H7 infections. Initial reports point to undercooked hamburgers sold at the restaurants as a risk factor.

Wolverine Packing Company in Detroit has issued a recall of 1.8 million pounds of ground beef products marked with the establishment number of EST.2574B.

*E. coli* O157:H7 may cause nausea, vomiting, bloody diarrhea, and abdominal cramps that can lead to dehydration. Symptoms usually start 2-8 days after exposure and can result in kidney failure from hemolytic uremic syndrome (HUS). Children and the elderly are especially at risk.

### Wolverine Packing Company Recall Details:

- sold to restaurant distributors in MA, MI, MO, and OH.
- produced between March 31 and April 18, 2014
- establishment number EST.2574B
- production date codes "Packing Nos: MM DD 14" between "03 31 14" and "04 18 14"

For a full list of recalled products see:  
<http://tinyurl.com/l3ctkj>

### What you can do:

- Cook all ground beef products (fresh and frozen) to 155°F for 15 seconds or 160°F. Use a tip-sensitive digital thermometer to check that food has reached a safe temperature.
- Color is not a reliable indicator of doneness.
- Communicate the risks of consuming undercooked beef to restaurant patrons. The information should include messages about consequences and pathogens.
- Clean and sanitize any equipment or surfaces where raw meats have been cut or handled; pathogens can remain behind and contaminate ready-to-eat foods.