

News Release

Meating Place Recalls Beef Product Due to Possible E. Coli O157:H7 Contamination

Class I Recall

031-2016

Health Risk: High

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Congressional and Public Affairs

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WASHINGTON, April 21, 2016 – Meating Place, a Buffalo, N.Y., establishment, is recalling approximately 325 pounds of ground beef product that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ground beef patties were produced on April 15, 2016. The following product is subject to recall: [View Label \(PDF Only\)](#)

- 5-lb. boxes of “LORINGO BRAND BEEF PATTIES KEEP FROZEN THE MEATING PLACE INC.” with a package code of 120106.

The product subject to recall bears establishment number “Est. 8631” inside the USDA mark of inspection. The item was shipped to retail and institutional locations in the Buffalo, NY area.

The problem was discovered by FSIS during routine in-plant review of testing results. There have been no confirmed reports of adverse reactions due to consumption of this product.

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 and the company are concerned that some product may be frozen and in consumers' freezers.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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>.

Media and consumers with questions regarding the recall can contact Vincent Loringo, President, at (716) 885-3623.

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.

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