

News Release

Ohio Farms Packing Co. Ltd. Recalls Veal Products Due To Possible E. Coli O103 Contamination

Class I Recall

020-2017

Health Risk: High

2017/3/2

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, March 2, 2017 – Ohio Farms Packing Co. Ltd., a Creston, Ohio establishment, is recalling approximately 40,680 pounds of boneless veal products that may be contaminated with *E. coli* O103, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. Also included in the recall is an undetermined amount of veal cutlets produced by Ohio Farms Packing Co. Ltd. All of the cutlets were sold to food services; none of this product was sold directly to consumers. Companies that purchase products from Ohio Farms Packing Co. Ltd. should contact the firm directly to determine whether or not the product they have purchased is subject to the recall.

The boneless veal products were produced Nov. 30, 2016 through Feb. 3, 2017. The following products are subject to recall: [View Label \(PDF Only\)](#)

- 60-lb boxes of "Atlantic Veal & Lamb Inc.: Boneless Veal SF" with product codes:
 - 511012
 - 511020
 - 511021
 - 511023
 - 511024
 - 511030
 - 511032
 - 511034
 - 511336
 - 511337
 - 511340
 - 511341
 - 511343
 - 511351
 - 511362
 - 511365
- 60-lb boxes of "Atlantic Veal & Lamb LLC: Boneless Veal" with product codes:
 - 507023
 - 507030
 - 507335
 - 507342
 - 507356
 - 507358

The products subject to recall bear establishment number "EST. 34569" inside the USDA mark of inspection. These items were shipped to distributors in Illinois, Michigan, North Carolina, Ohio, Oklahoma, Pennsylvania, Texas and Canada.

The problem was discovered when FSIS was notified by the Illinois State Department of Agriculture about a positive non-0157 Shiga

toxin-producing *E. coli* sample.

There have been no confirmed reports of adverse reactions due to consumption of these products.

Many clinical laboratories do not test for non-O157 Shiga toxin-producing *E. coli* (STEC), such as STEC O103 because it is harder to identify than STEC O157. People can become ill from STECs 2–8 days (average of 3–4 days) after consuming the organism. Most people infected with STEC O103 develop diarrhea (often bloody), and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended.

Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS) is uncommon with STEC O103 infection. HUS can occur in people of any age but is most common in children under 5 years old, older adults and persons with weakened immune systems. 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 customer's freezers.

Customers who have purchased these products are urged not to use 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 veal that has been cooked to a temperature of 160° F. The only way to confirm that veal is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature. Safe minimal cooking temperatures can be found at <http://1.usa.gov/1cDxcDQ>.

Media and consumers with questions regarding the recall can contact Shawn Peerless, COO of Ohio Farms Packing Co. Ltd., at (718) 599-6400.

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.

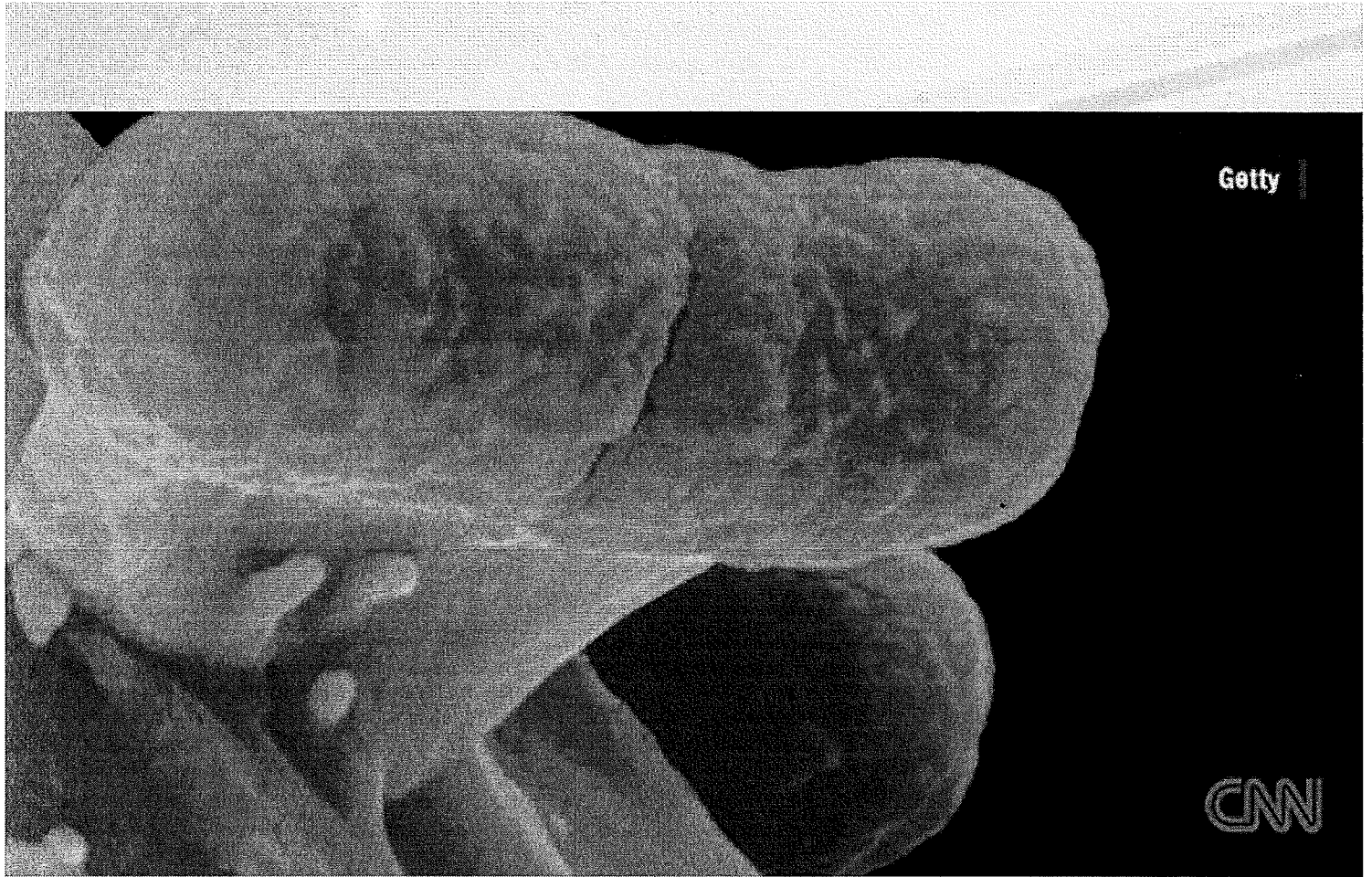
| USDA Recall Classifications | |
|-----------------------------|---|
| Class I | This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death. |
| Class II | This is a health hazard situation where there 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. |

Last Modified 3/月 03, 2017

40,000 pounds of veal recalled due to possible E.coli contamination

By Robert Jimison, CNN

🕒 Updated 1844 GMT (0244 HKT) March 3, 2017



Story highlights

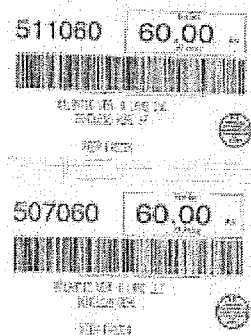
Ohio Farms Packing recalls 40,680 pounds of veal products that may be contaminated with E. coli

No illnesses have been reported

(CNN) — Ohio Farms Packing Co. Ltd. has issued a recall of more than 40,000 pounds of veal products, the US Department of Agriculture announced Thursday.

The products were shipped in 60-pound boxes with the establishment number "EST. 34569."

The Ohio-based company says the recall is due to the possible contamination of E. coli non-O157; a sample tested positive at one of its plants. There have been no illnesses reported.



The products subject to recall bear establishment number "EST. 34569" inside the USDA mark of inspection.

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The products were produced from November 30 to February 3 and shipped to distributors in Illinois, Michigan, North Carolina, Ohio, Oklahoma, Pennsylvania, Texas and Canada.

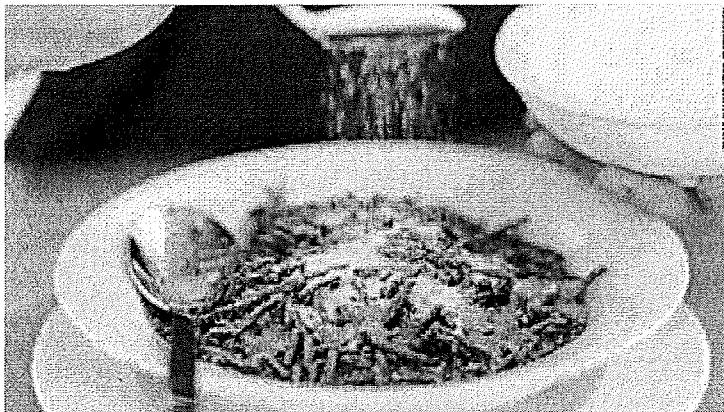
The company has also recalled an undetermined amount of veal cutlets sold to food services, not directly to consumers. A complete list of recalled products is available on the USDA website.

The contamination was discovered when the Food Safety and Inspection Service was notified by the Illinois State Department of Agriculture about an E. coli sample.

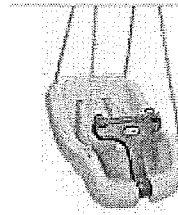
The USDA categorizes this as a class I recall, which means "this is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death."

According to the US Department of Health & Human Services, E. coli causes severe diarrhea and abdominal pain and can sometimes cause kidney failure or death.

Recalled products should be thrown away or returned to the place of purchase. Companies that purchased products from Ohio Farms Packing should contact the company to determine whether they have products subject to the recall.



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