

# News Release

## Readfield Meats, Inc. Recalls Beef Trimming Products Due to Possible Adulteration

Class II Recall

Health Risk: Low

057-2017  
2017/5/27

[En Español](#)

Congressional and Public Affairs  
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**WASHINGTON, May 27, 2017** – Readfield Meats, Inc., doing business as Ruffino Meats & Food Service, a Bryan, Texas establishment, is recalling approximately 45,985 pounds of beef trimming products due to possible adulteration, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The product labels include “For Cooking Only,” indicating that they are intended for further processing to apply a full lethality at a federally inspected establishment. Because the products were distributed to non-federally inspected establishments where it cannot be verified that sufficient further processing occurred to remove foodborne pathogens that could have been present, these products must be removed from commerce.

The frozen raw beef trimmings items were produced from May 26, 2015 through May 26, 2017. The following products are subject to recall: [\[View Labels \(PDF Only\)\]](#)

- 50-lb. boxes containing “BEEF TRIMMINGS FOR COOKING ONLY.”

The products subject to recall bear establishment number “EST. 13126” inside the USDA mark of inspection. These items were shipped to retail markets, state inspected plants, and individuals located in Texas.

The problem was discovered when an FSIS compliance officer found cases of raw beef trimmings labeled “For Cooking Only” at a retail location.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

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.

Consumers and media with questions about the recall can contact Terry Wiese, plant manager, at (979) 776-5685.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://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 6 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>.

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.

<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

*Last Modified 5月 27, 2017*



**BEEF TRIMMINGS  
FOR COOKING ONLY**

Ruffino Meats & Food Service  
2130 E Wm J Bryan Pkwy  
Bryan, TX 77802

NET WT. 50 LBS  
Keep Refrigerated



1257 B