

# News Release

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## Creation Gardens Inc. Recalls Ground Beef and Beef Primal Cut Products Due to Possible *E. coli* O157:H7 Contamination

Class I Recall

059-2017

Health Risk: High

2017/6/5

Congressional and Public Affairs

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**WASHINGTON, June 5, 2017** – Creation Gardens, Inc., a Louisville, Ky., establishment, is recalling approximately 22,832 pounds of raw ground beef and beef primal cut products 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 raw ground beef and beef primal cut products items were produced on May 31, June 1 and June 2, 2017. The following products are subject to recall: [\[View Labels \(PDF only\)\]](#)

- 2, 20-lb. packages of "BEEF-GROUND COARSE 80/20" with product code 00297.
- 48, 4-oz. packages of "BEEF-PATTIES ANGUS 4-1" with product code 00263.
- 48, 4-oz. packages of "BEEF-PATTIES ANGUS 4-1" with product code 11062.
- 24, 10-oz. packages of "BEEF-PATTIES BLACK HAWK" with product code 97675.
- 1, 60-lb. package of "BEEF-GROUND 80/20 W/SALT CK" with product code 00239.
- 62, 60-lb. cases of "BEEF-GROUND BULK 80/20 W/SALT" with product code 00291.
- 30, 6-oz. packages of "BEEF-PATTIES BLACK HAWK" with product code 97673.
- 30, 6-oz. packages of "BEEF-PATTIES STRIP-SHORT RIB" with product code 32100.
- 1, 30-lb. packages of "BEEF-RIBEYE EXPORT BLACK HAWK" with product code 79684.
- 24, 8-oz. packages of "BEEF-PATTIES BRISK-SHORT RIB" with product code 00274.
- 30, 6-oz. packages of "BEEF-SIRLOIN C/C BLACK HAWK" with product code 00496.
- 1 Case of "BFRESH-BEEF SLIDER 15-2 OZ" with product code 02374.
- 30, 6-oz. packages of "BEEF, PATTIES 75/25 6 OZ STK PAC" with product code 00249.
- 24, 10-oz. packages of "BEEF, PATTIES 75/25 10 OZ STK PA" with product code 00248.
- 1, 10-lb. package of "BEEF-GROUND 80/20 HOUSE BRAND" with product code 00300.
- 24, 7-oz. packages of "BEEF-PATTIES 100% NATURAL ANGU" with product code 00286.
- 8, 8-oz. packages of "BFRESH-PATTIES BRISK/ SHORT RIB" with product code 02309.
- 24, 7-oz. packages of "BEEF-PATTIES BLACK HAWK" with product code 77749.
- 30, 6-oz. packages of "BEEF-SIRLOIN C/C BLACK HAWK" with product code 00496.
- 24, 10-oz. packages of "BEEF-PATTIES BRISK-SHORT RIB" with product code 99943.
- 1, 15-lb. package of "BEEF-RIBEYE LIPON BLACK HAWK" with product code 05471.
- 24, 8-oz. packages of "BEEF-PATTIES ANGUS 2-1" with product code 00258.
- 30, 5.3-oz. packages of "BEEF-PATTIES ANGUS 3-1" with product code 00261.
- 1, 10-lb. package of "GROUND, BEEF 75/25 10#;" with product code 00232.
- 1, 30-lb. package of "BEEF-RIBEYE EXPORT BLACK HAWK;" product code 79684.
- 24, 8-oz. packages of "BEEF, PATTIES 75/25 2-1 STK PAC;" product code 00240.
- 4, 10-lbs. packages of "BEEF-GROUND 80/20 HOUSE BRAND;" product code 00299.

The products subject to recall bear establishment number "EST. 7914" inside the USDA mark of inspection. These items were shipped to food service locations in Indiana, Kentucky, Ohio and Tennessee.

The problem was discovered on June 5, 2017 when plant management notified FSIS in-plant inspection personnel of two positives for *E. coli* O157:H7 test results.

*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.

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](http://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 the meat 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 Rob Webber, at (1-800-600-8510).

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>.

#### **PREPARING PRODUCT FOR SAFE CONSUMPTION**

**USDA Meat and Poultry Hotline**

**1-888-MPHOTLINE or visit**

**[www.fsis.usda.gov](http://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**

<b>Class I</b>	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.