

Recall Notification Report

JBS USA Inc. Recalls Beef Products Due To Possible Foreign Matter Contamination

Class III Recall

086-2017

2017/8/1

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, August 1, 2017 – JBS USA, Inc., a Lenoir, N.C. establishment, is recalling approximately 4,922 pounds of ground beef products that may be contaminated with extraneous materials, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The ground chuck beef items were produced on July 15, 2017. The following products are subject to recall: [View Label](#) (PDF Only)

2-lb. black Styrofoam plastic wrapped trays containing ground beef labeled “CERTIFIED ANGUS BEEF GROUND CHUCK 80% LEAN 10% FAT” with a production date 7/15/17 and case code 541640.

The products subject to recall bear establishment number “EST. 34176” inside the USDA mark of inspection. These items were shipped to a distribution center in North Carolina for further distribution.

The problem was discovered on July 29, 2017, when the establishment was made aware of foreign materials, specifically shredded pieces of Styrofoam packaging, in the product.

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

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 Cheri Schneider, JBS Director of External Communications, at (970) 606-7717.

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 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: <https://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.
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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Last Modified 8月02, 2017

CERTIFIED ANGUS BEEF
FRESH GROUND BEEF CHUCK 80% Lean 20% Fat

541640

00258
2

Pack Date:

Open by:

07.15.17 07.31.17

Net Wt. Lbs

12.35lb

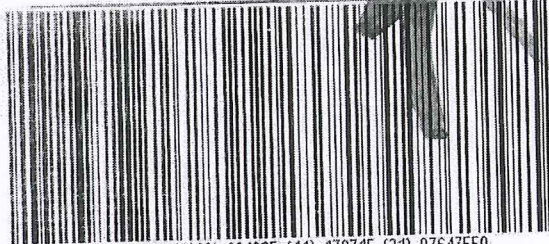
PLU: 1640

Produced By JBS

Lenoir NE 28645

Product of USA

Keep Refrigerated



(01) 90045330016409 (3202) 001235 (11) 170715 (21) 07647550

SINCE 1978

CERTIFIED ANGUS BEEF®
BRAND

GROUND CHUCK

80% LEAN 20% FAT

More selective than USDA Prime, Choice and Select*
*www.certifiedangusbeef.com

Nutrition Facts		Amount/Serving % DV*	Amount/Serving % DV*
Serving Size 4 oz. (112g)		Total Fat 22g	34%
Serving Size 4 oz. (112g)		Total Carb. 0g	0%
Serving Size 4 oz. (112g)		Sat. Fat 9g	43%
Serving Size 4 oz. (112g)		Dietary Fiber 0g	0%
Serving Size 4 oz. (112g)		Cholest. 80mg	27%
Serving Size 4 oz. (112g)		Sugars 0g	
Serving Size 4 oz. (112g)		Sodium 75mg	3%
Serving Size 4 oz. (112g)		Protein 19g	38%
Serving Size 4 oz. (112g)		*Percent Daily Values (DV) are based on a 2,000 calorie diet.	
Serving Size 4 oz. (112g)		Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 10%	

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

COOK THOROUGHLY.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARD), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

PLU: 1640 212

Product of USA



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