



Environmental
Health

County of Santa Cruz

HEALTH SERVICES AGENCY

701 Ocean St., Room 312, SANTA CRUZ, CA 95060
TELEPHONE: (831) 454-2022 FAX: (831) 454-3128 TDD: (831) 454-4123

PUBLIC HEALTH ADVISORY

Food Safety	Recall of American Chef's Selection Angus Beef Patties
Principal Investigator:	Jerry LeMoine
Date:	October 11, 2007
Release #:	2007-Angus Beef Patties

INCIDENT

- Dr. Mark Horton, Director of the California Department of Public Health (CDPH), today warned consumers in California not to eat American Chef's Selection Angus Beef Patties purchased at Sam's Club stores in the state because the products could be contaminated with *E. coli* O157:H7 and may cause serious illness.

HEALTH DEPARTMENT ACTION

- Santa Cruz County Environmental Health Staff has issued this advisory to warn consumers who may have purchased the product from retail stores outside of Santa Cruz County.

RECOMMENDATIONS

- Consumers should check their home refrigerators and freezers for the recalled product. Consumers should either throw the product away or return it to the point of purchase.

INFORMATION

- *E. coli* O157:H7 infection often causes abdominal cramps and diarrhea, sometimes bloody. Consumers with any of these symptoms should call their physician. Those most at risk for serious complications of this foodborne illness include young children, the elderly and those with compromised immune systems.
- The manufacturer, Cargill Meat Solutions, has voluntarily recalled the product. The product is a 6-pound box of "American Chef's Selection Angus Beef Patties 18-1/3 Pound Patties." Each package bears the establishment number "Est. 924A" inside the USDA mark of inspection. It also bears a case code of "7703100" and various package codes of Best If Used By dates of "02/05/08," "02/06/08," "02/12/08," and "02/13/08."
- To date, no illnesses associated with this product have been reported in California.



Public Health
Prevent. Promote. Protect.

- **Health Alert:** conveys the highest level of importance; warrants immediate action or attention.
- **Health Advisory:** provides important information for a specific incident or situation; may not require immediate action.
- **Health Update:** provides updated information regarding an incident or situation; unlikely to require immediate action.

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline
1-888-MPHOTLINE or visit
www.fsis.usda.gov

Although the product(s) being recalled should be returned to the point of purchase, consumers preparing other ground beef products should heed the following advice.

Consumers should only eat ground beef patties that have been cooked to a safe temperature of 160 °F. When a ground beef patty is cooked to 160 °F throughout, it can be safe and juicy, regardless of color.

The only way to be sure a ground beef patty is cooked to a high enough temperature to kill harmful bacteria is to use an accurate food thermometer.

Color is not a reliable indicator that ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

Eating a pink or red ground beef patty without first verifying that the safe temperature of 160 °F has been reached is a significant risk factor for foodborne illness.

Thermometer use to ensure proper cooking temperature is especially important for those who cook or serve ground beef patties to people most at risk for foodborne illness because *E. coli* O157:H7 can lead to serious illness or even death. Those most at risk include young children, seniors, and those with compromised immune systems.

Additional Information

- Consumers with questions about the recalled products can contact Cargill Meat Solutions at 866-567-7899 or the Santa Cruz County Environmental Health Service at 831-454-2022.
- www.santacruzhealth.org/alerts for informational updates and other alerts