



August 11, 2008  
MEDIA ADVISORY  
FOR IMMEDIATE RELEASE

### **Firm recalls beef products because of possible E-coli contamination**

The Kane County Health Department is advising the public that a Nebraska firm is recalling 1.2 million pounds of beef that may be contaminated with E. coli.

The firm, Nebraska Beef, LTD., produced the products on June 17, June 24 and July 8, 2008. Although there have been no cases identified in Kane County, 31 cases in 12 states have been identified through the U.S. Department of Agriculture's Food Safety and Inspection Service investigation.

The recalled products include primal cuts, subprimal cuts and boxed beef with shipping containers and product labels bearing the establishment number "EST. 19336" inside the USDA mark of inspection, as well as the brand "Coleman Natural." However, these products were sent to establishments and retail stores nationwide for further processing and will likely not bear the establishment number "EST. 19336" on products available for direct consumer purchase.

"We recommend residents always use safe food handling practices whenever they are preparing meals," Health Department Executive Director Paul Kuehnert said. Those recommendations include:

- Wash hands with soap and warm water for at least 20 second before and after handling raw meat and poultry. Also, wash cutting boards, dishes and utensils with hot soapy water. Clean up spills right away.
- Keep raw meat, poultry and seafood away from other food that will not be cooked. Use one cutting board for raw meat, poultry, sea food and egg products, and a separate one for fresh produce and cooked food.

(MORE)

Beef recall—Page 2

- Cook raw meat and poultry to safe minimal internal temperatures as measured by a thermometer: 145 degrees for meat such as beef, veal and lamb; 160 degrees for ground beef and pork; 165 degrees for poultry.
- Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90 degrees). Refrigerate cooked meat and poultry within two hours after cooking (one hour if temperatures exceed 90 degrees).

Consumers with questions about the recall should contact company Vice President of Administration James Timmerman at (402) 733-0456. Media with questions about the recall should contact company representative William Lamson at (402) 397-7300.

###