

News Release

Massachusetts Firm Recalls Ground Beef Products Due To Possible E. Coli O157:H7 Contamination

Class I Recall

053-2014

Health Risk: High

Aug 15, 2014

[Distribution List PDF](#)

[En Español](#)

Congressional and Public Affairs

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WASHINGTON, Aug. 15, 2014 – Whole Foods Market locations, South Weymouth, Mass. and Newton, Mass., are recalling 368 pounds of ground beef 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.

125 lbs. of the following ground beef products produced on June 8, 2014 at the Newton, Mass. location are subject to recall:

- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT" with SKU 90013
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT FAMILY PACK" with SKU 90247
- "BEEF SIRLOIN Patty 93% LEAN / 7% Fat" with SKU 90088
- "BEEF GROUND 93% LEAN / 7% FAT" with SKU 90035
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT patty FAMILY PACK" with SKU 52179
- "BEEF GROUND 85% LEAN 15% FAT" with SKU 90004
- "BEEF GROUND 85% LEAN 15% FAT FAMILY PACK" with SKU 90037
- "BEEF GROUND PATTY 90% LEAN GRASS FED" with SKU 96363
- "BEEF GROUND PATTY 90% LEAN GRASS FED, Value Pack" with SKU 52162
- "BEEF GROUND 90% LEAN GRASS FED" with SKU 95997
- "BEEF GROUND 90% LEAN GRASS FED, Value pack" with SKU 52190
- "BEEF GROUND 85 15 GRASS FED" with SKU 95195
- "BEEF GROUND 85 15 PATTIES GRASS FED" with SKU 95196
- "BEEF BURGER GRASS FED GOURMET FEATURED" with SKU 52871

170 lbs. of the following ground beef products produced on June 10, 2014 at the Newton, Mass. location are subject to recall:

- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT" with SKU 90013
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT FAMILY PACK" with SKU 90247
- "BEEF SIRLOIN Patty 93% LEAN / 7% Fat" with SKU 90088
- "BEEF GROUND 93% LEAN / 7% FAT" with SKU 90035
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT patty FAMILY PACK" with SKU 52179
- "BEEF GROUND SIRLOIN 93/7 PATTIES NE" with SKU 90199
- "BEEF GROUND SIRLOIN 93/7 NE" with SKU 95051
- "BEEF GROUND 85% LEAN 15% FAT" with SKU 90004

- "BEEF GROUND 85% LEAN 15% FAT FAMILY PACK" with SKU 90037
- "BEEF GROUND PATTY 90% LEAN GRASS FED" with SKU 96363
- "BEEF GROUND PATTY 90% LEAN GRASS FED, Value Pack" with SKU 52162
- "BEEF GROUND 90% LEAN GRASS FED" with SKU 95997
- "BEEF GROUND 90% LEAN GRASS FED, Value pack" with SKU 52190
- "BEEF GROUND 85 15 GRASS FED" with SKU 95195
- "BEEF GROUND 85 15 PATTIES GRASS FED" with SKU 95196
- "BEEF BURGER GRASS FED GOURMET FEATURED" with SKU 52871

73 lbs. of the following ground beef products produced on June 21, 2014 at the South Weymouth, Mass. location are subject to recall:

- "BEEF GROUND PATTY 90% LEAN GRASS FED" with SKU 96363
- "BEEF GROUND PATTY 90% LEAN GRASS FED, Value Pack" with SKU 52162
- "BEEF GROUND 90% LEAN GRASS FED" with SKU 95997
- "BEEF GROUND 90% LEAN GRASS FED, Value pack" with SKU 52190
- "BEEF GROUND 85 15 GRASS FED" with SKU 95195
- "BEEF GROUND 85 15 PATTIES GRASS FED" with SKU 95196
- "BEEF BURGER GRASS FED GOURMET FEATURED" with SKU 52871
- "BEEF GROUND SIRLOIN 93% Lean 7% fat" with SKU 90013
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT FAMILY PACK" with SKU 90247
- "BEEF SIRLOIN Patty 93% LEAN / 7% Fat" with SKU 90088
- "BEEF GROUND 93% LEAN / 7% FAT" with SKU 90035
- "BEEF GROUND SIRLOIN 93% LEAN 7% FAT patty FAMILY PACK" with SKU 52179
- "BEEF GROUND SIRLOIN 93/7 PATTIES NE" with SKU 90199
- "BEEF GROUND SIRLOIN 93/7 NE" with SKU 95051

FSIS was notified of an investigation of *E. coli* O157:H7 illnesses on June 25, 2014. Working in conjunction with the Massachusetts Department of Public Health and the Centers for Disease Control and Prevention (CDC), FSIS determined that there is a link between ground beef purchased at Whole Foods Market and this illness cluster. Based on epidemiologic investigation, 3 case-patients have been identified in Massachusetts with illness onset dates ranging from June 13, 2014 to June 25, 2014. While the onset of illnesses was in June, on August 13, 2014, additional laboratory results provided linkages between the 3 MA case-patients and ground beef purchased from Whole Foods. Traceback investigation indicated that all 3 case-patients consumed ground beef purchased from 2 Whole Foods Market prior to illness onset. FSIS is continuing to work with state and federal public health partners on this investigation to determine a common source and will provide updated information as it becomes available.

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 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.

FSIS and the company are concerned that some product may be frozen and in consumers' freezers.

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.

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 ground beef 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> .

Consumers with questions regarding the recall can call (512) 477-5566 ext. 20060, and media can contact Kate Lowery, Senior Global Coordinator, PR, Media Relations at (512) 542-0390.

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 4 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**

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	
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.



United States
Department of
Agriculture Food Safety
 and Inspection
 Service

RETAIL CONSIGNEES FOR FSIS RECALL 053-2014

FSIS has reason to believe that the following retail location(s) received ground beef products that have been recalled by Whole Foods Market. This list may not include all retail locations that have received the recalled product or may include retail locations that did not actually receive the recalled product. Therefore, it is important that you use the product-specific identification information, available at <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2014/recall-053-2014-release> in addition to this list of retail stores, to check meat or poultry products in your possession to see if they have been recalled.



United States
Department of
Agriculture

Food Safety
And Inspection
Service

Retail List for Recall Number:
List Current As Of:

053-2014, Whole Foods Market
15-Aug-14

MASSACHUSETTS

Retailer Name	Street Address	City	State
1 Whole Foods	916 Walnut St.	Newton	MA-Massachusetts
2 Whole Foods	35 Pleasant St.	South Weymouth	MA-Massachusetts