

900 tons of restaurant beef recalled, linked to E. coli outbreak: Food and Drug recalls



Michigan meat packing company Wolverine Packing is recalling 900 tons of ground beef that may be tainted with E. Coli and linked to 11 illnesses in four states, including Ohio. The beef was distributed to restaurants in Ohio, Michigan, Missouri and Massachusetts. (PD file)

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on May 19, 2014 at 9:34 AM, updated May 19, 2014 at 5:21 PM

CLEVELAND, Ohio-- A Michigan meat packing company is recalling **1.8 million pounds of ground beef** that may be contaminated with E. Coli after four people in Ohio and seven in three other states have fallen ill since late April.

The four people who were sickened with E. Coli in Ohio-- three from Lucas County and one from Portage County-- ranged in age from 19 years old to 42 years old. Three of the four were hospitalized, according to a spokeswoman from the Ohio Department of Health.

"The Michigan and Ohio cases might have a common source, but we cannot confirm that at this time; the investigation into a common source is ongoing," ODH spokeswoman Melanie Amato said in an email.

The ground beef was distributed by **Wolverine Packing Co.** of Detroit in a variety of products to restaurants in Ohio, Michigan, Missouri and Massachusetts. The beef was not sold to schools, the military, or online, according to the USDA. For the 97-page full list of recalled items, check [here](#).

The Food Safety and Inspection Service (FSIS), the unit of the USDA responsible for the investigation, does not provide the names of restaurants that have sold recalled meat and poultry, per **federal law**. The agency is reviewing the distribution list and will alert consumers if any of the beef was shipped to retail locations, such as supermarkets.

E. coli O157 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure that is marked by easy bruising, pallor, and decreased urine output. Young children, seniors and people with

weak immune systems are the most susceptible to food-borne illness. Anyone who experiences these symptoms should seek emergency medical care immediately.

The ground beef products were produced between March 31, 2014 and April 18, 2014, bear the establishment number "EST. 2574B" and will have a production date code in the format "Packing Nos: MM DD 14" between "03 31 14" and "04 18 14".

FSIS recommends consumers 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.

If you have questions about the recall, you can call Wolverine Packing Co. at 262-563-5118. You can also report a problem to the USDA online at **ccms.fsis.usda.gov/** or by calling 1-888-MPHotline (1-888-674-6854).