



# Indiana State Department of Health

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Mitchell E. Daniels, Jr.  
Governor

Judith A. Monroe, M.D.  
State Health Commissioner

**DATE:** August 11, 2008  
**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer  
**FROM:** A. Scott Gilliam, MBA, CP-FS  
Manager, Food Protection Program  
**SUBJECT:** Nebraska Firm Recalls Beef Products

**SUGGESTED**

**ACTION:** **Class I Recall; E. coli 0157:H7 in beef products from Nebraska Beef, LTD.; Recommend notification to establishments that may carry these products via phone, fax or e-mail.**

From the information provided by USDA, the recalled products were distributed in the State of Indiana. The recalled products were distributed nationwide through food establishments and retail stores for further processing and may bear a different EST numbers. Detail establishment information is not available at this time.

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**NEBRASKA FIRM RECALLS BEEF PRODUCTS DUE TO POSSIBLE E. COLI 0157:H7 CONTAMINATION**

WASHINGTON, Aug. 8, 2008 – Nebraska Beef, Ltd., an Omaha, Neb., establishment is recalling approximately 1.2 million pounds of primal cuts, subprimal cuts and boxed beef that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

These beef products were produced on June 17, June 24 and July 8, 2008. The shipping containers and product labels bear 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.

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.

**RECOMMENDATIONS TO CONSUMERS FOR SAFE FOOD HANDLING**

Wash hands with soap and warm water for at least 20 seconds 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, seafood and egg products, and a separate one for fresh produce and cooked food.

Cook raw meat and poultry to safe minimum internal temperatures – as measured with a food thermometer:

- meat such as beef, veal and lamb, 145 °F
- ground beef and pork, 160 °F, and
- poultry, 165 °F.

Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90° F). Refrigerate cooked meat and poultry within two hours after cooking (one hour if temperatures exceed 90 °F).

The problem was discovered through a joint investigation with state departments of health and agriculture, Centers for Disease Control and Prevention and FSIS. To date, 31 cases in 12 states and Canada have been identified in the investigation.

FSIS is continuing its investigation into any products that may be contaminated with *E. coli* O157:H7 or that are associated with illnesses and will take appropriate action when necessary.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://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.