

**CLASS I RECALL**  
**HEALTH RISK: HIGH**

Congressional and Public Affairs  
Amanda Eamich (202) 720-9113  
FSIS-RC-001-2008

## **MICHIGAN FIRM RECALLS BEEF PRODUCTS DUE TO POSSIBLE *E. COLI* O157:H7 CONTAMINATION**

WASHINGTON, Jan. 5, 2008 – Mark’s Quality Meats, Inc., a Detroit, Mich., firm, is voluntarily recalling approximately 13,150 pounds of various cuts of steaks and ground beef products because they may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture’s Food Safety and Inspection Service announced today.

The steak and ground beef products subject to recall were produced on Dec. 20, 21, 24 or 26, 2007, and were distributed to restaurants in the metropolitan Detroit area. These products were not available for purchase by consumers in retail establishments.

FSIS has received no reports of illness related to these products at this time. Anyone who consumed these types of products at Detroit area restaurants and is experiencing an illness should contact a physician immediately.

The following products are subject to recall:

- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BALL TIP STEAKS.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BEEF NY STRIPS.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BEEF T-BONE STEAK.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BEEF PORTERHOUSE STEAK.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BEEF TOP SIRLOIN STEAKS.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, BULK GROUND BEEF.”
- Boxes of “Mark’s Quality Meats, Inc., BEEF FOR INDUSTRIAL USE ONLY, GROUND BEEF PATTIES.”

Each shipping label bears the establishment number “Est. 8951” inside the USDA mark of inspection.

The problem was discovered after the recalling firm submitted a product sample that tested positive at a third party laboratory.

### **PREPARING GROUND BEEF FOR SAFE CONSUMPTION**

**USDA Meat and Poultry Hotline**  
**1-888-MPHOTLINE** or visit  
[www.fsis.usda.gov](http://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.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.

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

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or

Consumers and media with questions about the recall should contact the company General Manager Jack Fudge at (313) 554-2500.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness.

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.

#

NOTE: Access news releases and other information at FSIS’ Web site at [http://www.fsis.usda.gov/Fsis\\_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

### 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.