



Missouri Department of Health and Senior Services Recall Alert

Creekstone Farms Premium Beef Recalls Ground Beef

The Missouri Department of Health and Senior Services received the following recall. For locations where this product may have been sold [click here](#).

ORIGINAL RELEASE-----

WASHINGTON, March 8, 2011 - Creekstone Farms Premium Beef, an Arkansas City, Kan., establishment, is recalling approximately 14,158 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. The products subject to recall include: [[View Labels](#) (PDF Only)]

- Approx. 40-pound cases of "BEEF FINE GRIND 81/19 NATURAL," containing 10-pound chubs. These products have an identifying product code of "80185."
- Approx. 40-pound cases of "BEEF CHUCK FINE GRIND 81/19 NATURAL," containing 10-pound chubs. These products have an identifying product code of "80285."
- Approx. 40-pound cases of "BEEF SIRLOIN FINE GRIND 91/9 NATURAL," containing 10-pound chubs. These products have an identifying product code of "80495."
- Approx. 40-pound cases of "BEEF FINE GRIND 90/10 NATURAL," containing 5-pound chubs. These products have an identifying product code of "85165."
- Approx. 60-pound cases of "BEEF FINE GROUND 93/7," containing 10-pound chubs. These products have an identifying product code of "86191."

Each case label bears the establishment number "EST. 27" inside the USDA mark of inspection. These products were produced on Feb. 22, 2011, and were shipped to firms in Ariz., Calif., Ga., Ind., Iowa, Mo., N.C., Ohio, Pa. and Wash. for further processing and/or distribution. It is important to note that the above listed products may have been repackaged into consumer-size packages and sold under different retail brand names. When available, the retail distribution list(s) will be posted on FSIS' website at http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp. The problem was discovered through third party lab results which confirmed a positive result for *E. coli* O157:H7. FSIS and the company have received no reports of illnesses associated with consumption of these products. Individuals concerned about an illness should contact a healthcare provider. 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. *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. 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.

Consumer and media with questions regarding the recall should contact the company's Vice President of Marketing, Jim Rogers at (620) 741-3352.