



Clifton Health Department Food Recall Notification



Food/Drug/Pet Recall: Elkhorn Valley Packing

Elkhorn Valley Packing Recalls Boneless Beef Chuck Product Due to Possible E. coli O103 Contamination

Elkhorn Valley Packing, a Harper, Kan. establishment, is recalling approximately 3,436 pounds of boneless beef chuck product that may be contaminated with Shiga toxin-producing E. coli (STEC) O103, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The boneless beef chuck items were packed on Feb. 16, 2023. The following product is subject to recall.

Various weights corrugated boxes containing "Elkhorn Valley Pride Angus Beef 61226 BEEF CHUCK 2PC BNLS; Packed on 2/16/23." The complete list of serial numbers and box count numbers for the boneless beef chuck product that are subject to recall can be found [here](#).

The product subject to recall bears establishment number "EST. M-19549" inside the USDA mark of inspection. These items were shipped to distributors, federal establishments, retail locations, and wholesale locations, which includes hotels, restaurants, and institutions, in Connecticut, Illinois, Indiana, Maryland, Massachusetts, Michigan, New Jersey, New York and Pennsylvania.

The problem was discovered when FSIS was conducting routine FSIS testing of ground beef derived from this product and the sample confirmed positive for STEC O103. There have been no confirmed reports of adverse reactions due to consumption of these products.

Many clinical laboratories do not test for non-O157 STEC, such as O103, because it is harder to identify than STEC O157:H7. People can become ill from STECs 2–8 days (average of 3–4 days) after consuming the organism.

Most people infected with STEC O103 develop diarrhea (often bloody) and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended. Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS), a type of kidney failure, is uncommon with STEC O103 infection. HUS can occur in people of any age but is most common in children under 5 years old, older adults and persons with weakened immune systems. It is marked by easy bruising, pallor and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

Distributors and other customers who have purchased these products for further processing should not use them or further distribute them. These products should be thrown away or returned to the place of purchase.



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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 product 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, <https://www.fsis.usda.gov/safetempchart>.

Media and consumers with questions regarding the recall can contact Dallas Kenney, Director of Operations, Elkhorn Valley Packing, at 620-243-3308 or email at dallas@elkhornvalleypacking.com.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or live chat via Ask USDA from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at Ask USDA or send a question via email to MPHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

Additional information including lot codes and product photos is available at: <https://www.fsis.usda.gov/recalls-alerts/elkhorn-valley-packing-recalls-boneless-beef-chuck-product-due-possible-e--coli-o103>