



# Clifton Health Department Food Recall Notification



**Public Health**  
Prevent. Promote. Protect.

## Food/Drug/Pet Recall: Aurora Packing Company, Inc.

Aurora Packing Company, Inc., a North Aurora, Ill. establishment, is recalling approximately 62,112 pounds of raw 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.

The raw beef products were packaged on April 19, 2019. This spreadsheet contains a list of the products subject to recall.

The products subject to recall bear establishment number "EST. 788" inside the USDA mark of inspection. These items were shipped nationwide for further distribution and processing.

The problem was discovered during traceback activities in response to random sample testing by FSIS. There have been no confirmed reports of adverse reactions due to consumption of these products.

Anyone concerned about an injury or illness should contact a healthcare provider. E. coli O157:H7 is a potentially deadly bacterium that can cause dehydration, bloody diarrhea and abdominal cramps 2-8 days (3-4 days, on average) after exposure to the organism. While most people recover within a week, some develop a type of kidney failure called hemolytic uremic syndrome (HUS). This condition can occur among persons of any age but is most common in children under 5-years old and older adults. It is marked by easy bruising, pallor and decreased urine output. Persons who experience these symptoms should seek emergency medical care immediately.

FSIS is concerned that some product may be in institutional facility freezers. Institutions who have purchased these products are urged not to use them. These products should be thrown away or returned to the place of purchase.

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](http://www.fsis.usda.gov/recalls).

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume product that has been cooked to a temperature of 165°F. The only way to confirm that 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>.

Consumers and members of the media with questions about the recall can contact David Stewart, Director of Sales and Marketing for Aurora Packing Company, Inc., at (630) 897-0551.