

News Release

JBS Tolleson, Inc. Recalls Raw Beef Products due to Possible Salmonella Newport Contamination

Class I Recall
Health Risk: High

085-2018 EXP
Dec 4, 2018

Congressional and Public Affairs
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EDITOR'S NOTE:

Editor's note: This release is being reissued as an expansion of [the Oct. 4, 2018 recall](#). The scope of this recall expansion now includes an additional 5,156,076 pounds of raw beef products, which were produced and packed from July 26, 2018 to Sept. 7, 2018. FSIS is concerned that some product may be frozen and in consumers' freezers. These products should be thrown away or returned to the place of purchase.

Editor's Note: FSIS and our public health partners, including the Centers for Disease Control and Prevention (CDC) and state public health officials, are investigating a [Salmonella Newport outbreak](#). Please note that FSIS is continuing to investigate illnesses associated with this widespread outbreak, and additional product from other companies may also be recalled. *Salmonella* is prevalent and can be present in raw poultry and meat – no raw poultry or meat is sterile. In addition to discarding the product associated with this recall, consumers can protect themselves now and in the future by ALWAYS cooking their raw meat to a safe internal temperature, which is measured by using a food thermometer. The cooking process kills the *Salmonella*. No one should be eating partially cooked or raw meat. Additionally, it is essential that people wash their hands after handling raw poultry, meat, and pet food to avoid cross contamination.

WASHINGTON, Dec. 4, 2018 – JBS Tolleson, Inc., a Tolleson, Ariz. establishment, is recalling approximately 12,093,271 pounds of non-intact raw beef products that may be contaminated with *Salmonella* Newport, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The raw, non-intact beef items, including ground beef, were packaged on various dates from July 26, 2018 to Sept. 7, 2018. The following products are subject to recall: [\[Products List \(PDF\)\]](#) | [\[Product Labels \(PDF only\)\]](#)

The products subject to recall bear establishment number "EST. 267" inside the USDA mark of inspection. These items were shipped to a retail locations and institutions nationwide.

After [FSIS Recall 085-2018](#) on October 4, 2018, FSIS, CDC, and state public health and agriculture partners continued to investigate the outbreak of *Salmonella* Newport illnesses. The epidemiological investigation has identified 246 confirmed case-patients from 26 states with illness onset dates ranging from July 26 to September 7, 2018. An additional 16 case-patients have provided receipts or shopper card numbers for the product traceback investigations.

Specific traceback for three case-patients have identified JBS Tolleson, Inc., EST. 267 ground beef products that were not part of the October 4, 2018 recall. FSIS will continue to work with public health partners and provide updated information should it become available.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FSIS is concerned that some product may be frozen and in consumers' freezers. Consumers who have purchased these products are urged not to consume 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.

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. Other cuts of beef should be cooked to a temperature of 145 °F and allowed to rest for at least 3 minutes. The only way to confirm that ground beef or other cuts of beef are cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Consumers with questions regarding the recall can contact the JBS USA Consumer Hotline at (800) 727-2333. Members of the media with questions regarding the recall can contact Misty Barnes, public relations specialist at JBS USA, at (970) 506-7805.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.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 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

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.

Last Modified Dec 04, 2018