

News Release

Aurora Packing Company, Inc. Recalls Beef Products Due to Possible E. coli O157:H7 Contamination

Class I Recall

057-2019

Health Risk: High

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Congressional and Public Affairs

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WASHINGTON, May 22, 2019 – 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 today.

The raw beef products were packaged on April 19, 2019. This [spreadsheet](#) contains a list of the products subject to recall. [\[View Labels\(PDF only\)\]](#)

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 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.

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.

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 May 22, 2019