

ADAMS FARM SLAUGHTERHOUSE, LLC

BEEF, VEAL AND BISON RECALL

September 28, 2016

Adams Farm Slaughterhouse, LLC, an Athol, Mass., establishment, is recalling beef, veal, and Bison 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 intact and non-intact beef products originated from animals slaughtered on July 15, 25, and 27, 2016 and August 3, 8, 10, 11, 17, 24 and 26, 2016, and further processed and packed on various dates between July 21, and September 22, 2016.

The products subject to recall bear establishment number EST. 5497 inside the USDA mark of inspection and have lot numbers:

120361, 121061, 121761, 121861, 122161, 122261, 122361, 122461, 122861, 123061, 123161, 123261, 123561, 123661, 123861, 124561, 125261, 125861, 125961, 124261, 120461, 120961, 121161, 121661, 124461, 125061, 126661.

The products subject to this recall include:

WHOLE BEEF CARCASSES, BEEF CUTS, BEEF TRIM, BEEF FOR STEWING, BEEF FLAT IRON, CHUCK ROAST BONE/IN, CHUCK ROAST BONELESS, ROLLED CHUCK ROAST, STANDING RIB ROAST, ROLLED RIB ROAST, RIB EYE STEAK WITH/BONE, RIB EYE STEAK BONELESS, BONELESS RIB EYE STEAK, DELMONICO STEAK, SIRLOIN STEAK, NY STRIP STEAK, SIRLOIN STRIP STEAK, T-BONE STEAK, PORTERHOUSE STEAK, TENDERLOIN STEAK, BONELESS NY SIRLOIN STEAK, SIRLOIN STEAK, NY SIRLOIN STEAK BONE/IN, EYE ROUND ROAST, TOP ROUND STEAK, TOP ROUND ROAST, BEEF KABOBS MADE FROM TOP ROUND, SHOULDER ROAST, LONDON BROIL STEAK CUT FROM THE SHOULDER, BOTTOM ROUND ROAST, FACE RUMP ROAST, TRI TIP ROAST, LONDON BROIL STEAK MADE FROM ROUND, SKIRT STEAK, FLANK STEAK, GROUND BEEF, GROUND BEEF PATTIES, BEEF LOIN NY SHELL STEAK, BEEF CLUB STEAK, BEEF HEART, BEEF LIVER, BEEF OXTAIL, WHOLE LIVER, BEEF BRISKET, WHOLE TENDERLOIN, FACE RUMP, BOTTOM ROUND FLAT, WHOLE CHUCK BONE/IN, WHOLE CHUCK BONELESS, WHOLE RIB EYE, WHOLE SIRLOIN STRIP, TOP BUTT, WHOLE TOP ROUND, AND BEEF SOUP BONES (SHANKS).

VEAL WHOLE CARCASS, VEAL CUTS, VEAL TRIM, OSSO BUCO, VEAL STEW MEAT, GROUND VEAL, VEAL SHOULDER, VEAL RIB CHOPS, VEAL LOIN CHOPS, VEAL STEAKS, VEAL ROUND STEAK, VEAL CUTLETS, VEAL TENDERLOIN, VEAL ROAST.

The recalled product includes product from Bison slaughtered on August 17:

BISON CUTS, BISON TRIM, BISON FOR STEWING, BISON FLAT IRON, CHUCK ROAST BONE/IN, CHUCK ROAST BONELESS, ROLLED CHUCK ROAST, STANDING RIB ROAST, ROLLED RIB ROAST, RIB EYE STEAK WITH/BONE, RIB EYE STEAK BONELESS, BONELESS RIB EYE STEAK, DELMONICO STEAK, SIRLOIN STEAK, NY STRIP STEAK, SIRLOIN STRIP STEAK, T-BONE STEAK, PORTERHOUSE STEAK, TENDERLOIN STEAK, BONELESS NY SIRLOIN STEAK, SIRLOIN STEAK, NY SIRLOIN STEAK BONE/IN, EYE ROUND ROAST, TOP ROUND STEAK, TOP ROUND ROAST, BISON KABOBS MADE FROM TOP ROUND, SHOULDER ROAST, LONDON BROIL STEAK CUT FROM THE SHOULDER, BOTTOM ROUND ROAST, FACE RUMP ROAST, TRI TIP ROAST, LONDON BROIL STEAK MADE FROM ROUND, SKIRT STEAK, FLANK STEAK, GROUND BISON, GROUND BISON PATTIES, BISON LOIN NY SHELL STEAK, BISON CLUB STEAK, BISON HEART, BISON LIVER, BISON OXTAIL, WHOLE LIVER, BISON BRISKET, WHOLE TENDERLOIN, FACE RUMP, BOTTOM ROUND FLAT, WHOLE CHUCK BONE/IN, WHOLE CHUCK BONELESS, WHOLE RIB EYE, WHOLE SIRLOIN STRIP, TOP BUTT, WHOLE TOP ROUND, AND BISON SOUP BONES (SHANKS).

These items were shipped to farmer's markets, retail locations, and restaurants in Massachusetts, Connecticut, and eastern New York. The products may have been shipped to neighboring states in the immediate area, possibly including New Jersey.

FSIS was notified of an investigation of E. coli O157:H7 illnesses on September 16, 2016. Working in conjunction with the Connecticut Department of Public Health, the Massachusetts Department of Public Health, and the Centers for Disease Control and Prevention, FSIS determined that there is a link between beef from Adams Farm Slaughterhouse and this illness cluster. Based on the epidemiological investigation, 7 case-patients have been identified in Connecticut, Massachusetts, Pennsylvania, and West Virginia with illness onset dates ranging from June 27, 2016 to September 4, 2016. Traceback information was available for 5 case-patients and indicated that all 5 case-patients consumed beef products supplied by Adams Farms Slaughterhouse. FSIS continues to work with public health partners on this investigation and will provide updated information as it becomes available.

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 and the company are 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 beef and ground meat that has been cooked to a temperature of 145° F for beef (with a three minute rest time) and 160° F for ground meat. The only way to confirm that your meat products have been 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>.

Media and consumers with questions regarding the recall can contact Ed Maltby, General Manager of Adams Farm Slaughterhouse at (978) 249-9441 x 105.

Orange Health Department

www.ci.orange.nj.us