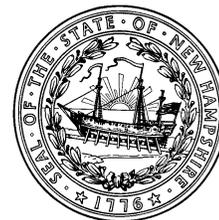


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**PRESS RELEASE**  
**FOR IMMEDIATE RELEASE**  
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## **Recalled Ground Beef Products Distributed in New Hampshire**

**Concord, NH** - Today, Cargill Meat Solutions Corporation is recalling 29,339 pounds of fresh ground beef products that may be contaminated with a the bacteria *Salmonella Enteritidis*. Contaminated product was shipped to New Hampshire and distributed through Hannaford supermarkets. Three cases of salmonellosis have been identified in New Hampshire residents related to this product.

The ground beef was processed on May 25, 2012, so the use by date has passed, but if anyone still has it in their freezer they should discard it. The products subject to recall were sold wholesale for further processing in 14-pound packages labeled "Grnd Beef Fine 85/15%." Consumers who have ground beef bought from Hannaford with a Hannaford label 85/15% labeled with a sell by date from May 25-28 should discard it.

"Contaminated food is always concerning," said Dr. José Montero, Director of Public Health at DHHS, "but since we cannot always know if a food is contaminated or not, it is very important that it be handled correctly. All ground beef should be cooked until the internal temperature is 160°F or greater using a food thermometer. People should take care not to cross-contaminate while cooking either, which means make sure to wash hands often, wash utensils that come in contact with raw meats or something else before using , and make sure meat juices to not come in contact with other foods."

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. *Salmonella* infections can be life-threatening, especially to those with weakened immune systems, such as infants, seniors, and people with HIV infection or who are undergoing chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within 6 to 72 hours. Additional symptoms may be chills, headache, nausea, and vomiting that can last up to seven days.

Some specific recommendations for preventing salmonellosis include:

- Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Also wash cutting boards, dishes, and utensils with hot soapy water. Clean up spills right away.
- Keep raw meat, fish, and poultry away from other food that will not be cooked. Use

- more -

- separate cutting boards for raw meat, poultry, and egg products and cooked foods.
- Cook raw meat and poultry to safe internal temperatures before eating. The safe internal temperature for ground meat such as beef and pork is 160°F and 165°F for poultry, as determined with a food thermometer.
  - Refrigerate raw meat and poultry within two hours after purchase (one hour if temperatures exceed 90°F). Refrigerate cooked meat and poultry within 2 hours after cooking.

Cargill Meat Solutions Corporation requests that consumers who may have purchased these products return them to the point-of-purchase. Consumers with questions about this recall should call Cargill's consumer relations toll free telephone number at 1-888-812-1646. Individuals concerned about an illness should contact a health care provider. For a complete listing of recalled products and more detailed information consumers can go to the following website:

[www.fsis.usda.gov/FSIS\\_Recalls/](http://www.fsis.usda.gov/FSIS_Recalls/).

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