



Ohio Department of Agriculture
and
Ohio Department of Health



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DATE: December 30, 2016
TO: Health Commissioners, Directors of Environment Health and Interested Parties
RE: Recall Announcement (ODA/ODH) 2016-167

Gold Medal Packing Inc. Recalls Veal Products Due To Possible E. Coli O26 and O45 Contamination

EDITORS NOTE: Details of this recall were updated Dec. 29, 2016 to reflect additional product labels and an expanded distribution area due to additional processing and re-packaging for food service.

WASHINGTON, Dec. 23, 2016 – Gold Medal Packing Inc., a Rome, N.Y. establishment, is recalling approximately 4,607 pounds of boneless veal products that may be contaminated with *E. coli* O26 and O45, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today.

The boneless veal and top bottom sirloin (TBS) products were produced and packaged on various dates between August 16, 2016, and October 25, 2016. The following products are subject to recall:

- 60-lb. boxes containing “BONELESS VEAL”.
- 2,387-lb. bin containing “TBS”.
- 10-lb. boxes containing “HEARTLAND VEAL BONELESS LEG CUTLET”.
- 10-lb. boxes containing “VEAL BONELESS LEG CUTLET”.
- 10-lb. boxes containing “VEAL BONELESS LEG TOP ROUND CUTLET”.

The products subject to recall bear establishment number “EST. 17965” inside the USDA mark of inspection. The “BONELESS VEAL” and “TBS” items were shipped to distributor locations nationwide.

The problem was discovered during routine sample testing. There have been no confirmed reports of illness or adverse reactions due to consumption of these products.

Many clinical laboratories do not test for non-O157 Shiga toxin-producing *E. coli* (STEC), such as STEC O26 or O45, because they are harder to identify than STEC O157. People can become ill from STECs 2–8 days (average of 3–4 days) after consuming the organism. Most people infected with STEC O26 or O45 develop diarrhea (often bloody), and vomiting. Some illnesses last longer and can be more severe. Infection is usually diagnosed by testing of a stool sample. Vigorous rehydration and other supportive care is the usual treatment; antibiotic treatment is generally not recommended.

Most people recover within a week, but, rarely, some develop a more severe infection. Hemolytic uremic syndrome (HUS) is uncommon with STEC O26 or STEC O45 infections. HUS can occur in people of any age but is most common in children under 5 year's old, older adults and persons with weakened immune systems. 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 boneless veal product that has been cooked to a temperature of 145° F. The only way to confirm that boneless veal product is 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 Dave Anguzza, Operations Manager, at (315) 337-1911, ext. 3.

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 4 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>.