

News Release

PT Farm, LLC Recalls Beef Products Due To Possible E. Coli O157:H7 Contamination

Class I Recall

065-2016

Health Risk: High

Jul 26, 2016

[Distribution List PDF](#)

[En Español](#)

~~Congressional and Public Affairs~~

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EDITORS NOTE: The following recall release was updated July 28, 2016 to reflect additional epidemiological and traceback information developed since the initial release.

WASHINGTON, July 26, 2016 – PT Farm, LLC, a North Haverhill, N.H. establishment, is recalling approximately 8,800 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, intact and non-intact beef product items (ground beef, ground beef patties and other sub-primal cuts) were produced between June 6 and June 16, 2016. The following products are subject to recall: [View Labels \(PDF Only\)](#)

- Various weights and various sizes of raw intact and raw non-intact "Chestnut Farms" beef products packed in cardboard boxes.
- Various weights and various sizes of raw intact and raw non-intact "PT Farm" beef products packed in cardboard boxes.
- Various weights and various sizes of raw intact and raw non-intact "Miles Smith Farm" beef products packed in cardboard boxes.
- Various weights and various sizes of raw intact and raw non-intact "Robie Farm" beef products packed in cardboard boxes.

The products subject to recall bear establishment number "M8868" inside the USDA mark of inspection. These items were shipped to retail locations and for institutional use in Maine, Massachusetts, New Hampshire and Vermont.

FSIS was notified of an *E. coli* O157:H7 illness cluster on July 20, 2016. Working in conjunction with the New Hampshire Department of Health and Human Services, FSIS determined that there is a link between the beef products from PT Farm and this illness cluster. Based on epidemiological investigation, 14 case-patients have been identified with illness onset dates ranging from June 15 to July 10, 2016. Most of the 14 illnesses have been reported from New Hampshire (10), with 2 reported from Massachusetts, 1 from Maine, and 1 from Vermont. Traceback for 11 case-patients for whom data was available led back to a single slaughter date at PT Farm. This investigation is ongoing. FSIS continues to work with the New Hampshire Department of Health and Human Services 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 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 products that have been cooked to a temperature of 145° F for roasts with a three minute rest time and 160° F for ground meat. 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, <http://1.usa.gov/1cDxcDQ>.

Media and consumers with questions regarding the recall can contact Peter L. Roy, company owner, at (603) 787-9199.

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>.

PREPARING PRODUCT FOR SAFE CONSUMPTION

USDA Meat and Poultry Hotline

1-888-MPHOTLINE or visit

www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

- Fish: 145°F
- Beef, pork, lamb chops/steaks/roasts: 145°F with a three minute rest time
- Ground meat: 160°F
- Poultry: 165°F
- Hot dogs: 160°F or steaming hot

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F.

Refrigerate cooked meat and poultry within two hours after cooking.

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 Jul 28, 2016