



FAST FACTS

Cargill Meat Solutions - *Escherichia coli* O26- Class I Recall

At a Glance: Cargill Meat Solutions, a Fort Morgan, CO. establishment issued a Class 1 Recall for ground beef products made from the chuck portion of the carcass that may be contaminated with *Escherichia coli* O26. The ground beef items were produced and packaged on June 21, 2018. More information can be found at: <https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2018/recall-081-2018-release>.

The issue: According to the USDA, most people infected with STEC O26 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 are 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), a type of kidney failure, is common with STEC O26 infection. HUS can occur in people of any age but is most common in children under 5 years 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.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. US Foods has already begun to contact affected customers. If you purchased a recalled product from us, you will be contacted shortly, or have already been contacted. If you purchased products elsewhere, use the information above to check with your supplier.

Why Do Recalls Expand? Manufacturers expand recalls as they verify their own supply chains. In addition, federal and local governments often do additional product testing that can lead to an expansion. US Foods will provide updated Fast Facts as new information becomes available. US Foods will contact customers only IF they purchased recalled products from us.

What You Can Do:

- Do not eat or serve any recalled products.
- Do not use recalled products as ingredients, even if cooked, in recipes.
- Follow instructions to discard recalled products in a manner that prevents others from eating them.
- Wash and sanitize display cases and refrigerators where potentially contaminated products were stored.
- Operators who have processed any potentially contaminated products need to be concerned about cross-contamination.
- Wash and sanitize cutting boards, surfaces, and utensils used to prepare, serve, or store potentially contaminated products.



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- Wash hands with warm water and soap following the cleaning and sanitation process.
- Persons who think they may have become ill with a food-borne illness should consult their health care providers.

Disclaimer: The information in this document is provided for informational purposes and is not meant to substitute for the advice of a physician or other health professional. The accuracy of the information provided is based on data US Foods receives from manufacturers and may include information derived from third-party sources such as the U.S. Food and Drug Administration, the U.S Department of Agriculture, and the Centers for Disease Control and Prevention. US Foods neither assumes any legal liability nor makes any warranty or guarantee, either express or implied, regarding the completeness, accuracy or usefulness of this information.