



February 5, 2014

Patterson Food Processors Class I E. Coli

At a Glance

Dallas-based Patterson Food Processors is recalling nearly 16,000 pounds of beef due to possible E. coli contamination. The beef products, including sliced tenderloin, skirt steaks and fajita beef, were produced on Dec. 5, 2013 at Texas Meat Packers, but products have differing pack dates. For further details, visit the USDA web site at <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2014/recall-010-2014-release>.

No illnesses have been reported.

The Issue

People can become ill from E Coli within 2-8 days (average of 3-4 days) after consuming the organism. Most people infected with a form of E Coli 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. The very young, seniors, and persons with weakened immune systems are most at risk.

Are You Impacted?

US Foods' number one priority is to notify any customer impacted by a recall. Our distribution centers affected by this recall have 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.

What You Can Do

- Avoid eating or serving any recalled products.
- Do not use any of these products as ingredients in recipes, even if cooked.
- Follow instructions to discard or return recalled product.
- Discard recalled products in a manner that prevents others from eating them.
- Persons who think they may have become ill with a food-borne illness should consult their health care providers.
- Review your own internal recall procedures; does your staff know what to do if they receive notice that a product is being recalled? Typically only specific lot codes are affected.
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues.
- Help us serve you better. Provide your distribution center with a valid e-mail address so we may provide you with recall information faster.

US Foods Policy

This **Fast Facts** is based on the best available information when written. Recalls can be expanded or impact additional product as additional suppliers verify their own supply chains. An updated **Fast Facts** will be provided as new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.
