



February 20, 2015

Contact: Tom Schlueter (630) 444-3098

(630) 417-9729 cell

### **Beef products recalled due to possible listeria contamination**

The Kane County Health Department is advising that Kenosha Beef International, a Columbus, Ohio, establishment, is recalling approximately 21,427 pounds of ready-to-eat beefsteak patty product that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

There have been no reports of illness due to consumption of the product but the product was shipped to distributors in Illinois and North Carolina for further distribution to restaurants.

The fully cooked beefsteak patties were produced on Jan. 24, 2015. The following product is subject to recall:

- 35.3-lb. boxes of "Fully Cooked Black Angus Ground Beefsteak (chopped and formed)" with product number 87657 and "use thru" date of 01/24/16.

The product subject to recall bears the establishment number "EST. 10130" inside the USDA mark of inspection.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects older adults, persons with weakened immune systems, and pregnant women and their newborns. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In pregnant women, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections in older adults and persons with weakened immune systems.

Media and consumers with questions regarding the recall can contact Dennis Vignieri, President and CEO, at (262) 859-2272.

###