



March 19, 2018

Contact: Tom Schlueter (630) 444-3098

630-417-9729 (cell)

[www.kanehealth.com](http://www.kanehealth.com)

### **Meat products recalled due to possible contamination**

The Kane County Health Department is advising that Standard Meat Company, a Saginaw, Texas establishment, and SMI Holdings, Inc., doing business as Stampede Meat, Inc., a Bridgeview, Ill., establishment, are recalling raw beef products that may be contaminated with *Salmonella*. The raw beef products incorporated a non-meat ingredient, Au Jus Seasoning, that was found positive for the presence of *Salmonella*.

There have been no confirmed reports of adverse reactions due to consumption of these products. These items were shipped to restaurant locations nationwide.

The frozen, marinated top sirloin items were produced on various dates between Feb. 19, 2018 and March 14, 2018. The following products are subject to recall: [[View Labels](#) (PDF only)] and [[View Labels](#) (PDF Only)].

The products were shipped to restaurants frozen. Restaurants cook and prepare the product for consumers, who may take the product home as leftovers. The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is concerned that some product may be in consumers' refrigerators. 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.

Consumption of food contaminated with *Salmonella* can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

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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](http://www.fsis.usda.gov/recalls).

Media and consumers with questions regarding the recalls can contact Joe Brhlik, Supply Chain Manager, Standard Meat Company, at (866) 859-6313, or Brock Furlong, President and CEO, Stampede Meat, Inc., at (800) 262-0397.

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