



## Georgia Dept of Early Care and Learning

BRIGHT FROM THE START

November 27, 2024

Dear Providers,

USDA's Food Safety and Inspection Service (FSIS) announced on November 20, 2024, that Wolverine Packing Co., a Detroit, Mich. establishment, is recalling approximately 167,277 pounds of ground beef products that may be contaminated with E. coli O157:H7. The announcement can be found [here](#).

The fresh products have a "use by" date of 11/14/2024 and the frozen products are labeled with production date 10 22 24.

- To view the full product list click [here](#).
- To view the product labels click [here](#).

The products subject to recall bear establishment number "EST. 2574B" inside the USDA mark of inspection. These items were shipped to restaurant locations nationwide.

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 is concerned that some product may be in restaurant refrigerators or freezers. Restaurants are urged not to serve these products. These products should be thrown away or returned to the place of purchase. Nutrition Services encourages childcare and adult care providers to examine ground beef products, fresh or frozen, at their centers. If these recalled items are present, centers should discard them or return them to the place of purchase. These recalled items should not be served to children or adults in care.

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160 F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature. Click [here](#) to view the safe minimum internal temperature chart.

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or send a question via email to [MPHotline@usda.gov](mailto:MPHotline@usda.gov).

For consumers that need to report a problem with a meat, poultry, or egg product, Click [here](#) to view the Electronic Consumer Complaint Reporting Form which can be accessed 24 hours a day.

Regards,  
Nutrition Services

*Together, we can help feed Georgia's Children.*

***This institution is an equal opportunity provider.***

**Nondiscrimination Statement: English**

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