



Jill Van Dyke, Director
Nutrition Services
916-566-1600 x 50500

The United States Department of Agriculture (USDA) has issued an immediate recall of all 40 lb. cases of raw "Fine Ground Beef" originating from the Central Valley Meat Company based in Hanford, California due to the risk of small pieces of plastic in the meat.

Please be aware that Twin Rivers Unified School District does not use raw beef in the production of meals for our students, and we have not purchased any raw beef from the Central Valley Meat Company.

For more information on the recall, please see the official notification below:

News Release

California Firm Recalls Ground Beef Products That May Contain Foreign Materials

Class I Recall 054-2013
Health Risk: High Sep 19, 2013
Congressional and Public Affairs
Catherine Cochran (202) 720-9113

WASHINGTON, Sept. 19, 2013 – Central Valley Meat Company, a Hanford, Calif., establishment, is recalling 58,240 pounds of ground beef that may contain small pieces of plastic, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

- 40-lb. cases containing 10-lb. chubs of "Fine Ground Beef."

The products bear the establishment number "Est. 6063A" inside the USDA Mark of Inspection. The products were produced on April 1, 2013, and can be further identified by case code "6063A3091A" or "6063A3091B." The products were shipped to distribution centers in Arkansas, California, Montana and Texas and were intended for use by the National School Lunch Program.

FSIS discovered the problem during an investigation due to customer complaints. FSIS and the company have received no reports of illness or injury due to consumption of these products. Anyone concerned about an illness or injury should contact a health care professional.

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.

Media and consumers with questions about the recall should contact Brian Coelho, General Manager, at (559) 583-9624.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. “Ask Karen” live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. The toll-free USDA Meat and Poultry Hotline, 1-888-MPHotline (1-888-674-6854), is available in English and Spanish and can be reached weekdays from 10 a.m. to 4 p.m. ET. Recorded food safety messages are available 24 hours a day.

For information on how to report a problem with a meat, poultry or processed egg product to FSIS at any time, visit www.fsis.usda.gov/FSIS_Recalls/Problems_With_Food_Products. For information about the National School Lunch Program, call [703-305-2281](tel:703-305-2281), or visit <http://www.fns.usda.gov/food-safety/food-safety>.

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.