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## Press Release

COMMISSIONER'S OFFICE

**FOR IMMEDIATE RELEASE**

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Contact: Ron Klein  
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### **DEC Warns Consumers to Check Their Refrigerators Freezers for Ground Beef *Risk of E. Coli O157:H7 Contamination***

The Alaska Department of Environmental Conservation is asking consumers to check their refrigerators and freezers for ground beef that may be tainted with E.Coli. The USDA has traced a recent outbreak in Ohio and Michigan to Nebraska Beef Co., a supplier of ground beef to Kroger/Fred Meyer. Fred Meyer has initiated its own recall of the product, which has been found in Alaska. All product has been pulled from store shelves but may still be in people's refrigerators and freezers. No illnesses in Alaska have been reported.

Based on this information from the USDA, Kroger/Fred Meyer is conducting a recall of its ground beef products in Styrofoam tray packages wrapped in clear cellophane or purchased from an in-store service counter with a sell by date of May 21 through July 5, 2008. Fred Meyer is also recalling ground beef with the Private Selection Natural Ground Beef label in the 16 oz packages sold in the self-service meat case with sell by dates of July 11 through July 21, 2008.

Fred Meyer is asking people to return the ground beef for a refund.

Individuals who have recently eaten ground beef from Fred Meyer and who have experienced any of the symptoms described below should contact a doctor or other health care provider immediately and call the Alaska Section of Epidemiology at 907-269-8000 after hours call 800-478-0084.

*E. coli* O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea and dehydration. The very young, seniors and persons with compromised immune systems are the most susceptible to foodborne illness