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Media Contact:

Vermont Department of Health
802-863-7281

Bread & Butter Farm Ground Beef Recalled Due to Contamination

BURLINGTON – The U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) has announced a recall of ground beef packages sold by Bread & Butter Farm of Shelburne, Vermont that may have been contaminated with *E. coli* O157:H7. The recalled ground beef was produced by Vermont Livestock Slaughter and Processing, LLC, of Ferrisburgh, which is voluntarily recalling the product.

The one-pound, vacuum sealed packages of ground beef were produced on July 24 and 25, 2017. The packages are branded “Bread & Butter Farm Ground Beef” with lot codes #072517BNB and #072417BNB. The products bear establishment number “EST. 9558” inside the USDA mark of inspection. Approximately 133 pounds of ground beef are being recalled.

In late September, the Vermont Department of Health investigated reports of two children who became ill after eating cooked beef burgers at Bread & Butter Farm on September 15, 2017. One of the children was hospitalized, and both have since recovered. Working in conjunction with the Health Department and the Centers for Disease Control and Prevention, FSIS determined the burgers that were served at a Bread & Butter Farm event were the probable source of the reported illnesses.

E. coli O157:H7 is a potentially deadly bacterium, especially for children. It can cause dehydration, bloody diarrhea and abdominal cramps two to eight days after exposure. While most people recover within a week, some develop a type of kidney failure. Illnesses caused by *E. coli* O157:H7 have previously been linked to undercooked ground beef.

The ground beef should not be eaten. Anyone who has this product should throw it out or return it to the place of purchase.

Raw and undercooked meat may contain harmful bacteria, which can be killed by thorough cooking. State health officials advise people to take these important steps to avoid potentially serious illness when preparing raw meat:

- Cook ground beef to a safe minimum internal temperature of 160 °F (medium-well to well done). Use a food thermometer to check that foods have reached a safe internal temperature. You cannot tell if the beef has reached a safe temperature simply by look or feel.
- Wash hands with soap and warm water for 20 seconds before and after handling ground beef to make sure you don't spread bacteria.
- Use soap and hot water to wash utensils and surfaces which have come into contact with raw meat.
- Keep raw meat separate from other foods and surfaces to prevent spreading bacteria.

For more information and a photo of the recalled packaging, see the USDA press release at:
<https://www.fsis.usda.gov/>

For tips about safe food handling, visit <http://www.healthvermont.gov/environment/food-lodging/food-safety-consumers>

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