

# AZ company recalls raw beef products linked to Salmonella

8 October 2018



packaging, the *AP* reported.

Consumers with the recalled beef in their freezers should throw it out or return it to the place of purchase, officials said. "*Salmonella* can cause serious illness, so it is critical that everyone take precautions by not eating the recalled meat and thoroughly cooking all beef products," said Cara Christ, director of the Arizona Department of Health Services, the *AP* reported.

**More information:** [AP News Article](#)  
[CDC Food Safety Alert](#)

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(HealthDay)—An Arizona company has recalled more than 6.5 million pounds (2.9 million kilograms) of beef linked to a *Salmonella* outbreak that has sickened 57 people in 16 states. Fourteen people have been hospitalized. No deaths have been reported, according to the U.S. Centers for Disease Control and Prevention.

Federal officials said yesterday that their investigation linked the outbreak to [ground beef](#), beef patties, and other raw beef products from JBS Tolleson Inc., a meat packing plant west of Phoenix, the *Associated Press* reported.

The products were packed between July 26 and Sept. 7 and were shipped to retailers nationwide, including Walmart, according to the U.S. Department of Agriculture Food Safety and Inspection Service. The recalled beef is marked with "EST.267" on the packaging and was sold under the names Cedar River Farms, ComNor Perfect Choice, Gourmet Burger, Grass Run Farms, and Showcase at Walmart and in generic

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