



500,000 Pounds of Beef Recalled Due to Fears of E.coli

by [John Demas](#) on 11/03/09 at 9:02 am

Beef is one of the mainstays of the American diet, and the volume of beef that's farmed, processed, shipped and sold is staggering. Given the seemingly constant demand for this product, the potential for a disastrous level of fallout to occur when something contaminates a large amount of beef is extremely troubling. That seems to be the latest worry with this product given the news of yesterday, when 500,000 pounds of beef were recalled due to E.coli concerns.

According to [CNN](#):

“A voluntary recall was announced Monday for more than half a million pounds of ground beef because it may be contaminated with bacteria linked to at least two deaths, officials said.

Fairbank Farms of Ashville, New York, said the recall was issued Saturday for approximately 545,699 pounds of ground beef produced between September 14 and September 16 after the meat was “possibly linked” to E. coli O157:H7.

The recall was for distribution centers in eight states, but the company said some retailers may have sent the affected beef to other states.

The bacterium can cause bloody diarrhea, dehydration and kidney failure.

Retail outlets include: ACME, BJ's, Ford Brothers, Giant Food Stores, Price Chopper, Shaw's, and Trader Joe's. The products affected are listed on the USDA Web site.

Other grocers may also be recalling the products, which are already at least 23 days past their expiration date, meaning they are no longer being sold as fresh.”

Consumers are urged to check their freezers for any beef they have bought recently and to avoid consuming it. If you or someone you love has been harmed as a result of ingesting contaminated beef or any other product, you need the help of [product liability lawyers](#) who understand how to hold those responsible for these injuries accountable. Contact Demas & Rosenthal today to schedule a free initial consultation.