

7 Sickened by E. Coli-Tainted Burgers

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OTTAWA (Canadian Press) — A total of seven people have been made ill from E. coli bacteria after eating beef that has been linked to a recall of frozen burgers sold by Canada Safeway Inc.

The Public Health Agency of Canada says the confirmed cases include four people in Ontario, two in Alberta and one in Manitoba.

The agency says these people became ill in December and January and are now recovering.

Earlier this month the Canadian Food Inspection Agency announced that Canada Safeway was recalling products including Gourmet Meat Shoppe Big & Juicy Burger and the Gourmet Meat Shoppe Prime Rib Burger with a best before date of Aug. 14.

Officials say the two most recent cases of E. coli, one in Manitoba and one in Ontario, are linked to recalled Gourmet Meat Shoppe Big and Juicy burgers.

The products were distributed in Ontario, Manitoba, Saskatchewan, Alberta, British Columbia and the Northwest Territories.

Also affected in the recall are Butcher's Cut Pure Beef Patties sold in packages of 10, 20 and 40.

The Public Health Agency Canada website says the risk to consumers remains low because all products found to be contaminated were recalled from store shelves.

The agency says people should check their freezers and either return or throw out any of the recalled products.

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