ATTENTION CUSTOMERS

Good Food Concepts is conducting a voluntary recall of approximately 2,600 pounds of ground beef with production dates of June 6, 7 and 8 that might have trace amounts of E. coli contamination.

A customer ate raw ground beef and fell ill, leading to analysis of the raw product.

Wholesale customers are being contacted directly and retail customers should examine the pack dates on frozen ground beef or tenderized (stew meat and cube steaks) beef product. Return any product with pack dates of June 6, 7 or 8 to 4635 Town Center Drive in Colorado Springs for replacement or refund.

No meat product should be eaten raw. Safe handling instructions are provided on all ground beef packages and should be carefully followed.

Good Food Concepts maintains a rigorous food safety program under USDA inspection. During sixteen years of operation, all products have been extensively tested with no problems found.

In cooperation with the USDA, Good Food Concepts is dedicated to producing safe, high quality and wholesome food, every day.

Safe Handling Instructions

USDA’s Food Safety and Inspection Service advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160° F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature.