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Amarillo, Texas – September 26, 2011 - On Friday, September 23, 2011, the U.S. Department of Agriculture's Food Safety and Inspection Service announced a voluntary recall by Palo Duro Meat of 40,000 pounds of frozen fine ground beef that may be contaminated with *E. coli* 0157:H7. The USDA announcement may be viewed at www.fsis.usda.gov/News_&_Events/Recall_075_2011_Release/index.asp

The products subject to the recall consist of 1000 boxes, each containing four 10-pound chubs of 85L fine ground beef. Each case produced on September 9, 2011 bears "Est. 7282" inside the USDA mark of inspection, Lot Number 065, and a product code of 19110. The products had been shipped to two warehouses in Georgia for further distribution to school districts. All of the product has been located and placed on hold for immediate return to Palo Duro Meat for further disposition. None of the product has been served as part of school lunches. Consequently, there have been no reports of illnesses associated with this product.

The recall process was initiated by Palo Duro Meat when it was discovered through a follow-up review of lab results that there had been a testing sample tracking error on the product that was produced on September 9, 2011. Palo Duro Meat immediately notified the authorities including the State of Georgia Food and Nutrition Service, and the USDA's Food Safety and Inspection Service, in order that the product would not be used or consumed. Corrective actions have been implemented to prevent this error from reoccurring.

Food safety remains Palo Duro Meat's top priority. Vigorous product quality monitoring, customer specifications, and USDA inspection are all utilized to establish and implement meaningful standard operating procedures for the processing and distribution of all products. The American beef industry as a whole has made significant improvements in the food safety of beef products, especially over the past decade. This is a tribute to Government and Industry working well together.

