



Arizona Department of Agriculture

1688 W. Adams Street, Phoenix, Arizona 85007
(602) 542-4373 FAX (602) 542-5420

URGENT

MEAT DETENTION

URGENT

May 3, 2016

(Phoenix) The Department of Agriculture is issuing an immediate notice of detention of all wholesale beef and pork products sold by Beef Master Meat Market (Beef Master) since April 1, 2016. Beef Master products sold at retail are not affected by this order.

The meat was sold while Beef Master's license was suspended and could be adulterated or misbranded. Any product found will be detained.

Beef Master agreed not to produce or wholesale meat during April after the Department discovered it failed to test products for E. coli. On March 25, Tucson-based Beef Master signed a consent order to not sell any wholesale beef or pork in April.

The Department stopped inspecting the facility April 1. All meat packing plants, whether licensed with USDA or the Department, must have specific permits and be inspected daily during processing to protect public health and safety.

The Department learned the company sold meat to a Tucson fast food

restaurant during its suspension. After an investigation confirmed the sale, the Department put Beef Master on suspension.

Beef Master failed to have required records showing tests for E. coli 0157:h7 and some records appear to have been altered.

E. coli can be extremely dangerous to the very young, the old and those with chronic conditions. The specific strain, E. coli 0157, is a toxin that can affect people immediately. The bacteria can cause severe stomach cramps, diarrhea and vomiting. E. coli can be severe and life-threatening. Cooking beef and pork to 165° will kill the bacteria and prevent illness.

The company's wholesale customers are restaurants in the Tucson area.

Wholesale product made during April may or may not be labeled because it was produced without inspection. The number 47 will appear in the triangle mark of inspection.

###