



## Commercially Pasteurized Raw Ground Beef Must be Fully Cooked

### What's The Concern?

Some animal carcasses are steam pasteurized at some abattoirs. Some meat purveyors claim that ground beef made from pasteurized carcasses is safe to eat rare.

### What does Health Canada Say?

Health Canada states that steam pasteurization has been shown to be an effective means of reducing bacterial contamination on the surface of carcasses. However, potential exists for recontamination and growth of pathogens during processing, packaging and distribution. Therefore ground beef made from steam pasteurized carcasses should not be considered safe to eat rare, or undercooked.

### What Does Canadian Food Inspection Agency (CFIA) Say?

CFIA states that it is not acceptable for a manufacturer to claim that a raw meat product is pasteurized. Should you be aware of a Canadian manufacturer claiming that their raw meat is pasteurized, you should contact CFIA. A copy of the label or advertising claim would be useful to identify where the product was made.

### What's the Problem?

While steam pasteurization reduces bacterial contamination on the surface of carcasses, it does not guarantee that the ground beef made from steam pasteurized carcasses will be pathogen free. CFIA recently recalled ground beef from a facility with steam pasteurization capability after linking E. coli 0157:H7 intoxication to the consumption of ground beef produced in that plant.

Foodborne pathogens, such as *Campylobacter*, *Salmonella*, and *E. coli* 0157:H7 can be spread through contaminated food. For more information on the prevention of foodborne illness see Health Files #2, #3, #17, #58, #59, #72, #76, and #77.

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