



## Commercially Pasteurized Raw Ground Beef MUST be Fully Cooked



Raw ground beef must be cooked to an internal temperature of 71°C (160°F). One method of reducing bacteria on sides of beef is with steam pasteurization. However, this does not eliminate all bacteria, and does not make the raw ground beef safe to eat. This raw ground beef still needs to be fully cooked to 71°C (160°F).

### What's the Concern?

When animal carcasses are steam pasteurized, some meat suppliers claim that ground beef made from pasteurized carcasses is safe to eat rare.

### What Does Health Canada Say?

Health Canada states that...

*Steam pasteurization is an effective means of reducing bacterial contamination on the surface of carcasses.*

However, **potential exists for recontamination and growth of pathogens during processing steps like grinding, or during packaging and distribution.**

*Ground beef made from steam pasteurized carcasses **should not** be considered safe to eat raw, 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 has recalled ground beef from a facility with steam pasteurization capability after linking *E. coli* O157:H7 to the consumption of ground beef produced in that plant.

*Foodborne pathogens, such as Campylobacter, Salmonella, and E. coli O157:H7 can be spread through contaminated food.*

For more information on the prevention of foodborne illness see [HealthLinkBC \(http://www.healthlinkbc.ca\)](http://www.healthlinkbc.ca)

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