

**For Immediate Release**

## **Adams Farm meat and recalled meat from Sweetwater Farm and Side Hill Farm all test negative for E. COLI O157:H7 contamination**

Athol, MA January 18, 2010 – Adams Farm Slaughterhouse of Athol, Mass., announced today that the recalled meat from Side Hill Farm and Sweetwater Farm all tested negative for E.coli O157:H7. Adams Farm’s fresh ground meat and shoulder beef that was tested at the State Laboratory Institute also tested negative. All the meat subject to the recall has been returned to Adams Farm. At no time was any meat sold in the Adams Farm retail store at risk for contamination. There was no contaminated meat sold by Adams Farm, or by Sweetwater Farm or by Side Hill Farm.

“The results of the test are further proof that our facility produces high quality, clean meat for all of our customers” said Adams Farm owner Beverly Mundell, “Our family has been supplying the community fresh, local meat since 1946 and we will continue to provide that service for another 60 years.”

The Adams Farm has been given a clean bill of health from State of Massachusetts. Jennifer L. Manley, a spokeswoman for the MA Department of Public Health was quoted in the Worcester Telegram and Gazette on 1/14/2010 as saying “The facility was operating in accordance with applicable state regulations.” Ms Manley said that during their inspection on January 8, 2010, no violations were observed that would require any special requirements to be put in place.

Adams Farm also conducted a voluntary re-assessment of its Food Safety process and production protocols. As part of their Hazard Analysis & Critical Control Points (*HACCP*) process, Adams Farm has introduced extra “control points” to ensure heightened vigilance. They have held education sessions for their employees to re-emphasize the need for continued care and adherence to HACCP processes. The USDA Food Safety and Inspection Service (FSIS) has notified Adams Farm that their re-assessment and improved protocols are acceptable to them. Adams Farm has a USDA inspector in the facility at all times meat is being butchered.

As part of its reassessment of its protocols, Adams Farm has increased the frequency of its testing for E.coli on its ground beef products. “In the past we were satisfying all the requirements of USDA FSIS with our testing, and now we have increased the number of our tests to exceed USDA guidelines and provide the best service possible to our customers,” said Noreen Heath, Beverly’s daughter, and co-owner.

The family owned, managed and operated farm, slaughterhouse and retail store has been a landmark in Athol for nearly a century. The Adams family looks forward to welcoming existing and new customers who

**USDA AND ADAMS FARM  
RECOMMEND SAFE  
PREPARATION OF FRESH AND  
FROZEN GROUND BEEF**

**USDA Meat and Poultry Hotline  
1-888-MPHOTLINE or visit  
[www.fsis.usda.gov](http://www.fsis.usda.gov)**

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F, whether prepared from fresh or frozen raw meat products.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.

appreciate the benefits of buying local and supporting local businesses and farms. “The view is great and so is the meat,” said Rick Adams, Beverly’s son and co-owner of the farm on Bearsden Road, “We rose from the ashes of our fire in 2006 and we ask for your support as we move forward from this Food Safety challenge.”

USDA FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef or ground beef patties that have been cooked to a temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

For more details please contact Edward Maltby, Adams Farm Business Manager at (413) 427-7323 or email at [emaltby@comcast.net](mailto:emaltby@comcast.net) or go to the Adams Farm website at [www.adamsfarm.biz](http://www.adamsfarm.biz).

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