

יל ה ל לים "ריטרת איל" במרת איל" של המילו של ה

Public Health Advisory

E. coli O157:H7 found in recalled hamburger meat

IQALUIT, Nunavut (**August 9, 2004**) – The Department of Health and Social Services advises Nunavummiut who order meat through food mail from Edmonton, Winnipeg and Québec, that some batches of hamburger produced between June 12-21, 2004 with best before dates of June 15-24, 2004 have been found to be contaminated with E. coli O157:H7.

Recalls of the contaminated meat have been initiated through various distributors.

"It is important that everyone check hamburger meat stored in their freezers. We advise Nunavummiut to discard any hamburger found to be produced between the above dates by Westfair Foods Ltd.," said Environmental Health Specialist Bruce Trotter.

All hamburger meat should be well cooked before being eaten, especially if serving to young children. Nunavummiut are advised to thaw hamburger meat in the refrigerator or microwave and never thaw at room temperature or anywhere where children may have access to the uncooked hamburger.

E. coli O157:H7 contamination can cause serious illness in people.

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For more information, contact:

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