

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

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<b>FSIS NOTICE</b>	12-08	2/6/08
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**SAMPLING OF LOW PRODUCTION VOLUME RAW GROUND BEEF  
ESTABLISHMENTS FOR *SALMONELLA* AND *ESCHERICHIA COLI* O157:H7**

**NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL MARCH 28, 2008.**

The Food Safety and Inspection Service (FSIS) will begin using samples of raw ground beef products submitted from low volume establishments for testing for *Salmonella* as well as *Escherichia coli* (*E. coli*) O157:H7. The purpose of this notice is to provide direction to inspection program personnel on how to submit samples for *Salmonella* and *E. coli* O157:H7 testing for establishments producing low volumes of raw ground beef when the inspector receives FSIS Form 10,210-3 with MT43S as the project code (Block 14).

**NOTE:** Starting January 1, 2008, the Agency no longer uses project code MT03 for routine *E. coli* O157:H7 raw ground beef sampling and testing. Instead, the Agency uses project code MT43 for more risk-based *E. coli* O157:H7 sampling and testing of raw ground beef (see FSIS Notice 86-07).

Currently, because of limited product availability, the Agency does not collect *Salmonella* sets in establishments producing less than 1000 pounds of raw ground beef per day. The length of time that would be required to complete a representative *Salmonella* set in such an establishment is too great to produce meaningful results.

The Agency will begin random sampling and testing for *Salmonella* at each establishment that produces less than 1000 pounds of raw ground beef products in a typical day's production. Inspection program personnel state the amount of production in their responses to block 28 of the MT43 sample request forms that are submitted with samples for *E. coli* O157:H7 testing.

FSIS will test the ground beef samples collected for both *Salmonella* and *E. coli* O157:H7. The Agency will not schedule the establishments sampled under this program in the regular *Salmonella* verification testing program (9 CFR 310.25(b)).

**Inspection Program Personnel Responsibilities for Sampling**

When inspection program personnel receive FSIS Form 10,210-3 with MT43S as the project code (Block 14), they are to hold the form until they also receive FSIS Form 10,210-3 with MT43 as the project code. When inspection program personnel have both forms, they are to:

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**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 2/1/09

**OPI:** OPPD

1. collect only one sample following the directions in FSIS Directive 10,010.1, Microbiological Testing Program and Other Verification Activities For *Escherichia coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components. The laboratory will use this one sample to complete tests for both *E. coli* O157:H7 and *Salmonella*, including serotyping;

2. complete Form 10,210-3 with the MT43S project code. Inspection program personnel are to send the sample to the laboratory and include in the sample box the two 10,210-3 forms, one with the MT43S project code and the other with the MT43 project code. Inspection program personnel are to answer the additional questions in block 28 of the MT43S form; and

3. obtain test results through the LEARN (Laboratory Electronic Application for Results Notification) system and report them to the establishment at the next weekly meeting. The sample *Salmonella* results will not have any immediate regulatory consequences. Therefore, the inspector, after receiving *E. coli* O157:H7 results, is to advise an establishment voluntarily holding product that it does not need to continue to hold product that has tested negative for *E. coli* O157:H7. If the inspector receives *Salmonella* results before the *E. coli* O157:H7 results, he/she should wait to notify the establishment until after receiving the *E. coli* O157:H7 results.

### **Analysis of the Data**

The Office of Food Defense and Emergency Response and the Office of Public Health Science will analyze *Salmonella* sample results for raw ground beef in low volume establishments. Specifically, these staffs will review data on the serotyping and subtyping results for all positive samples. These staffs will also analyze the information obtained from block 28 of the sampling form.

For technical questions, contact the Policy Development Division at 1-800-233-3935.



Assistant Administrator  
Office of Policy and Program Development