

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

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<b>FSIS NOTICE</b>	39-08	6/6/08
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**COLLECTING INFORMATION ON RECEIVING ESTABLISHMENT  
*Escherichia coli* O157:H7 TESTING**

**I. Purpose**

This notice instructs inspection program personnel to collect information about the results of *E. coli* O157:H7 testing performed by receiving establishments on incoming trim and other raw ground beef components supplied by another establishment.

**II. Background**

FSIS is preparing to begin a new type of follow-up testing at establishments that supply trim and other components of raw ground beef. FSIS will conduct the new follow-up testing in response to positive *E. coli* O157:H7 findings in receiving establishments' testing programs (including results from laboratories with which the establishments have contracted). FSIS is developing this new program in response to the increased positive findings for *E. coli* O157:H7 and the increase in recalls associated with *E. coli* O157:H7 in 2007.

Before beginning this program, FSIS needs to collect information on receiving establishments' *E. coli* O157:H7 test results (including laboratory testing on behalf of the establishment) of trim and other raw ground beef components received from a supplying establishment. To assess how much follow-up testing FSIS may need to conduct under this new policy, inspection program personnel are to collect information from receiving establishments' testing programs about *E. coli* O157:H7 positive or presumptive positive test results for incoming raw ground beef products, beef manufacturing trimmings, and other raw ground beef or beef patty components. Inspection program personnel are to collect information on test results for such product that the receiving establishment did not co-mingle or further process before collecting the sample. The Agency is looking for results that reflect product from a single supplier that has not been further processed. Currently, inspection program personnel learn about establishment test results by following the directions in FSIS Directive 5000.2, Review of Establishment Data by Inspection Program Personnel.

For purposes of this notice, a test is considered presumptive positive when microbiological analysis indicates the strong possibility that *E. coli* O157:H7 is present, but additional steps are needed to confirm the presence or absence of the organism.

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**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 7/1/09

**OPI:** OPPD

### III. INSPECTION PROGRAM PERSONNEL COLLECTION RESPONSIBILITIES

A. Upon receipt of this notice and as part of the data review per FSIS Directive 5000.2, inspection program personnel at establishments producing ground beef products, other non-intact raw beef products, beef manufacturing trimmings, or other raw ground beef or beef patty components are to collect the information listed below about the results of *E. coli* O157:H7 testing of incoming product that the establishment has obtained from each supplier. Inspection program personnel are to collect this information for product that the receiving establishment has not mixed with product from other suppliers. Inspection program personnel are to collect the information for the 2 month (60 days) period before the implementation date of this notice. Inspection program personnel are to submit the following information to the [Establishment Practices Mailbox](#) in Outlook (see attachment 1):

1. The subject line of the e-mail is to read “receiving est. testing;”
2. The message is to include:
  - a. the establishment number;
  - b. the total number of samples tested by the establishment for the period 2 months (60 days) before receipt of this notice;
  - c. the start date and end date for the 2 month-period for which inspection program personnel collected the information that they are submitting under this notice; and
  - d. for each sample that a receiving establishment, or a laboratory with which it contracts, finds positive or presumptive positive for *E. coli* O157:H7, the type of product tested. Types of product tested may include “ground product,” “beef manufacturing trimmings,” or “other raw ground beef or patty component” listed in FSIS Notice 68-07.

B. In their Outlook submission, inspection program personnel are to include the following information if possible:

1. type of sampling method used by the establishment (e.g., N-30, N-60, N-75); and
2. type of testing method (e.g., REVEAL for *E. coli* for *E. coli* O157:H7). Inspection program personnel can find information on the FSIS testing method at the following link as an example:

[http://www.fsis.usda.gov/PDF/MLG\\_5\\_04.pdf](http://www.fsis.usda.gov/PDF/MLG_5_04.pdf)

C. If the receiving establishment does no *E. coli* O157:H7 testing of incoming raw beef product, then inspection program personnel are to send a message to the Establishment Practices Mailbox in Outlook stating the following:

1. The subject line of the e-mail is to read “receiving est. testing;”

2. The message is to include:

a. the establishment number; and

b. a statement that this establishment does no *E. coli* O157:H7 testing of incoming product that has not been commingled or further processed.

#### **IV. ANALYZING THE DATA**

The Office of Public Health Science (OPHS) will analyze the data on the *E. coli* O157:H7 test results on incoming product. The purpose of this one-time data analysis is to determine the parameters of the proposed follow-up sampling program. The analysis will summarize the data on the type of product tested and the number of tests found positive or presumptive positive for *E. coli* O157:H7. The analysis will include estimates for the expected burden to inspection and laboratory resources based on the frequency of positives in the sample.

Refer questions to the Policy Development Division at 1-800-233-3935 or submit your questions through *askFSIS* at <http://askfsis.custhelp.com>.



Assistant Administrator  
Office of Policy and Program Development

FSIS Notice 39-08  
Attachment 1

Example of e-mail for Est. Practices Mailbox

To: Establishment Practices

Subject: receiving est. testing

From 00038 M. Est. 38 M has tested 8 samples. 1 positive sample found for beef manufacturing trimmings.

Testing results from Mar. 1 – Apr. 30, 2008.

The est. used an N60 method for collection and MLG 5.03 testing method