



July 2, 2015

Update: Nationwide Survey on Beef and Veal Carcass Baseline

In this summary, FSIS provides preliminary data for the first six months of the Beef and Veal Carcass Baseline Survey (B-VCBS). For this survey, FSIS is collecting swab samples from steers, cows, bulls, dairy cows, heifers, and veal carcasses (bob veal, formula-fed veal, non-formula fed veal, and heavy calves) at two different stages of the slaughtering process—post-hide removal/pre-evisceration and pre-chill. FSIS will use the B-VCBS data to estimate the national prevalence of select pathogens and to evaluate the pre-evisceration and pre-chill dressing procedures and slaughter controls to develop compliance guidance and other regulatory policies.

Table 1: The Percent Positive of Pathogens: Post-hide Removal and Pre-chill

Pathogens	Post-hide Removal Percent Positive	Pre-chill Percent Positive
<i>Salmonella</i>	25.49%	3.92%
<i>E. coli</i> O157:H7	1.60%	1.07%
<i>E. coli</i> O26 *	2.50%	0.00%
<i>E. coli</i> O45 *	0.35%	0.18%
<i>E. coli</i> O103 *	4.64%	1.24%
<i>E. coli</i> O111 *	1.96%	0.53%
<i>E. coli</i> O121 *	0.00%	0.00%
<i>E. coli</i> O145 *	0.36%	0.00%

(*) The cumulative percent positive for all non-O157 STECs at post-hide removal is 8.39 percent and pre-chill is 1.78 percent. (The individual non-O157 STEC percent positives may not add up to the

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Export Requirement Updates



The Library of Export Requirements has been updated for egg products for the following countries:

Canada
Colombia
Costa Rica
European Union
Hong Kong
Japan
Kazakhstan
Russia
Taiwan

For a complete list of countries, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

FSIS Policy Updates

FSIS notices and directives on public health and regulatory issues are available at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued:

Notice 36-15, *Submission of Fiscal Year (FY) 2016 Renewal Orders (ROS)*

Notice 37-15, *Modernization of Poultry Slaughter Inspection - Post-mortem Inspection for New Poultry Inspection System*

Notice 38-15, *Modernization of Poultry Slaughter Inspection - Verification that an Establishment Operating under the New Poultry Inspection System is Producing Ready-To-Cook Poultry*

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cumulative percent positive because one sample may be positive for more than one serogroup.)

FSIS determined that the percent of all pathogens decreased from post hide removal to pre-chill. These results suggest that the interventions are reducing the pathogens on the beef and veal carcasses.

Table 2: Percent Positive of Pathogens: Post-hide Removal and Pre-chill by Animal Class

	<i>Salmonella</i> Percent Positive		<i>E. coli</i> 0157:H7 Percent Positive		Non 0157 STEC Percent Positive	
	Post-hide Removal	Pre-chill	Post-hide Removal	Pre-chill	Post-hide Removal	Pre-chill
Beef	28.8%	4.3%	1.72%	1.08%	4.52%	0.21%
Veal	9.3%	2.0%	1.04%	1.04%	27.08%	9.27%

The preliminary results in Table 2 show that beef has a higher percent of *Salmonella* positives at post-hide removal than veal. Veal has higher percent of non-0157 STEC positives at post-hide removal than beef.

Table 3: The Median Values of the Indicator Bacteria Distribution Categorized by Sampling Point and Animal Class

Sampling Point	Animal Class	Samples	APC	Coliforms	Generic <i>E. coli</i>	Enterobacteriaceae
Post-hide Removal	Beef	465	15,000	21	43	33
	Veal	96	11,000	21	26.5	33
Pre-chill*	Beef	465	83	5	5	5
	Veal	97	380	5	5	5

Note: The counts of indicator bacteria are expressed in CFU/ml.

(*) The pre-chill numbers do not necessarily reflect the pathogen levels in product shipped by the establishment because after the pre-chill stage more interventions may be applied to the product.

The preliminary data in Table 3 also suggests that the indicator organisms decreased between the post-hide removal and pre-chill for both veal and beef.

Get Answers at askFSIS

AskFSIS is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures.

In addition, askFSIS offers Really Simple Syndication (RSS) feeds that link back to the Q&As. Visit <http://askfsis.custhelp.com/> to view recently posted topics.

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Office of Public Affairs
and Consumer Education

Assistant Administrator
Carol Blake

Deputy Assistant
Administrator
Aaron Lavalley

Editorial Staff

Director
Alan Lang

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Table 4: Percent of Salmonella Positive Results at Post-hide Removal by the Number of Interventions Applied

Number of Interventions	Salmonella Outcome	Number of Samples	Percent Positive
0	Negative	192	28.36%
	Positive	76	
1	Negative	143	23.12%
	Positive	43	
2	Negative	57	21.92%
	Positive	16	
3	Negative	20	28.57% *
	Positive	8	
4	Negative	6	0.00% *
	Positive	0	

(*) Less than 30 samples; not a reliable result

The preliminary data shows that almost 48 percent of the samples (268/561) came from establishments that did not use any chemical interventions at post-hide removal (Table 4). Based on the survey's findings, the remaining establishments used cold water washes, hot water washes, and/or chlorine-type interventions. This data is not final.

The data presented in this article reflects only the first six months of sample collection. FSIS will release the official results in the final report after the actual survey has concluded. The Agency will continue to provide updates throughout the study. As more information becomes available, FSIS anticipates providing a broader picture of the percent positive values for pathogens for each production class.

Information on the B-VCBS:

The FSIS Notice for the 12-month survey can be found at <http://www.fsis.usda.gov/wps/wcm/connect/5d3552e7-9b81-4b2c-aa20-cfaeef77f251/36-14.pdf?MOD=AJPERES>. You can also see other Constituent Update articles at:

- Oct. 3, 2014 - "Nationwide Survey on Beef and Veal Carcass Baseline" - <http://www.fsis.usda.gov/wps/portal/ffis/newsroom/meetings/newsletters/constituent-updates/archive/2014/ConstUpdate100314>.
- Feb. 13, 2015 - "Nationwide Survey on Beef and Veal Carcass Baseline" - <http://www.fsis.usda.gov/wps/portal/ffis/newsroom/meetings/newsletters/constituent-updates/archive/2015/ConstUpdate021315>.
- Other Baseline Data from previous surveys can be found at <http://www.fsis.usda.gov/wps/portal/ffis/topics/data-collection-and-reports/microbiology/baseline/baseline>.

FSDZ on the Road Again

The USDA's Food Safety Discovery Zone (FSDZ) is back on the road! Today through Sun., July 5, the FSDZ will be at the 2015 Oak Fest in Chicago, Illinois. Please stop by to learn more about the FSDZ!

The FSDZ is a 40-foot interactive vehicle that educates consumers about the four food safety messages-- Clean, Cook, Separate and Chill--from the Food Safe Families campaign. Some of the features in the vehicle include a Hand Washing Station, where visitors can learn proper hand washing techniques, and the Microscope Station that magnifies harmful bacteria.

Watch for announcements of upcoming events. For dates, times and more information, go to <http://www.fsis.usda.gov/fsdz-schedule>.

Opportunity for Public Input on the 2017-2021 Strategic Plan

FSIS will hold a public meeting to gather input from interested parties as the Agency develops its 2017-2021 Strategic Plan over the next 6 months. The meeting will be held on July 16, 2015, from 9:00 a.m. to 12:15 p.m. at the U.S. Forest Service Headquarter's, Sidney R. Yates Building, 201 14th St. SW, Washington, DC. All feedback will be reviewed, analyzed, and taken into consideration as the Agency's objective are developed; however, no input is guaranteed for inclusion in the final plan. Participants may attend in person or by phone. Call-in information will be provided in the Fri., July 10th edition of the *Constituent Update*.

To facilitate the highest quality strategic plan, FSIS is inviting public comment on both current and potential future issues that will impact the Agency's ability to achieve two mission-focused, strategic goals that will likely serve as the foundation for FSIS' work over the next five years:

- Prevent Foodborne Illness and Protect Public Health
- Modernize Systems, Policies, and the Use of Scientific Approaches

Public Meeting Format:

FSIS will moderate a structured discussion on the public's opinion of FSIS' organizational strengths and weakness, as well as the public's opinion on both current and future opportunities and threats in the two goal areas referenced above. FSIS is allowing a total of three hours for this public input (1.5 hours per goal). FSIS is requiring all participants to indicate whether they wish to make a public comment be it in person or by phone. The agenda for the meeting and all relevant documents will be available at <http://www.fsis.usda.gov/wps/portal/ffsis/newsroom/meetings>.

Submitting Comments:

Comments will be taken in person on July 16, or can be submitted in writing prior to the meeting. Send to Greg DiNapoli at greg.dinapoli@fsis.usda.gov and include "FSIS 2017-2021 Strategic Plan Input" in the subject line.

Update: FSIS Testing for *E. coli*

FSIS posts bi-weekly updates for the Agency's raw ground beef *E. coli* sampling program. Included are testing results of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. Also featured is data for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and June 28, 2015, FSIS laboratory services analyzed a total of 9,934 beef trim samples (8,457 domestic and 1,477 imported); 2,714 routine follow-up samples (2,600 domestic and 114 imported); and 262 non-routine follow-up/traceback samples. One-hundred and twenty samples were found to be positive: 58 were domestic trim samples, 4 were imported trim samples, 54 were domestic follow-up samples, and 4 were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one other non-O157 STEC strain, and seven samples have been positive for two different non-O157 O-groups

To review testing results, visit the *E. coli* data tables at <http://www.fsis.usda.gov/wps/portal/ffsis/topics/data-collection-and-reports/microbiology/ecf>.

Information available on FSIS Food Recalls and Alerts

Stay up-to-date on FSIS' food recall alerts by visiting FSIS' Current Recalls and Alerts Web page at <http://www.fsis.usda.gov/recalls>.

You can also receive e-mail notifications when public health alerts and recalls are issued. Register at <http://www.fsis.usda.gov/subscribe>.

Follow Us On Twitter

Find food safety information for at-risk people, along with tips and resources to keep consumers and other interested groups informed of the latest agency news and events. Follow FSIS on Twitter at www.twitter.com/US-DAFoodSafety.

Tweet en Español

FSIS Twitter en Español mantiene a los consumidores y otras comunidades informados de las últimas noticias y eventos de la agencia y ofrece consejos de seguridad alimentaria.