



FSIS Proposes Updated and New *Salmonella* Performance Standards for Ground Beef and Beef Manufacturing Trimmings

FSIS is proposing updated *Salmonella* performance standards for raw ground beef and new *Salmonella* performance standards for beef manufacturing trimmings, a primary component of raw ground beef. FSIS is proposing both standards to ensure that establishments are consistently controlling or reducing *Salmonella*, a harmful bacteria not ordinarily considered an adulterant in raw beef products.

To meet the proposed standards, establishments that produce more than 50,000 pounds of ground beef and/or beef manufacturing trimmings per day would need to have no more than two *Salmonella* positives out of 48 FSIS samples in a period of 52 weeks. If the proposal is finalized, the agency would post on its website individual establishments as either “meeting” or “not meeting” the performance standards.

In addition, FSIS is proposing to increase *Salmonella* sampling in beef establishments producing more than 50,000 pounds of raw ground beef and/or beef manufacturing trimmings per day from four per month to once per week, with the goal of collecting and analyzing at least 48 samples in the 52-week moving window. Because each sample is currently analyzed for the applicable Shiga toxin-producing *Escherichia coli* (STEC) and for *Salmonella*, the change would also increase *E. coli* sampling in these establishments.

FSIS is seeking public comments on the proposal for 60 days after publication in the Federal Register. The agency will analyze comments and respond to them when announcing the final standards in the Federal Register. Comments may be submitted online via the federal eRulemaking portal, available at <http://www.regulations.gov>; by mail sent to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Mailstop 3758, Room 6065, Washington, D.C., 20250-3700, or by hand or courier delivery to 1400 Independence Avenue SW, Room 6065, Washington, D.C., 20250-3700. All items submitted by mail or electronic mail must include the agency name and docket number FSIS-2018-0045.

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Export Requirements Update

The Library of Export Requirements has been updated for the following country:

Mexico

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

FSIS Posts Updated Quarterly Sampling Results

On October 31, 2019, the sampling results for FSIS-regulated products will be updated on the FSIS website. Every quarter, FSIS calculates (depending on the data available) prevalence, volume weighted percent positive, or percent positive calculations for microbial pathogens in FSIS regulated products that are currently sampled through existing sampling projects using the prior 12 months of sampling data. Sampling results are available for raw beef, raw pork, raw chicken, raw turkey, processed eggs, and ready-to-eat products.

More information can be found at <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/sampling-project-results/results>.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

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