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

FSIS NOTICE

06-23

1/27/23

EXPANSION OF FSIS NON-0157 SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC) TESTING TO ADDITIONAL RAW BEEF PRODUCTS

NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL FEBRUARY 1, 2023.

I. PURPOSE

This notice informs inspection program personnel (IPP) at official establishments and official import inspection establishments about the expansion of routine verification testing for six non-O157 Shiga toxin-producing *Escherichia coli* (STEC) that are adulterants. Currently, FSIS only tests beef manufacturing trimmings for non-O157 STEC. This testing will be expanded to ground beef, bench trim, and other raw ground beef components. FSIS is also merging the individual *E. coli* O157 and non-O157 STEC reported results into a single "Shiga Toxin-Producing *E. coli*" reported result. There are no changes to the sample collection procedures for these projects or product eligibility. IPP should continue to follow the sample collection procedures located in <u>FSIS Directive 10,010.1</u>, *Sampling Verification Activities for Shiga Toxin-Producing* Escherichia coli (*STEC*) *in Raw Beef Products*.

II. BACKGROUND

A. On November 18, 2022, FSIS announced in the Federal Register (<u>87 FR 69242</u>) that it will begin analyzing all raw beef samples for non-O157 STEC. Currently, FSIS tests domestic beef manufacturing trimmings samples (MT60) and imported beef manufacturing trimmings samples (MT51) for *E. coli* O157:H7 and six non-O157 STEC. Beginning February 1, 2023, FSIS will implement routine verification testing for the six adulterant non-O157 STEC (O26, O45, O103, O111, O121, and O145) in all raw beef sampling projects subject to FSIS STEC testing. These products include raw ground beef (MT43), bench trim (MT65), other raw ground beef components (MT64), imported ground beef samples (MT08), and all associated follow-up sampling in response to positives. All raw beef samples are also co-analyzed for *Salmonella*.

B. FSIS has fully aligned the testing criteria for *E. coli* O157 with that for non-O157 STEC as announced in the *Federal Register* (87 FR 69242) on November 18, 2022. Under the updated criteria, a sample is confirmed positive if it has an *stx* gene, an *eae* gene, and is identified by the laboratory as O157, O26, O45, O103, O111, O121, or O145. This update does not affect current FSIS laboratory protocols leading to the reporting of potential and presumptive STEC positive results.

III. EXPANSION OF ROUTINE VERIFICATION TESTING

Project	Product Type	Provinue Analyses	Expanded Analyses
Coue		O157 STEC	
		6 non 0157 STEC,	6 non 0157 STEC,
MT60 C	Poof monufacturing trimmings	ond Solmonollo	ond Salmanalla
	Beer manuraciuming imminings		
	Pow ground boof components	O157 STEC and	6 non 0157 STEC,
MT64	naw ground beer components	Salmonella	and Salmonalla
101104		Saimonella	
			O157 STEC,
	Bench trim derived from cattle	O157 STEC and	6 non-O157 STEC,
MT65_C	not slaughtered onsite	Salmonella	and Salmonella
			O157 STEC,
		O157 STEC and	6 non-O157 STEC,
MT43	Raw ground beef products	Salmonella	and Salmonella
			O157 STEC,
		O157 STEC and	6 non-O157 STEC,
MT05	Retail ground beef products	Salmonella	and Salmonella
			O157 STEC,
		O157 STEC and	6 non-O157 STEC,
MT08	Imported ground beef products	Salmonella	and Salmonella
		O157:H7 STEC,	O157 STEC,
	Imported beef manufacturing	6 non-O157 STEC,	6 non-O157 STEC,
MT51	trimmings	and <i>Salmonella</i>	and Salmonella
			O157 STEC,
	Imported other raw ground beef	O157 STEC and	6 non-O157 STEC,
MT51	components	Salmonella	and Salmonella
MT44,			
MT52_C,	Follow-up sampling in response		O157 STEC,
MT53_C,	to a positive result on domestic	O157 STEC and	6 non-O157 STEC,
MT44T_C	products	Salmonella	and Salmonella
	Follow-up sampling in response		0157 STEC
	to a positive result on imported	O157 STEC and	6 non-0157 STEC
MT08	around beef products	Salmonella	and Salmonella
	Follow-up sampling in response	0157 STEC,	U157 STEC,
NATE 4	to a positive result on imported	6 non-0157 STEC,	6 non-0157 STEC,
M151	peet manufacturing trimmings	and Salmonella	and Salmonella
	Follow-up sampling in response		0457 0750
	to a positive result on imported		
	other raw ground beet	0157 STEC and	o non-O157 SIEC,
M151	components	Salmonella	and Salmonella

Table 1. Comparison of previous analyses and expanded analyses by project code.

IV. AWARENESS MEETING WITH PLANT MANAGEMENT

A. Upon issuance of this notice, IPP at beef establishments that produce product(s) listed above or at import establishments that receive raw beef product(s) listed above are to review the information in this notice with establishment management during the next weekly meeting. IPP are to advise establishment management that the additional analyses will begin on or after February 1, 2023. IPP are to explain that, consistent with current requirements, establishments are required to hold the sampled production lot pending the receipt of STEC sample results, and positive product is considered adulterated unless it is further treated to destroy the pathogen.

B. IPP are to document the awareness meeting in a memorandum of interview (MOI) as described in <u>FSIS</u> <u>Directive 5010.1</u> section IV.

V. SAMPLE RESULTS REPORTING

A. FSIS is merging the individual *E. coli* O157 and non-O157 STEC reported results into a single "Shiga Toxin-Producing *E. coli*" reported result in the Laboratory Information Management System (LIMS)-Direct and the Public Health Information System. The "*Escherichia coli serogroup*" result will be reported, and that result will contain the serogroup(s) identified during testing (e.g., O26, O157) (See attachment). The change to results reporting will occur automatically. There is no action required by IPP or the establishment.

B. LIMS-Biological Information and E-mail System (BITES) notifications will be updated to include this new information. The BITES notifications will include the identified *E. coli* serogroups in both the subject line and body of the message. See <u>Attachment</u> for comparison examples of previous and new result reports.

VI. QUESTIONS

Refer questions regarding this notice to your supervisor or as needed to the Office of Policy and Program Development through <u>askFSIS</u> or by telephone at 1-800-233-3935. When submitting a question, complete the web form and select **Sampling** as the **Inquiry Type**.

NOTE: Refer to <u>FSIS Directive 5620.1</u>, Rev. 1, *Using askFSIS*, for additional information on submitting questions.

Kachel A.S. Alaster-

Assistant Administrator Office of Policy and Program Development

Attachment

UPDATED FORMATTING FOR REPORTING OF RESULTS

I. LIMS-DIRECT

FSIS is merging the individual *E. coli* O157 and non-O157 STEC reported results into a single "Shiga Toxin-Producing *E. coli*" reported result. A new "Characterization Information" report field will report the "PCR O Group" result that will identify any of the adulterant STEC serogroup(s) detected during testing (e.g., O26, O157).

A. REPORT

Previous			New					
USDA Food Safety and Insp U.S. DEPARTMENT OF AG	RICULTURE	Release specific establishme establishment from which t	nt results only to the they were collected.	USDA Food Safety and Inspection Service Release specific esta U.S. DEPARTMENT OF AGRICULTURE establishment from		Release specific establishme establishment from which	tablishment results only to the om which they were collected.	
Lab Result Report	L			Lab Result Report	1			
Date Posted	01/31/22	FSIS Establishment	<u>M00000</u>	Date Posted	01/31/22	FSIS Establishment	<u>M00000</u>	
Form Number	10000000	District-Circuit	90	Form Number	10000000 District-Circuit		90	
LIMS No.	30000000	Producer		LIMS No.	30000000	Producer		
Collection Date	01/31/22	Producer State		Collection Date	01/31/22	Producer State		
Date Received <u>At</u> Lab	01/31/22	Production Lot Number	A0000000	Date Received At Lab	01/31/22	Production Lot Number	A000000	
Certificate Number	NA	Project Code	MT60	Certificate Number	NA	Project Code	MT60	
Project Name	Project Name Sampling of Beef Manufacturing Trimmings			Project Name	Project Name Sampling of Beef Manufacturing Trimmings			
Slaughter Class <u>Or</u> Product	Slaughter Class <u>Or</u> Product Beef		Slaughter Class <u>Or</u> Product Beef					
Product Held	Yes	Retain Tag Number		Product Held	Yes	Retain Tag Number		
Establishment Contact Name		Contact Phone		Establishment Contact Name	Establishment Contact Name			
Collector Name	John Doe	Lab	Midwestern Lab	Collector Name John Doe		Lab	Midwestern Lab	
Foreign Establishment Number		Country Name		Foreign Establishment Number		Country Name		
Analysis Result: Not Accept Tissue	able Test	Result	Units	Analysis Result: Not Accept Tissue	able Test	Result	Units	
E. coli O157:H7		Positive		Salmonella sp.		Negative		
Salmonella sp.		Negative		Shiga Toxin-Producing E coli Positive				
Non-O157 Shiga	Non-O157 Shiga Toxin-Producing E coli Negative Characterization Information							
				Organism		Test	Result	
				Shiga Toxin-Producing E coli	PCR O Group	015	7	

B. EMAIL

Previous		New			
From:	LIMS-Direct <limsdirect@fsis.usda.gov></limsdirect@fsis.usda.gov>	From:	LIMS-Direct <limsdirect@fsis.usda.gov></limsdirect@fsis.usda.gov>		
Sent:	Monday, January 31, 2021 12:00 PM	Sent:	Monday, January 31, 2021 12:00 PM		
To:	LIMS.Direct.Test@test.com;	To:	LIMS.Direct.Test@test.com;		
Subject:	Lims-Direct - Potential Positive Result - Form# 10000000 Establishment#M00000	Botent	LIMS-Difect - Potential Positive Result - Porm# 100000000 Establishment#M00000		
Potential	Positive Result Notice	Potenti			
Report Da	te: 1/31/2021	Report Date: 1/31/2021			
Establish	ment: M00000	Establis	Establishment: M00000		
District/Ci	rcuit: 90	District	Circuit: 90		
Form No:	10000000	Form No: 100000000			
Collection	Date: 1/31/2022	Collection Date: 1/31/2022			
Date Rece	ived At Lab: 1/31/2022	Date Received At Lab: 1/31/2022			
Project: S	ampling Beef Manufacturing Trimmings	Project: Sampling Beef Manufacturing Trimmings			
Slaughter	Class or Product: Beef	Slaughter Class or Product: Beef			
Producer:	Test Producer	Producer: Test Producer			
Producer	State: MA	Producer State: MA			
Productio	n Lot No: A000000	Production Lot No: A000000			
Product H	eld: Yes	Product Held: Yes			
Retain Ta	g No:	Retain Tag No:			
Tags:		Tags:			
Lab: USD.	A, FSIS, Midwestern Lab	Lab: US	JDA, FSIS, Midwestern Lab		
The initial screen test in the analysis for the organism or toxin noted below is positive. Further testing is required to confirm the presence or absence of the organism or toxin. Additional updates on sample status (confirmed negative, presumptive positive, confirmed positive) will follow. Organism or Toxin: Non-0157 Shiga Toxin-Producing E coli		The initial screen test in the analysis for the organism or toxin noted below is positive. Further testing is required to confirm the presence or absence of the organism or toxin. Additional updates on sample status (confirmed negative, presumptive positive, confirmed positive) will follow. Organism or Toxin: Shiga Toxin-Producing E. coli - 026, 0157			
Analysis is expected to be completed by: 1/31/2022		Analysi	s is expected to be completed by: 1/31/2022		

II. BITES MESSAGING

BITES messages will be updated to include this new information. The BITES messages will include the identified *E. coli* serogroups in both the subject line and body of the message.

	Previous	New		
From:	LIMSBITESService@fsis.usda.gov	From:	LIMSBITESService@fsis.usda.gov	
To:	FSIS - BITES1 Potential-List	To:	FSIS - BITES1 Potential-List	
Cc:	FSIS - OPHS/MWL/BITES	Cc:	FSIS - OPHS/MWL/BITES	
Subject:	BITES - Potential Positive Non-O157 Shiga Toxin-Producing E coli MXXXXX Held: Yes	Subject:	BITES - Potential Positive Shiga Toxin-Producing E coli - O26, O157 MXXXXX Held:	
Date:	Monday, January 31, 2022 12:00:00 PM	Date:	Yes Monday, January 31, 2022 12:00:00 PM	
Importance:	High	Attachments:	Line Line Line Line Line Line Line Line	
Importancei		importance.	ngn	
		Confidential Info	rmation - See Notice at Bottom of Message	
Confidential Information - See Notice at Bottom of Message		Shiga Toxin-Producing E. coli O group(s): O26, O157		
Establishment: MX	XXXX Test Producer	Establishment: MXXXXX Test Producer		
Product Name/Site	Description: Beef	Product Name/Site Description: Beef		
Product Held: Yes		Product Held: Yes		
Establishment Stat	e: MA	Establishment State: MA		
District: 90		District: 90		
Date Collected: 01	/31/2022	Date Collected: 01/31/2022		
Project Code: MT6	50	Project Code: MT60		
Lab: Midwestern I	aboratory	Lab: Midwestern Laboratory		
Form Number: 100	00000	Form Number: 10000000		
Laboratory Sample	Number: 30000000	Laboratory Sample Number: 30000000		
Lot Number: A000	0000	Lot Number: A000000		
Est. Contact: NA		Est. Contact: NA		
Est. Phone: NA		Est. Phone: NA		
Application-Lot #: NA		Application-Lot #: NA		
Foreign Est. #: NA		Foreign Est. #: NA		
Country: NA		Country: NA		
Process Category: Product-Raw-Intact-Beef		Process Category: Product-Raw-Intact-Beef		
Collector: JOHN DOE 555-555-1234		Collector: JOHN DOE 555-555-1234		
Report Number: BITES_2_2022-01-31_18-20-08		Report Number: BITES_2_2022-01-31_18-20-08		