

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

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# FSIS NOTICE

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17-24

5/7/24

## RECORDING SUPPLIER INFORMATION WHEN COLLECTING MT43 GROUND BEEF, MT65\_C BENCH TRIM, AND FOLLOW-UP RAW BEEF SAMPLES

**NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL JUNE 1, 2024.**

### I. PURPOSE

This notice provides instructions for inspection program personnel (IPP) to document the supplier information gathered during collection of routine MT43 ground beef and MT65\_C bench trim samples using the sampling questionnaire instead of documenting the information in a Memorandum of Interview (MOI). IPP are also to document the supplier information using the sampling questionnaire when conducting follow-up sampling to these programs (MT44, MT44T\_C, MT52\_C, or MT53\_C).

### II. BACKGROUND

Supplier and source material information gathered by IPP during collection of raw ground beef and bench trim samples ([79 FR 47417](#)) enables FSIS to trace the raw material back to the original slaughter establishment. See [FSIS Directive 10,010.1](#), Sampling Verification Activities for Shiga Toxin-Producing Escherichia coli (STEC) in Raw Beef Products, and Attachment 1 of [FSIS Directive 10,010.3](#), Traceback Methodology for Escherichia Coli O157:H7 in Raw Ground Beef Products and Bench Trim. FSIS also requires establishments that grind beef to keep complete supplier information ([9 CFR 320.1\(b\)\(4\)](#)). IPP can keep the label from empty packages of the source material. Establishment management can also provide information about the source materials. For imported source materials, IPP are to record the inspection certificate number.

### III. IPP RESPONSIBILITIES

A. IPP are to follow the instructions in [FSIS Directive 10,010.1](#), to gather information about the source materials and suppliers when collecting a routine raw ground beef (MT43) and bench trim (MT65\_C) sample, as well as when collecting follow-up samples to these programs (MT44, MT44T\_C, MT52\_C, and MT53\_C), with the following changes beginning on June 1, 2024:

1. IPP are to document the supplier information (found in Attachment 1 of [FSIS Directive 10,010.3](#)) by answering the questions in the beef sample task questionnaire and no longer need to document the information separately in an MOI as previously instructed in [FSIS Directive 10,010.1](#) Chapter IV, Section VII.
2. IPP are no longer required to gather the point of contact information when the source supplier is an inspected establishment, as this information is available in the Public Health Information System (PHIS).

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**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 5/1/25

**OPI:** OPPD

**NOTE:** The supplier information questions to be completed in the questionnaire are included in [Attachment 1](#) of this notice.

B. IPP are to discuss with the establishment why the establishment is unable to identify the source supplier of materials used to produce inspected raw beef products when IPP indicate in the sample task questionnaire that the source supplier information is “unknown.” IPP are to also consider whether the inability of the establishment to provide source supplier information at the time of sample collection represents noncompliance with 9 CFR 320.1(b)(4), 320.2, or 320.3 (see [FSIS Directive 5000.10](#), Verifying that Records are Kept by Official Establishments that Grind Beef) and with one or more parts of the Hazard Analysis and Critical Control Point (HACCP) system (see [FSIS Directive 5000.1](#), Verifying an Establishment's Food Safety System, and [FSIS Directive 5000.6](#), Performance of the Hazard Analysis Verification).

#### **IV. ENFORCEMENT, INVESTIGATIONS AND ANALYSIS OFFICER (EIAO) RESPONSIBILITIES**

EIAOs (or other IPP as directed by the district office) are to access the source material and supplier information responses in the questionnaire by reviewing the PHIS sampling task for the related sample following a ground beef or bench trim presumptive positive for STEC from FSIS or another Federal or State agency. EIAOs can contact the district office if they have questions concerning accessing the questionnaire.

#### **V. AWARENESS MEETING WITH ESTABLISHMENT MANAGEMENT**

During the next weekly meeting at establishments producing ground beef or bench trim, IPP are to share and discuss this notice with establishment management. IPP are to document the awareness meeting in a MOI as described in Section IV of [FSIS Directive 5010.1](#), Food Safety Related Topics for Discussion During Weekly Meetings with Establishment Management.

#### **VI. QUESTIONS**

Refer questions regarding this notice to your supervisor or as needed to the Office of Policy and Program Development through [askFSIS](#) 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 [FSIS Directive 5620.1](#), Using askFSIS, for additional information on submitting questions.



Assistant Administrator  
Office of Policy and Program Development

The following questionnaires will appear with each sample task in the “Additional Info” tab after IPP open and save the initial sample collection event and enter sample Information to ‘create’ the Sample Form.

Generate a Sample	Sample Collection Data	Additional Info
Sample Form: 103244376	Collection Range:	Start Date: 7/24/2023
Project: MT43		End Date: 8/30/2023
Analysis: E.coli O157:H7 & Non-O157 STEC Salmonella	Establishment: M630	
	Sample Status: Scheduled	
<b>Collection Information</b>		
Date Collected *: 8/21/2023	Laboratory: Eastern Laboratory Russell Research Ctr., 950 College Station Rd. Athens, GA 30605	
Parcel Pickup Date *: 8/22/2023		
Phone #: ( ) - -		
Select Sample : Product-Raw-Ground, Comminuted or Otherwise Nonintact-Beef		
<b>Product Information</b>		
Production Date *: <input type="text"/>		
Product Name *: <input type="text"/>		
Product Held *: <input type="radio"/> Yes <input type="radio"/> No		
Lot #: <input type="text"/>		
<b>Remarks</b>		
<input type="text"/>		

**MT43-MT44 Questions:**

Instruction: Click the link below if you need help identifying under what choice of primal cut to document the submitted sample in the next question.

Beef Cuts Poster

**Q.LS.34213 (Multiple Choice) Select the primal, sub-primal or source material used to produce the ground beef that was sampled (select all that apply).**

- Chuck
- Fore Shank
- Brisket
- Rib
- Short Loin
- Short Plate
- Sirloin
- Flank
- Round
- Head Meat
- Cheek Meat
- Heart Meat
- Weasand Meat
- AMR, low temperature rendered, or partially defatted beef products
- Ammoniated Beef
- Source Unknown

**Q.LS.5 (Single Choice) Sample submitted is from:**

Beef

Veal  
Mix of Beef and Veal

**Q.LS.34215 (Yes/No) To ensure the lab applies the proper analysis method, does the sample include poultry (chicken or turkey)?**

Yes  
No

**Q.LS.34359 (Free Text) Establishment contact name:** (free text)  
**Q.LS.34360 (Free Text) Establishment contact phone number:** (free text)

**The source materials used to produce the sampled product were produced with or from how many different establishment “M” numbers? (Enter “1” if the sampled product was produced exclusively with product slaughtered by the sampled establishment).**

(multiple choice, 1-20)

**How many unique lots of source materials were used to produce the sampled product? (Enter “1” if the sampled product was produced from a single lot of source materials.**

(multiple choice, 1-20)

**Was the product sampled produced from in-house source materials?** If yes, lot information will be needed to respond to subsequent questions. Note: in-house source material refers to product from animals slaughtered on-site. IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - **Enter lot number(s) or slaughter date(s) for the source product** (free text)
  - **Enter production date(s) or slaughter date(s), (mm/dd/yr)** (free text)
  - **Enter the approximate number of pounds in each in-house source lot(s) used as source material.** (free text)

**Was the product sampled produced from domestically produced outside source material?** If yes, lot information will be needed to respond to subsequent questions. Note: domestically produced outside source material refers to any product representing source beef produced at another establishment under domestic inspection. This does not include the establishment producing the product being sampled, even if the establishment further processed the received material before adding it to the product being sampled. E.g., Does the sampled establishment received primal and further processed into source trim that was used as source material in the sampled product? If so, IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - **Enter each establishment number (M) that supplied source material to produce the sampled product** (free text)
  - **Enter each supplier's lot number(s)/slaughter date(s) for the supplied source material to produce the sampled product.** (free text)
  - **Enter each supplier's production/slaughter date(s) for the supplied source material to produce the sampled product. If the dates are not available, indicate NA.** (free text)
  - **Enter the approximate pounds of each supplier's lot used as source material. If the approximate pounds are not available, indicate NA.** (free text)

**Was the product sampled produced from foreign produced (imported) outside source material? If yes, lot information will be needed to respond to subsequent questions.**

Yes/No

- If yes;
  - **For each imported source material used in the production of the sampled product, enter the foreign establishment(s) name** (free text)
  - **Enter the foreign establishment number** (free text)
  - **Enter the country of origin** (free text)
  - **Enter the US import establishment number** (free text)
  - **Enter the import establishment and or importer of record point of contact and contact information** (free text)
  - **If available, enter the inspection certificate number** (free text)
  - **Enter the shipping marks** Note: Shipping marks are alphanumeric characters applied to shipping cartons in the foreign country. The mark links product with the foreign inspection certificate.
  - **Enter the date imported product entered the US** (free text)
  - **Enter the production date(s) from the supplier if available.** (free text)

**MT65\_C Questions:**

**Q.LS.34293 (Multiple Choice) Select the primal, sub-primal or source material used to produce the product that was sampled (select all that apply).**

Chuck  
Fore Shank  
Brisket  
Rib  
Short Loin  
Short Plate  
Sirloin  
Flank  
Round  
Source Unknown

**Q.LS.31925 (Single Choice) The sample submitted is from:**

Beef  
Veal  
Mix of Beef and Veal

**Q.LS.32567 (Single Choice) What was the primary collection method used to collect the sample?**  
*(this is pending update –requested changes approved by ESB)*

2-lb grab  
Cloth  
N60

**Q.LS.34296 (Single Choice) For the source materials used, how was management informed of the supplier's intended use?**

Contacted the supplying establishment via phone, email or webpage to determine the intended use  
Informed of the intended use by other means  
Management was not informed of the source material's intended use

**Q.LS.34297 (Yes/No) Were individually cryo-vaced packaged primals, sub-primals, or trim thereof (bench trim) used to make the non-intact product?**

Yes  
No

**Q.LS.34298 (Yes/No) Did this establishment apply an intervention to eliminate STEC (O157:H7 or non-O157:H7) as part of their HACCP plan (i.e. a CCP or pre-requisite program) for this product?**  
Note: cold temperatures can slow growth of STEC but does not eliminate STEC present.

Yes  
No

**Q.LS.34369 (Free Text) Establishment contact name:**  
**Q.LS.34370 (Free Text) Establishment contact phone number:**

**The source materials used to produce the sampled product were produced with or from how many different establishment "M" numbers? (Enter "1" if the sampled product was produced exclusively with product slaughtered by the sampled establishment).**

(multiple choice, 1-20)

**How many unique lots of source materials were used to product the sampled product? (Enter "1" if the sampled product was produced from a single lot of source materials.**

(multiple choice, 1-20)

**Was the product sampled produced from in-house source materials?** If yes, lot information will be needed to respond to subsequent questions. Note: in-house source material refers to product from animals slaughtered on-site. IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - **Enter lot number(s) or slaughter date(s) for the source product** (free text)
  - **Enter production date(s) or slaughter date(s), (mm/dd/yr)** (free text)
  - **Enter the approximate number of pounds in each in-house source lot(s) used as source material.** (free text)

**Was the product sampled produced from domestically produced outside source material?** If yes, lot information will be needed to respond to subsequent questions. Note: domestically produced outside source material refers to any product representing source beef produced at another establishment under domestic inspection. This does not include the establishment producing the product being sampled, even if the establishment further processed the received material before adding it to the product being sampled. E.g., sampled establishment received primal and further processed into source trim that was used as source material in the sampled product. IPP can keep the actual label(s) from empty packages. IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - Enter each establishment number (M) that supplied source material to produce the sampled product (free text)
  - Enter each supplier's lot number(s)/slaughter date(s) for the supplied source material to produce the sampled product. (free text)
  - Enter each supplier's production/slaughter date(s) for the supplied source material to produce the sampled product. If the dates are not available, indicate NA. (free text)
  - Enter the approximate pounds of each supplier's lot used as source material. If the approximate pounds are not available, indicate NA. (free text)

**Was the product sampled produced from foreign produced (imported) outside source material?**

Yes/No

- If yes;
  - For each imported source material used in the production of the sampled product, enter the foreign establishment(s) name (free text)
  - Enter the foreign establishment number (free text)
  - Enter the country of origin (free text)
  - Enter the US import establishment number (free text)
  - Enter the import establishment and or importer of record point of contact and contact information (free text)
  - If available, enter the inspection certificate number (free text)
  - Enter the shipping marks Note: Shipping marks are unique alphanumeric characters applied to shipping cartons in the foreign country. The mark links product with the foreign inspection certificate.
  - Enter the date imported product entered the US (free text)
  - Enter the production date(s) from the supplier if available. (free text)

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**MT52 C/53 C, MT44T C Questions:**

Instruction: For the next question, IPP are to select 'Yes' when they have verified that the entire sampled lot is composed only of beef manufacturing trimmings and does not contain any amount of other components or other material. IPP are to select 'No' when the sampled lot contains any amount of material other than beef manufacturing trimmings.

**Q.LS.34377 (Single Choice) Does the sampled lot contain only beef manufacturing trimmings and no other components?**

Yes  
No

**Instruction: Click the link below if you need help identifying under what choice of primal cut to document the submitted sample in the next question.**

**Beef Cuts Poster**

**Q.LS.34213 (Multiple Choice) Select the primal, sub-primal or source material used to produce the product that was sampled (select all that apply).**

Chuck  
Fore Shank  
Brisket  
Rib  
Short Loin  
Short Plate  
Sirloin  
Flank  
Round  
Head Meat  
Cheek Meat  
Heart Meat  
Weasand Meat  
Source Unknown

**4. (Single Choice) The sample submitted is from:**

Beef  
Veal  
Mix of Beef and Veal

**Q.LS.32561 (Single Choice) What was the primary collection method used to collect the sample?**

N60  
2-lb Grab  
Cloth

**Q.LS.34363 (Free Text) Establishment contact name:**

**Q.LS.34364 (Free Text) Establishment contact phone number:**

**The source materials used to produce the sampled product were produced with or from how many different establishment “M” numbers? (Enter “1” if the sampled product was produced exclusively with product slaughtered by the sampled establishment).**

(multiple choice, 1-20)

**How many unique lots of source materials were used to product the sampled product? (Enter “1” if the sampled product was produced from a single lot of source materials.**

(multiple choice, 1-20)

**Was the product sampled produced from in-house source materials?** If yes, lot information will be needed to respond to subsequent questions. Note: in-house source material refers to product from animals slaughtered on-site. IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - **Enter lot number(s) or slaughter date(s) for the source product,** (free text)
  - **Enter production date(s) or slaughter date(s), (mm/dd/yr),** (free text)
  - **Enter the approximate number of pounds in each in-house source lot(s) used as source material.** (free text)

**Was the product sampled produced from domestically produced outside source material?** If yes, lot information will be needed to respond to subsequent questions. Note: domestically produced outside



source material refers to any product representing source beef produced at another establishment under domestic inspection. This does not include the establishment producing the product being sampled, even if the establishment further processed the received material before adding it to the product being sampled. E.g., Does the sampled establishment received primal and further processed into source trim that was used as source material in the sampled product? If so, IPP can keep the actual label(s) from empty packages.

Yes/No

- If yes;
  - **Enter each establishment number (M) that supplied source material to produce the sampled product** (free text)
  - **Enter each supplier's lot number(s)/slaughter date(s) for the supplied source material to produce the sampled product.** (free text)
  - **Enter each supplier's production/slaughter date(s) for the supplied source material to produce the sampled product. If the dates are not available, indicate NA.** (free text)
  - **Enter the approximate pounds of each supplier's lot used as source material. If the approximate pounds are not available, indicate NA.** (free text)

**Was the product sampled produced from foreign produced (imported) outside source material?**

Yes/No

- If yes;
  - **For each imported source material used in the production of the sampled product, enter the foreign establishment(s) name** (free text)
  - **Enter the foreign establishment number** (free text)
  - **Enter the country of origin** (free text)
  - **Enter the US import establishment number** (free text)
  - **Enter the import establishment and or importer of record point of contact and contact information** (free text)
  - **If available, enter the inspection certificate number** (free text)
  - **Enter the shipping marks** Note: Shipping marks are unique alphanumeric characters applied to shipping cartons in the foreign country. The mark links product with the foreign inspection certificate.
  - **Enter the date imported product entered the US** (free text)
  - **Enter the production date(s) from the supplier if available.** (free text)