



Welcome! You have been selected to enter information into the electronic Pathogen Controls in Beef Operations Survey.

Thank you in advance for taking time to provide information on this establishment. Your feedback is very important and will provide the Agency with information that is currently not collected in the Public Health Information System (PHIS).

The purpose of the survey is to gather information on the controls and procedures beef establishments have in place to address pathogen contamination and ensure that their systems are effective. FSIS will also use the data to inform its sampling and testing procedures, to evaluate whether changes to current procedures are appropriate and necessary, and for various other purposes, such as to update the economic analysis associated with FSIS expanding its testing of raw beef products for all shiga-toxin producing *Escherichia coli* (STEC) that would adulterate such product. FSIS will not use the survey results as a basis for issuing noncompliance records (NRs) or enforcement actions.

Note: When the term “STEC” appears in the survey it refers to E. coli O157:H7 and non-O157 STEC unless specified specifically in survey questions and answers.

GatherInfoContact. What is the name and contact number of the person who gathered the information to answer the survey questions? This information will be used for follow-up clarification is necessary.

First Name _____

Last Name _____

Phone Number _____

EnterInfoContact. What is the name and contact number of the person who entered the information into electronic system?

First Name _____

Last Name _____

Phone Number _____

Slaughter

Slau1. Does the establishment slaughter cattle? For clarification, FSIS considers veal a cattle slaughter class.

- Yes
- No (skip to FABINT1)

Pre-harvest Management Controls

Answer the following questions by relying solely on your review of available records and your own inspection observations. If the establishment does not require or implement any pre-harvest management practices or controls and has not incorporated pre-harvest practices of their supplier(s) into their programs, please indicate that by selecting “cannot determine based on available records or my observations”, if available as an answer choice.

PHMC1. Does the establishment have a written program (HACCP plan, Sanitation SOPs or other prerequisite program) that addresses the use of pre-harvest management practices or controls to support its food safety system? For additional information on what is meant by pre-harvest management practices, refer to FSIS prehavest guidelines http://www.fsis.usda.gov/PDF/Reducing_Ecoli_Shedding_In_Cattle_0510.pdf.

- Yes
- No (skip to SD1)

PHMC2. In the last 12 months, approximately what percentage of purchased (live) cattle received pre-harvest management controls (e.g., 0%, 50%, 100%)?

- 1-10%
- 11-20%
- 21-30%
- 31-40%
- 41-50%
- 51-60%
- 61-70%
- 71-80%
- 81-90%
- 91-100%
- Cannot determine based on available records or my observations

PHMC3. Which pre-harvest management practices do the establishment's suppliers apply as part of its food safety system? (Select all that apply)

Pre-harvest management practices or controls	Answer Options				
	Cannot determine based on available records or my observations	Management practices applied throughout the year	Management practices added during High Prevalence Season only (i.e., April – Oct)	Varies by suppliers (i.e., different purchase specifications)	N/A
Cattle drinking water treatments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Feed types/feed additives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Feeding hay when finishing cattle	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fasting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Antibiotic Feed Additives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Probiotics	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Colicin producing <i>E. coli</i> strains	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Clean and dry bedding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sanitation practices on farms and feedlots	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Housing calves away from other livestock	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sanitation practices at transport	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bacteriophages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cattle hide washing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vaccination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PHMC4. Does the establishment apply or require its suppliers to apply pre-harvest management practices that are not listed in the previous question?

- Yes, specify _____
- No

PHMC5. PHMC5. Has the establishment tested the hides of cattle it receives to identify the bacterial loads that its food safety system can reduce to an acceptable level. (Select all that apply)

Bacterial Test	Answer Options		
	Hide-on testing conducted throughout the year	Hide-on testing conducted only during High Prevalence Season (i.e., April – Oct)	N/A
<i>E. coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Non-O157 STEC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
APC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Enterobacteriaceae</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Coliforms	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

PHMC6. Does the establishment test hides of cattle it receives for organisms that are not listed in the previous question?

- Yes, specify _____
- No

Sanitary Dressing

The following questions ask about the establishment’s sanitary dressing procedures.

SD1.

Does the establishment have written sanitary dressing procedures?

- Yes
- No (Skip to SD5)

SD2. Does the written program contain any of the following procedures that the establishment will perform to prevent contamination from occurring at each step of the dressing process (e.g., live, receiving/holding sticking, and hide removal)? (Select all that apply)

- The establishment trains its employees on their written sanitary dressing procedures
- The establishment monitors whether its employees are consistently performing the sanitary dressing procedures as written
- The establishment maintains records on their sanitary dressing procedures
- The establishment verifies that its sanitary dressing procedures are effective
- Other, specify _____

SD3. Where does the establishment address written sanitary dressing and process control? procedures in its food safety system (Select all that apply)

- HACCP plan
- Sanitation SOP
- Other prerequisite program (e.g., standard operating procedure (SOP), good manufacturing practices (GMP))

SD4. Which steps in the slaughter process does the written program address? (Select all that apply)

- Live receiving/holding
- Sticking
- Hide removal
- Bunging
- Brisket opening
- Head removal
- Rodding the weasand (esophagus)
- Evisceration
- Carcass splitting
- Head and cheek meat processing

- Chilling
- None of the above

SD5. Has the establishment identified process control criteria in its sanitary dressing procedures?

- Yes
- No

SD6. How does the establishment verify that its sanitary dressing procedures are effective? (Select all that apply)

- Conducting carcass audits (By carcass audits, we mean the establishment observing a set number of carcasses for visual carcass defects, e.g., fecal contamination, at points in the slaughter process where carcasses are vulnerable to contamination)
- Relating carcass testing results to the effectiveness of its sanitary dressing/slaughter operation
- Relating trim testing results to the effectiveness of its sanitary dressing/slaughter operation
- Relating other raw ground beef component testing results to the effectiveness of its sanitary dressing/slaughter operation
- Relating ground beef testing results to the effectiveness of its sanitary dressing/slaughter operation
- Other, specify _____
- Establishment does not verify sanitary dressing procedures

SD7. Using the establishment's process control criteria, has the establishment experienced a loss of process control in the last 12 months? (Select all that apply)

- Yes, according to the establishment's control process criteria
- Yes, according to FSIS inspection findings
- No

SD8. Approximately how many establishment employees investigate to identify the cause of the loss of process control (specify number of employees, e.g. 1, 2, 5)?

- Number of establishment employees, specify _____
- Cannot determine based on available records or my observations

SD9. Approximately how long does it take for the establishment to identify the cause of the loss of process control (specify the length of time in days, e.g. 1, 2, 7 days)?

- Number of days, specify _____
- Cannot determine based on available records or my observations

SD10. Does the written sanitary dressing plan contain the following? (Select all that apply)

- Microbiological sampling procedures
- Establishment process criteria
- None of the above

SD11. Approximately how many employees perform sanitary dressing tasks (approximate number of employees as best you can, e.g., 1, 2, 25, 100, 200)? Please answer the questions based on your observation of establishment employees performing sanitary dressing on the slaughter floor.

Number of employees, specify _____

SD12. Of employees who perform sanitary dressing tasks, approximately how many employees are trained in performing the written sanitary dressing procedures tasks (e.g., 0, 1, 2, 10, 100, 200 – approximate the number of employees as best you can)?

- Number of employees, specify _____
- Cannot determine based on available records or my observations

Hide-on

HOINT1. Does the establishment apply any hide-on interventions to live cattle or pre-skinned carcasses?

- Yes
- No (skip to PrEINT1)

Bacteriophages	<input type="checkbox"/>							
Hot water Washing	<input type="checkbox"/>							
Medium water washing	<input type="checkbox"/>							
Cold water washing	<input type="checkbox"/>							
Caustic soda	<input type="checkbox"/>							
Chlorine	<input type="checkbox"/>							
Lactic acid hide-on carcass wash	<input type="checkbox"/>							
Acetic acid hide-on carcass wash	<input type="checkbox"/>							
Peroxyacetic acid (PAA) hide-on carcass wash	<input type="checkbox"/>							
Hypobromous acid hide-on carcass wash	<input type="checkbox"/>							
Other antimicrobial hide-on carcass wash	<input type="checkbox"/>							

Pre-evisceration (i.e., after hide removal but before evisceration)

PrEINT1. Does the establishment use any pre-evisceration interventions?

- Yes
- No (skip to PoEINT1)

PrEINT2. Which of the following pre-evisceration interventions does the establishment use? **If the establishment implements any of the following interventions prior to evisceration, when do they implement the intervention?**

PrEINT2 Interventions	Answer Option			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies based by suppliers (i.e., different purchase specifications)	N/A
Steam vacuum	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lactic acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) carcass wash	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

cabinet				
Hypobromous acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lactic acid carcass hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic acid carcass hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other antimicrobial carcass wash (cabinet or hand-held application)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Steam cabinets	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hot water carcass wash	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Trimming	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

PrEINT3. Does the establishment apply pre-evisceration interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

PrEINT4. (answer this question ONLY if you selected any of the “Steam Vacuum” options in question PrEINT2)

How many employees apply steam vacuums at pre-evisceration as part of the establishment’s typical process (specify number of employees by cattle slaughter or market class, e.g. 1, 2, 3)?

Market Class	Number of Employees
Steers and heifers	_____
Cows and/or bulls	_____
Veal	_____

PrEINT5. Are the pre-evisceration interventions applied to all carcasses?

- Yes (skip to Q. PrEINT6)
- No

PrEINT5No. What percentage of carcasses have the pre-evisceration intervention applied to them (e.g., 50%)?

Percentage of carcasses, specify _____

PrEINT6. Identify which of the following elements the establishment has incorporated into its procedures for each pre-evisceration intervention and whether it applies each intervention consistently. **Note:** FSIS is

gathering data on establishment practices and the answer choices are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents a noncompliance.

PrEINT6 Interventions	Answer Options							
	Critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive est. documentations of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Steam vacuum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactic acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactic acid carcass hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic acid carcass hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other antimicrobial carcass wash	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Steam cabinets	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Hot water carcass wash	<input type="checkbox"/>							
Trimming	<input type="checkbox"/>							

PreEINT7. Does the establishment apply interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

Post-evisceration

PoEINT1. Does the establishment use any post-evisceration interventions?

- Yes
- No (skip to CST1)

PoEINT2. Which of the following post-evisceration interventions does the establishment use? **If the establishment implements any of the following post-evisceration interventions, when do they implement the intervention?**

PoEINT2 Interventions	Answer Options			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies by supplier (i.e., purchase specifications)	N/A
Steam vacuum	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lactic acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid carcass wash cabinet	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lactic acid carcass hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic acid carcass hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid hand-held application	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other antimicrobial carcass wash	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Steam cabinets	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hot water carcass wash	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Trimming	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

PoEINT3. Are the post-evisceration interventions applied to all carcasses?

- Yes (skip to Q. PoEINT4)
- No

PoEINT3No. What percentage of carcasses have the post-evisceration intervention applied to them (e.g., 50%)?

Percentage of carcasses with post-evisceration applied, specify _____

PoEINT4. Identify which of the following elements the establishment has incorporated into its procedures for each post-evisceration intervention and whether it applies to each intervention consistently. (Select all that apply). **Note:** FSIS is gathering data on establishment practices and the answer choices are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents noncompliance.

PoEINT4 Interventions	Answer Options							
	critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive est. documentations of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Steam vacuum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactic acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid carcass wash cabinet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactic acid carcass hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic acid carcass hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid hand-held application	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other antimicrobial carcass wash	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Steam cabinets	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Hot water carcass wash	<input type="checkbox"/>							
Trimming	<input type="checkbox"/>							

PoEINT5. (Answer this question ONLY if you selected of the "Steam Vacuum" options in question PoEINT4)

If steam vacuum is selected, how many employees apply steam vacuums at post-evisceration as part of the establishment's typical process (specify number of employees, e.g., 1, 2, 3)? Please answer the question based on your observations of establishment employees applying steam vacuum at post evisceration.

Number of employees, specify _____

Carcass Sampling and Testing

The following questions ask about establishment carcass sampling and testing.

CST1. Does the establishment sample beef carcasses?

- Yes
- No (skip to question FabINT1)

CST2. At what frequency and sampling locations does the establishment collect samples for conducting verification testing on carcasses? (Select all that apply)

Sample Locations	Answer Options		
	1 carcass per 300 head slaughtered (per 310.25)	1 carcass per week for up to 13 per year (per 310.25)	N/A
Hide-on (prior to hide removal)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-chill (in the hotbox prior to chilldown)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Post-chill	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CST2OtherHeadSampled. How many "Other" head sampled per week of slaughter (e.g. 2 head per week of slaughter) at the following locations?

Sample Locations	Other: # of head sampled per week of slaughter (e.g., 2 head per week of slaughter)
Hide-on	_____
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	_____
Pre-chill (in the hotbox prior to chilldown)	_____
Post-chill	_____

CST3. Does the establishment collect carcass samples in a location other than the ones listed in the previous question?

- Yes, specify _____
- No

CST4. At what frequencies is carcass verification performed at steps in the sanitary dressing process?
(Select all that apply)

Sample Locations	Number Per Year	Number Per Week	N/A (if this option applies, type N/A in the box)
Hide-on	_____	_____	_____
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	_____	_____	_____
Pre-chill (in the hotbox prior to chilldown)	_____	_____	_____
Post-chill	_____	_____	_____

CST5. For what organism(s) does the establishment test carcasses at each sampling location checked in CST2? (Select all that apply)

Sample Locations	Answer Options								
	generic <i>E. coli</i>	<i>Enterobacteriaceae</i>	APC	<i>E. coli</i> O157:H7	Non-O157 STEC	Virulence genes (stx, eae, uidA, spi)	<i>Salmonella</i>	Total coliform count	N/A
Hide-on	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pre-chill (in the hotbox prior to chilldown)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Post-chill	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CST6. Does the establishment collect samples for other pathogens not listed in the chart?

- Yes, specify _____
 No

CST7. For each sampling location where the establishment collects samples, indicate the establishment's sample collection method.

Sampling Locations	Answer Options				
	Sponge 300 cm2 surface (FSIS method)	Sponge 8,000 cm2 surface (ARS-MARC method)	Surface wash (automated method, e.g., spray vacuum method (M-Vac))	Surface excision (manual N-60 carcass sampling)	N/A
Hide-on	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-chill (in the hotbox	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

prior to chilldown)					
Post-chill	<input type="radio"/>				

CST8. For each sampling location where the establishment collects samples, indicate what type of laboratory the establishment uses.

Sampling Locations	Answer Options		
	In-house lab	Contract Lab	N/A
Hide-on	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-chill (in the hotbox prior to chilldown)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Post-chill	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CST9. Approximately, how long does it take the establishment to collect a single carcass sample for each applicable sample location?

Sampling Locations	Sample Collection Time									
	15 minutes or less	30 minutes	45 minutes	1 hour	1 hour 15 minutes	1 hour 30 minutes	1 hour 45 minutes	2 hours	More than 2 hours	N/A
Hide-on	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-evisceration (after hide removal, prior to antimicrobial intervention)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pre-chill (in the hotbox prior to chilldown)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Post-chill	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CST10. How is process control data analyzed?

- Use marginal (m) and unacceptable (M) limits based on moving window
- Use statistical process control charting methods
- Other, specify _____

CST11. Does the establishment process control data show that their process is under control?

- Yes
- No

CST12. How many sample results identified detectable generic *E. coli* or other indicator organisms in the most recent 100 samples, or last two years (specify number of results, e.g. 0, 1, 2, 3 out of total number of samples)?

Number of Samples, specify _____

Detectable Results, specify _____

Fabrication Interventions

The following questions ask about interventions applied during fabrication.

FabINT1. Does the establishment fabricate carcasses? (Select all that apply)

- Yes, the establishment fabricates beef carcasses (skip to FabINT3)
- Yes, the establishment fabricates veal carcasses
- No (skip to MechTend1)

FabINT2. (Answer this question ONLY if you selected option 2 in question FabINT1)

Does the veal processing establishment commingle trim produced from veal carcasses, halves, or quarters from multiple supplying slaughter establishments?

- Yes
- No, the processing establishment does not commingle trim it produces from source materials from multiple suppliers.
- No, the processing establishment only receives veal carcasses, halves, or quarters from a single supplying slaughter establishment.

FabINT3. (Answer this question ONLY if you selected option 1 in FabINT1)

Are 100% of the carcasses from cattle slaughtered on-site? (Do not include carcasses from external/outside sources)

- Yes (skip to FabCarcINT1)
- No

FabINT4. Approximately, what percentage of fabricated carcasses are from cattle slaughtered on-site (specify percentage, e.g., 0%, 25%, 100%)?

Percentage of carcasses from cattle slaughtered on-site, specify _____

Chilled Carcasses or Carcass Halves

FabCarcINT1. Does the establishment use any interventions on chilled carcasses prior to fabrication?

- Yes
- No (skip to FabPrimSubprimINT1)

FabCarcINT2. Which interventions does the establishment apply to chilled carcass or carcass halves? If the establishment implements any of the following interventions to chilled carcass or carcass halves, when do they implement the intervention?

FabCarcINT2 Interventions	Answer Options			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies by suppliers (i.e., purchase specifications)	N/A
Lactic acid (LAA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic Acid (AA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lauramide arginine ethyl ester (LAE)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acidified sodium chloride (ASC)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FABCarcINT3. Does the establishment apply interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

FABCarcINT4. Identify which of the following elements the establishment has incorporated into its procedures for each carcass fabrication intervention and whether it applies to each intervention consistently. (Select all that apply). **Note:** FSIS is gathering data on establishment practices and are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents noncompliance.

FabCarcINT4: Support	Answer Options							
	critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs, or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive est. documentations of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Lactic acid (LAA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic Acid (AA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lauramide arginine ethyl ester (LAE)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acidified sodium chloride (ASC)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FabCarcINT5. Does the establishment conduct on-going verification testing (e.g., testing for pathogen, indicator organism, or both) on the fabricated carcasses?

- Yes
- No (skip to **FabPrimSubprimINT1**)

FabCarcINT6. Approximately how frequently does the establishment conduct on-going verification testing (e.g., testing for pathogen, indicator organism, or both) on the fabricated carcasses? *Select the most appropriate way of categorizing the sampling (i.e., per year or per week). Then specify the number of samples per year, e.g., 4, 100, 500 or specify the number of samples per week, e.g., 1, 5, 60.*

- Per year, specify _____
- Per week, specify _____

FabCarcINT7. What pathogens or Virulence Genes does the establishment test as part of on-going verification testing? For each pathogen or Virulence Gene tested, which type of laboratory does the establishment use for analysis?

Pathogens	Answer Options		
	in-house laboratory	contract laboratory	N/A
<i>E. coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Salmonella</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
non-O157 STEC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Virulence genes (stx, eae, uidA, spi)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabCarcINT8. (Answer this question ONLY if you selected options 1, 3, and 5 in question FabCarcINT7)

If the test screen is positive, or if the test is confirmed positive for STEC or virulence genes, what action does the establishment take?

Action Establishment Takes	Answer Options		
	Screen positive for STEC	Confirm positive for STEC	N/A
Proceed to confirmation (for screen positives only)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert all product to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product for intact use	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert raw any product used for non-intact and trimmings to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy fabricated carcass	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Recondition fabricated carcass	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabCarcINT9.. (Answer this question ONLY if you selected options 1, 3, and 5 in question FabCarcINT7) Does the establishment take action for STEC positives in a way not listed in the previous question?

- Yes, specify _____
- No

FabCarcINT10. (Answer this question ONLY if option 2 is selected in question FabCarcINT7)

If the test is positive for *Salmonella* or "other", what action does the establishment take?

Action Establishment Takes	Answer Options		
	Positive test for <i>Salmonella</i>	Positive test for Other	N/A
Proceed to serotyping	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proceed to confirmation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabCarcINT11. (Answer this question ONLY if option 2 is selected in question FabCarcINT7)

Does the establishment take action for *Salmonella* or “other” positives in a way not listed in the previous question?

- Yes, specify _____
- No

FabCarcINT12. Does the establishment test for any pathogens *other than E. coli* O157:H7, *Salmonella*, non-O157 STEC, and Virulence genes (stx, eae, uidA, spi)?

- Yes, specify _____
- No

Primals/Subprimals Question Series

FabPrimSubprimINT1. Does the establishment produce primals or subprimals?

- Yes
- No (skip to MechTend1)

FabPrimSubprimINT2. Does the establishment identify the intended use of the primals or subprimals?

- Yes
- The intended use is unclear or not supported
- No (skip to FabPrimSubprimINT5)

FabPrimSubprimINT3. What is the intended use of the primals or subprimals and what controls are in place to regulate the intended use?

Primals/Subprimals	Control in Place			
	Est. maintains records showing that the official establishment receiving the raw product processes all of the product into RTE product, such as a copy of HACCP records showing the product meets a lethality CCP matched with bills of lading with corresponding production codes	Est. receives letters of guarantee showing that all product from a particular product class is further processed into RTE product and maintains on-going communication with the receiving establishment to verify that all its product is being processed as RTE	Est. has a contractual agreement with the receiving establishment so the producing establishment has knowledge of the receiving establishment's production process	N/A
Raw, non-intact use (e.g., ground beef, hamburger, or patties) at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, non-intact use (e.g., ground beef, hamburger, or patties) at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, intact use at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, intact use at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
RTE product at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
RTE product at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabPrimSubprimINT4. Does the establishment use controls other than the ones listed in the previous question?

- Yes, specify _____
- No

FabPrimSubprimINT5. If the establishment has been identified in the STEPS database in the last two years, how did the establishment respond to the STEPS notification that a further processor used its primals or subprimals in raw, non-intact product that tested positive for *E. coli* O157:H7? (select all that apply)

- Developed controls to ensure that product is used as intended (Controls may include letters to receiving establishments. FSIS would expect on-going communication with the receiving establishment so that the producing establishment can verify that all of its product is used as intended on an on-going basis.)
- Added an antimicrobial intervention to its primals or subprimals
- Developed a sampling and testing program for its primals or subprimals
- Other, specify _____
- Not Applicable

FabPrimSubprimINT6. Does the establishment use any interventions to primals or subprimals during fabrication?

- Yes
- No (skip to **FabPrimSubprimST1**)

FabPrimSubprimINT7. Which interventions does the establishment apply to primal or subprimals? If the establishment implements any of the following interventions to primal or subprimals, when do they implement the intervention?

FabPrimSubprimINT7 Interventions	Answer Options			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies by suppliers (i.e., purchase specifications)	N/A
Lactic acid (LAA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic Acid (AA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lauramide arginine ethyl ester (LAE)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acidified sodium chloride (ASC)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabPrimSubprimINT8. Does the establishment apply interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

FabPrimSubprimINT9. Identify which of the following elements the establishment has incorporated into its procedures for each primal and subprimal intervention and whether it applies to each intervention consistently. (Select all that apply) **Note:** FSIS is gathering data on establishment practices and answer choices are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents noncompliance.

FabPrimSubprim INT9 Interventions	Answer Options							
	critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive est. documentation of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Lactic acid (LAA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic Acid (AA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lauramide arginine ethyl ester (LAE)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acidified sodium chloride (ASC)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Questions Related to Microbiological Sampling and Testing Program for Primals/Subprimals

FabPrimSubprimST1. Does the establishment conduct on-going verification testing (e.g., testing for pathogen, indicator organism, or both) on the primals and subprimals? (Select all that apply)

- Yes, for all primal or subprimals
- Yes, on primals/subprimals that it will use in mechanically tenderized products
- Yes, on primals/subprimals that it will grind
- Yes, on primals/subprimals that it will send to other establishments for use in raw, non-intact product
- Yes, on primals and subprimals that were found positive by FSIS testing
- Yes, on primals and subprimals that were found positive by establishment testing
- No (Skip to MechTend1)

FabPrimSubprimST2. Approximately how frequently does the establishment conduct on-going verification testing (e.g., testing for pathogen, indicator organism, or both) on primals or subprimals? *Select the most appropriate way of categorizing the sampling (i.e., per year or per week). Then specify the number of samples per year, e.g., 4, 100, 500 or specify the number of samples per week, e.g., 1, 5, 60.*

- Per year, specify _____
- Per week, specify _____

FabPrimSubprimST3. What pathogens are tested as part of ongoing verification testing? (select *all that apply*)
 If the test screen is positive for STEC or virulence genes, what action does the establishment take?

Pathogens	Action Establishment Takes					
	Proceed to confirmation	Divert to cooking	Destroy product	Sell product	Other	N/A
<i>Salmonella</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>E. coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
non-O157 STEC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Virulence genes (stx, eae, uidA, spi)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

FabPrimSubprimST4. If the establishment tests for other than pathogens or indicators in the previous question, please specify for what the establishment tests.

Other pathogens/indicators tests, specify _____

FabPrimSubprimST5. If the test is positive for “Other”, what action does the establishment take?

Action Taken, specify _____

Mechanically Tenderized Beef Products

MechTend1. Does the establishment produce mechanically tenderized products?

- Yes
- No (skip to TrimINT1)

MechTend2. Please describe the mechanically tenderized products and their intended use. Also indicate if the establishment has controls in place to ensure product is used as intended.

Type of Mechanically tenderized method	Answer Options						
	Trim produced from the tenderized product	Trim used in ground beef products at the establishment	Trim used in ground beef products at another establishment	Intended for RTE cooking only at the establishment	Intended for RTE cooking at another establishment	Has controls in place to ensure product is used as intended	N/A
Mechanically tenderized (without solution) products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Blade-tenderized products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mechanically tenderized (injected with solution) products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MechTend3. Does the establishment divert all subprimals and primals used in mechanically tenderized product to RTE cooking only?

- Yes
- No

MechTend4. Are 100% of the mechanically tenderized products produced from subprimals or primals derived from cattle slaughtered on-site (including sister establishments)? *Do not include carcasses from external/outside sources.*

- Yes
- No (skip to MechTend6)

MechTend5. On average, what percentage of primals and subprimals are used to produce mechanically tenderized product from cattle slaughtered on-site (specify percentage, e.g., 0%, 25%, 100%)?

Percentage of primals and subprimals, specify _____

MechTend6. How does the establishment determine that primals or subprimals are suitable for use in mechanically tenderized product? (Select all that apply)

- The establishment tests bench trim from primals or subprimals it will use in mechanically tenderized product
- The establishment tests subprimals or primals it will use in mechanically tenderized product
- The establishment applies an intervention to the subprimals or primals it will use in mechanically tenderized product
- The establishment requires assurances that subprimals or primals it receives for use in mechanically tenderized product have been tested and found negative for *E. coli* O157:H7
- The establishment diverts all subprimals and primals it will use in mechanically tenderized product to RTE cooking only and product is not tested.
- Other, specify _____

MechTend7. Does the establishment use this trim in raw, non-intact products (e.g., ground beef, hamburger, and patties)? (Select all that apply)

- Yes
- Yes, at another establishment
- No

MechTend8. Does the establishment apply an intervention to the primals/subprimals the establishment will use to produce mechanically tenderized products?

- Yes
- No (skip to MechTendST1)

MechTend9. Which interventions does the establishment apply? If the establishment implements any of the following interventions on mechanically tenderized beef, when do they implement the intervention? (Select all that apply)

MechTend9 Interventions	Answer Options			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies by suppliers (i.e., purchase specifications)	N/A
Lactic acid (LAA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic Acid (AA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lauramide arginine ethyl ester (LAE)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acidified sodium chloride (ASC)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

MechTend10. Does the establishment apply interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

MechTend11. Identify which of the following elements the establishment has incorporated into its procedures for each mechanically tenderized beef intervention and whether it applies to each intervention consistently. (Select all that apply) **Note:** FSIS is gathering data on establishment practices and answer choices are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents noncompliance.

Interventions	Answer Options							
	Critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs, or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive estimations of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Lactic acid (LAA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic Acid (AA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lauramide arginine ethyl ester (LAE)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acidified sodium chloride (ASC)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hypobromous acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MechTend12. What sanitation measures does the establishment have in place to ensure that the process is conducted in a sanitary manner? (Select all that apply)

- Daily needle removal and soaking in sanitation solution
- Clean-in-place (CIP) system followed by sanitizing
- Written procedures describing the chemical concentration and frequency of sanitation
- Sampling needles to verify sanitation measures
- Purchase specifications for ingredients used in solutions
- Maximum age for reuse brine, with a mandatory break in the use cycle
- Antimicrobial intervention (e.g., filtration, UV) for recirculating brine
- Use of bacteriostatic agents (e.g., lactate, diacetate, sodium metasilicate) in brine
- Established protocol for managing rework, including traceability and timeframe for incorporation into manufacturing
- Tenderizing/injecting the product from the side opposite of the external surface to minimize any bacterial translocation
- Other, specify _____

Mechanically Tenderized Beef Products Samples

MechTendST1. Does the establishment sample subprimals or primals it uses in mechanically tenderized products?

- Yes
- No (skip to TrimINT1)

MechTendST2. What sampling method does the establishment use? (Select all that apply)

Sampling Method	Answer Options						
	Select the sampling method	60 slices	75 slices	Knife	Scalpel	Scissors	N/A
Automated method e.g., spray vacuum method	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Surface excision (similar to FSIS N-60 method)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Surface excision (N-75 method)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
IEH N-60	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
IEH N-60 Plus sampling)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other Core Sampling	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other automated method	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

MechTendST3. (Answer this question ONLY if you selected any of the options, except N/A for “Surface excision (N-60)” and “Surface excision (N-75)” in question MechTendS2)

What is the size of individual pieces of samples? Specify dimensions (width, length, and thickness) in inches.

Width, specify _____

Length, specify _____

Thickness, specify _____

MechTendST4. (Answer this question ONLY if you select any of the options for “Other core sampling” and “Other automated method” in question MechTendST2)

What other core sampling or automated method is used for sample collection?

Other Core Sampling/Automated Method, specify _____

MechTendST5. Approximately, how long does it take the establishment to collect a sample?

Sampling Method	Sample Collection Time									
	15 minutes or less	30 minutes	45 minutes	1 hour	1 hour 15 minutes	1 hour 30 minutes	1 hour 45 minutes	2 hours	More than 2 hours	N/A
Automated method e.g., spray vacuum method	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Surface excision (similar to FSIS N-60 method)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Surface excision (N-75 method)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
IEH N-60	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
IEH N-60 Plus sampling	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other Core Sampling	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other automated method	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

MechTendST6. What is the target weight of the sample analyzed by the laboratory? Specify in grams (e.g., 325 grams, 375 grams).

Target weight in grams, specify _____

MechTendST7. How are samples collected?

- Distributed over time (i.e., samples collected at fixed intervals across production time)
- Distributed over space (i.e., from multiple bins or boxes) (answer next question)

MechTendST8. How does the establishment take samples?

- Throughout the bin or box
- From the top of the bin or box only

MechTendST9. What pathogens are tested by the establishment as part of on-going verification testing?

(Select all that apply)

- E. coli* O157:H7
- Salmonella*
- non-O157 STEC
- Virulence genes (stx, eae, uidA, spi)
- Other, specify _____

MechTendST10. Approximately, how frequently does the establishment sample primals or subprimals it will use in mechanically tenderized product? *Select the most appropriate way of categorizing trim sampling (i.e., per year or per week). Then specify the number of trim per year, e.g., 4, 100, 500 or specify the number of trim samples per week, e.g., 1, 5, 60.*

- Per year, specify _____
- Per week, specify _____

Beef Trimmings Question Series

TrimINT1. Does the establishment produce beef trimmings (including beef manufacturing trimmings and bench trim)?

- Yes
- No (skip to **CMPINT1**)

TrimINT2. Does the establishment identify the intended use of the trimmings?

- Yes
- No (skip to **TrimLot1**)

TrimINT3. Identify the intended use for trimmings and any controls the establishment has in place to ensure the trimmings are used as intended.

Trimmings	Answer Options				
	Est. maintains records showing that the official establishment receiving the raw product processes all of the product into RTE product, such as a copy of HACCP records showing the product meets a lethality CCP matched with bills of lading with corresponding production codes	Est. receives letters of guarantee showing that all product from a particular product class is further processed into RTE product and maintains on-going communication with the receiving establishment to verify that all its product is being processed as RTE	Est. has a contractual agreement with the receiving establishment so the producing establishment has knowledge of the receiving establishment's production process	Other	N/A
Raw, non-intact use (e.g., ground beef, hamburger, or patties) at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, non-intact use (e.g., ground beef, hamburger, or patties) at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, intact use at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Raw, intact use at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
RTE product at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
RTE product at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TrimINT4. Please identify any other trimmings and their intended use below.

TrimINT5. Does the establishment apply any interventions to beef trimmings?

- Yes
- No (skip to **TrimLot1**)

chloride (ASC)								
Hypobromous acid	<input type="checkbox"/>							
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="checkbox"/>							

Trim Lot Definitions

The following questions ask about production lot practices for trim.

TrimLot1. How does the establishment define a lot of trim? *(select all that apply)*

Lot	Answer Choices			
	# of units per lot of components	Production date	Production shift	Time
Combo bins	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Boxes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Components from carcasses	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TrimLot2. Please identify other lot definitions not included in the previous question. (If this question is not applicable to you, please put N/A in the box.)

Other Lot Definitions, specify _____

TrimLot3. For trim, does the establishment “split” lots during further production? (By split lots, we mean the establishment uses a single lot, which has been subjected to microbiological testing as source material for multiple production lots of finished product.)

- Yes
- No

TrimLot4. For trim, does the establishment have a robust, statistically based sampling plan in which every lot is sampled?

- Yes
- No

TrimLot5. Trim from approximately how many carcasses go into a combo bin (2,000 lbs) (Specify the number of carcasses, e.g., 1, 5, 20, 100)?

- Number of carcasses, specify _____
- Cannot determine based on available records or my observations

Beef Trim Sampling Question Series

TST1. Does the establishment sample trim?

- Yes
- No (skip to question **CMPINT1**)

Other Core Sampling	<input type="radio"/>									
Other automated method	<input type="radio"/>									

TST5. What is the size of individual pieces of trim samples? Specify dimensions (width, length, and thickness) in **inches**.

Width, specify _____
 Length, specify _____
 Thickness, specify _____

TST6. What is the target weight of the trim sample analyzed by the laboratory? Specify in grams (e.g., 325 grams, 375 grams).

Target weight in grams, specify _____

TST7. How are trim samples collected? (**Skip to TST9**)

- Distributed over time (i.e., samples collected at fixed intervals across production time)
- Distributed over space (i.e., from multiple bins or boxes)

TST8. Does the establishment take sample slices throughout the bin or box or does the establishment take samples only from the top of the bin or box?

- Throughout the bin or box
- From the top of the bin or box only

TST9. On average, what percentage of trim samples is from cattle slaughtered on-site (*specify percentage, e.g. 25%, 50%, 100%*)?

Percentage of trim samples, specify _____

TST10. Does the establishment receive trim through a broker?

- Yes
- No

TST11. For trim samples from external/outside sources, does the establishment communicate results to its supplier?

- Yes
- No

TrimST12. What pathogens are tested as part of on-going verification testing? For each pathogen tested on trimmings and bench trim, which type of laboratory does the establishment use for analysis?

Pathogens	Answer Options		
	Trimmings (in-house source materials)	Bench Trim (purchased source materials)	Both
generic <i>E. coli</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Enterobacteriaceae</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
APC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>E. coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Non-O157 STEC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Virulence genes (stx, eae, uidA, spi)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Salmonella</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Total coliform count	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TrimST13. For each pathogen tested, which type of laboratory does the establishment use for analysis? (Select all that apply)

Pathogens	Answer Options	
	In-house Lab	Contract Lab
generic <i>E. coli</i>	<input type="radio"/>	<input type="radio"/>
<i>Enterobacteriaceae</i>	<input type="radio"/>	<input type="radio"/>
APC	<input type="radio"/>	<input type="radio"/>
<i>E. coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>
Non-O157 STEC	<input type="radio"/>	<input type="radio"/>
Virulence genes (stx, eae, uidA, spi)	<input type="radio"/>	<input type="radio"/>
<i>Salmonella</i>	<input type="radio"/>	<input type="radio"/>
Total coliform count	<input type="radio"/>	<input type="radio"/>

TrimST14. Approximately, how frequently does the establishment sample trim? *Select the most appropriate way of categorizing trim sampling (i.e., per year or per week). Then specify the number of trim samples per year, e.g., 4, 100, 500 or specify the number of trim samples per week, e.g., 1, 5, 60.*

- Per year, specify _____
- Per week, specify _____

TrimST15. If the screen test is positive, or if the test is confirmed positive for STEC for STEC or virulence genes, what action does the establishment take? *(Select all that apply)*

Action Establishment Takes	Answer Options		
	Screen positive for STEC	Confirm positive for STEC	N/A
Proceed to confirmation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TrimST16. Does the establishment take action in a way not listed in the previous question?

- Yes, specify _____
- No

TrimST17. If the trim test is positive for *Salmonella* or "other", what action does the establishment take?

Action Establishment Takes	Answer Options		
	Positive test for <i>Salmonella</i>	Positive test for Other	N/A
Proceed to serotyping	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proceed to confirmation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TrimST18. Does the establishment take action in a way not listed in the previous question?

- Yes, specify _____
- No

TrimST19. Does the establishment use microbiological data from its trim sampling program to verify the effectiveness of its sanitary dressing procedures?

- Yes
- No (skip to HEP1)

TrimST20. Has the establishment identified process control criteria in its trim sampling program?

- Yes
- No

TrimST21. Does the written program address corrective actions the establishment will take when the program is out of control?

- Yes
- No

TrimST22. Does the establishment perform verification activities to validate its corrective actions in bringing an out-of-control process back under control?

- Yes
- No (skip to HEP1)

TrimST23. What verification activities does the establishment perform to prove that their corrective actions bring an out-of-control process back under control?

- Visual observation
- Microbiological sampling
- Both

TrimST24. Does the establishment define criteria to determine when its corrective actions bring the process back under control?

- Yes
- No

High Event Period

The following series of questions asks about the establishment's practices regarding high event periods.

HEP1. Has the establishment defined what constitutes a high event period (a period of time in which the number of STEC organisms (e.g., *E. coli* O157:H7 positives) or associated virulence markers exceeds its predetermined criteria indicating that there has been a loss of process control)? (Select all that apply)

- Yes, the establishment has the defined criteria for a localized HEP
- Yes, the establishment has the defined criteria for a systemic HEP
- No (skip to CMPINT1)

HEP2. (Answer this question ONLY if option 1 in question HEP1 is selected)

For what timeframe does the establishment apply the localized high event period?

- Production day
- Production shift
- 10-consecutive sample window
- 30-consecutive sample window
- Less than a shift
- Other, specify _____

HEP3. How does the establishment define a localized high event period? (select all that apply)

- Statistically derived criteria
- Specific percent positive
- Specific number of positive results

HEP4. (Answer this question ONLY if option 1 is selected in question HEP3)

What is the target percentage for the localized HEP? (specify percentage, e.g., 1.5%, 5%, 10%)?

Target percentage for localized HEP, specify _____

HEP5. (Answer this question ONLY if option 1 is selected in question HEP3)

What is the degree of confidence for the statistically derived localized HEP criteria? (specify %, e.g., 90%, 95%, 99.5%)

Degree of confidence, specify _____

HEP6. (Answer this question ONLY if option 2 is selected in question HEP3)

What is the specific percent positive that the establishment uses to define localized HEP criteria (specify percent positive, e.g., 1%, 2.5%, 5)?

Percentage of positive establishment uses, specify _____

HEP7. (Answer this question ONLY if option 3 is selected in question HEP3)

What is the number of positive results that the establishment uses to define a localized HEP (specify number of positive results, e.g., 1, 2, 5)?

Number of positive results, specify _____

HEP8. When a localized high event period occurs, which of the following actions does the establishment take? (Select all that apply)

- Diverts all trimming produced during the high event period to cooking regardless of test result
- Applies an intervention to primals/subprimals produced during the high event period
- Tests subprimals/primals produced during the high event period for *E. coli* O157:H7 or other STEC
- Diverts subprimals/primals produced during the high event period to cooking
- Reduces its lot size (e.g., from 5-combo lots to one-combo lots) to increase its confidence that it is not producing adulterated products
- Tests food-contact surfaces for *E. coli* O157:H7 or other STEC
- Other, specify _____
- None

HEP9. What timeframe does the establishment apply the systemic high event period?

- Production day
- Production shift
- 10-consecutive sample window
- 30-consecutive sample window
- Less than a shift
- Other, specify _____

HEP10. How does the establishment define a systemic high event period? (select all that apply)

- Statistically derived criteria
- Specific percent positive
- Specific number of positive results

HEP11. (Answer this question ONLY if you selected option 1 in question HEP 10)

What is the target percentage for the systemic HEP? (specify percentage, e.g., 1.5%, 5%, 10%)?

Target percent for systemic HEP, specify _____

HEP12. (Answer this question ONLY if you selected option 1 in question HEP 10)

What is the degree of confidence for the systemic HEP statistically derived HEP criteria? (specify %, e.g., 90%, 95%, 99.5%)

Degree of confidence for systemic HEP, specify _____

HEP13. (Answer this question ONLY if you selected option 2 in question HEP 10)

What is the specific percent positive that the establishment uses to define systemic HEP criteria (specify percent positive, e.g., 1%, 2.5%, 5%)

Percent positive establishment uses, specify _____

HEP14. (Answer this question ONLY if you selected option 3 in question HEP 10)

What is the number of positive results that the establishment uses to define a systemic HEP (specify number of positive results, e.g., 1, 2, 5)?

Number of positive results, specify _____

CMPINT4. Please identify “other” components and their intended use that are not listed in the previous question.

CMPINT5. Identify the intended use for other components and any controls the establishment has in place to ensure that the other components are used as intended. (Select all that apply)

	Answer Options				
	Est. maintains records showing that the official establishment receiving the raw product processes all of the product into RTE product, such as a copy of HACCP records showing the product meets a lethality CCP matched with bills of lading with corresponding production codes	Est. receives letters of guarantee showing that all product from a particular product class is further processed into RTE product and maintains on-going communication with the receiving establishment to verify that all its product is being processed as RTE	Est. has a contractual agreement with the receiving establishment so the producing establishment has knowledge of the receiving establishment’s production process	Other	N/A
Head Meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cheek Meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Weasand	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Heart Meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Product from Advanced Meat Recovery Systems	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Low-temperature rendered beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CMPINT6. Does the establishment apply any interventions to other components of ground beef and patties (e.g., head meat, cheek meat, weasand, hearts)?

- Yes
- No (skip to CMPLot1)

CMPINT7. Which interventions does the establishment apply? If the establishment implements any of the following interventions to beef components, when do they implement the intervention?

CMPINT7 Interventions	Answer Options			
	Interventions added during High Prevalence Season only (i.e., April – Oct)	Interventions during non-High Prevalence Season	Varies by supplier (i.e., purchase specifications)	N/A
Lactic acid (LAA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic Acid (AA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lauramide arginine ethyl ester (LAE)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acidified sodium chloride (ASC)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hypobromous acid	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CMPST3. For each pathogen tested, does the establishment use an in-house lab or send the samples out to a contract lab for analysis? (Select all that apply)

Pathogens	Other Ground Beef Components		
	In-house Lab	Contract Lab	N/A
generic <i>E. coli</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Enterobacteriaceae</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
APC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>E. coli</i> O157:H7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-O157 STEC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Virulence genes (stx, eae, uidA, spi)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Salmonella</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total coliform count	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CMPST4. Does the establishment collect samples for other pathogens not listed in the chart?

- Yes, specify _____
- No

CMPST5. Approximately how frequently does the establishment sample other raw ground beef components? Select the most appropriate way of categorizing other raw ground beef component sampling (i.e., per year or per week). Then specify the number of raw ground beef component samples per year, e.g., 4, 100, 500 or specify the number of raw ground beef component samples per week, e.g., 1, 5, 60.

- Per year, specify _____
- Per week, specify _____

CMPST6. (Answer this question Only if you selected any of the options except N/A for *E. coli* O157:H7, Non-O157 STEC, or Virulence genes in question CMPST2)

If the test screen is positive, or if the test is confirmed positive for STEC organisms or virulence genes, what action does the establishment take? (select all that apply)

Action Establishment Takes	Answer Options		
	Screen positive for STEC	Confirm positive for STEC	N/A
Proceed to confirmation (for screen positives only)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert product to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product for intact use	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CMPST7. (Answer this question Only if you selected any of the options except N/A for *E. coli* O157:H7, Non-O157 STEC, or Virulence genes in question CMPST2)

What other actions does the establishment take if the test is confirmed positive for STEC or virulence genes?

CMPST8. (Answer this question Only if you selected any of the options except N/A for *Salmonella* in question CMPST2)

If the test is positive for *Salmonella*, what action does the establishment take? (select all that apply)

Action Establishment Takes	Answer Options		
	Positive test for <i>Salmonella</i>	Positive test for Other	N/A
Proceed to serotyping	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proceed to confirmation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Divert to cooking	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sell product	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

CMPST9. What is the component sampling method and how are surface excision samples collected?

Sampling Method	Answer Options					
	Select Sample Method	60 slices	75 slices	Knife	Scalpel	Scissors
Surface excision (similar to FSIS N-60 method)	<input type="radio"/>					
Surface excision (N-75 method)	<input type="radio"/>					
IEH N-60	<input type="radio"/>					
IEH N-60 Plus sampling	<input type="radio"/>					
Other Core Sampling	<input type="radio"/>					
Other automated method (i.e. answer to MechTendST4)	<input type="radio"/>					

CMPST10. Approximately, how long does it take the establishment to collect a raw ground beef component sample?

- 15 min or less
- 30 min
- 45 min
- 1 hour
- 1 hr 15min
- 1 hr 30min
- 1 hr 45min
- 2 hr
- More than 2hrs

CMPST11. What is the size of individual pieces of raw ground beef component samples? (Specify dimensions (width, length, and thickness) in **inches**)

Width, specify _____
 Length, specify _____
 Thickness, specify _____

CMPST12. What is the target weight of the raw ground beef component sample analyzed by the laboratory? (Specify in grams, e.g., 325 grams, 375 grams)

Weight of raw ground beef in grams, specify _____

CMPST13. How are raw ground beef component samples collected?

- Distributed over time (i.e., samples collected at fixed intervals across production time)
- Distributed over space (i.e., from multiple bins or boxes) (answer next question)

CMPST14. Does the establishment take sample slices throughout the bin or box or does the establishment take sample slices only from the top of the bin or box?

- Throughout the bin or box
- From the top of the bin or box only

CMPST15. On average, what percentage of raw ground beef component samples is from cattle slaughtered on-site (specify percentage, e.g. 25%, 50%, 100%)? Do not include raw ground beef component samples from purchased product (e.g., external/outside sources).

Percentage of raw ground beef samples, specify _____

CMPST16. Does the establishment receive other components through a broker?

- Yes
- No

CMPST17. For other component samples from external/outside sources, does the establishment communicate results to its supplier?

- Yes
- No

CMPST18. Does the establishment use microbiological data from its ground beef components sampling program to verify the effectiveness of its sanitary dressing procedures?

- Yes
- No

CMPST19. Does the written program address corrective actions the establishment will take when the program is out of control?

- Yes
- No

CMPST20. Does the establishment perform verification activities to validate its corrective actions in bringing an out-of-control process back under control?

- Yes
- No (skip to CMPST22)

CMPST21. What verification activities does the establishment perform to prove that their corrective actions bring an out-of-control process back under control?

- Visual observation
- Microbiological sampling
- Both
- Other, specify _____

CMPST22. Does the establishment define criteria to determine when its corrective actions bring the process back under control?

- Yes
- No

Raw Ground Beef Question Series

RGBINT1. Does the establishment produce raw ground beef products (i.e., ground beef, hamburger, and patties including variations of these products such as ground beef with added cherries, taco flavored patties, etc)?

- Yes
- No (skip to REA1)

RGBINT2. Does the establishment identify the intended use of the raw ground beef products?

- Yes
- No (skip to RGBINT4)

RGBINT3. Identify the intended use for raw ground beef and any controls the establishment has in place to ensure the ground beef is used as intended.

Raw Ground Beef Product Intended Use	Answer Options				
	Est. maintains records showing that the official establishment receiving the raw product processes all of the product into RTE product, such as a copy of HACCP records showing the product meets a lethality CCP matched with bills of lading with corresponding production codes	Est. receives letters of guarantee showing that all product from a particular product class is further processed into RTE product and maintains on-going communication with the receiving establishment to verify that all its product is being processed as RTE	Est. has a contractual agreement with the receiving establishment so the producing establishment has knowledge of the receiving establishment's production process	Other	N/A
RTE product at the establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
RTE product at another establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

RGBINT4. Does the establishment apply any interventions to ground beef products?

- Yes
- No (skip to RGBLot1)

RGBINT5. Which interventions does the establishment apply? **If the establishment implements any of the following interventions to raw ground beef, when do they implement the intervention?**

RGBINT5 Interventions	Answer Options			
	Interventions applied throughout the year	Interventions added during High Prevalence Season only (i.e., April – Oct)	Varies by supplier (i.e., purchase specifications)	N/A
Lactic acid (LAA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acetic Acid (AA)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Acidified sodium chloride (ASC)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lauramide arginine ethyl ester (LAE)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
High pressure processing (HPP)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

RRBINT6. Does the establishment apply interventions other than interventions mentioned in the previous question?

- Yes, specify _____
- No

RGBINT7. Identify which of the following elements the establishment has incorporated into its program or procedures for each raw ground beef intervention. Also, indicate whether the establishment applies each of its raw ground beef interventions consistently. (Select all that apply) **Note:** FSIS is gathering data on establishment practices and answer choices are not designed to determine noncompliance. There are no “incorrect” answers. In other words, no single answer choice represents noncompliance.

RGBINT7: Support	Answer Options							
	Critical operating parameters are incorporated in its HACCP plan, Sanitation SOPs, or other prerequisite program	Written scientific support documentation	Written monitoring and verification procedures	Written corrective action when critical limits are not met	Records documenting the monitoring of critical limits or parameters	Intervention applied consistently (no NRs or excessive est. documentation of failures or corrective actions in the last 12 months)	Intervention Not applied consistently	N/A
Lactic acid (LAA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acetic Acid (AA)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Acidified sodium chloride (ASC)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lauramide arginine ethyl ester (LAE)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
High pressure processing (HPP)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peroxyacetic acid (PAA) (trade names: Inspexx, Microtox, other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

The following questions ask about lot definitions for raw ground beef products

RGBLot1. How does the establishment define a lot of ground beef? (If neither of the first two columns apply, please leave it blank. If an option is not applicable, please type N/A in the last column.)

	How many pounds, on average, are represented by each lot (specify poundage of ground beef lot, e.g., 1,000; 5,000; 10,000)?	How many pounds, on average, of trim go into a grinder lot (specify poundage of trim, e.g., 1,000; 5,000; 10,000)?	N/A (if this option applies, enter N/A in the box)
Production date	_____	_____	_____
Production hour	_____	_____	_____
30-minute increments	_____	_____	_____
15-minute increments	_____	_____	_____
Other	_____	_____	_____

RGBLot2. If other was selected in the previous question, please specify. (If not applicable applies, type N/A in the box)

Other Lot Definition, specify _____

Raw Ground Beef Sampling Question Series

RGBST1. Does the establishment test raw ground beef?

- Yes
- No (skip to REA1)

RGBST2. For each pathogen tested, which type of laboratory does the establishment use for analysis?

Ground Beef Product Samples	Answer Options		
	In-house laboratory	contract laboratory	N/A
generic <i>E. coli</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Enterobacteriaceae</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
APC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Escherichia coli</i> O157:H7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Non-O157 STEC	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Virulence genes (stx, eae, uidA, spi)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<i>Salmonella</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Total coliform count	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

RGBST3. (Answer this question ONLY if any option is selected for *Escherichia coli* O157:H7, Non-O157 STEC, or Virulence genes (stx, eae, uidA, spi) in question RGBST2)

If the test screen is positive for STEC or virulence genes, what action does the establishment take? (select all that apply)

Sample Type	Action Taken				
	Proceed to confirmation	Divert to cooking	Destroy product	Sell product	Other
<i>Escherichia coli</i> O157:H7	<input type="checkbox"/>				
Non-O157 STEC	<input type="checkbox"/>				
Virulence genes (stx, eae, uidA, spi)	<input type="checkbox"/>				

RGBST4. (Answer this question ONLY if any option is selected for *Escherichia coli* O157:H7 or Non-O157 STEC, in question RGBST2)

If the test is confirmed positive for STEC, what action does the establishment take? (select all that apply)

Sample Type	Action Taken		
	Divert to cooking	Destroy product	Other
<i>Escherichia coli</i> O157:H7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-O157 STEC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RGBST5. (Answer this question ONLY if any option is selected Salmonella in question RGBST2)

If the test is positive for *Salmonella* or "other", what action does the establishment take? (select all that apply)

Action Taken	Answer Option	
	Positive test for <i>Salmonella</i>	Positive test for Other
Proceed to serotyping	<input type="radio"/>	<input type="radio"/>
Proceed to confirmation	<input type="radio"/>	<input type="radio"/>
Divert to cooking	<input type="radio"/>	<input type="radio"/>
Destroy product	<input type="radio"/>	<input type="radio"/>
Sell product	<input type="radio"/>	<input type="radio"/>
Other	<input type="radio"/>	<input type="radio"/>

RGBST6. (Answer this question ONLY if any option is selected Salmonella in question RGBST2)

If you selected "other" actions taken in the previous question, please identify them below.

Other, action(s) taken _____

RGBST7. Does the establishment test ground beef samples for microbiological organisms other than the generic *E.coli*, *Enterobacteriaceae*, APC, *Escherichia coli* O157:H7, non-O157 STEC, Virulence genes (stx, eae, uidA, spi), *Salmonella*, and total coliform count?

- Yes, specify _____
- No

RGBST8. Approximately how frequently does the establishment sample raw ground beef? Select the most appropriate way of categorizing raw ground beef sampling (i.e., per year or per week). Then specify the number of raw ground beef samples per year, e.g., 4, 100, 500 or specify the number of raw ground beef samples per week, e.g., 1, 5, 60.

- Per year, specify _____
- Per week, specify _____
- Per day, specify _____
- Per shift, specify _____

RGBST9. How is the raw ground beef sample collected?

- Distributed over time (i.e., samples collected at fixed intervals across production time)
- Distributed over space (i.e., from multiple bins or boxes)
- Other, specify _____

RGBST10. Approximately how long does it take the establishment to collect a raw ground beef sample?

- 15 min or less
- 30 min
- 45 min
- 1 hour
- 1 hr 15min
- 1 hr 30min
- 1 hr 45min
- 2 hrs
- More than 2 hours

RGBST11. Does the establishment use microbiological data from its ground beef sampling program to verify the effectiveness of its sanitary dressing procedures?

- Yes
- No
- N/A (non slaughter plant)

RGBST12. Has the establishment identified process control criteria in its sanitary dressing procedures?

- Yes
- No
- N/A (non slaughter plant)

RGBST13. Does the written program address corrective actions the establishment will take when the program is out of control?

- Yes
- No

RGBST14. Does the establishment perform verification activities to validate its corrective actions bringing an out-of-control process back under control?

- Yes
- No (**skip to RGBST17**)

RGBST15. What verification activities does the establishment perform to prove that their corrective actions bring an out-of-control process back under control?

- Visual observation
- Microbiological sampling
- Both
- Other, specify _____

RGBST16. Does the establishment define criteria to determine when to take action to bring the process back under control?

- Yes
- No

RGBST17. On average, what percentage of raw ground beef samples is from cattle slaughtered on-site (*specify percentage, e.g. 25%, 50%, 100%*)?

Percentage of raw ground beef, specify _____

RGBST18. Does the establishment receive raw ground beef products through a broker (wholesaler, distribution warehouse or center)?

- Yes
- No

RGBST19. For raw ground beef samples from external/outside sources, does the establishment communicate results to its supplier?

- Yes
- No
- N/A (establishment does not receive samples from outside sources)

Non-O157 STEC Question Series

The following questions ask about whether the establishment implemented changes to its food safety system based on FSIS’s new non-O157 STEC policy.

REA1. Did the establishment reassess its food safety system specific to controls for non-O157 STECs?

- Yes
- No

nSTEC1. Does the establishment test for STEC organisms or their associated virulence markers?

- Yes
- No (Skip to CQ1)

nSTEC2. Did the establishment make any changes to its food safety system in response to FSIS testing for non-O157 STECs?

- Yes
- No
- Cannot determine based on available records or my observations

nSTECST3. How many raw beef product samples did the establishment take collect and analyze for STEC in the last twelve months? (select all that apply)

Raw Beef Product	Answer Options				
	# of Samples Analyzed for <i>E. coli</i> O157:H7	# of Samples Analyzed for non-O157 STEC	# of Samples Analyzed for Virulence Genes (stx, eae, uidA, spi)	# of Samples Analyzed for Other STEC	N/A (if this option applies, type N/A in the box)
Carcasses during slaughter	_____	_____	_____	_____	_____
Fabricated carcasses	_____	_____	_____	_____	_____
Primal and subprimals	_____	_____	_____	_____	_____
Beef trimmings	_____	_____	_____	_____	_____
Bench trim	_____	_____	_____	_____	_____
Other ground beef components	_____	_____	_____	_____	_____
Ground beef	_____	_____	_____	_____	_____

nSTECST4. Please identify the “other” type and number of raw beef product samples the establishment took.

Other raw beef samples, specify _____

nSTECST5. In the last 12 months, how many STEC positives has the establishment received from its own testing?

Raw Beef Product	Answer Options				
	# of Samples Analyzed for <i>E. coli</i> O157:H7	# of Samples Analyzed for non-O157 STEC	# of Samples Analyzed for Virulence Genes (stx, eae, uidA, spi)	# of Samples Analyzed for Other STEC	N/A (if this option applies, type N/A in the box)
Carcasses during slaughter	_____	_____	_____	_____	_____
Fabricated carcasses	_____	_____	_____	_____	_____
Primal and subprimals	_____	_____	_____	_____	_____
Beef trimmings	_____	_____	_____	_____	_____
Bench trim	_____	_____	_____	_____	_____
Other ground beef components	_____	_____	_____	_____	_____
Ground beef	_____	_____	_____	_____	_____

nSTECST6. How many samples that screened positive for non-O157 STEC and then also confirmed positive for *non-O157* STEC?

Raw Beef Product	Answer Options	
	# of Samples Screened Positive and Confirmed Positive for Non-O157	N/A (if this option applies, type N/A in the box)
Carcasses during slaughter	_____	_____
Fabricated carcasses	_____	_____
Primal and subprimals	_____	_____
Beef trimmings	_____	_____
Bench trim	_____	_____
Other ground beef components	_____	_____
Ground beef	_____	_____

nSTECST7. How many non-O157 STEC positives were ALSO positive for *E. coli* O157:H7 from its own testing in the last 12 months?

Raw Beef Product	Answer Options	
	# of Samples Positive for <i>E. coli</i> O157:H7 and Non-O157	N/A (if this option applies, type N/A in the box)
Carcasses during slaughter	_____	_____
Fabricated carcasses	_____	_____

Primal and subprimals	_____	_____
Beef trimmings	_____	_____
Bench trim	_____	_____
Other ground beef components	_____	_____
Ground beef	_____	_____

nSTECST8. What test method did the establishment use for STEC? (select all that apply)

- Biocontrol Systems - Assurance GDS Top 7 STEC (eae)
- Biocontrol Systems - Assurance GDS MPX Top 7 STEC
- IEH Laboratories - IEH Non-O157 STEC detection and identification method
- Life Technologies - RapidFinder™ STEC Screening and Confirmation Assays for Beef Products
- Neogen Corporation - NeoSeek™ Approach to STEC Detection Identification confirmatory test
- Bio-Rad Laboratories - iQ Check™ VirX and iQ Check™ SerO STEC test methods
- DuPont Qualicon - BAX® System Real-Time PCR STEC Suite
- Pall Corporation - GeneDisc® Top 6 STEC test kit
- Other, specify _____
- N/A, establishment does not test for STEC

Closing Questions

CQ1. Did you share your draft survey answers with the establishment 48 hour before submitting for them to review?

Note: You must provide a 48 hour review in order to submit a successful survey.

- Yes
- No (End Survey)

CQ2. What was the outcome of submitting the draft survey answers with establishment management for review?

- No changes were made as a result of the establishment 48 hour review period
- Changes were made as a result of the establishment 48 hour review period
- No changes were made, however the establishment raised concerns during the 48 hour review period, but was unable to substantiate their recommended changes
- Establishment declined review