

RAW BEEF PRODUCT SAMPLING

Objectives

To demonstrate mastery of this module, you will

1. Identify the pathogen of concern for raw beef products.
2. Select from a list those raw beef products eligible for sampling.
3. State where to find FSIS raw beef product sampling instructions.
4. Explain the steps of raw beef product sampling.
5. Describe how to determine which raw beef product to sample.
6. State how sample results are received.
7. State when to mail samples to the FSIS laboratory.
8. List the actions associated with positive pathogen results.
9. List the requirements for transportation of raw beef product which has tested positive or presumptive positive for a pathogen.
10. Explain the IPP responsibilities for review of establishment sampling data.

Introduction

Throughout the history of meat and poultry production, various pathogenic bacteria have caused food borne illness. FSIS works with other governmental agencies, industry, and consumer groups to set policy and establish performance standards to reduce or eliminate pathogens from meat and poultry products.

CDC Estimates - The Centers for Disease Control and Prevention (CDC) estimates that there are approximately 175,905 domestically acquired foodborne illnesses associated with all Shiga toxin-producing *Escherichia coli* (STEC) annually. *E. coli* O157:H7 is the most well-known STEC and annually is responsible for approximately 63,153 (36%) of the domestically acquired foodborne STEC illnesses. The remainder of the illnesses associated with STEC (112,752 or 64%) are caused by non-O157 STEC. While many STEC serogroups have been associated with human illness, 70 to 80 percent of confirmed non-O157 STEC illnesses are caused by six STEC serogroups – O26, O45, O103, O111, O121, and O145. These illnesses can be equivalent in severity to those caused by *E. coli* O157:H7. Illnesses from non-O157 STEC serogroups have been associated with ground beef products. FSIS tests beef manufacturing trimming from cattle slaughtered on-site for six non-O157 STECs.

Hazard Analysis - *E. coli* O157:H7 is a food safety hazard that establishments need to consider in their hazard analysis if slaughtering, receiving, grinding, or otherwise processing raw beef products. Controls for *E. coli* O157:H7 should be

FSIS Policy - FSIS directives contain policy details specific to sampling projects and programs. Policy changes rapidly; amendments and new issuances are developed to keep you informed. You are responsible for properly selecting products and using appropriate sample collection techniques to ensure the integrity of samples received by the laboratories. You must review the updated resources *each* time you take a sample. You should review new issuances when they are issued.

The key policy related to raw beef sampling, **FSIS Directive 10,010.1 Rev. 4, Sampling Verification Activities for Shiga Toxin-Producing *Escherichia coli* in Raw Beef Products**, has been revised with instructions for collecting and submitting samples of raw beef products.

FSIS Directives

5000.1	Verifying an Establishment's Food Safety System
5000.2	Review of Establishment Data by Inspection Program Personnel
7355.1	Use of Sample Seals for Laboratory Samples and Other Applications
7700.1	Irradiation of Meat and Poultry Products
8080.1	Recall of Meat and Poultry Products
10,010.1	Sampling Verification Activities for Shiga Toxin-Producing <i>Escherichia coli</i> (STEC) in Raw Beef Products
10,010.2	Verification Activities for Shiga Toxin-Producing <i>Escherichia coli</i> (STEC) in Raw Beef Products
10,010.3	Traceback Methodology for <i>Escherichia Coli</i> (<i>E. Coli</i>) O157:H7 in Raw Ground Beef Products and Bench Trim
10,200.1	Accessing Laboratory Sample Information via LEARN (to be revised)
10,210.1	Unified Sampling Form
10,230.2	Procedures for Collecting and Submitting Domestic Samples for Microbiological Analyses
13,000.2	Performing Sampling Tasks in Official Establishments Using the Public Health Information System

FSIS Notices

39-14	Clarification and Expansion of Sampling Eligibility Criteria for the Routine Beef Manufacturing Trimmings (MT60) and Bench Trim (MT55) Sampling Programs
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Terminology

Alternative Sampling and Lotting

When an establishment meets very specific criteria, FSIS may agree to alternative sampling or alternative lotting. Follow applicable instructions outlined in FSIS Directive 10,010.1.

Recall

A recall is an establishment's voluntary removal of distributed meat or poultry products from commerce when there is reason to believe that such products are adulterated or misbranded under the provisions of the Federal Meat Inspection Act (FMIA) or the Poultry Products Inspection Act (PPIA).

Product that is adulterated and has left the establishment's control may be subject to a recall. Contact the DO immediately if adulterated product has left the establishment's control. (see FSIS Directive 8080.1, "Recall of Meat and Poultry Products"). The recall would involve at least the sampled lot, but the scope of the recall could be expanded depending upon an establishment's control measures to limit potential contamination exposure. If the raw beef product, e.g., rework, was used as an ingredient in other raw product formulations, those secondary products could also be subject to recall.

Sample

A sample for raw products is a collection of product, such as ground beef or beef trimmings, that represents a larger amount of product (the sampled lot). A sample unit is an individual package or portion of product. It may take several sample units to make up one sample, depending upon the amount needed for the analysis.

Sampled lot

The sampled lot is the amount of product represented by the sample tested for *E. coli* O157:H7. The establishment defines the sampled lot. "Cleanup-to-cleanup" may be a part of the procedures that the establishment has in place to distinguish one portion of production from another portion of production. "Cleanup-to-cleanup" may be an effective means of preventing *E. coli* O157:H7 cross contamination between raw beef products during production. However, "cleanup-to-cleanup" without other supporting documentation **may not** be adequate to distinguish one portion of production from another (i.e., "cleanup-to-cleanup" is not a stand-alone reason for distinguishing between segments of production because *E. coli* O157:H7 is source material contaminant).

Factors or conditions that may determine the sample lot include an establishment's:

- Use of a scientific, statistically based sampling program for *E. coli* O157:H7 to distinguish between segments of product;
- Sanitation Standard Operating Procedures (Sanitation SOPs) or any other prerequisite programs used to control the spread of *E. coli* O157:H7 cross-contamination between raw beef components during production;
- Use of processing interventions that limit or control *E. coli* O157:H7 contamination;
- Use of beef manufacturing trimmings and raw beef components or rework carried over from one production period to another production period; and
- Production of bench trim, i.e., small pieces of beef trimmings from raw intact steaks and roasts.

If multiple lots of raw ground beef product were produced from source materials from the same production lot of a single supplier, and some of this product was found positive for *E. coli* O157:H7, a scientific basis is necessary to justify why any other raw ground product produced at the grinder from the same source materials should not be considered adulterated. The use of source materials from multiple suppliers and establishment concerns related to potential recalls following a positive sample result are not a reason to not collect a sample.

General Instructions for STEC Sampling Projects

Establishment Interventions and CCPs

Collect the sample after the establishment has completed production of a lot and applied all antimicrobial treatments to the production lot.

If the establishment intends to test the product for *E. coli* O157:H7, non-O157 STEC or virulence markers before completing the pre-shipment review, you **do not** wait for the establishment to receive the test results before collecting and sending a sample to the FSIS laboratory.

Collect fresh and not frozen product for STEC sampling. The only exception is if the establishment has a CCP for freezing in its HACCP plan, and freezing is a

process that achieves a reduction in STEC. In this case collect the sample after the freezing step.

Random Selection

All samples are selected **randomly** from the current day's production of the raw beef product requested. Use a method for randomly selecting the production lot. You must randomly select a day, shift, and time within the collection window start and end dates indicated in the PHIS establishment task list. In order for the sample to be representative of a lot, every attempt must be made to avoid taking a sample that is **biased**, or non-random. There should be an equal chance that sampling will occur during all shifts that the establishment operates. One of the best ways to ensure an unbiased sample is to randomly select a **time** to collect the sample. You can use a random number table or generator to determine the day and time. Record the time you collected the sample in PHIS in the additional information questionnaire. **All shifts and days are to be included in the random selection, including Fridays and night shift.**

Aseptic Sampling

Samples must be collected using aseptic sampling technique. An aseptic technique implies that you do not add any organisms to the sample when it is collected. You want to assure that the sample is not contaminated with extraneous microorganisms from the environment, hands, clothing, sample containers and sampling devices.

For raw beef products collected in their intact final package, such as ground beef in 1 lb. retail chubs, you are to clean and sanitize your hands before collecting the sample. For samples not in final packaging, such as beef manufacturing trimmings and bulk packaged ground beef products, you are to clean and sanitize your hands to the mid-forearm and put on sterile gloves before collecting the sample. The only items that should contact the external surface of the sterile glove on the sampling hand are the sample being collected and the sterile sampling equipment. You **must** put the samples collected from product packaged in institutional or bulk containers in the **sterile** Whirl-Pak® bags. Answer the questions on the additional information questionnaire in PHIS. Raw beef samples collected for *E. coli* O157:H7 sampling must be submitted to the laboratory in either the supplied sterile Whirl-Pak® bag or the establishment's final packaging, or else they will be discarded.

Sample Security and Shipping

You must safeguard the security of the samples when preparing, storing, packaging, and mailing the sample to the FSIS laboratory. Samples are to be sent to the laboratory the same day they are collected, or as soon as the overnight courier service is available.

Use the following guidelines:

- Samples collected before Federal Express pickup Monday through Friday should be held refrigerated until shipped that same day.
- Samples collected after Federal Express pickup Monday through Thursday should be held refrigerated overnight and shipped the next day.
- Samples collected during the weekend (after Federal Express pickup Friday through Sunday night) should be frozen and shipped on Monday. Note: If Monday is a holiday that Federal Express does not pick up samples, they may be held frozen until shipping on Tuesday.
- The only time a frozen sample is collected is when the establishment has a CCP for freezing. If the establishment has a CCP for freezing, the sample you collect is frozen and must be kept frozen.

Samples not meeting the above shipping criteria will be discarded upon receipt at the laboratory.

Steps in Sampling

There are 5 steps in product sampling.

1. Determine which product to sample
2. Notify establishment management
3. Collect the sample
4. Pack and mail the sample and form
5. React to the results

Step 1: Determine which Product to Sample

When directed sample request tasks are sent to the establishment task list they will be specific to the type of product to be collected. The project code and the raw beef product or category is specified in the task name, for example “MT43 – Risk-based *E. coli* O157:H7 Sampling of Raw Ground Beef or Veal Products” or “MT60 – *E. coli* O157:H7 Sampling of Beef Manufacturing Trimmings”. More information about the sampling project code can be found in FSIS Directive 10,210.1, including special collection information.

To assist you in determining which product to sample, you need to be familiar with the establishment’s processes and know how the finished product is labeled.

Before collecting a sample, review the FSIS Notices and Directives covering that sample type or program.

Ensure that the PHIS Establishment Profile is accurate. Update the profile as necessary to ensure the establishment is subject to the correct sampling tasks. **An accurate Establishment Profile is critical** – FSIS uses the information in the PHIS profile to generate specific sampling tasks. Refer to specific instructions in the Directives for updating the establishment profile based on the types of products produced and intended use.

Sampling Project Codes

The routine sampling project codes for *E. coli* O157:H7 testing at domestic federal establishments are:

- **MT60** –Raw Beef Manufacturing Trimmings from cattle slaughtered onsite (Analyzed for *E. coli* O157:H7, non-O157:H7 STEC, and *Salmonella*)
- **MT64** –Components other than Trim (Analyzed for *E. coli* O157:H7 and *Salmonella*)
- **MT65** –Bench Trim, derived from cattle not slaughtered at the establishment (Analyzed for *E. coli* O157:H7 and *Salmonella*)
- **MT43** – Routine Testing of Raw Ground Beef in Federal Establishments (Analyzed for *E. coli* O157:H7 and *Salmonella*)

MT 60 - Beef Manufacturing Trimmings that are Sampled from Cattle Slaughtered at the Establishment

MT60 is the sampling program for **beef manufacturing trimmings** sampled for *E. coli* both O157:H7 and the other non-O157 STEC, and *Salmonella*. Beef manufacturing trimmings are trimmings produced from cattle (including veal) that are slaughtered onsite, that is, at the establishment where the MT60 sampling is occurring. Beef manufacturing trimmings includes trim of any size; or primal/subprimal cuts, like chucks, rounds, or shanks; or boneless beef of any size, in any packaging. The MT60 sampling project covers any trim that is used at the slaughter establishment for non-intact use, or is intended for raw non-intact use by other establishments.

The purpose of the MT60 beef manufacturing trimmings program is to assess the food safety controls the slaughter establishment has in place to address Shiga

toxin-producing *Escherichia coli* (STEC) in the cattle it slaughters. MT60 test results reflect the effectiveness of the establishment's slaughter and dressing operations because the trim is from cattle slaughtered onsite. In limited cases, beef manufacturing trimmings will be sampled at sister processing establishments that fabricate trim for their supplying sister slaughter establishments (FSIS Directive 10,010.1).

If the establishment commingles the beef trimmings with beef product processed at other establishments, collect the sample before the establishment commingles the product.

Randomly select only one type of trim to collect for each sample.

Do not collect samples of beef manufacturing trimmings from production lots that are going to be further processed into ready-to-eat products or from lots of commingled beef manufacturing trimmings produced at **different** establishments.

To determine the intended use of the products, review establishment records and HACCP documents such as flow charts, and hazard analyses. In cases where the establishment documents are unclear about the intended use, FSIS will sample the trimmings.

MT64 - Raw Ground Beef Components OTHER than Beef Manufacturing Trimmings that are Sampled

Raw ground beef components other than beef manufacturing trimmings eligible for FSIS sampling for *E. coli* O157:H7 and *Salmonella* under the MT64 program are intact or non-intact beef products intended for manufacturing into raw ground beef products. Components include raw beef esophagus (weasand) meat, head meat, cheek meat, hearts, beef from advanced meat recovery (AMR) systems, and low temperature rendered products such as lean finely textured beef (LFTB), partially defatted chopped beef (PDCB) and partially defatted beef fatty tissue (PDBFT) **that were produced from cattle slaughtered at the establishment.**

To determine the intended use of the products, review establishment records and HACCP documents. In cases where such documents are unclear about the intended use or consumer, or the establishment lacks control measures to ensure that the product is used as intended, handle the product as if it were for use in a ground beef product or other raw non-intact raw beef product.

When you receive a directed sampling request task for the MT4 sampling project code, you choose randomly among the products produced at the slaughter

establishment. Over time, all eligible products the establishment produces will be selected.

If the establishment commingles components with beef product processed at other establishments, you need to collect the sample before the establishment commingles the product.

Do not collect samples of components from production lots that are going to be further processed into **ready-to-eat products** at that establishment or another official establishment. If any of the components listed above such as heart meat, cheek meat or head meat are sent to a retail store, these products should be sampled because the official establishment no longer has control over the intended use.

Ammoniated Beef Products - Some establishments inject gaseous ammonia into low temperature rendered (LTR) beef products such as partially defatted chopped beef (PDCB), lean finely textured beef (LFTB), and product known as boneless lean beef tissue (BLBT)) to raise the pH of the product rapidly. Ammoniated beef products are typically intended as a component of raw ground beef and beef patty products. These products are produced from beef trimmings. The beef trim is warmed to partially melt and loosen the fat portion from the lean portion. The warming allows the connective tissue to be removed and also the edible fat portion can be separated from the lean beef using centrifugation. The edible fat portion can be further processed. The partially rendered beef trimmings are ground into a slurry. The sinew (tendon) and connective tissue are removed from the lean tissue in a subsequent step by forcing the slurry through a "desinewer." The lean beef slurry is then ammoniated with gaseous ammonia to rapidly raise the pH to produce the antimicrobial effect. The ammoniated lean beef portion is rapidly frozen on a drum freezer, broken into chips, and sprinkled with pelleted CO₂. Some processes then grind these chips and compress them into 60 lb. blocks using high hydrostatic pressure. The freezing and compressing steps typically provide an additional antimicrobial effect when combined with ammoniation. Scientific studies have demonstrated that raising the pH of the product can reduce *E. coli* O157:H7 to an undetectable level in beef manufacturing trimmings.

When you receive a sampling request task for the MT64 sampling project code in establishments that produce ammoniated (pH enhanced) beef products, you are to sample the ammoniated product after it passes the final antimicrobial treatment. Ammoniated beef products that are produced at non-slaughter establishments are also eligible for MT64 sampling.

MT65 - Bench Trim or Beef Manufacturing Trimmings that are Sampled from Cattle NOT Slaughtered on-site at the Establishment

The purpose of the MT65 project is to verify the further processor's food safety procedures for STEC, for example, purchase specifications, or antimicrobial interventions. Generally, the same types of beef products are sampled under the MT65 sampling program as under the MT60 sampling program. However, MT65 samples are from products derived from cattle **not slaughtered** at the establishment.

The intended use is key - to determine it, review establishment records and HACCP documents. In cases where the establishment documents are unclear about the product's intended use, the bench trim will be considered for use in raw ground beef products and other non-intact raw beef products.

In addition, unlike the MT60 sampling program, if the establishment commingles beef trimmings from cattle it slaughtered with bench trim derived from cattle slaughtered at another establishment, those commingled beef trimmings **are** subject to sampling under the MT65 sampling program.

Do not collect samples of bench trim from production lots that are going to be given a full lethality treatment, e.g., further processed into **ready-to-eat (cooked) products** at the establishment or at another federal establishment.

MT43 - Raw Ground Beef Products that are Sampled

Raw ground beef products are subject to FSIS sampling for *E. coli* O157:H7 and *Salmonella* under the MT43 program. Raw ground beef products are described in the standards of identity for ground and chopped beef (9 CFR 319.15(a)), hamburger (9 CFR 319.15(b)), or beef patties (9 CFR 319.15(c)). They include:

- ground or chopped beef or veal;
- hamburger;
- beef or veal patties;
- beef or veal patty mix; and
- similar ground beef or veal products made with added seasonings or ingredients.

Sampled products may **contain** components such as beef derived from AMR systems, LFTB, or PDCB.

When an establishment produces multiple ground beef products and you receive subsequent sample request tasks for project code MT43 in PHIS, unless a

specific product is requested, collect a sample from a different product than you submitted with the previous sampling task.

You **are** to collect samples from products that contain a mixture of ground beef and non-beef species (for example, beef and pork patty mix), **unless** the product is labeled in a manner to show that beef is not the predominant meat or poultry component. For example, “Beef Patty Mix, ground pork added” (ingredients: beef, water, pork, corn syrup and seasonings) would be subject to sampling because beef is the predominant species in the product. You are also to collect samples from products that contain seasonings.

Do not sample the ground beef product if the establishment only repacks intact packages and does not expose the product to the environment; for example, if the establishment removes product from bulk containers and breaks the bulk product it into consumer ready packages. Ground beef products intended to be further processed into **ready-to-eat products**, or products made with ground beef but subject to a different standard of identity than in §319.15(a)-(c), such as meatballs, meatloaf, beef sausage (§319.140), and fabricated steaks (§319.15(d)) **are not** subject to *E. coli* O157H:7 sampling.

Step 2: Notify Establishment Management

Establishment management must be notified before a sample of its raw beef product is taken. Inform the establishment that it is required to hold or maintain control of the sampled lot until negative results become available. Since the establishment must hold the lot, it needs sufficient time to make the necessary arrangements to do so. You need to give the establishment enough advance notice so the sampled lot may be held but not enough time for the establishment to alter the production process. Always identify the reason why you are taking the sample when you notify the establishment. Inform establishment management that it is responsible for supporting its basis for defining what product is represented by the sample.

You should discuss the notification and time frames with establishment management **prior** to any sample requests being received in order to have a notification protocol in place when a sample must be collected.

You need to be knowledgeable concerning the establishment’s production practices. Give establishment management 1 day’s notice before you collect a sample if that’s enough time for the establishment to hold the sampled lot, or less than 1 day’s notice if it does not cause a hardship to the establishment. However, after becoming familiar with the establishment’s process, you may

realize that 1 day's notice before collecting a sample is not adequate time for the establishment to hold all of the product represented by the sample. You may provide 2 day's notice, if necessary.

If the establishment requests more than 2 days' notice prior to collection of the sample, consider the establishment product and process flow. The District Office or the Policy Development Staff (PDS) should be contacted for guidance before allowing more than 2 days' notice.

Each time you collect samples tested for adulterants such as STECs, verify that the establishment is holding or controlling product. If an establishment does not hold or maintain control of product, Write an NR because the establishment shipped product before FSIS found that the product was not adulterated, and because the establishment did not complete pre-shipment review following availability of all relevant test results, as required in 9 CFR 417.5(c). Also notify the District Office.

Step 3: Collect the Sample

Follow the general sampling instructions outlined in this handout. Randomly select a lot, day, shift and time for routine sampling. Collect a sample using aseptic technique from one completed production lot after all of the establishment's antimicrobial interventions. Collect the sample from one type of trim or component. Select the sample within the PHIS sampling window.

The N60 Sampling Method

The N60 method is used for sampling both beef manufacturing trimmings (MT60) and bench trim (MT65).

Before sampling, be sure you have the proper supplies. A plastic caddy, sharp boning knife, hook, sterile gloves and sterile sampling bag are needed for the N60 sampling procedure. It is critical that the knife used for sampling be kept sharp and properly steeled for collecting samples. Also available from the FSIS Western laboratory are disposable sampling surfaces, sanitizing solution, cut resistant mesh gloves, sampling templates and sanitizable clips which can be used to clip the wire at the top of the sampling bag to either the top of the combo bin or the edge of the sampling caddy during collection. The Whirl-Pak® sampling bags have a gusseted bottom (flat bottom) which allows the bags to stand without a rack or stand to hold them up. This allows you some assurance that the bag will be anchored in place while samples are cut and that the sampling bag will remain standing while sample pieces are placed in the bag.

You are to sanitize the caddy, knife, and hook before collecting the samples by using the establishment's sanitizing solution according to label instructions. If the establishment uses hot water only, then use hot water to sanitize sampling equipment.

Use sterile gloves and handle all sanitized surfaces so that they do not become contaminated. To use the mesh glove in an aseptic manner when collecting samples, you place the sterile glove over the mesh glove.

If a specific production lot is composed of greater than 5 containers, randomly select 5 containers for sampling. If the specific production is composed of fewer than 5 containers, use the table below.

Number of Sample Pieces to Collect Per Container	
<i># of containers in each specific production</i>	<i># of sample pieces to select from each container</i>
5	12 pieces
4	15 pieces
3	20 pieces
2	30 pieces
1	60 pieces

Aseptically collect the appropriate number of pieces of beef trim. Use the sanitized hook to reposition and anchor a piece of meat at the top of the container. For larger pieces of meat, a curved boning knife and short boning hook may work better than the standard meat inspection hook and straight boning knife.

Cut off a slice of the surface that is approximately 3 inches long by 1 inch wide and 1/8 inch thick from each of the 60 pieces of meat. The priority is to collect samples from pieces of product taken from the original external surface of the beef carcass (this is the outside surface of the carcass when it is first deided). **You must make every effort to ensure that at least 60 thinly (approximately 1/8 inch thick) excised external surface tissue samples are included in the sample.** Using the sampling template to lightly score the surface in 2 parallel cuts approximately 1 inch apart and 3-4 inches long may facilitate obtaining the appropriately sized sample piece. The priority is to get the external surface of the carcass. Make sure that each sample slice contains some meat, that it isn't completely fat. Also, collect only one slice from each piece of trim.

For raw ground beef components, IPP are to use the Whirl-Pak® bag, but the fill line will not apply. When sample collection is completed, each bag will hold the equivalent of 325g of product. For beef manufacturing trimmings, each bag will hold 30 pieces. The laboratory will analyze the contents of one or two bags and hold a third bag as a reserve in case of a need to conduct additional analysis on positive samples. IPP are to use only the laboratory supplied Whirl-Pak® bags for submitting these samples. Do not use any other bag, for example a zip-top bag.

The 60 pieces that are 3 inches long by 1 inch wide and 1/8 inch thick should weigh approximately $\frac{3}{4}$ lb. (325g \pm 10%). Place a total of 30 pieces in each of the first 2 bags for a total of 60 pieces.

In addition, you are to collect available smaller pieces of meat from the same specific production lot and place this product in the third Whirl-Pak® sample bag. You do not need to cut or trim the pieces to any particular dimension or count the pieces. You can just grab smaller pieces. However, you need to collect pieces with as much external surface area as possible. Cut larger trim pieces so they fit in the bag. Leave at least 2 inches of space at the top of the bag to prevent leakage. The total weight of the 3 bags of samples should be approximately 2 pounds. Do not under- or over fill the bag.

Note: If an establishment produces both large pieces of trim and small pieces of trim, you are to sample only the product that can be sampled using the N60 sampling procedure.

Aseptic Grab Sampling

If the establishment only produces trim pieces that are too small to be sampled using the N60 sampling procedure, just collect three grab samples aseptically up to the fill line for each of the 3 Whirl-Pak® bags. If you are sampling larger components, such as hearts, you can collect one or more pieces to fill each of the 3 bags. Leave at least 2 inches of space at the top of each Whirl-Pak® bag to avoid overfill and leakage incidents. For component types that you can collect using a grab sample, such as AMR product or low temperature rendered products, you would collect 3 grab samples and fill up the fill lines of each of the 3 Whirl-Pak® bags.

Always place samples taken aseptically from bulk packaged raw ground beef components in sterile Whirl-Pak® bags provided by the laboratory, not ordinary zip-top bags.

Collecting Raw Ground Beef Products

You are to collect a 2 lb. sample of ground beef product from the current day's production in final packaged form (whenever possible). You are to put the product in its final packaging in the larger, non-sterile bag provided with the sampling supplies. Collect the appropriate number of packaged products so that the sample equals two pounds. For example, 2 1-pound packages may be included in the larger, non-sterile bag. If product in final packaging is not available, aseptically collect a 2 lb. sample using the grab sampling method, fill 3 Whirl-Pak® bags to the fill-line. When an establishment produces multiple raw ground beef products, the IIC should oversee sampling procedures to ensure that a different product within the requested product type is sampled each time a sample request form is received.

Video Training for STEC Sampling of Domestic Raw Beef Products

If you perform sampling of raw beef products, you may complete two additional optional training courses.

Voluntary Training Courses Concerning Raw Beef Sampling Procedures

FSIS has posted two voluntary training courses that show how to collect domestic and imported raw beef products for FSIS' shiga toxin-producing *Escherichia coli* (STEC) testing. The course on collecting domestic raw beef products targets inspection program personnel, and is available at https://www.youtube.com/watch?v=BIV_GpoTpUU&feature=youtu.be. The course takes approximately thirty minutes to complete. To request a copy of the training materials on DVD, please contact the Continuing Education and Distance Learning mailbox at CEDL@fsis.usda.gov. If you have problems accessing the course material, contact the Center for Learning at FSISAgLearn@fsis.usda.gov. Additional information concerning how to access and get credit for the voluntary training courses can be found in Attachment 6 of FSIS Directive 10,010.1, *Sampling Verification Activities for Shiga toxin-producing Escherichia coli (STEC) in Raw Beef Products*.

FSIS Directive 10,010.1: Raw Beef Sampling Eligibilities Training

A voluntary online course geared at inspectors is now available on InsideFSIS. The course describes what products are eligible for FSIS' STEC sampling programs in a fun and engaging way. The training takes approximately thirty minutes to complete. To take the course, log in to InsideFSIS at <http://inside.fsis.usda.gov>. Under "Employee Services," select "Training" and then select "Featured CFL Courses and Programs." The course title is "FSIS Directive 10,010.1 Raw Beef Sampling Eligibilities Training." For questions about the sampling eligibilities, contact the Risk, Innovations, and Management Staff

through [askFSIS](#) or by calling (800) 233-3935. For AgLearn issues, call the Help Desk at (800) 336-3747.

Sampling Frequencies

Maximum monthly sampling task frequencies for routine sampling programs vary by plant size and production volume, per Figure 1 in Directive 10,010.1. You must collect a sample whenever a sample request task is received and product is available during the collection window start and end dates.

Analysis for Salmonella of all Beef Products Sampled for Shiga Toxin-Producing Escherichia Coli (STEC)

Raw beef samples that are analyzed for STEC will also be analyzed for *Salmonella*. This analysis is used to gather baseline data to determine the prevalence of *Salmonella* in ground beef and trim for future sampling program policy use. IPP are to inform the establishment that all samples analyzed for STEC will also be analyzed for *Salmonella*. The establishment only has to hold and control lots until the results for STEC are received.

Collecting Supplier Information at the Time of Sample Collection

IPP are to record source material and supplier information **when they collect a sample** of ground beef product (MT43) or bench trim (MT65) or any follow-up sampling for these sampling programs (MT44, MT52, or MT53) to be submitted to the FSIS laboratory for *E. coli* O157:H7 testing. This will serve FSIS's goal to respond to FSIS positive results by identifying all affected product and all potential suppliers as quickly as possible to protect public health.

When ***the establishment produced the source materials in-house*** that were used in the production of the sampled lot, you are to obtain and record the following information.

- Establishment name and number,
- Lot numbers or slaughter dates,
- Production dates including slaughter production days if available,
- Name of the beef components used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, head or cheek meat) or any information that identifies the material, such as product labeling if used, and
- Approximate amount of the beef component produced in each lot (in lbs).

When the establishment uses **source materials from another domestic establishment (outside source)** to prepare the sampled lot, you are to obtain and record the following information.

- Establishment name and number that produced the source materials,
- Establishment phone number,
- Establishment point of contact (name, title, e-mail address, and fax number),
- Supplier lot numbers,
- Production dates,
- Name of the beef components used in the production of the sampled product, or any information from the label of the product that identifies the source material used, and
- Approximate amount of the beef component produced in each lot (in lbs.).

If the **source materials are imported from a foreign establishment**, you will need to gather additional information (country of origin, foreign establishment number, shipping mark, I-house, and bar-coding or other information to aid in identifying the product).

You document source material and supplier information in a **memorandum of interview (MOI)** in PHIS. Provide a copy of the MOI to establishment management. You also make a note of any information that the establishment is unable to provide in the MOI. If the sample is reported as presumptive positive, notify management of the presumptive positive as soon as possible.

Also, when collecting for STEC record the sample source as:

- Veal;
- Beef; or
- Mixed (beef and veal, or beef or veal and other species).

This information will be recorded in PHIS when completing the sampling task.

PHIS Hands-on Activities

Collection of Supplier Information

The situation: Robert Barclay, an IPP at Groveton, has collected a MT43 sample - "Routine Sampling for *E. coli* O157:H7 in Raw Ground Beef Patties" and must document the supplier information in an MOI.

Overview

In this hands-on learning, Barclay:

- Acquires the supplier data for the product that was sampled from the establishment
- Records his findings in an MOI
- Schedules a meeting with establishment management to confirm his findings
- Confirms his findings at the meeting and finalizes the MOI

Information needed for Hands-on

- Barclay has determined that Groveton does not have their own sampling program.
- Today's Lot 9225B was produced entirely from beef trimmings purchased from Open Beef

Barclay observed that beef trimmings for the raw ground beef patties were from 2 combo bins of a 5 combo bin shipment:

- Received from Open Beef
- Labeled "Beef Trimmings, 90/10, 2-9-2016"
- Net weight 2122 lb.
- A production lot number was stamped on the combo bins, "020912B".

1. Log in to PHIS as Robert Barclay
2. From the left Navigation Menu, click on Inspection Verification, then Select Establishment, and select Groveton Meats
3. Click on Memorandum of Interview in the Navigation Menu
4. On the MOI List, click the Add MOI link
5. On the Memorandum of Interview (MOI) page - the Status tab:

- a) Use today's date as the default date and the Meeting Date that you plan to meet with establishment management,
 - b) Select any planned meeting time,
 - c) Enter Supplier Information for the subject of the MOI, and
 - d) Select Jeff Irvine as the attendee.
6. On the Memorandum of Interview (MOI) page, go to the Issues tab.
- a) Enter the example Sample Form Number 111222333
 - b) Leave the reason for the MOI blank
 - c) Enter the following supplier information in the Comments field

Supplier Information

- Establishment: Open Beef, M38581
 - Supplier phone number: 707-845-2145
 - Supplier point of contact: Frank Lutz
 - Supplier production lot: 020912B
 - Production date: 2/9/2016 (assumed)
 - Beef components used: beef trimmings
 - Amount of the beef component produced/lot: 2,122 lbs.
 - 2 combo bins of a 5 combo bin shipment
 - Bill of lading # 15677
7. On the Issues tab
- a) Click the Save button, then click Cancel
- The MOI List page is presented
- b) Click the Print icon for the MOI
- The MOI will open in another window for review or printing
8. On the window showing the MOI, close the window showing the MOI by clicking the **small X** at the top

Meeting Information

Barclay meets with Groveton's management to share the MOI. He will return to PHIS to add the information provided by management during the meeting, in

order to have an official record. He shows a copy of the MOI to the establishment management in order to confirm accuracy, and then he finalizes the MOI.

9. From the left Navigation Menu, click on Inspection Verification, then Select Establishment, and select Groveton Meats
10. Click on Memorandum of Interview on the Navigation Menu
11. Find the MOI you created to capture the supplier information
12. Click the edit icon
13. On the Memorandum of Interview (MOI) page, go to the Issues tab:
14. Enter pertinent information provided by plant management during your meeting in the Comments field:

Plant management (Jeff Irvine) provided the following information:

- Confirmed supplier information, including that Open Beef was the sole supplier of the lot that was sampled for *E. coli* O157:H7
- Groveton is holding the production lot on-site
- Lot 9225B is the only lot of raw ground beef product that Groveton produced on (today)
- There was no rework used in this lot nor any rework saved from it and a complete cleanup was done before and after the sample was taken

Finalize MOI

15. Check the Finalize box
16. Click the Save button
17. On the MOI List page
 - a) Select the Print icon in order to create a record
 - b) Save the MOI as a PDF to your laptop's Desktop
 - Include the Sample ID number in the file name for future reference
 - c) Close the window showing the MOI using the small X at the top
 - d) Sign out of PHIS

Step 4: Packing and Mailing the Sample

On the day of sample collection, you will enter sample collection data and additional product info in PHIS, click “submit to lab” to submit the Sample Analysis Request Form electronically to the laboratory, and then you will print and sign the form and include it with the sample, in the sample shipment container. If the lab receives a sample with missing or incomplete paperwork, or if the sample is the wrong type of raw beef product, the lab **will** discard the sample. Also, if the lab receives an insufficient amount of product to perform the specified analyses, the sample is discarded (see Attachment 2 for discard reasons). Be sure the identification on the sample and the paperwork match, otherwise the lab will discard sample.

All samples received by the lab **without** a collection date are discarded.

The Sample Collection Data and Additional Information screens in PHIS for microbiological pathogen samples will have specific questions depending on the product requested. All requested data must be accurately recorded; otherwise the lab will discard the sample. For example, PHIS may ask for the date collected, the date sent to the lab, the product temperature, whether product was held by the establishment management, and whether the sample was collected in the final packaged form. There will be a question regarding with product is veal or beef. Other data requested may include the raw beef component sampled, the production volume, the shift, or other information needed for the type of sample submitted.

One or more individually identified samples may be submitted in a shipping container. Follow the instructions in FSIS Directive 7355.1, “Use of Sample Seals for Program Samples and Other Applications.” You may need to include additional cooling packages in the shipping container to keep the sample or samples cool during transportation. To submit multiple samples, you may request larger boxes from the laboratory identified by sending an e-mail message to their e-mail addresses on page 9 of this handout. If you include more than one sample in the shipping container, include one of the identifiers (bar code) for the other sample on the Container Seal, 7355-2A. This lets the lab know that there are multiple samples in the box. The labs will discard them if it is not clear which sample goes with which sample form.

Double-check and compare the address on the expanded billable stamp to make sure it is going to the lab indicated in PHIS and on the sample form. The lab will discard the sample if you mail it to the wrong lab.

The shipping containers you receive should have the top and bottom sealed by the lab with tamper-evident tape. You will **not** receive any tamper-evident tape to use. If the tape is cut or missing, **do not** open the container. Follow the instructions in FSIS Directive 7355.1 (seal it with the Container Seal, 7355-2A, and ship it back to the lab of origin for processing; complete the seal by writing “seal broken” in the “Form No.” blank).

Pack the sample in this order.

1. Absorbent pad
2. Gel pack
3. Cardboard separator
4. Sample with paperwork (all in a zip-top bag)
4. Foam plug
5. Close the shipper with seal (7355-2A – Container Seal)

To ensure the product is maintained at refrigeration temperature, place the sample in a pre-chilled shipping container with an absorbent pad and frozen gel pack, even if the sample was previously refrigerated or frozen. A piece of cardboard goes on top of the gel pack to separate it from the sample. Put a small bar code sticker from Form 7355-2 at the top center of the sample form and put the form in a plastic bag. Put another small bar code sticker on each of the bagged sample units. Put the sample and form into the larger zip-top bag and affix the Identification Label (7355-2B) to the larger bag. Note that the 7355-2B is a **label** rather than a seal and is simply stuck on the bag. There is no need to fold over and seal the bag with the label. The zip-top bag, containing the bagged sample and the paperwork, is put into the shipper. Filler material is **not allowed** in the shipping container. This means that no newspaper or paper towels should be put inside the shipping container to take up empty space. The foam plug must be pushed down as far as possible to keep the sample from being tumbled inside the shipper. Put any extra unused bar codes into the box so that the lab can account for them, or put them on the Container Seal where they won't cover any written or printed information. Alternatively, if you keep a record of the sample, you can affix the extra bar code to your record. Close up the box and seal it.

For sample integrity, a Container Seal (FSIS Form 7355-2A) must be put on the shipping container in such a way that it cannot be opened without disturbing the seal.

Raw beef product samples are mailed to the laboratory on the first available day the contract carrier picks up after collecting the sample. Samples should be shipped when collected, do not wait for the establishment to complete their pre-shipment review for the product sampled.

Double-check that the lab address in PHIS is the same as on the expanded billable stamp. If these are different, your sample will be discarded. If the lab listed is different from the one on the expanded billable stamp, e-mail the lab listed and request an expanded billable stamp from that lab. You should determine if you have a billable stamp for the correct lab when you **first** schedule the sample task, **not** when you are about to mail the sample.

Check the expiration date on the expanded billable stamp. Do not use it if it is expired.

On the expanded billable stamp, enter the establishment number, shipping date (day sample box picked up by carrier) and the establishment's phone number.

Example 1: You receive a sample request task for project code MT43. You read the information in the related directives. You note the sample collection window time frame in the establishment task list. You schedule the sample in PHIS and make sure you have the proper sampling supplies and billable stamp for the lab. On the appropriate date, you notify establishment management that you will be collecting a sample today and provide the reason for taking the sample.

You ask what products are being produced. The production manager tells you that today they are producing bulk raw ground beef in 20-lb bag; raw hamburger in 2-lb tray packs, and raw beef patty mix in 40-lb boxes. In the recent past, you had sent in samples of the beef patty mix and the bulk ground beef, which were negative for *E. coli* O157:H7. To ensure you are sampling the various products, this time you select the hamburger. You inform the production manager that you'll sample the hamburger.

At the time you go to collect the sample from the packaging line, you notify establishment management. A QC person accompanies you out to the line. You wash and sanitize your hands and then pick up a package. The QC person asks why you selected that package. You tell her it was random based on time.

You realize that you won't be able to mail the sample until tomorrow morning, so you refrigerate the sample. You put it in the retain cage in the cooler and secure it with a government lock. You collect the supplier information and document the information in a MOI. The following morning, you pack and send the sample to the FSIS lab listed on the sample request form.

Step 5: Results

Access Laboratory Information Management System (LIMS)-Direct to track your sample receipt and results. LIMS-Direct is a computer application that provides sample data electronically to FSIS program personnel. LIMS-Direct reports sample status and the results of the analyses..

Check LIMS-Direct each day after you submitted the sample to the FSIS laboratory. If the sample was discarded, notify the establishment immediately so it can release the product.

The first lab analysis is accomplished within two days of sample receipt. It is a screening test that identifies the possible presence of *E. coli* O157:H7 or one of the six non-O157 STEC. If the screening test is negative, *E. coli* O157:H7 is not present (or below detectable levels) in the sample tested. The negative results are posted in LIMS-Direct as “Acceptable”. FSIS resumes normal sampling at that establishment.

Every FSIS verification sample that the laboratory confirms **positive for *E. coli* O157:H7** goes through three stages of analysis. If the screening test is positive, the sample is potentially positive for *E. coli* O157:H7 and additional testing is necessary to confirm the result. The laboratory reports the sample result in LIMS-Direct as a “Potential Positive”. In the next stage, based on further analyses that reveal more evidence to suggest that *E. coli* O157:H7 may be present in the product, LIMS-Direct reports the sample result as “Presumptive Positive”. Upon further analysis and conclusive evidence that *E. coli* O157:H7 is present in the sample, the result is reported as “Confirmed Positive”. The confirmatory testing is usually accomplished within 3 to 4 days of the sample receipt at the FSIS laboratory, but can sometimes take longer.

Every FSIS verification sample that the laboratory confirms **positive for one or more non-O157 STEC serogroups** also goes through three stages of analysis. If the screening test is positive, the sample is potentially positive for one or more non-O157 STEC serogroups and additional testing is necessary to confirm the result. The laboratory reports the sample result in LIMS-Direct as a “Potential Positive”. In the next stage, based on further analyses that reveal more evidence to suggest that one or more non-O157 STEC serogroups may be present in the product, LIMS-Direct reports the sample result as “Presumptive Positive”. Upon further analysis and conclusive evidence that one or more non-O157 STEC serogroups is present in the sample, the result is reported in LIMS-Direct as “Confirmed Positive”. The O group that was found to be positive will also be reported, for example O26 or O111. The confirmatory testing usually takes 3 to 4

days after the sample receipt at the FSIS laboratory, but can sometimes take longer.

Presumptive positive and positive sample results are e-mailed to establishments that have an e-mail address in the PHIS establishment profile. Negative results are not e-mailed to the establishment. **Even if the establishment receives sample result notifications by e-mail, it is still your responsibility to notify the establishment when sample results are posted on LIMS-Direct.**

Note: Positive *Salmonella* results from raw ground beef samples submitted to the laboratory under project code MT43S will not have any immediate regulatory consequences. Therefore upon receiving negative *E. coli* O157:H7 results from the same sample (MT43) you are to notify the establishment that it may release any affected product on hold. If you receive the *Salmonella* results before the *E. coli* O157:H7 results, you should wait to notify the establishment until you receive the *E. coli* O157:H7 results.

Workshop I

1. When would a ground beef sample be sent to the lab for an *E. coli* O157:H7 directed sample?
 - a. the day before the “use by” date
 - b. just prior to packaging
 - c. as soon as the contract carrier is available after the sample is collected
 - d. as soon as the lot is assembled

2. Establishment management is notified that you are taking a sample
 - a. when you receive the analysis result (either from LIMS-Direct or the DO).
 - b. if the establishment has a good working relationship with FSIS.
 - c. enough in advance to allow the establishment to hold the product, but not soon enough to allow it to alter the process.
 - d. because of the Freedom of Information Act (FOIA).

Scenario

1. You received a directed sample request on your task list for a raw ground beef or veal sample under the MT43 project code. This is the first time you have received this type of sample request.

As a critical thinker, what do you do next?

The instructions tell you to randomly select and aseptically collect an unfrozen two pound sample prior to freezing. The establishment receives beef trimmings and chubs of ground beef. The chubs may be added to the beef trimmings and ground, or they may be shipped without any further processing. The ground beef and beef trimmings are ground into ground beef, ground beef patties with seasoning ingredients, raw beef and pork sausage, and cooked meatloaf. The establishment has one grinder and does a complete cleaning and sanitizing of the equipment prior to the start of operations each day.

What product could you sample for the *E. coli* O157:H7 under this project?

When would you notify establishment management that you will take a sample?

What should you do after you collect and submit the sample?

FSIS Actions after a Positive FSIS or another Federal or State Entity Sample Result

FSIS Directive 10,010.2, Verification Activities for Shiga Toxin-Producing *E. coli* (STEC) in Raw Beef Products, provides instructions on the actions to take following a positive sample result.

FSIS Presumptive Positive Sample Result

The lab notifies the DO using BITES (Biological Information Transfer E-mail System) prior to posting the information in LIMS-Direct if the sample is presumptive positive for *E. coli* O157:H7 or one or more non-O157 serogroups, if applicable. Because the laboratory confirms most “presumptive positives”, the contact person in the DO where the establishment is located alerts the establishment if the sample is “presumptive positive.” This ensures that the establishment receives that important message when you are not available. The DO contact will also inform the establishment if the results are confirmed positive. Even though the establishment may already know about the presumptive positive or confirmed positive result, you are still required to notify the establishment of the presumptive positive and confirmed positive result.

Confirmed Positive Sample Result

When an FSIS laboratory or another Federal (Agricultural Marketing Service-AMS) or State entity confirms a sample is positive for *E. coli* O157:H7 or a non-O157 serogroup the DO accesses the System Tracking *E. coli* O157:H7 – Positive Suppliers (STEPS), and opens a case file for the incident. The DO enters all the supplier information you gathered into STEPS. The DO is also responsible for determining whether any of the supplying establishments were also **originating supplying slaughter establishments** that produced the source materials that were used in the raw beef product that tested positive for *E. coli* O157:H7. Follow-up samples are collected from originating supplying slaughter establishments.

With respect to supplying establishments that **are not** originating supplying slaughter establishments, the DO is to inform the IIC to collect supplier information on the source materials that went into the lot represented by the positive sample and forward the information to the DO.

Enforcement Actions Based on FSIS and Establishment Test Results

Before you can determine whether to document the positive result as a noncompliance, you need to gather information. You need to determine if the

establishment has its own *E. coli* O157:H7 sampling program for its raw beef products or whether it tests for non-O157 STEC or virulence markers. If the raw beef product sample you submitted is positive for *E. coli* O157:H7 or one or more non-O157 STEC serogroups and the establishment tested the **same** product, check the establishment's test results to determine whether it also found the sampled product positive for *E. coli* O157:H7 or one or more non-O157 STEC serogroups.

If the establishment held the product or maintained control of the product pending its own test results, and FSIS **AND** the establishment found the product positive for *E. coli* O157:H7 or one or more non-O157 STEC serogroups, you **do not issue** a noncompliance record (NR). For example, if a sample of beef manufacturing trimmings tested positive for *E. coli* O26 and the establishment tested a sample from the same lot and found it positive for *E. coli* O157:H7 you would not issue a noncompliance record because they found the product positive for a Shiga-toxin producing *Escherichia coli* (STEC) organism. Even if the type of STEC positive did not match, you would still not issue an NR.

If the establishment has a documented procedure for diverting all product lots that are sampled by FSIS, you would issue an NR, unless the establishment also tested the product and found a positive. Verify that the product is diverted per the written program. The establishment must take corrective action per 9 CFR 417.3. If the establishment doesn't take CA, then issue an NR.

Issue an NR when FSIS finds product positive for *E. coli* O157:H7, but the establishment does not. Use a directed HACCP Verification task for the appropriate processing category, and cite §417.4(a) and §301.2 as the relevant regulations. Verify that the establishment has held on-site or maintained control of the affected product. When issuing the NR, review documentation to determine whether there have been previous NRs for positive product sampling, and if so consider whether it is appropriate to associate the NRs.

In addition, if the establishment has its own testing program, review its records to determine if the establishment has found multiple *E. coli* O157:H7 positive results which would be evidence of a systemic problem. Verify the implementation of the Sanitation SOP by following the instructions in FSIS Directive 5000.1 and 5000.4. Verify sanitary dressing procedures, if the positive result is from beef manufacturing trimming or other components produced at a slaughter establishment. If the establishment delays disposition of the positive product, you are to work with your FLS to determine how to work with the establishment to ensure timely disposal of the product.

Establishment management must account for all affected products by identifying them and their location. Establishments are expected to ship only wholesome unadulterated product. The establishment is responsible for determining what product it holds and what it determines to be affected product. (FSIS Directive 8080.1 contains more information related to affected product.) If the establishment does not control its product, then take a regulatory control action (retain product if it is available or take a withholding action per §500.3(a) (1) if the establishment shipped the adulterated product into commerce). If any affected product has left the establishment and it is no longer under the establishment's control, notify the DO immediately. A recall may be recommended.

Continuing with that HACCP Verification task, determine whether or not the establishment implements corrective actions that meet the requirements described in §417.3. The establishment must take **corrective actions** that meet one of the following requirements.

- 417.3(a) if *E. coli* O157:H7 or STEC is addressed in the HACCP plan, or
- 417.3(b) if *E. coli* O157:H7 or STEC is not addressed in the HACCP plan, or if it is addressed in prerequisite programs, or
- 417.3(b) and 416.15 if *E. coli* O157:H7 or STEC is addressed in the Sanitation SOP.

The establishment may need to conduct a reassessment of its HACCP plan or reevaluate its Sanitation SOP or prerequisite programs to meet these requirements. In addition, the establishment should reassess (§417.4(a) (3)) because something in the process has changed. Issue an NR if the establishment fails to take the appropriate corrective actions.

In addition, you will conduct follow-up sampling, per instructions later in this module. You will verify that products that test positive for STEC receive appropriate disposition. Positive product may be treated with a lethality treatment to destroy the pathogen (cooking), rendered, or disposed of in a landfill.

If product disposition is to occur off-site, verify that the establishment maintains appropriate control of the product as explained in the next section.

Off-Site Disposition of *E. coli* O157:H7 or non-O157 Positive Product

Raw beef products confirmed positive for *E. coli* O157:H7 or a non-O157 serogroup may be moved off-site for proper disposition, under appropriate controls. Product may be transferred to another official establishment for further processing to destroy the pathogen. Establishments may opt to dispose of the

product through rendering or disposal in a landfill. Establishments may also divert product that is presumptive positive, rather than wait for a confirmation. Presumptive positive product must be controlled just like confirmed positive product. Establishments may use their own controls (company seals) or move the product under FSIS control (using USDA seals or FSIS Form 7350-1, "Request and Notice of Shipment of MPI Sealed Meat/Poultry"). When the product is destined for a landfill or rendering operation, it moves under company controls, because FSIS representatives are not at those locations to remove USDA seals or follow up with FSIS Form 7350-1.

When the establishment moves presumptive positive or positive product off-site for disposition, verify the establishment that produced the positive product maintains appropriate control of the product at **all times**, including while it is in transit to the off-site location where the product will either be processed to destroy pathogens before entering commerce or be disposed of so it will not be used for human consumption.

When you perform a directed follow up HACCP Verification task verify that the establishment:

- Maintained records identifying the official establishment, renderer, or landfill operation that received positive product;
- Maintained control of product that was destined for a landfill operation or renderer while the product was in transit (through company seals);

Note: If an establishment ships adulterated product to a renderer or landfill operation, you are to verify the establishment denatures the product before the product leaves the establishment (9 CFR 314.3).

- Maintained control of product that was destined for an official establishment while the product was in transit (through company seals) or ensured that such product moved under FSIS control (under USDA seal or accompanied by FSIS Form 7350-1);

Note: An instructional "For Cooking Only" statement on the container label is not a sufficient control.

- Maintained records showing that every lot of product implicated by the positive test result received appropriate disposition, including documentation showing proper disposal of the product from the official establishment, renderer, or landfill operation where disposition occurred; and

Note: Records of receipt at an official establishment, landfill operation, or renderer **are not** adequate to show that the product received appropriate disposition. Documentation (a record) from the official establishment, landfill operation, or renderer must show that the positive product was further processed to destroy *E. coli* O157:H7 or the specific product was destroyed. For example, a record of receipt and control until the product receives a lethality treatment. The record should include information necessary to identify the product, the number of pounds of raw beef product received and the number of pounds rendered or destroyed.

- Completed pre-shipment review for the positive product only after it has received the records described above for that particular product.

You cannot complete the HACCP Verification Task for the specific production until the establishment completes the corrective action and documentation requirements (417.3(a) or 417.3(b) and 416.15), which includes receiving documentation from the official establishment or landfill operation or renderer that demonstrates proper disposition/disposal of every lot implicated by the positive result and conducts pre-shipment review of the corrective actions.

Note: If the product is shipped to another official establishment for disposition (for example, cooking), IPP at that establishment are to verify that the receiving establishment adequately addresses the pathogen in the product as part of their ongoing verification duties.

Issue an NR if you find noncompliance while verifying the establishment's off-site product disposition corrective actions. Document the noncompliance under the appropriate task, depending on where STECs are addressed in the establishment's food safety system.

Verification Activities at an Establishment Receiving *E. coli* O157:H7 or non-O157 Positive Product

If you are the inspection program employee at the establishment that receives raw ground beef products, beef manufacturing trimmings, or other raw ground beef components, or raw beef patty components that tested positive for *E. coli* O157:H7, you have certain verification functions to perform to ensure the establishment adequately addresses the pathogen in the product.

When you perform a HACCP Verification task for such products, verify that the establishment:

- documents receipt of presumptive or confirmed positive product (as per §417.5),
- maintains control of the product, and
- addresses the receipt *E. coli* O157:H7 in its hazard analysis, flow chart, and HACCP plan (which includes an adequate lethality treatment to destroy the pathogen).

You are not required to be present at the establishment to verify the disposition of the raw beef product that is positive or presumptive positive for *E. coli* O157:H7 or one of the six non-O157 serogroups. You can verify that the product received proper disposition through records review.

Note: You are to verify that the establishment has supporting documentation validating the effectiveness of the lethality treatment during the Hazard Analysis Verification task.

Note: FSIS does not require establishments to re-test product for *E. coli* O157:H7 after the establishment subjects the product to a lethality treatment adequate to destroy the pathogen.

Document all noncompliance as per PHIS FSIS Directive 5000.1.

FSIS Verification Activities at Supplying Establishments when a Raw Beef Product at an Official Establishment or Retail Facility Tests Positive for E. coli O157:H7 or a non-O157 serogroup

When raw beef products are confirmed positive, FSIS will conduct verification activities at supplier establishments, including the originating supplying slaughter establishment that produced the source materials that were used to produce the positive product. The DO will contact the IIC at **each** of the supplying establishments, including the originating supplying slaughter establishments. If you are at the **supplying establishment**, remind the establishment that the notification is to ensure that the supplier knows that it **could be** the source of positive product. The IIC at the supplying establishment will ensure that a HACCP Verification Task is performed to verify that the supplier met all the HACCP regulatory requirements (monitoring, verification, recordkeeping, and corrective actions) at all CCPs in the HACCP plan for source material production lots sent to the establishment or retail facility where the positive was found. If the

establishment has its own *E. coli* O157:H7 sampling program for its raw beef products, IPP are to review establishment records to determine if it has found multiple positive results which would indicate there is a systemic problem. IPP are to verify the establishment's control of its sanitary dressing procedures during the beef slaughter Sanitary Dressing task per FSIS Directive 6410.1. In addition, perform a Hazard Analysis Verification (HAV) task to review the HACCP system.

Multiple Follow-Up Sampling After an E. coli O157:H7 or non-O157 Positive Sample Result

Each time that an FSIS routine sample or another Federal or State entity's sample of raw ground beef product, ammoniated beef product, beef manufacturing trimmings, bench trim, or ground beef or raw beef patty components tests positive for *E. coli* O157:H7 or one or more non-O157 STEC serogroups, IPP will receive a directed sample task for 16 follow-up samples to sample product from the establishment that produced the positive raw beef product. IPP will also receive a directed sample task for 16 follow-up samples when FSIS follow-up samples of beef trimmings or other raw beef patty components or ground beef test positive for *E. coli* O157:H7 **OR** when an originating slaughter establishment is the **sole supplier** or a **repeat** supplier of the source materials implicated in positive sample result. IPP will automatically receive sample requests through PHIS to sample product from the establishment that produced the positive raw beef product. In addition, IPP will automatically receive sample requests as a result of a positive follow-up test of raw ground products. All follow-up sampling at originating slaughter establishments is generated by PHIS and the Policy Analysis Staff (PAS) as outlined in the next section.

For low volume establishments, (establishments that produce less than 1000 pounds per day of the product to be sampled), **8** samples need to be collected instead of 16 samples.

The type of sample requested will be based on the type of raw beef product implicated in the positive test result. The sampling project code will identify the type of raw beef product to sample.

- MT44 Follow-up sampling of raw ground beef product in response to a MT43 or Agricultural Marketing Service (AMS) positive result in raw
- MT52 Follow-up sampling at suppliers of beef manufacturing trimmings or other components from originating slaughter suppliers, in response to a MT43, MT65, or AMS ground beef positive result

- MT53 Follow-up sampling of trim or other components at the establishment that produced product in response to a MT60, MT65, MT64, or AMS trim testing positive
- MT44T Follow-up sampling of raw ground beef, trim, or other component outside of projects MT44, MT53, and MT52 collected by IPP at Federally inspected establishment

Sampling from production lots produced after the positive result starts as soon as possible following receipt of the follow-up sample requests. You **DO NOT** wait for the establishment to complete the corrective actions taken in response to the positive result before conducting follow-up sampling.

If the establishment is not currently producing the type of raw ground beef component requested, you are to collect a sample of another component that is available. You are to sample beef manufacturing trimmings if the establishment is producing them. If the establishment is also not producing beef manufacturing trimmings, then you are to collect a sample of another type of raw ground beef component.

As soon as the establishment resumes production of the product(s) to be sampled, start your sample collection at the following daily and weekly frequencies. Collecting follow-up samples in a timely manner is of vital importance.

- Sample a maximum of 2 follow-up samples per shift per day, from different lots.
- At a minimum collect 3 samples per week.

You may submit more than one sample per shipping container if each sample is individually identified and the shipping container is large enough to hold more than one sample. Send the sample to the laboratory on the first available day the contract carrier picks up after collecting the sample.

While you are collecting follow-up samples for STEC testing, you may receive a **routine verification sample request form** for a raw beef product to be tested for *E. coli* O157:H7 and potentially non-O157 (for beef manufacturing trimmings). In this situation, continue to collect follow-up samples and make **follow-up sampling the priority**, rather than routine sampling. If your workload and the establishment's production practices allow it, collect the sample for routine testing within the allotted collection window. **Do not** collect a follow-up sample and a routine verification sample from the same product lot. If it is not possible for you to collect the routine sample, you should cancel the sample task and in

the justification, state that you did not collect the routine sample because of follow-up sampling.

While you are collecting follow-up samples for *E. coli* O157:H7 and potentially non-O157 testing under one sampling project code, you may receive follow-up sample request forms for another project code or the same (repetitive) follow-up sampling project code. For example, you may be in the process of collecting the 16 follow-up samples under project code MT52 when the 3rd sample of this set tests positive. As a result of this positive sample result, you will receive 16 follow-up samples for project code MT53. You are to collect the rest of the 16 follow-up samples from the MT52 project code as well as the 16 follow-up samples for the MT53 project code.

FSIS will continue to collect follow-up samples after a positive follow-up sample result until the FSIS laboratory finds no positive sample results in 16 or 8 **consecutive** follow-up samples. For example, if you receive forms to collect 16 follow-up samples under the MT53 project code, and the 3rd sample of this set tests positive, you will then receive 3 more follow-up sampling forms for MT53 sampling program. As a result of the positive sample result, you would collect the remaining 13 follow-up samples and the 3 new follow-up sampling forms for a total of 16 follow-up samples.

Follow-up Sampling at Supplying Establishments

FSIS has implemented a follow-up sample testing protocol for establishments that supply raw beef products to establishments that have had product test positive for *E. coli* O157:H7.

PHIS generates follow-up sampling tasks at supplier establishments. PHIS will send **16** follow-up sample request tasks if the originating slaughter establishment was the only supplier, or if an originating slaughter establishment is a repeat supplier for **each** source material used in the positive raw beef product. However, when a supplier is not the sole supplier or a repeat supplier, PHIS requests a **single** follow-up sample from the supplier for **each** source material used in the positive raw beef product.

The DO informs IPP of which type source materials the establishment supplied to the beef boning, cut-up, or grinder facility, so that IPP can sample that raw beef source material from the establishment's current production. If the originating supplying slaughter establishments produced more than one source material used by the boning, cut-up or grinding establishment, PHIS will generate sample request tasks, for each type of source material.

In combination slaughter/processing establishments, if FSIS or another Federal or State entity finds a raw ground beef product positive, and the establishment produced the source materials used to produce raw ground beef product that tested positive, PHIS generates MT53 sampling program request tasks. IPP are to collect either 8 or 16 samples, based on establishment production volume, of the type of source materials used in the positive raw ground beef product. IPP **are not** to collect follow-up samples of the ground beef product.

If ammoniated low-temperature-rendered (LTR) product was used as a component in raw ground beef products that tested positive for *E. coli* O157:H7, PHIS generates follow-up sample request tasks. IPP are to collect a sample of ammoniated beef trim at the establishment that produced the LTR product, even if that establishment is not an originating supplying slaughter establishment.

If a sample collected under follow-up sampling program tests positive, PHIS generates multiple follow-up sample requests.

Follow the sample collection instructions previously covered in this handout.

DO and EIAO Responses to Positive Results

Positive pathogen results will trigger a Public Health Risk Evaluation, PHRE, and as a result, the District Office (DO) may schedule a Food Safety Assessment (FSA). The follow-up sampling results will provide objective data that an EIAO will use in formulating an Agency position when conducting the FSA. In addition, the DO may schedule an EIAO to conduct an FSA at establishments identified as sole suppliers of positive *E. coli* O157:H7 product.

The DO and EIAOs will consider the results of follow-up sampling and take the appropriate enforcement actions (e.g., issue an NOIE, withhold or suspend inspection, reinstate a suspension), if warranted.

Establishment-Generated Sampling

Some establishments have their own sampling and testing programs for *E. coli* O157:H7, non-O157 STEC or virulence markers. Establishments are not **required** to sample and test their raw beef products or raw materials for *E. coli* O157:H7 or non-O157 STEC or virulence markers. What establishments are required to do is to conduct a hazard analysis and support the decisions they

make in their hazard analysis. Sampling and testing is one way to support decision-making.

Establishments may address their sampling programs in the HACCP system, in either the HACCP plan, Sanitation SOP, or in a prerequisite or other supporting program. Even if these programs are not addressed in the HACCP system, establishments are still required to share records and analyses results with FSIS.

No establishment that produces raw ground beef products or beef manufacturing trimmings and raw ground beef and beef patty components **intended to be used in non-intact product** is exempt from FSIS verification testing for *E. coli* O157:H7, even when the establishment has its own robust testing program for *E. coli* O157:H7, non-O157 STEC or virulence markers.

Pre-shipment Review - FSIS has taken the consistent position that establishments can conduct pre-shipment review when the product is at locations other than at the producing establishment provided that the product does not leave the control of the producing establishment. Some establishments analyze samples for STEC while they are moving the product, but the product is still under the establishment's control

Review of Establishment Data - Based on the regulatory requirements of 9 CFR 417.2(a)(1)(2) and 9 CFR 417.5(a)(1), FSIS believes that the results of any testing that the establishment performs that may have an impact on the establishment's hazard analysis are subject to FSIS review and must be available to IPP upon request, including records from prerequisite programs. FSIS Directive 5000.2 states that, **on at least a weekly basis**, you must review the results of any testing and of any monitoring activities the establishment performed that may have an impact on the hazard analysis. There is a task in PHIS, "Review of Establishment Data" to document the performance of this review. Based on review of establishment records, if you have concerns about the design of testing, monitoring, or verification activities outside of a HACCP plan, or concerns about results from such activities, procedures, or prerequisite programs, contact the Policy Development Staff (PDS) or raise the concern through supervisory channels. When records show that the establishment tests beef trim and raw ground beef components for *E. coli* O157:H7, but **never** finds any positives, you are to contact the DO. In addition, when establishment testing records show **multiple** positive results for *E. coli* O157:H7, non-O157 or virulence markers that may be evidence of a systemic problem, you are to contact the DO. It may be determined that an EIAO needs to conduct a food safety assessment to assess such factors as what the test results reveal about food safety and whether the design of testing, procedures, or prerequisite

programs are adequately supported by the decisions made in the hazard analysis.

If the Establishment Rejects Product From Suppliers - An establishment may sample raw beef products for *E. coli* O157:H7, non-O157 STEC or virulence markers when they are received and hold the production lot pending the sample result. If the product is presumptive positive or positive for *E. coli* O157:H7 or non-O157, the establishment considers the product to be adulterated, does not accept the production lot, and returns the lot to the supplying establishment using FSIS Form 8140-1, "Notice of Receipt of Adulterated or Misbranded Product" under appropriate controls (e.g., company seals or FSIS seals). After the establishment notifies you that it has rejected the production lot, collect the supplier information. You need to notify the DO (9 CFR 320.7) and include the supplier information in your e-mail. The DO is to notify the IIC at the supplying establishment that rejected product is being returned and have IPP at the establishment conduct a HACCP Verification task on the affected lot of product.

Note: The Agency recognizes that it is probable that, despite the ongoing processing interventions for controlling *E. coli* O157:H7 and non-O157 STEC, some establishment samples of beef manufacturing trimmings and raw ground beef and beef patty components may test positive for *E. coli* O157:H7 or one or more of the six non-O157 STEC serogroups tested for by FSIS. These positives may be random events caused by normal process variation, or may have an identifiable, assignable cause that can be acted upon as part of corrective actions. Establishment verification testing should occur at a frequency to help determine the difference between acceptable process variation and assignable cause variation in the testing results associated with beef manufacturing trimmings and raw ground beef and beef patty components. Through this statistical analysis, the establishment will be able to justify whether corrective actions to address an assignable cause are appropriate and sensible.

If the Establishment Performs Only Screening Tests - If review of the establishment's *E. coli* O157:H7 and/or non-O157 sampling program reveals it is only performing screening tests and not further analyzing "potential positive" test results to determine whether *E. coli* O157:H7 or non-O157 is isolated from the product, e.g., presumptive positive or confirmed positive, you are to verify that the establishment appropriately addresses the product as if the product is positive for *E. coli* O157:H7 or non-O157. The establishment cannot perform a second screening test for *E. coli* O157:H7 or non-O157 on the product and find it negative. Performing additional screening tests does not negate the original positive screening test. A screening test is not a conclusive (specific) test for the pathogen.

If the establishment has a positive result from its own sampling program -

The establishment is not obligated to notify FSIS when it receives a presumptive positive or a positive sample result, but it **must take corrective actions** that meet the requirements of §417.3 **each time** a presumptive positive or a positive result is obtained. The establishment must also maintain appropriate control for any product that is presumptive positive or confirmed positive for *E. coli* O157:H7 or one of the six non-O157 STEC serogroups that is shipped to another establishment, or to a landfill or renderer for appropriate disposition.

FSIS Actions - When you are aware that there was a presumptive positive or positive result in establishment testing, you must:

- Conduct a HACCP Verification Task to verify the establishment's corrective actions (§417.3(a) or (b)), and
- Issue an NR **only** if the establishment fails to implement the corrective actions that meet the requirements of §417.3(a) or (b).

Note: *The HACCP Verification Task cannot be completed until pre-shipment review is completed, which includes the establishment's review of disposition documentation.*

Example 2

An establishment has its own testing program for *E. coli* O157:H7 for its raw hamburger patties. The establishment has not included it as a verification activity in its HACCP plan. In the last test, the result was positive. The establishment always holds product pending results. The establishment does not need to inform you of its positive result, but the establishment must implement corrective actions that meet the requirements of 9 CFR 417.3(b). You must verify that the establishment took the necessary corrective actions to meet these requirements, by performing a HACCP verification task. You should become aware of the positive from your weekly review of the establishment's sampling results, or from reviewing corrective action records, or observing corrective actions the establishment takes.

Example 3

An establishment has its own testing program for *E. coli* O157:H7 in its beef trim. The testing is part of the verification of the overall HACCP plan. The establishment analyzes the samples while the product is in transit, but still under the establishment's control (**not** in commerce). When a negative result is

received, the establishment completes the pre-shipment review, and product is released into commerce.

The last test result was positive. The establishment must implement corrective actions that meet all four requirements of 9 CFR 417.3(a).

Whether the establishment brings the product back to the establishment for disposition, diverts it for further processing at another official establishment, or sends it to a landfill or renderer, the establishment must demonstrate control of the adulterated product until that product receives proper disposition. The establishment must receive documents proving proper disposition. Only **after** proper disposition of the product is documented should the establishment complete the pre-shipment review for that specific production.

Example 4

The establishment has a finished product sampling program as part of its verification of the HACCP plan for raw ground beef product. Its last sample was presumptive positive.

The establishment diverted the product to cooking at its own in-plant cooking operation. It identified all affected product and cooked it separately from its other products. The company used a HACCP plan that had been designed specifically for product known to contain *E. coli* O157:H7 and which contains a CCP for lethality that was validated to eliminate *E. coli* O157:H7. Records demonstrating the positive product received proper disposition are available.

The establishment identified the source of the presumptive positive *E. coli* O157:H7 contamination as coming from a new supplier. Establishment management required the supplier to demonstrate that validated antimicrobial interventions are implemented in its process, sample and test its product for *E. coli* O157:H7 and provide a Certificate of Analysis (COA) with each shipment before purchasing any other products from that supplier. The establishment includes this certification as a HACCP verification.

Summary

Currently, several STEC serogroups – *E. coli* O157:H7 and six non-O157 STEC (O26, O111, O121, O45, O145, O103) are a public health concern associated with raw beef products. Therefore, FSIS is analyzing beef manufacturing trimmings, bench trim, other raw ground beef components and ground beef for *E. coli* O157:H7. FSIS is also currently analyzing beef manufacturing trimmings for six non-O157 STEC in addition to *E. coli* O157:H7.

If you are assigned to a beef establishment you may perform sampling for food safety concerns.

When an FSIS sample for a raw beef product is confirmed positive for *E. coli* O157:H7 or one or more of the six non-O157 STEC, and the establishment has not found the same product to be positive, issue an NR for HACCP noncompliance, verify the establishment's corrective actions, check appropriate decision-making documents, assist as needed in any recall, and conduct a HACCP Verification task on the specific production that tested positive. You cannot complete the task until the establishment has taken corrective actions and the product has received proper disposition (including completing a pre-shipment review). If the establishment maintained control of the product and sampled it, and both the establishment and FSIS samples were found positive for *E. coli* O157:H7 or a non-O157 STEC serogroups, you are NOT to issue a Noncompliance Record. You must verify that the establishment's corrective actions meet the requirements in §417.3.

If you find regulatory noncompliance, e.g., the establishment fails to take corrective action in accordance with §417.3, while performing the HACCP Verification Task, document it on an NR (as per FSIS Directive 5000.1). If you find that the establishment moved positive product without the necessary controls, or if you find that the establishment does not have records documenting proper disposition of the positive product moved off-site, contact your DO through supervisory channels.

As new technologies and methods of producing products are developed, and as new pathogens emerge that affect meat and poultry food safety, FSIS will adjust its efforts to continue being a public health agency. New or different microorganisms may be added to the list of those for which the Agency currently tests. It will continue to be the responsibility of the in-plant inspection force to verify that establishments meet their food safety obligations.

Scenarios

1. The establishment where you are assigned slaughters and fabricates beef. It samples its own beef trimmings as a prerequisite program. On Thursday afternoon, as part of the Review Establishment Data task, you decide to review these records. You go to the office where the records for the prerequisite program are kept and review the sampling results. You notice that on Monday morning, the beef trim tested from the previous Wednesday was confirmed positive for *E. coli* O157:H7. What are your responsibilities in this scenario?

2. Last week, you submitted a sample of the establishment's raw ground beef patties to the FSIS lab. Three days ago you notified the establishment that the sample was presumptive positive. Today, when you arrived at the establishment, the establishment manager told you that he'd been informed by the District Office that the sample was confirmed positive. What are your responsibilities in this scenario?

PHIS Hands-on Activities

Managing Workload

Objective:

- Use task calendar functions to manage your workload.
- Review tasks by priority on the task calendar.
- Reschedule, remove or cancel tasks based on priorities.
- Use calendar functions to view another inspector's work, reschedule tasks when covering for another inspector.

Scenario:

- As a result of a positive *E. coli* O157:H7 finding at Groveton Meats, Robert Barclay will schedule follow-up sampling tasks.
- Due to the time needed to do these tasks, Robert Barclay will review his schedule and reschedule lower priority tasks.
- Since Open Beef was identified as the sole supplier to Groveton Meats, IIC Phyllis Isaacs directs Robert Allen and Jeb Morwork to re-arrange tasks at Open Beef based on priority.
- Jeb and Robert will schedule sampling tasks and other directed tasks associated with the positive finding.

Exercise #1 Groveton

Because of their low priority and the time needed for the *E. coli* O157:H7 positive result, Robert Barclay reschedules tasks as follows. In addition, he will schedule directed tasks.

Robert Barclay at Groveton Task Name	Action
General Labeling	Remove from schedule
Food Defense - Water Systems	Remove from schedule
Labeling-Net Weight	Re-schedule for any date next week
Pre-Op SSOP Record Review	Add a directed task today
Operational SSOP Record Review	Add a directed task today
MT44 Sample Request	Add two tasks for today

1. Log in to PHIS and Select User Robert Barclay.
2. Select Task Calendar from the navigation menu.
3. From the Task Calendar, scroll to the calendar section. Filter the calendar by Inspector **Robert Barclay** and the establishment **Groveton Meats**.
4. View Robert Barclay's planned tasks.
5. Right-click on Barclay's General Labeling task and click **Remove**.
6. Right-click on Barclay's Food Defense - Water Systems task and click **Remove**.
7. Right-click on Barclay's Labeling-Net Weight task and click **Edit**. Change the scheduled date to **any date next week**.
8. Scroll up to the Task List section.
9. Find the task **Pre-Op SSOP Record Review** in the task list for February. Click the **Add** link in the **Directed** column. Add 1 task for today and use **Response to Alert Notification** for the reason.
10. Find the task **Operational SSOP Record Review** in the task list for February. Click the Add link in the Directed column. Add 1 task for today and use Response to Alert Notification for the reason.
11. Find the task **MT44 Sample Request** in the task list for February, and then click the "Add" button in the assign column. Next use the calendar icons to set the "Collection Date" and Parcel Pick Up Date" for today and click "Save". Add two sample requests today.
12. Scroll down to the calendar view and ensure that the tasks have been added to the calendar.
13. Sign Out of PHIS.

Exercise #2a Robert Allen at Open Beef

Robert Allen is asked to shuffle tasks based on priority. Because Open Beef was the sole supplier and originating slaughter establishment for Groveton's lot which had the positive result, Allen has a list of follow-up tasks to perform, including sampling.

Robert Allen at Open Beef Task Name	Action
MT52 Sample Request	Schedule 2 sample tasks today
Pre-Op SSOP Record Review	Schedule a directed task today
Operational SSOP Record Review	Schedule the routine task as directed for the next working day
Storage Areas	Remove
General Labeling	Remove
MSS, PDBFT, PDPFT, PDCB, PDCP, AMRS	Remove
MT60 – Routine Testing of Domestic Raw Beef Manufacturing Trimmings	Reschedule for 2/24
Pre-Op SSOP Review and Observation	No change

1. Log in to PHIS and Select User **Robert Allen**.
2. Select Task Calendar from the navigation menu.
3. Scroll to the task list. Filter by Establishment = Open Beef
4. Filter the type of task by Lab Sampling and find the task MT52 Sample Request in the task list for February, then click the “Add” button in the Assign column. Next use the calendar icons to set the “Collection Date” and “Parcel Pick Up Date” for today and click “Save”. Schedule two samples for today.
5. Find the task **Pre-Op SSOP Record Review** in the Domestic task list for February. Click the Add link in the Directed column. Add 1 task for today and use Response to Alert Notification for the reason.
6. Find the task **Operational SSOP Record Review** in the task list for February. Click the Add link in the Directed column. Add 1 task for **the next working (active) day on the schedule** and use Response to Alert Notification for the reason.
7. Scroll to the calendar view. Filter the calendar by Inspector Robert Allen and the establishment Open Beef. Ensure that the two sampling tasks and the two sanitation record review tasks have been added to the calendar on the correct dates.
8. View Robert’s planned tasks.

9. **Remove** the following tasks:

- a) Food Defense - Storage Areas
- b) General Labeling
- c) MSS, PDBFT, PDPFT, PDCB, PDCP, AMRS

10. To **reschedule the routine sampling task, right click on MT60** and select Cancel/Reschedule. From the Lab Sample Cancel or Reschedule screen, select **Reschedule this task**. Select 2/24 for the Collection and Pickup Dates and click **Save**.

11. Sign out of PHIS.

Exercise #2b Jeb Morwork at Open Beef

Jeb Morwork is another CSI assigned to Open Beef. He helps Robert Allen by making more room on Robert's schedule, taking some of the necessary tasks, and reassigning some of Robert Allen's tasks to himself as follows:

Jeb Morwork at Open Beef Task Name	Action
Directed Slaughter HACCP	Schedule the directed task for today
Beef Sanitary Dressing	Schedule the routine task as directed for today
Livestock Humane Handling	Schedule routine task for today
Livestock Zero Tolerance Verification	Re-assign from Robert Allen to himself

1. Sign into PHIS and Select User **Jeb Morwork**.
2. Select **Task Calendar** from the navigation menu.
3. Scroll to the Task List.
4. Find the **Directed Slaughter HACCP task** with a February date. Click the Add link in the column. Add 1 task for **today** and use **Response to Alert Notification** for the reason.
5. Find the task **Beef Sanitary Dressing** in the task list for February. Click the Add link in the Directed column. Add 1 task for **today** and use **Response to Alert Notification** for the reason.

6. Find the **Livestock Humane Handling** task for **February**. Schedule this as a **routine** task for **today**.
7. Scroll down to calendar view and ensure that the three tasks you just scheduled have been added to the calendar on the correct date.
8. Filter the calendar by Inspector **Robert Allen** and the establishment **Open Beef**. Now **Jeb** is looking at **Robert's** tasks.
9. Right-click on Robert's scheduled task **Livestock Zero Tolerance Verification** and select **Edit**. Notice that the task is now assigned to **Jeb**. Click **Save**.
10. Ensure that Robert's tasks have been reassigned to Jeb. Filter the calendar by Inspector Jeb Morwork, then Robert Allen, then All, to see the tasks.
11. Sign out of PHIS.

Review - PHIS Fundamentals

When logging in to PHIS for the first time during the work day, IPP should :

1. Review Alerts
2. Review Task List for New Directed Tasks
3. Review Current Task Schedule
4. Add any New Directed Tasks to Calendar
5. Adjust Scheduled Tasks as necessary

ATTACHMENT 1

Resources

Industry Compliance Guides

http://www.fsis.usda.gov/Regulations_&Policies/Compliance_Guides_Index/index.asp

- Compliance Guideline Controlling Meat and Poultry Products Pending Products Pending FSIS Test Results
http://www.fsis.usda.gov/PDF/Compliance_Guide_Test_Hold_020113.pdf
- Compliance Guidelines for Establishments on the FSIS Microbiological Testing Program and Other Verification Activities for *Escherichia coli* O157:H7
- Compliance Guideline for Establishments Sampling Beef Trimmings for Shiga Toxin-Producing *Escherichia coli* (STEC) Organisms or Virulence Markers
(http://www.fsis.usda.gov/PDF/Compliance_Guide_Est_Sampling_STEC_0512.pdf)

FSIS Microbiology Laboratory Guidebook

http://www.fsis.usda.gov/Science/Microbiological_Lab_Guidebook/index.asp

Background information on the STEC sampling methods

http://www.fsis.usda.gov/PDF/Mlg_5B_02.pdf

Articles

Law, D. A Review: Virulence factors of *Escherichia coli* O157 and other Shiga toxin-producing *E. coli*. *Journal of Applied Microbiology* 2000, 88, 729-745

Scallan E, Hoekstra RM, Angulo FJ, Tauxe RV, Widdowson M-A, Roy SL, Jones JL, and Griffin PM. 2011. Foodborne illness acquired in the United States – major pathogens. *Emerg Infect Dis.* 17(1):7-15.

ATTACHMENT 2

Discard Reasons

Several discard reasons that may apply to raw samples are listed here. Your frontline supervisor has access to this information and monitors the number of discarded samples. You should review the sample and paperwork before submitting them to the lab to ensure these mistakes are not made.

Delayed Shipment <i>(FedEx doesn't get sample to the lab in 24 hour time frame)</i>
Missing Date
Sample Container Leaking
Sent to Wrong Lab
Temperature Too High
Container Damaged
Insufficient Sample
Collected Outside Scheduled Time Frame
Shipped on Friday w/o Saturday Delivery label
No Form Received with Sample
Laboratory Problem
No Gel Packs/Coolants in Sample Box
Sample Container Leaking
Collection Date Not Day Prior to Sample Receipt
Sample ID # on Bag does not match ID # on Form
Security Seal Missing or Not Intact
No Accredited Lab Tests Performed
Headquarters/ PDS/DO Discard
Sampling Instructions Not Followed

ATTACHMENT 3 Sample Analysis Form

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

Form ID:10006478

SAMPLE ANALYSIS REQUEST FORM

- For Lab Use Only -	Place Sample Seal Label Here	 10006478
COLLECTION INFORMATION		
1. SAMPLE FORM ID: 10006478	7. ESTABLISHMENT ID: M38	
2. PROJECT CODE: MT43	8. ESTABLISHMENT NAME: Groveton Meats, LLC	
3. SAMPLE SOURCE: Product-Raw-Ground, Comminuted or Otherwise Noninfact-Beef	9. COLLECTION DATE: 07/02/2013	
4. ANALYSIS: E. coli O157:H7	10. SHIPMENT DATE: 07/02/2013	
	11. COLLECTOR NAME: Robert Barclay	
	12. COLLECTOR PHONE: (555) 555-5555	
5. ASSIGNED LAB: Midwestern Laboratory (St. Louis,MO)		
6. DISTRICT/CIRCUIT: 35 - Springdale, AR		
PRODUCT INFORMATION		
13. PRODUCT NAME: Ground Beef		
14. PRODUCTION DATE: 07/01/2013		
15. LOT NUMBER: 9225B		
16. IS PRODUCT HELD: Yes		
17. COLLECTION REMARKS:		
18. QUESTIONNAIRE (If Applicable)		

SIGNATURE: _____ TITLE: _____ DATE: _____

FOR LABORATORY USE ONLY

Date Received	Analyst Code	Receipt Temperature	Not-Analyzed Code	Not-Analyzed Explain
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Training Example Only

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

Form ID:100006478

SAMPLE ANALYSIS REQUEST FORM

Time of sample collection (HHMM):	:	0910
Was plant management notified of this sample collection?	:	Yes
Check one:	:	Aseptically collected (Whirpak bag)
Is the submitted sample beef or veal?	:	Beef
How many pounds of product are represented by this sample? Enter numbers only.	:	9999
Pounds of ground beef this establishment produces on a typical/average day (all shifts) - select one:	:	1) More than 250,000 lbs.
Establishment contact person's name:	:	Jeff Irvine
Establishment contact phone number:	:	(555) 555-5555
Where is product held?	:	On-site

SIGNATURE: _____ TITLE: _____ DATE: _____

FOR LABORATORY USE ONLY

Date Received	Analyst Code	Receipt Temperature	Not-Analyzed Code	Not-Analyzed Explain

PAGE 2 OF 2

FSIS FORM 8000 - 18 (12/17/12)

Training Example Only