



Do you have your records?

Food Safety and Inspection Service

WHO?

All official establishments and retail stores that grind raw beef products for sale in commerce must keep records that fully and correctly disclose all transactions involved in their businesses that are subject to the Federal Meat Inspection Act.



WHAT?

Records must be kept for any raw ground beef product, including veal.
Examples: raw meatballs, raw meatloaf, raw ground beef, raw ground veal

Records must have:

1. The establishment numbers of the establishments supplying the material.
2. All supplier lot numbers and production dates.
3. The names of the supplied materials, including beef components and any materials carried over from one production lot to the next.
4. The date and time each lot of raw ground beef is produced.
5. The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

WHERE?

For beef-grinding logs, the records must be kept at the location where the beef is ground. For example, this can be in the office or in the meat department, but the grinding logs must be in the retail store.

HOW LONG?

Beef-grinding records are required to be kept for one year after the date of the recorded grinding activity.