

**OKLAHOMA DEPARTMENT OF AGRICULTURE,
FOOD, AND FORESTRY
MEAT AND POULTRY INSPECTION SERVICE
OKLAHOMA CITY, OK**

<h1 style="margin:0">MPI NOTICE</h1>	605 Rev. 1	
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**SAMPLING OF LOW PRODUCTION VOLUME RAW GROUND BEEF
ESTABLISHMENTS FOR *SALMONELLA* AND *ESCHERICHIA COLI* O157:H7**

I. PURPOSE

This notice provides updated directions to inspection program personnel on how to submit samples for *Salmonella* and *E. coli* O157:H7 testing for establishments producing low volumes of raw ground beef when the inspector receives instructions from the Oklahoma City Office to collect and submit a sample of a raw ground beef product. This notice instructs Inspection Program Personnel (IPP) to record information on the source materials and on the suppliers at the time they sample ground beef or bench trim for *E. coli* O157:H7. IPP are no longer to wait for a positive test result before they gather supplier information. These instructions will better serve ODAFF's goal to respond to ODAFF presumptive positive results by identifying all affected product and all potential suppliers as quickly as possible to protect public health. IPP are to have knowledge of the establishment's production practices which includes knowledge of the establishment's raw beef supplier base. It cancels OK MPI Notice 605.

II. CANCELLATION

OK MPI Notice 605

III. REFERENCES

2 O.S. § 6-182(j)

9 CFR §§310.25(b) and Part 417

FSIS Directives 10,010.1, Revision 3; and 10,230.5, Amend. 1

FSIS Notice 12-08

OK MPI Notices 601, Revision 1; 602, Revision 1; 603, Revision 1 and 604, Revision 1

Quick Reference Guide to Sampling Raw Ground Beef Product for *E. coli* O157:H7

IV. BACKGROUND

Currently the ODAFF MPI Program collects reduced size *Salmonella* sets in establishments producing less than 1000 pounds of raw ground beef per day and also randomly collects additional samples of raw ground beef products which are tested for

the presence of *E. coli* O157:H7. Effective January 1, 2009, the ODAFF MPI Program began random sampling and testing raw ground beef products for *Salmonella* and *E. coli* O157:H7 at each establishment that produces less than 1000 pounds of raw ground beef products in a typical day's production.

The ODAFF MPI Oklahoma City Office will randomly select the date that each eligible establishment will be sampled on a quarterly basis. In-plant inspection personnel will receive an electronic copy of the sample request for each eligible plant in their assignment. ODAFF MPI Program will test the ground beef samples collected for both *Salmonella* and *E. coli* O157:H7. The ODAFF MPI Program will not schedule the establishments sampled under this program in the regular *Salmonella* verification testing program (OK MPI Notice 604).

NOTE: Any inspected establishment that does not produce raw ground beef products under inspection, but produces other classes of raw products that are subject to the *Salmonella* Performance Standards will be sampled according to the instructions in MPI Notice 604, Revision 1.

V. INSPECTION PROGRAM PERSONNEL RESPONSIBILITIES FOR SAMPLING

When inspection program personnel receive notification (Random Sample Request Form) from the Oklahoma City MPI Office that they are to collect a raw ground beef product sample they are to wait until the designated sample collection time frame. During the designated sample collection time frame inspection personnel are to:

1. collect only one 4 oz. sample following the directions in FSIS Directive 10,010.1, Microbiological Testing Program and Other Verification Activities For *Escherichia coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components; OK MPI Notices 601, 602 and 603 and the "Quick Reference Guide to Sampling Raw Ground Beef Product for *E. coli* O157:H7" revised December 12, 2005. The laboratory will use this one sample to complete tests for both *E. coli* O157:H7 and *Salmonella*, including serotyping if either organism is found;

NOTE: It is extremely important that each sample collected and submitted to the laboratory **must contain a minimum of 4 oz. YES, you are right, it is four ounces and not one pound. I was WRONG in my comment in a previous notice** of raw ground beef product. If a sample does not contain at least 4 oz of raw ground beef product, the laboratory will not be able to analyze the sample for both *Salmonella* and *E. coli* O157:H7.

2. complete Form MIS 222 with both the "Salmonella" and "E. coli O157:H7" boxes checked in Block 12 of the form and the Random Sample Request Form and attach it to the MIS 222 form that is submitted with the sample. Inspection program personnel are to send the sample to the laboratory following the instructions in OK MPI Notices 601, Revision 1; 602, Revision 1 and 603, Revision 1;

NOTE: All samples must be shipped or hand delivered to arrive at the laboratory **no**

later than Wednesday. The samples can not be older than 36 hours from the time of collection when they arrive at the laboratory.

3. obtain test results through supervisory channels or electronically and report them to the establishment at the next weekly meeting. The sample *Salmonella* results will not have any immediate regulatory consequences. Therefore, the inspector, after receiving *E. coli* O157:H7 results, is to advise an establishment voluntarily holding product that it does not need to continue to hold product that has tested negative for *E. coli* O157:H7.

If the inspector receives *Salmonella* results before the *E. coli* O157:H7 results, he/she should wait to notify the establishment until after receiving the *E. coli* O157:H7 results.

VI. IPP RESPONSIBILITIES FOR GATHERING SUPPLIER INFORMATION

A. IPP are to gather the supplier information at the time they collect a sample.

B. IPP are to collect the following supplier information used in the production of the sampled lot if the establishment produces the source materials in-house:

1. Confirmation exists that it was produced in house (establishment name and number);
2. Lot numbers or slaughter dates;
3. Production dates including slaughter production days if available;
4. 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 clearly identifies the source material used;
5. Information on the label of the source product; and

NOTE: IPP can keep the actual label from empty packages.

6. Approximate amount of the beef component produced in each lot (in lbs).

C. IPP are to collect the following information from each supplier used in the production of the sampled lot if the establishment uses the source materials from a domestic outside source:

1. Establishment name and number;
2. Establishment phone number;
3. Establishment point of contact: *are you referring to the supplier establishment or grinding establishment here. It looks like you are wanting the CSI to gather the supplying establishment's name, number, phone number, and contact person*

information. I'm not sure how we go about getting the point of contact information, especially if the product passes through brokers/middle man/etc.

- a. Name;
 - b. Title;
 - c. E-Mail address; and
 - d. Fax number:
4. Supplier lot numbers or slaughter dates;
 5. Production dates;
 6. 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 clearly identifies the source material used). Collect information from the label of the product; and

NOTE: IPP can keep the actual label from empty packages.

7. Approximate amount of the beef component produced in each lot (in lbs).

D. IPP are to collect the following information from each supplier used in the production of the sampled lot if the establishment uses the source materials from a foreign outside source:

1. Foreign establishment name;
2. Country of origin;
3. Foreign establishment number;
4. U.S. Import establishment number (stamped on shipping cartons or on FSIS Form 9540-1);
5. Import establishment and importer of record (if available) point of contact, collect the following information:
 - a. Name;
 - b. Title;
 - c. E-mail address; and
 - d. Fax number:

6. Inspection certificate number (contained on the inspection certificate and FSIS form 9540-1; for Canada, it is on the cartons and is the same as the “shipping mark”);
7. Production date or any other information, such as barcodes or production codes that identifies the product’s date of production;
8. Shipping marks (see NOTE);
9. Date the imported product entered the country (obtained from shipping documents, if available);
10. Name or description of supplied source material used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, head or check meat or any information that clearly identifies the source material used).

NOTE: Shipping marks are unique alphanumeric characters applied to the shipping cartons in the foreign country. They are important for tracing the product. The mark links product with the foreign inspection certificate.

E. IPP are to document this information in a memorandum of interview (MOI) and are to maintain the MOI in the official file. If the sample is reported as presumptive positive, IPP are to provide a copy of the MOI to the establishment and notify them of the presumptive positive. They are also to make note of any information that the establishment is unable to provide.

VII. DISTRIBUTION OF POSITIVE RESULTS

All positive results for either *Salmonella* or *E.coli* O157:H7 in raw ground beef product samples will be sent to the Oklahoma State Department Of Health Laboratory where they will be further tested to obtain the serotype and the Pulsed Field Gel Electrophoresis (PFGE) patterns and entered into the PulseNet data base.

Please refer all questions through supervisory channels.

Stan Stromberg
Director, Food Safety Division

DISTRIBUTION:
All MPI Personnel
ODAFF Laboratory

SUBJECT CATEGORY:
Laboratory