



FSIS *E. coli* O157:H7
Agency Verification Sampling
9 CFR 417.8(g)
Project Codes



FSIS *E. coli* 0157:H7

Purpose: Outline current FSIS verification sampling of raw beef (or veal) products for *E. coli* 0157:H7 in official establishments
(Imports and Retail Sampling Not Included)

- Several FSIS Notices alter policy in [FSIS Directive 10,010.1 Rev. 2](#) (July 2009)



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- MT43 (FSIS Dir 10,010.1)
 - MT43S (FSIS Notice 08-09)
- MT44 (FSIS Dir 10,010.1)
- MT44T (FSIS Dir 10,010.1)
- MT50 (FSIS Dir 10,010.1)
- MT52 (FSIS Dir 10,010.1)
- MT53 (FSIS Dir 10,010.1)
- MT54 (FSIS Dir 10,010.1, Notice 07-10)
- MT55 (FSIS Notice 51-09)



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Dir 10,010.1: Raw Ground or Comminuted Beef Product *Routine* Sample projects:

- MT43 Risk-based Sampling (*formerly* MT03)
 - ❖ New – collect mixture of ground beef and non-beef species, unless the establishment labels the product in a manner to show that beef is not the predominant species in the product.
- MT43S added for *Salmonella sp.*
Low Volume Producers (< 1000 lbs/day)



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Dir 10,010.1: Raw Ground Beef Component or Raw Beef Patty *Routine* Sample projects:

- MT50 Raw Beef Manufacturing Trimmings used to make raw ground beef products – domestic
Includes two piece chucks.
- MT54 Raw Ground Beef Components (including raw beef patty components) other than beef manufacturing trimming



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Policy Changes to Dir 10,010.1:

Raw Ground Beef Component or Raw Beef Patty

Routine Sample projects:

- MT54 (FSIS Notice 07-10) Ammoniated Beef
 - Collection of ammoniated (pH enhanced) beef products
 - Cancels Ch. II, Section IV. F



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Policy Changes to Dir 10,010.1:

Raw Ground Beef Component or Raw Beef Patty

Routine Sample projects:

- MT55 (FSIS Notice 51-09) Bench Trim
 - Collection of raw beef manufacturing trimmings derived from cattle not slaughtered on site at the establishment
 - *Do not* collect if all bench trim goes to another official establishment to receive a lethality treatment



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Raw Beef Not Sampled per Dir 10,010.1:

- *****Fabricated steaks and finely sliced beef***
(9 CFR 319.15(d))
- ***Raw beef sausage***
- ***Ground buffalo or bison***
- ***Beef Meatloaf***
- *****Needle Tenderized; Marinated; non-intact beef steaks or roasts.***

***** This may change in the near future.***



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Key Points in Dir 10,010.1: Raw Ground Beef

IPP do not to wait until the establishment completes pre-shipment review before submitting raw beef samples to the laboratory for *E. coli* 0157:H7 testing.



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Key Points in Dir 10,010.1: Raw Ground Beef

IPP need to be familiar with the establishment's lotting system (clean-up to clean-up alone not supportable)

IPP need to be aware of prior notification time and discuss the amount of time needed if the process changes.



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Key Points in Dir 10,010.1:

Raw Ground Beef Sample projects:

- IPP may submit the raw beef sample to the laboratory after the establishment has completed all interventions, except for any intervention that is based on microbiological test results.



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Key Points in Dir 10,010.1:

IPP may submit the sample either in

- final packaged form prior to freezing
(preferred method *unless* CCP for freezing)
- if held overnight before shipment then the final package is frozen or...



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Key Points in Dir 10,010.1:

IPP may submit the sample either in

- aseptic collection in a *sterile* whirl pak bag from the FSIS Field Services Laboratory

Note: use of anything other than a sterile bag will result in a discard from the laboratory.



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Key Points in Dir 10,010.1:

When positive "+" FSIS sample occurs...

- IPP should routinely collect follow-up samples as soon as possible following the FSIS positive result
- IPP do not wait for an establishment to complete corrective actions



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Key Points in Dir 10,010.1:

- Multiple follow-up FSIS samples after a "+"
MT43, MT50, or MT05 (Retail)
- 16 or 8 samples (less than 1,000 lbs/day)
(max 2/shift from different lots;
minimum 3/week)



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Dir 10,010.1:

Follow-up Raw Ground Beef Sample project codes:

- MT44 (formerly know as MT04) multiple follow-ups after "+" MT43
 - If slaughter/processing produced ground product "+", the MT44 is *not collected*, only processing establishments
- MT04T trace back to originating grinding establishment when "+" found at retail MT05



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Dir 10,010.1: Follow-up Raw Ground Beef Component or Raw Beef Patty Sample projects:

- Multiple samples for follow-up to the FSIS routine verification sampling "+" at establishment that grind beef *or* at retail store.
- On a monthly basis, the PAD, OPPD reviews data from STEPS to schedule follow-up sampling of suppliers. During the high prevalence season, PAD is to review the data bi-monthly.



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Multiple Follow-up Sample Verification

MT52 Follow-up Raw Beef Manufacturing
Trimming " + " – Originating slaughter
establishment sampled

Recommendation by OPPD RAD/OFDER DAIG
– Review of STEPS

- If originating slaughter establishment only supplier
- If multiple originating establishments identified in STEPS
- PAD is responsible for the scheduling of MT52.



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Multiple Follow-up Sample Verification

MT53 multiple follow-up samples:

"+" MT50 at slaughter establishments

"+" MT54 at slaughter establishments , or

"+" MT52 at slaughter establishment



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Questions can either be submitted through askFSIS or by calling 1-800-233-3935.

For sampling select 1, then 4, then 1 for RIMD.

The screenshot shows the askFSIS website interface. At the top, there is a navigation bar with links for Home, About FSIS, News & Events, Fact Sheets, Careers, Forms, Help, Contact Us, and En Español. Below this is a search section with three dropdown menus: 'Search by Product' (set to 'All'), 'Search by Category' (set to 'All'), and 'Search by Keyword'. A 'Search' button is located to the right of the keyword field. Below the search section, it indicates '1144 Answers Available' and 'Page: 1 of 77'. A 'Summary' section lists 15 questions, with the first three numbered 1, 2, and 3, and the remaining numbered 4 through 15. The questions cover topics such as submitting questions, natural disasters, poultry tendons, carcass brands, label errors, shipping containers, label modifications, LPDD charges, label approval process, small company labeling, temporary label approval, product determination, and allergen statements.

1 How to Submit a Question in askFSIS
2 Questions and Answers on Food Safety following a Natural Disaster
3 **New** - Poultry Tendons
4 **New** - Carcass Brands and FSIS Form 7234-1
5 If a company gets a label sketch approved by FSIS that contains an error, is it eligible for a temporary label approval?
6 Marking required on shipping containers
7 If there are minor errors on my label, will it be modified or returned?
8 What if the company doesn't want the modifications that were made to a label?
9 What does the Labeling and Program Delivery Division (LPDD) charge for label approval?
10 How can companies help to speed up or improve the label approval process?
11 What information needs to be included by a small company faxing labels to FSIS for evaluation and approval?
12 How does a company request a temporary label approval and when is a temporary approval not likely to be granted?
13 Deli Product Determination
14 If a company wants to know where its label is in the label evaluation and approval process who should it contact?
15 Allergen statement on labels