A FUTURE OF PROMISE. Timeline of Events Related to *E. coli* O157:H7 1993: There is a major outbreak of A LEGACY OF PUBLIC HEALTH E. coli O157:H7 illnesses in the Northwest associated with September and October 2002: A Wisconsin consumption of undercooked March 31, 2004: FSIS revises FSIS Directive 10,010.1 firm recalls approximately 2.8 million pounds ground beef. January 2003: The beef industry "Microbiological Testing Program and Other Verification of ground beef products due to E. coli holds a summit to create a Activities for Escherichia coli O157:H7 in Raw Ground O157:H7 contamination. 1994: FSIS declares E. coli unified, comprehensive platform Beef Products and Raw Ground Beef Components and with the goal of defining and O157:H7 to be an adulterant. Beef Patty Components." documenting industry practices to September 7, 2001: reduce E. coli O157:H7 April 13, 2004: FSIS releases "Compliance Guidelines January 19, 1999: FSIS FSIS releases the "Draft for Establishments on the FSIS Microbiological publishes "Beef Products Risk Assessment of the Testing Program and Other Verification Activities for 2003: Three outbreaks of Contaminated with E. coli Public Health Impact of October 7, 2002: FSIS Escherichia coli O157:H7." E. coli O157:H7 are publishes notice in the Federal Escherichia coli O157:H7," to explain the reported and associated Register titled "E. coli O157:H7 Agency's policy regarding O157:H7 in Ground 2005: The total number of FSIS recalls associated with with mechanically Contamination of Beef inspection and enforcement Beef." E. coli O157:H7 is 5. This number shows that along tenderized beef products. Products." The Notice requires of meat products that contain with the drop in positive E. coli O157:H7 samples, there E. coli O157:H7. all manufacturers of beef is a corresponding drop in recalls. In previous years, products to reassess their June-October the recalls associated with E. coli O157:H7 was 13 HACCP plans regarding E. coli 2003: FSIS announces 2002: CDC, State (1998), 9 (1999), 21 (2000), 19 (2001), 21 (2002), 12 O157:H7 contamination September 3, 1999: greater inspection of health (2003), and 6 (2004). because scientific evidence materials (pre-chilled meat A new selection and departments and showed the prevalence of E. coli detection method is FSIS investigate removed from the head and October 2005: BAX, a new screening O157:H7 on live cattle coming introduced to further the esophagus) used to method, is introduced to reduce the multi-state E. coli increase test to slaughter was higher than formulate ground beef for number of screen positives that do O157:H7 expected. antimicrobial contamination. sensitivity. not confirm positive. outbreaks. 1994 2002 2003 2004 2005 2006 April 2003: FSIS issues a Notice 11-03 May 26, 2005: FSIS publishes February 29, 2000: FSIS holds another April 2004: CDC a Notice in the Federal regarding the upcoming high prevalence November 2002: FSIS creates a season. The Notice announces Register requiring public meeting on releases its annual beef supplier database for ground increased verification efforts. In addition, establishments that process E. coli O157:H7. figures from 2003 beef positive samples. Speciallythe Notice discontinued the grinding plant mechanically tenderized beef FoodNet data. The training FSIS staff conduct in-depth March 8, 1999: FSIS holds a sample selection criteria which exempted products to account for data reveals that the assessments. public meeting to discuss plants from testing if the establishment E. coli O157:H7 in their next E. coli O157:H7 January 1999 Notice. had a testing program. FSIS inspection annual HACCP assessment. Ilnesses rate is 1.1 program personnel also advise plant This Notice responds to the September 2002: FSIS releases guidance Ilnesses per 100,000 2003 outbreaks associated documents to assist the industry in combating management to hold sampled lots until people. October 1997: FSIS changed its lab laboratory results are final. these products. E. coli O157:H7. The documents include methodology to increase the amount "Guidance for Minimizing the Risk of Escherichia analyzed from a 25 g sample to a coli O157:H7 and Salmonella in Beef Slaughter 325 g sample to provide increased April 2005: CDC annual 2004 Operations," "Guidance for Beef Grinders and Since 2002, following the reassessment of the HACCP plans and detection sensitivity. FoodNet data shows that the Suppliers of Boneless Beef and Trim Products: other actions taken by FSIS, the industry introduces several Guidance for Minimizing Impact Associated with United States is below the mitigation strategies to reduce the prevalence of E. coli O157:H7. 1997: CDC, FDA, and FSIS Food Safety Hazards in Raw Ground," and Healthy People 2010 goal. These strategies include stopping the practice of carrying over partnership establishes Healthy "Guidance on Ingredients and Sources of product from one production day to the next, testing the hides and The incidence rate is 0.9 People 2010 goal for E. coli Radiation Used to Reduce Microorganisms on illnesses per 100.000 people. pre-eviscerated carcasses of cattle in order to benchmark whether O157:H7. With the baseline year of Carcasses, Ground Beef, and Beef Trimmings." and how the sanitary dressing procedures and antimicrobial The total reduction of 1997, the U.S. government target is interventions are effective in reducing bacterial contamination, foodborne illnesses associated to reduce the infections caused by with the pathogen have July 2002: A Colorado firm recalls approximately 18 million targeting research to develop effective intervention strategies, and E. coli O157:H7 by half from 2.1

implementing robust microbiological testing schemes. Many of the

strategies are still ongoing and continue to effectively combat the E.

coli O157:H7 pathogen.

pounds of beef trim and ground beef products linked to E. coli

O157:H7. Approximately 43 human illnesses are reported

linked with the recalled products.

cases per 100,000 people to 1.0

case per 100,000 by 2010.

A CENTURY OF SERVICE.

dropped 42% since 1996.