

OFFICE OF POLICY, PROGRAM AND EMPLOYEE DEVELOPMENT

FSIS is collecting information on the control measures that establishments use during production of raw beef products to prevent, reduce, or eliminate *E. coli* O157:H7 in the final product. The Agency will use the information for determining targeted approaches for the risk-based verification testing program of *E. coli* O157:H7 in raw beef final products, and for prioritizing the scheduling of food safety assessments.

Please complete this survey for each establishment at which you are the IIC and that 1) grinds trim or other raw ground beef components; 2) fabricates trim or other raw ground beef components; 3) slaughters cattle; 4) regrinds coarse ground beef; 5) forms beef patties; 6) "Enhances" (marinates or injects) raw beef products; 7) mechanically tenderizes raw beef products; or 8) conducts some combination of these operations.

S. ESTABLISHMENT INFORMATION

Q. EstabInformation

Please provide us with the following information before you continue. Please enter the date and establishment number in the following formats (dd/mm/yyyy) and (00000 M).

Today's Date _____
Your Name _____

Q. EstabInformation2

Are you the IIC at establishment _____?

- Yes
- No

Q. EstabInformation3

Has this establishment engaged in the production of raw beef products (cattle slaughter or production of 03C or 03B beef) in the last 6 months?

- Yes
- No

Q. MGMTOFF1

Has a management official at the establishment reviewed the Checklist responses?

- Yes
- No

Q. MGMTOFF2

Has the Frontline Supervisor reviewed the Checklist responses?

- Yes
- No

S. A-RAW BEEF FOOD SAFETY SYSTEM — The purpose of this section of the Checklist is to determine which establishments that produce raw beef products are engaging in *best practices* to prevent the adulteration of non-intact raw beef products by *E. coli* O157:H7. The best practices are interrelated and cumulative, i.e. best practices at grinding or at the production of some other non-intact finished products are directly tied to the steps taken at slaughter, as well as during further processing. The information you collect about which practices the establishment uses to eliminate, prevent, or reduce *E. coli* O157:H7 to a non-detectable level will be used by FSIS to schedule testing and other verification activities. As you answer the questions in this section of the Checklist, you will need to refer to the definitions of best practices, as well as the definition of “robust testing.”

Best Practices for Slaughter (03J) -- The implementation of a validated decontamination intervention, controlled through a CCP, to eliminate, prevent, or reduce *E. coli* O157:H7 to a non-detectable level.

Best Practices for Raw Not Ground (03C) -- The use of source materials from an 03J process that implemented best practices, along with: 1) the ongoing verification testing of source materials from all suppliers, at least quarterly, and using robust testing methods; and 2) the on-going verification testing of all finished product that is or will be used as non-intact raw beef, using robust testing methodology.

Best Practices for Raw Product-Ground (03B) -- The use of source materials from 03J and 03C processes that implemented best practices, along with: 1) the ongoing verification testing of source materials from all suppliers, at least quarterly, and using robust testing methods and with proportionally more frequent testing in high prevalence season months; and 2) the on-going verification testing of all finished product, at least monthly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months. If the 03B process uses source materials from another 03B process (e.g. if an establishment regrinds coarse ground beef), all 03B processes involved would need to apply best practices.

Robust Testing means that the following features are part of the establishment’s written program defining how raw beef samples are collected and analyzed:

- For samples capable of excision testing, N-60 represents 375 grams or more of thinly sliced exterior surface tissue (60 slices derived from trim in up to 5 combo bins/boxes/other units -- 12 very thin slices of exterior surface materials from each combo bin//box/other unit): each slice should be approximately 1/8" thick, 4.0 inches in length, and 2.0 inches wide. The composite sample should weigh at least 2 pounds and consist of at least 60 slices placed together in an aseptic package); a 375 gram sample is enriched and analyzed using a method at least as sensitive and specific as the FSIS method. (For additional information on N-60 training, see FSIS Notice 18-07 and its associated training).
- For samples not capable of excision testing (e.g., comminuted product), a composite sample is collected representing all units from a specified time period (10-30 minutes for continuous testing; one sample from the entire production lot; grab samples from each combo bin/box/other unit); at least a 325 gram sample is enriched and analyzed using a method at least as sensitive and specific as the FSIS method.
- In slaughter operations (pre-chill), an establishment might swab carcasses as the method of sampling. Robust testing in this case would mean that entire sides, whereby 4000 cm² per side, are swabbed and analyzed using a method at least as sensitive and specific as the FSIS method (see T. M Authur *et al.* 2004. *E. coli* O157 Prevalence and Enumeration of Aerobic Bacteria, *Enterobacteriaceae*, and *Escherichia coli* O157 at Various Steps in Commercial Beef Processing Plants. JFP 67(4): 658-665).

Q. FBFSS1

For which raw beef HACCP processing categories does the establishment have a hazard analysis? (check all that apply).

- 03J Slaughter
- 03C Raw product - not ground
- 03B Raw product - ground

Q. FBFSS2

Does the establishment specifically identify *E. coli* O157:H7 as a hazard reasonably **likely** or **not likely** to occur in the 03J slaughter HACCP processing category?

- Likely** to occur with a CCP to prevent, eliminate, or reduce to *E. coli* O157:H7 a non-detectable level(best practice)
- Not likely** to occur
- Don't Know

Q. FBFSS3

Does the establishment test beef carcasses for *E. coli* O157:H7?

- No
- Yes, the establishment conducts robust testing of at least one in 300 carcasses
- Other, please specify: _____
- Don't Know

Q. FBFSS4

Does the establishment have a third -party audit its controls for its 03J controls?

- No
- Yes, for every supplier and itself at least once annually
- Yes, but at another frequency, please specify: _____
- Don't Know

Q. FBFSS5

Does the establishment specifically identify *E. coli* O157:H7 as a hazard reasonably **likely** or **not likely** to occur in the 03C Raw--Not Ground HACCP processing category?

- Likely** to occur with a CCP to prevent, eliminate, or reduce *E. coli* to a non-detectable level, along with controls that require incoming raw beef source materials to have been processed under 03J slaughter best practices and, if applicable, 03C raw--not ground best practices
- Likely** to occur with a CCP to prevent, eliminate, or reduce *E. coli* O157:H7 to a non-detectable level, but with controls other than best practices, please specify:_____
- Not likely** to occur because the establishment has a purchase specification, as part of its written Sanitation SOP or other prerequisite program, that requires incoming raw beef source materials to have been processed under 03J slaughter best practices and, if applicable, 03C raw--not ground best practices
- Not likely** to occur for other reasons, please specify:_____
- Don't Know

Q. FBFSS6

Does the establishment or its designee test source materials used in the 03C Raw--Not Ground HACCP process?

- No, the establishment tests no source materials
- The establishment tests source materials from all suppliers, at least quarterly, using robust testing methods
- The establishment tests source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. FBFSS7

Does the establishment or its designee test finished 03C product that is or will be used to make non-intact product?

- No, the establishment tests no finished product
- The establishment tests *all* production lots of such finished product using a robust testing method
- The establishment test such finished product using a different frequency and/or method, please specify: _____
- Don't Know

Q. FBFSS8

Does the establishment have a third-party audit its controls for its 03C product and the controls of all its raw beef suppliers?

- No
- Yes, for every supplier and itself at least once annually
- Yes, but at another frequency, please specify: _____
- Don't Know

Q. FBFSS9

Does the establishment specifically identify *E. coli* O157:H7 as a hazard reasonably **likely** or **not likely** to occur in the 03B Raw Product--ground HACCP processing category?

- Likely** to occur with a CCP to prevent, eliminate, or reduce *E. coli* O157:H7 to a non-detectable level, along with controls that require raw beef source materials to have been processed under 03J slaughter best practices, 03C beef best practices and, if applicable, 03B beef best practices
- Likely** to occur with a CCP to prevent, eliminate, or reduce *E. coli* O157:H7 to a non-detectable level, but with controls other than best practices, please specify: _____
- Not likely** to occur because the establishment has a written purchase specification, as part of its written Sanitation SOP or other prerequisite program, that require raw beef source materials to have been processed under 03J slaughter best practices, 03C beef best practices and, if applicable, 03B beef best practices
- Not likely** to occur for other reasons, please specify: _____
- Don't Know

Q. FBFSS10

Does the establishment or its designee specifically conduct on-going verification testing of source materials received from each supplier at least quarterly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months and for the more frequent suppliers?

- No, the establishment does not test source materials
- Yes, for every supplier, including in-house generated source materials, without exception
- The establishment tests source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. FBFSS11

Does the establishment or its designee specifically conduct on-going verification testing of all production lots of finished product at least monthly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months?

- No, the establishment does not test finished product
- Yes
- The establishment tests finished product using a different frequency and/or method, please specify: _____
- Don't Know

Q. FBFSS12

Does the establishment have a third-party audit its controls for its 03B products and the controls of all its raw beef suppliers?

- No
- Yes, for every supplier and itself at least once annually
- Yes, but at another frequency, please specify: _____
- Don't Know

S. B-PRODUCT PRODUCTION AND VOLUME

Q. PPV1

What is the volume of production of each type of product produced? (Note: Obtain the poundage for the **3 most recent** production lots of each type of product produced and record the three figures separately (use records from the pre-shipment review to obtain the poundage for each production lot). Record the poundage and the specifics about the records that were used so that the poundage figure can be verified later, if asked; keep a copy on file with the Checklist in the government office). **Please enter poundage in Numeric form, not written form, and round up to the nearest 10 pounds.**

	Lot 1	Lot 2	Lot 3
	lbs.	lbs.	lbs.
Head meat	<input type="text"/>	<input type="text"/>	<input type="text"/>
Cheek meat	<input type="text"/>	<input type="text"/>	<input type="text"/>
Weasand meat	<input type="text"/>	<input type="text"/>	<input type="text"/>
Heart meat	<input type="text"/>	<input type="text"/>	<input type="text"/>
Advanced meat recovery (AMR) product	<input type="text"/>	<input type="text"/>	<input type="text"/>

	Lot 1	Lot 2	Lot 3
	lbs.	lbs.	lbs.
Low temperature rendered lean finely textured beef			
Partially defatted beef fatty tissue			
Partially defatted chopped beef			
Fabrication of primal/sub-primal cuts			
Trim Fabrication production			
Mechanical blade tenderizing			
Mechanical needle tenderizing			
Mechanical tenderizing by pounding			
Fabricated steak			
Enhanced product (tumbled, massaged, or injected with solutions (e.g. marinade))			
Regrind coarse ground product			
Grinding boneless manufacturing trimmings or other raw ground beef components			
Formed patties			

Q. PPV2 What is the **estimated** volume of production of each type of product produced in a **day** for the shift you are working today? What is the **estimated** number of days in a month that the establishment produces this amount? (note: Make note of how the estimates were derived, identifying the assumptions you made in coming up with this figure in question PPV3 below. Also keep a copy of the calculation on file with this Checklist in the government office). **Please enter poundage in Numeric form, not written form, and round up to the nearest 10 pounds.**

	Shifts		Daily Volume Produced	Days Per Month this Amount of Product Produced
	1	2	DVP	Days
Head meat	<input type="checkbox"/>	<input type="checkbox"/>		
Cheek meat	<input type="checkbox"/>	<input type="checkbox"/>		
Weasand meat	<input type="checkbox"/>	<input type="checkbox"/>		
Heart meat	<input type="checkbox"/>	<input type="checkbox"/>		
Advanced meat recovery (AMR) product	<input type="checkbox"/>	<input type="checkbox"/>		
Low temperature rendered lean finely	<input type="checkbox"/>	<input type="checkbox"/>		

	Shifts		Daily Volume Produced	Days Per Month this Amount of Product Produced
	1	2	DVP	Days
textured beef				
Partially defatted beef fatty tissue	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Partially defatted chopped beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Fabrication of primal/sub-primal cuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Trim Fabrication production	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Mechanical blade tenderizing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Mechanical needle tenderizing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Mechanical tenderizing by pounding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Fabricated steak	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Enhanced product (tumbled, massaged, or injected with solutions (e.g. marinade))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Regrind coarse ground product	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Grinding boneless manufacturing trimmings or other raw ground beef components	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>
Formed patties	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	<input type="text"/>

Q. PPV3

Explain how you calculated the estimates above, in response to question PPV2, for each type of product.

Q. PPV4

How many shipments did the establishment ship on the day of observation? And, how representative is this number of shipments?

Product	Number of Shipments	How representative is this number of shipments?		
	# of shipments	The typical number of shipments each day during 6 months out of the year	The typical number of shipments each day during more than 6 months out of the year	The typical number of shipments each day during fewer than 6 months out of a year
Head meat	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cheek meat	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Weasand meat	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Heart meat	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced meat recovery (AMR) product	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Low temperature rendered lean finely textured beef	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Partially defatted beef fatty tissue	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Partially defatted chopped beef	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fabrication of primal/sub-primal cuts	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Trim Fabrication production	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mechanical blade tenderizing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mechanical needle tenderizing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mechanical tenderizing by pounding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fabricated steak	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Enhanced product (tumbled, massaged, or injected with solutions (e.g. marinade))	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Regrind coarse ground product	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Product	Number of Shipments	How representative is this number of shipments?		
	# of shipments	The typical number of shipments each day during 6 months out of the year	The typical number of shipments each day during more than 6 months out of the year	The typical number shipments each day during fewer than 6 months out of a year
Grinding boneless manufacturing trimmings or other raw ground beef components	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Formed patties	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Q. PPV5

Explain or comment on your answers about shipments in questions PPV4.

S. C-ESTABLISHMENT CATEGORY

Q. EstabCategory

Please select the specific beef operations conducted at your establishment from the list below (check all that apply).

- Grinding Trim and other Raw Ground Beef Components
- Trim and other Raw Ground Beef Component Fabrication
- Slaughter
- Re grind Coarse Ground
- Patty Forming
- Enhanced Product (marinated or injected)
- Mechanical Tenderization

S. D-BEEF GRINDING

Q. BGShift

Please select each shift(s) of operation this establishment grinds beef?(check all that apply)

- Shift 1
- Shift 2

Q. BeefGrind1

Does the establishment have purchase specifications requiring that suppliers conduct any of the following? (purchase specification: a set of requirements for source materials established by the buyer and agreed to be met by the supplier before the product is purchased) (check all that apply)

- No
- Validated intervention methods during slaughter
- Validated intervention methods during fabrication
- Testing of carcasses for *E. coli* O157:H7

- Testing of trim for *E. coli* O157:H7
- Testing of other raw ground beef components for *E. coli* O157:H7
- Other, please specify _____
- Don't Know

Q. BeefGrind2

Does the establishment have documentation other than purchase specifications showing that suppliers apply any of the following?(check all that apply)

- No
- Validated intervention methods during slaughter
- Validated intervention methods during fabrication
- Testing of carcasses for *E. coli* O157:H7
- Testing of trim for *E. coli* O157:H7
- Testing of other raw ground beef components for *E. coli* O157:H7
- Other, please specify _____
- Don't Know

Q. BeefGrind3

Does the establishment apply any validated intervention on trim or other ground beef components? (check all that apply)

- No Intervention
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Other, please specify _____
- Don't Know

Q. BeefGrind3a

Does the establishment apply any validated intervention on the ground product? (check all that apply)

- No Intervention
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Other, please specify _____
- Don't Know

Q. BeefGrind4

Does the establishment or its designee specifically conduct on-going verification testing of source materials (e.g. trim, head meat, weasand meat) at least quarterly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months and for the more frequent suppliers?

- No, the establishment does not test source materials
- Yes, for every supplier, including in-house generated source materials, without exception
- The establishment test source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. BeefGrind5

Does the establishment or its designee specifically conduct on-going verification testing of all production lots of finished product at least monthly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months?

- No, the establishment does not test finished product
- Yes
- The establishment tests finished product using a different frequency and/or method,

please specify: _____

- Don't Know

Q. BeefGrind6

What laboratory method does the establishment or its designee use to test ground beef or finished product for *E. coli* O157:H7?

- FSIS Method
- Other, please specify _____
- Don't Know

Q. BeefGrind7

How does the establishment group source materials into lots for grinding? (check all that apply)

- Based on groupings of tested, combo bins/boxes/other units
- Based on combo bins/boxes/other units from one supplier
- Based on combo bins/boxes/other units from suppliers that only use validated

intervention methods and that conduct robust testing

- All combo bins/units received in one day
- Other, please specify: _____
- Don't Know

Q. BeefGrind8

Approximately how many suppliers of trim or other raw ground beef components has the establishment used in the last 30 days ?

- Only from its own slaughter plant
- 1, from other slaughter plant
- 2-3
- 4-6
- More than 6
- Don't Know

Q. BeefGrind9

Does the establishment use any of the following raw ground beef components in producing ground beef products? (check all that apply)

- Boneless manufacturing trimmings
- Trim fabrication from fabricated primal/sub-primal cuts
- Trim fabrication from mechanically tenderize or enhanced primal/sub-primal cuts
- Primal/sub-primal cuts not intended for use as boneless manufacturing trimmings (e.g.,

other than a 2-piece chuck not specifically intended for grinding)

- Head meat
- Cheek meat
- Weasand meat
- AMR (Advanced Meat Recovery products)
- Low temperature renderedLFTB (lean finely textured beef)

- Low temperature rendered PDCB (partially defatted chopped beef)
- Low temperature rendered PDBFT (partially defatted beef fatty tissue)
- Other, please specify _____
- None of the above
- Don't Know

Q. BeefGrind10

Does the establishment have documented use of any intervention method for addressing *E. coli* O157:H7 contamination in any of the trim or other raw ground beef components listed in number 9?

- Yes
- No
- Don't Know

Q. BeefGrind11

Does the establishment knowingly use imported coarse or finely ground beef to produce ground beef products?

- No
- Every production day
- Weekly
- Monthly
- Intermittently
- Other, please specify: _____
- Don't Know

Q. BeefGrind12

Does the establishment knowingly use imported trim or other raw ground beef components other than coarse or finely ground beef to produce ground beef products?

- No
- Every production day
- Weekly
- Monthly
- Intermittently
- Other, please specify: _____
- Don't Know

Q. BeefGrind13

Does the establishment have documented monitoring or verification procedures to demonstrate that product is maintained at 40° F or below at any of these processing steps? (check all that apply)

- No
- Receipt of source materials
- Grinding
- Storage
- Distribution
- Other, please specify: _____
- Don't Know

Q. BeefGrind14

How often does the establishment conduct complete cleaning and sanitizing of equipment and processing areas? (check all that apply)

- After grinding trim or other raw ground beef components from each supplier
- After grinding trim or other raw ground beef components from a group of suppliers
- After a sample is collected for *E. coli* O157:H7 testing
- After each shift
- Daily after production
- Less than daily (extended clean-up)
- Other, please specify _____
- Don't Know

Q. BeefGrind15

Does the establishment test product, equipment, or processing area for microbial indicator organisms (e.g. generic *E. coli*, coliforms, APC, Enterobacteriaceae)? (check all that apply)

- No
- Beef trim or other raw ground beef components
- Ground beef product
- Grinding equipment
- Processing area
- Other, please specify _____
- Don't Know

Q. BeefGrind16

Does the establishment use carryover or rework in which the carryover or rework is not specifically accounted for in a robust testing program? (check all that apply)

- Yes
- No
- Don't Know

S. E-BEEF TRIM FABRICATION

Q. BTFSHift

During which shift(s) of operation does this establishment fabricate trim?(check all that apply)

- Shift 1
- Shift 2

Q. BeefTrimFab1

Does the establishment use one or more of the following cross-contamination controls? (check all that apply)

- Sanitation of knives and sharpening steels
- Formulate trim and other raw ground beef components from a sole supplier into the creation of individual production lot
- Formulate production lots that contain only source materials treated to reduce *E. coli* O157:H7 to a non-detectable level (e.g. gaseous ammonia, irradiation)
- None of the above
- Other, please specify: _____
- Don't Know

Q. BeefTrimFab2

Does the establishment use one or more of the following methods? (check all that apply)

- Formulate trim and other raw ground beef components from multiple suppliers into the creation of individual production lots
- Formulate production lots that contain combinations of source materials treated to reduce *E. coli* O157:H7 and source materials not treated to reduce *E. coli* O157:H7
- None of the above
- Other, please specify: _____
- Don't Know

Q. BeefTrimFab3

Does the establishment have documented monitoring and verification procedures of the carcass surface temperature being maintained below 45° F within 24 hours of slaughter?

- Yes
- No
- Don't Know

Q. BeefTrimFab4

Does the establishment apply any validated intervention method identified as a CCP in the HACCP plan on the trim and other raw ground beef components? (check all that apply)

- No
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Others, please specify _____
- Don't Know

Q. BeefTrimFab5

Does the establishment or its designee test any production lots of trim and other raw ground beef components for *E. coli* O157:H7?

- No
- The establishment tests all production lots of such product using a robust testing method
- The establishment tests such product using a different frequency and/or method, please specify: _____
- Test purge from one or more combo bins/boxes/other units per lot (lot as defined by the establishment)
- Don't Know

Q. BeefTrimFab6

Does the establishment produce "*specialty handled beef manufacturing trimmings*" in this establishment for direct sale and use as ground beef at retail, through a purchase specification arrangement with the retailer? (Note: "*Specialty Handled Beef Manufacturing Trimmings*" - are sub-primal that have undergone an antimicrobial treatment for *E. coli O157:H7* as part of a HACCP plan, are trimmed to meet a specific lean to fat ratio, are cut into slices, are sampled for *E. coli O157:H7* through the establishment's verification testing program, and are sealed in bags for direct sale to a retail facility, which is expected to grind the contents of the bags without mixing in other beef manufacturing trimmings.)

- Yes
- No
- Don't Know

S. F-BEEF SLAUGHTER

Q. BSShift

During which shift(s) of operation does this establishment slaughter beef?(check all that apply)

- Shift 1
- Shift 2

Q. BeefSlaughter1

Does the establishment apply any of the following decontamination procedures to the live or slaughtered cattle **prior** to hide removal? (check all that apply)

- No
- Pre-slaughter animal wash
- Pre-slaughter head wash
- Post-slaughter dehairing
- Pre-dehiding carcass wash
- Other, please specify _____
- Don't Know

Q. BeefSlaughter2

Does the establishment apply any of the following full-carcass intervention procedures **after** hide removal? (check all that apply)

- No
- Pre-evisceration organic acid rinse
- Pre-evisceration hot water wash
- Pre-evisceration steam vacuum
- Pre-chill organic acid rinse
- Pre-chill hot water wash
- Pre-chill steam treatment
- Pre-chill steam vacuum
- Others, please specify _____
- Don't Know

Q. BeefSlaughter3

Does the establishment have documentation of employee training in any of the following areas of the slaughter operation? (check all that apply)

- No
- Proper hide removal
- Proper carcass dressing procedures

- Proper carcass evisceration procedures
- Proper application of carcass intervention procedures
- Adequate sanitation of knives and sharpening steels
- Don't Know

Q. BeefSlaughter4

Does the establishment or its designee test carcasses for *E. coli* O157:H7 using robust testing methods (swabbing or the N-60 excision method) on individual carcasses?

- No
- Yes, the establishment conducts robust testing of at least one in 300 carcasses
- Other, please specify: _____
- Don't Know

Q. BeefSlaughter5

Does the establishment or its designee test for indicator organisms on the hide and/or carcass separate and apart from the regulatory generic *E. coli* test requirement (e.g., generic *E. coli*, coliform, APC, Enterobacteriaceae) to determine process control? (check all that apply)

- No
- Carcass before intervention method
- Carcass after intervention method
- Equipment
- Other, please specify _____
- Don't know

Q. BeefSlaughter6

Does the establishment have documented monitoring and verification procedures of the carcass surface temperature being maintained below 45° F within 24 hours of slaughter?

- Yes
- No
- Don't Know

S. G-Regrind Coarse Ground

Q. RCGShift

During which shift(s) of operation does this establishment regrind coarse ground beef?(check all that apply)

- Shift 1
- Shift 2

Q. RCG1

Does the establishment have purchase specifications requiring that suppliers conduct any of the following as a CCP in the HACCP plan on the pre-coarse ground product or the coarse ground product? (purchase specification: a set of requirements for source materials established by the buyer and agreed to be met by the supplier before the product is purchased) (check all that apply)

- No
- Validated intervention methods prior to coarse grinding
- Validated intervention methods during coarse grinding
- Robust Testing of coarse grind for *E. coli* O157:H7
- Others, please specify _____
- Don't Know

Q. RCG2

Does the establishment have documentation other than purchase specifications showing that suppliers apply any of the following? (check all that apply)

- No
- Validated intervention methods prior to coarse grind
- Validated intervention methods during coarse grind
- Robust Testing of coarse ground for *E. coli* O157:H7
- Other, please specify _____
- Don't Know

Q. RCG3

Does the establishment apply any validated intervention on the coarse ground? (check all that apply)

- No Intervention
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Others, please specify _____
- Don't Know

Q. RCG3a

Does the establishment apply any validated intervention on the finished ground product? (check all that apply)

- No Intervention
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Others, please specify _____
- Don't Know

Q. RCG4

Does the establishment or its designee specifically conduct on-going verification testing of source materials (coarse ground) at least quarterly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months and for the more frequent suppliers?

- No, the establishment does not test source materials
- Yes, for every supplier, including in-house generated source materials, without exception
- The establishment tests source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. RCG5

Does the establishment or its designee specifically conduct on-going verification testing of all production lots of finished product at least monthly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months?

- No, the establishment does not test finished product
- Yes

The establishment tests finished product using a different frequency and/or method, please specify: _____

Don't Know

Q. RCG6

What laboratory does the establishment or its designee use to test coarse ground beef or finished product for *E. coli* O157:H7?

FSIS Method

Other, please specify _____

Don't Know

Q. RCG7

How does the establishment group products into lots for grinding? (check all that apply)

Based on groupings of tested combo bins/boxes/other units

Based on combo bins/boxes/other units from one supplier

Based on combo bins/boxes/other units from suppliers using validated intervention methods

All combo bins/units received in one day

Others, please specify: _____

Don't Know

Q. RCG8

Approximately how many suppliers of coarse ground beef has the establishment used in the 30 days?

Only from its own grinding plant

1, from other grinding plant

2-3

4-6

More than 6

Don't Know

Q. RCG9

Does the establishment knowingly use imported coarse ground beef to produce ground beef?

No

Every production day

Weekly

Monthly

Intermittently

Other, please specify: _____

Don't Know

Q. RCG10

Does the establishment knowingly use imported trim or other raw ground beef components to produce ground beef products?

No

Every production day

Weekly

Monthly

Intermittently

Other, please specify: _____

Don't Know

Q. RCG11

Does the establishment have documented monitoring or verification procedures to demonstrate that product is maintained at 40° F or below at any of these processing steps? (check all that apply)

- No
- Receipt of source materials
- Grinding
- Storage
- Distribution
- Other, please specify: _____
- Don't Know

Q. RCG12

How often does the establishment conduct complete cleaning and sanitizing of equipment and processing areas? (check all that apply)

- After grinding coarse grind from a supplier
- After grinding coarse grind from a group of suppliers
- After a sample is collected for *E. coli* O157:H7 testing
- After each shift
- Daily after production
- Less than daily (extended clean-up)
- Other, please specify: _____
- Don't Know

Q. RCG13

Does the establishment or its designee test product or food contact, equipment, or processing area for microbial indicator organisms (e.g. generic *E. coli*, coliform, APC, Enterobacteriaceae)? (check all that apply)

- No
- Ground beef product
- Grinding equipment or other food contact equipment
- Processing area
- Other, please specify _____
- Don't Know

Q. RCG14

Does the establishment use carryover or rework in which the carryover or rework is not specifically accounted for in a robust testing program?

- Yes
- No
- Don't Know

S. H-Patty Forming

Q. PFShift

For which shift(s) of operation does this establishment form patties?(check all that apply)

- Shift 1
- Shift 2

Q. PatForm1

Does the establishment have purchase specifications requiring that suppliers conduct any of the following as a CCP in the HACCP plan on the pre-coarse ground product or the coarse ground product? (purchase specification: a set of requirements for source materials established by the buyer and agreed to be met by the supplier before the product is purchased) (check all that apply)

- No
- Validated intervention methods prior to grinding
- Validated intervention methods during grinding
- Testing of ground beef for *E. coli* O157:H7
- Others, please specify _____
- Don't Know

Q. PatForm2

Does the establishment have documentation other than purchase specifications showing that suppliers conduct any of the following? (check all that apply)

- No
- Validated intervention methods prior to grinding
- Validated intervention methods during grinding
- Testing of ground beef for *E. coli* O157:H7
- Others, please specify _____
- Don't Know

Q. PatForm3

Does the establishment conduct any validated intervention on the ground product? (check all that apply)

- No Intervention
- Organic acid
- Acidified sodium chlorite
- Acidified calcium sulfate
- Irradiation
- Gaseous Ammonia
- Others, please specify _____
- Don't Know

Q. PatForm4

Does the establishment or its designee specifically conduct on-going verification testing of source materials prior to patty forming, at least quarterly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months and for the more frequent suppliers?

- No, the establishment does not test source materials
- Yes, for every supplier, including in-house generated source materials without exception
- The establishment tests source materials using a different frequency and/or method,

please specify: _____

- Don't Know

Q. PatForm5

Does the establishment or its designee specifically conduct on-going verification testing of all production lots of finished patties at least monthly, using robust testing methodology and with proportionally more frequent testing in high prevalence season months?

- No, the establishment does not test finished product
- Yes

The establishment tests finished product using a different frequency and/or method, please specify: _____

Don't Know

Q. PatForm6

What laboratory does the establishment or its designee use to test patties for *E. coli* O157:H7?

FSIS Method

Other, please specify _____

Don't Know

Q. PatForm7

How does the establishment group source materials into lots for patty forming?(check all that apply)

Based on groupings of tested combo bins/boxes/other units

Based on combo bins/boxes/other units from one supplier

Based on combo bins/boxes/other units from suppliers that only use validated

intervention methods and that conducted robust testing

All combo bins/units received in one day

Others, please specify: _____

Don't Know

Q. PatForm8

Approximately how many suppliers of ground beef has the establishment used in the last 30 days?

Only from its own grinding plant

1, from other grinding plant

2-3

4-6

More than 6

Don't Know

Q. PatForm9

Does the establishment knowingly use imported raw beef for the production of patties?

No

Every production day

Weekly

Monthly

Intermittently

Others, please specify: _____

Don't Know

Q. PatForm10

Does the establishment have documented monitoring or verification procedures to demonstrate that product is maintained at 40° F or below at any of these processing steps? (check all that apply)

No

Receipt of source materials

Patty Forming

Storage

Distribution

Other, please specify: _____

Don't Know

Q. PatForm11

How often does the establishment conduct complete cleaning and sanitizing of equipment and processing areas? (check all that apply)

- After patty forming from each supplier
- After patty forming from a group of suppliers
- After a sample is collected for *E. coli* O157:H7 testing
- Daily after production
- Less than daily (extended clean-up)
- Other, please specify: _____
- Don't Know

Q. PatForm12

Does the establishment or its designee test product, equipment, or processing area for microbial indicator organisms (e.g. generic *E. coli*, coliform, APC, Enterobacteriaceae)? (check all that apply)

- No
- Ground beef product
- Ground beef patties
- Food -contact equipment
- Other, please specify _____
- Don't Know

Q. PatForm13

Does the establishment use carryover or rework in which the carryover or rework is not specifically accounted for in a robust testing program?

- Yes
- No
- Don't Know

S. I-ENHANCED PRODUCT (marinated and injected)

Q. EPSHift

During which shift(s) of operation does this establishment enhance product?(check all that apply)

- Shift 1
- Shift 2

Q. EP1

Does the establishment have purchase specifications requiring that suppliers conduct any of the following as a CCP in the HACCP plan on the source materials? (check all that apply)

- No Intervention
- Organic Acid
- Acidified Sodium
- Acidified Calcium
- Irradiation
- Gaseous Ammonia
- Other, please specify: _____
- Don't Know

Q. EP2

Does the establishment conduct any of the following as a CCP in the HACCP plan on the pre-enhanced product? (check all that apply)

- No Intervention
- Organic Acid
- Acidified Sodium
- Acidified Calcium
- Irradiation
- Gaseous Ammonia
- Other's, please specify: _____
- Don't Know

Q. EP3

Does the establishment or its designee test source materials for *E. coli* O157:H7 prior to enhancing the product?

- No, the establishment tests no source materials
- The establishment tests source materials from all suppliers, at least quarterly, using robust testing methods
- The establishment tests source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. EP4

Does the establishment or its designee test the finished enhanced product for *E. coli* O157:H7?

- No, the establishment tests no finished product
- The establishment tests all production lots of finished product using a robust testing method
- The establishment tests finished product using a different frequency and/or method, please specify: _____
- Don't Know

Q. EP5

What laboratory does the establishment or its designee use to test product for *E. coli* O157:H7?

- FSIS Method
- Other, please specify: _____
- Don't Know

Q. EP6

How does the establishment group source materials into lots for enhancement?(check all that apply)

- Based on groupings of tested combo bins/boxes/other units
- Based on combo bins/boxes/other units from one supplier
- Based on combo bins/boxes/other units from suppliers that only use validated intervention methods and that conducted robust testing
- All combo bins/boxes/other units received in one day
- Others, please specify: _____
- Don't Know

Q. EP7

Approximately how many suppliers has the establishment used in the last 30 days?

- Only from its own slaughter/fabrication/grinding plant
- 1, from other slaughter/fabrication/grinding plant
- 2-3
- 4-6
- More than 6
- Don't Know

Q. EP8

Does the establishment knowingly use imported product for producing enhanced product?

- No
- Every production day
- Weekly
- Monthly
- Intermittently
- Other, please specify: _____
- Don't Know

Q. EP9

Does the establishment have documented monitoring or verification procedures to demonstrate that product is maintained at 40° Fahrenheit or below at any of these process steps? (check all that apply)

- No
- Receipt of source materials
- Mechanical tenderization process
- Storage
- Distribution
- Other, please specify: _____
- Don't Know

Q. EP10

How often does the establishment conduct complete cleaning and sanitizing of equipment? (check all that apply)

- After application of enhancing operations from each supplier
- After application of enhancing operations from a group of suppliers
- After a sample is collected for E. coli O157:H7
- After each shift
- Daily after production
- Less than daily (extended clean-up)
- Other, please specify: _____
- Don't Know

Q. EP11

Does the establishment or its designee test the product or food-contact equipment or solution (e.g., marinade) for microbial indicator organisms (e.g., generic *E. coli*, coliform, APC, Enterobacteriaceae)? (check all that apply)

- No
- Enhanced Product
- Enhancing Equipment
- Solution (e.g., marinade)
- Other, please specify: _____
- Don't Know

Q. EP12

Does the establishment create bench trim from the primal/sub-primal cuts undergoing enhancement that could be used as a raw beef component that is not specifically accounted for in a robust testing program?

- Yes
- No
- Don't Know
- Not Applicable

Q. EP13

Does the establishment or its designee test all bench trim from the primal/sub-primal cuts undergoing enhancement for *E. coli* O157:H7? (check all that apply)

- No, the establishment tests no bench trim
- The establishment tests all production lots of bench trim using a robust testing method
- The establishment tests bench trim using a different frequency and/or method, please specify: _____
- Divert bench trim to cooking or other non-raw beef product use
- Don't Know
- Not Applicable

Q. EP14

Does the establishment choose to provide labeling on the enhanced product to inform purchasers that the product is enhanced (i.e., non-intact)?

- Yes, specify labeling: _____
- No _____
- Don't Know

Q. EP15

How is the enhancement solution labeled regarding name and ingredients?

- Not Applicable
- Name(s), please specify: _____
- Ingredient(s), please specify: _____
- Don't Know

S. J-MECHANICAL TENDERIZING

Q. MTShift

During which shift(s) of operation does the establishment mechanically tenderize beef?(check all that apply)

- Shift 1
- Shift 2

Q. MT0

Please select the mechanical tenderizing operations that you perform at your establishment?
(check all that apply)

- Mechanical Blade Tenderizing
- Mechanical Needle Tenderizing
- Mechanical Tenderizing by Pounding
- Other, please specify: _____

Q. MT1

Does the establishment have purchase specifications requiring that suppliers conduct any of the following as a CCP in the HACCP plan on the source materials? (check all that apply)

- No Intervention
- Organic Acid
- Acidified Sodium Chlorite
- Acidified Calcium Sulfate
- Irradiation
- Gaseous Ammonia
- Other, please specify: _____
- Don't Know

Q. MT2

Does the establishment conduct any of the following as a CCP in the HACCP plan prior to mechanically tenderizing product? (check all that apply)

- No Intervention
- Organic Acid
- Acidified Sodium
- Acidified Calcium
- Irradiation
- Gaseous Ammonia
- Other, please specify: _____
- Don't Know

Q. MT3

Does the establishment or its designee test source materials for *E. coli* O157:H7 prior to mechanical tenderization?

- No, the establishment tests no source materials
- The establishment tests source materials from all suppliers, at least quarterly, using robust testing methods
- The establishment tests source materials using a different frequency and/or method, please specify: _____
- Don't Know

Q. MT4

Does the establishment or its designee test the finished tenderized product for *E. coli* O157:H7? (check all that apply)

- No, the establishment tests no finished product
- The establishment tests all production lots of such finished product using a robust testing method
- The establishment tests such finished product using a different frequency and/or method, please specify: _____
- Don't Know

Q. MT5

What laboratory does the establishment or its designee use to test product for *E. coli* O157:H7?

- FSIS Method
- Other, please specify: _____
- Don't Know

Q. MT6

How does the establishment group source materials into lots for mechanical tenderization? (check all that apply)

- Based on groupings of tested combo bins/boxes/other units
- Based on combo bins/boxes/other units from one supplier
- Based on combo bins/boxes/other units from suppliers that only use validated intervention methods and that conducted robust testing
- All combo bins/boxes/other units received in one day
- Others, please specify: _____
- Don't Know

Q. MT7

Approximately how many suppliers has the establishment used in the last 30 days?

- Only from its own slaughter/fabrication plant
- 1, from other slaughter plant
- 2-3
- 4-6
- More than 6
- Don't Know

Q. MT8

Does the establishment knowingly use imported product for producing mechanically-tenderized product?

- No
- Every production day
- Weekly
- Monthly
- Intermittently
- Other, please specify: _____
- Don't Know

Q. MT9

Does the establishment have documented monitoring or verification procedures to demonstrate that product is maintained at 40° Fahrenheit or below at any of these process steps? (check all that apply)

- No
- Receipt of source materials
- Mechanical tenderization process
- Storage
- Distribution
- Other, please specify: _____
- Don't Know

Q. MT10

How often does the establishment conduct complete cleaning and sanitizing of equipment and processing areas? (check all that apply)

- After mechanical tenderization from each supplier
- After mechanical tenderization from a group of suppliers
- After a sample is collected for *E. coli* O157:H7
- After each shift
- Daily after production
- Less than daily (extended clean-up)
- Other, please specify: _____
- Don't Know

Q. MT11

Does the establishment or its designee test the product or the food-contact surfaces of equipment for microbial indicator organisms (e.g., generic *E. coli*, coliform, APC, Enterobacteriaceae)? (check all that apply)

- No
- Mechanical tenderize product
- Mechanical tenderization equipment food-contact surfaces
- Processing area
- Other, please specify: _____
- Don't Know

Q. MT12

Does the establishment create bench trim from primal/sub-primal cuts undergoing mechanical tenderization that could be used as a raw ground beef component that is not specifically accounted for in a robust testing program?

- Yes
- No
- Don't Know

Q. MT13

Does the establishment or its designee test all bench trim from the primal/sub-primal cuts undergoing mechanical tenderization for *E. coli* O157:H7?

- No, the establishment tests no bench trim
- The establishment tests all production lots of bench trim using a robust testing method
- The establishment tests bench trim using a different frequency and/or method, please specify: _____
- Divert bench trim to cooking or other non-raw beef product use
- Don't Know
- Not Applicable

Q. MT14

Does the establishment choose to provide labeling on the mechanically tenderize product to inform purchasers that the product is mechanically tenderized (i.e., non-intact)?

- Yes, specify labeling: _____
- No
- Don't Know

Q. MT15

Approximately how many times does an individual product pass through the mechanical tenderization process?

- 1
- 2-3
- 4-6
- More than 6
- Don't Know

Q. Time

Estimate how much time it took you to complete this Checklist, prior to submitting to the establishment management or Frontline Supervisor to review (round up to the nearest hour)

Time to complete Checklist _____