



FSIS Directive 10,010.1. Rev 2

Verification Activities for *E. coli* O157:H7 in Raw Beef Products

State Directors Correlation

8/27/09

PID, OPPD

Key Changes

- Collecting 8 follow-up samples when the Agricultural Marketing Service (AMS) finds product positive for *E. coli* O157:H7 (p. 36);
- Reviewing establishment records for *E. coli* O157:H7 testing of trim when the establishment has never identified a positive result (p. 42);

Key Changes

- Routinely verifying that adulterated product is denatured before it is shipped to a landfill operation or renderer (p. 31);
- Collecting a sample of ground product at the start of operations when product is scheduled to be ground later during the day, provided the establishment meets certain criteria (p. 18);

Key Changes

- Collecting follow-up samples of beef manufacturing trimmings, rather than ground product, at combination slaughter/processing establishments in response to an FSIS (or other State or Federal entity) positive result in the ground product (p. 36);

Key Changes

- Performing a HACCP 02 procedure at the originating supplying slaughter establishment when notified by the DO through the use of FSIS Form 8140-1 (9 CFR 320.7) (p. 41);
- Sampling product for *E. coli* O157:H7 that may contain a mixture of ground beef and non-beef species (p. 16);

Key Changes

- Actions FSIS will take when slaughter suppliers that produce primals or subprimals are identified in System Tracking E. coli O157:H7 – Positive Suppliers (STEPS) because they supplied primals or subprimals that were used to produce raw ground beef product that FSIS found positive for E. coli O157:H7 (p. 24);

Key Changes

- If a supplier is not a sole supplier or a repeat supplier in STEPS, PAD will request a single follow-up sample from the supplier for each component used in the positive raw ground beef product (p. 36); and
- Factors to consider to determine whether to take an enforcement action when FSIS finds samples positive for *E. coli* O157:H7 (p. 39);