# MSA DIRECTIVE	10,010.1	11/18/15

SAMPLING OF LOW PRODUCTION VOLUME RAW GROUND BEEF ESTABLISHMENTS FOR *SALMONELLA, ESCHERICHIA COLI* O157:H7 AND NON-O157 SHIGA TOXIN-PRODUCING *ESHCERICHIA COLI*

I. PURPOSE

This notice provides instructions to Inspection Program Personnel (IPP) on how to submit samples for *Salmonella*, *E. coli* O157:H7 and Non-O157 Shiga toxin-producing *Escherichia coli* (Non-O157 STEC) testing at establishments producing low volumes of raw ground beef product, raw beef trimmings, and other non-intact, not-fully-cooked products containing predominantly beef. In the event of conflicting guidance, this notice supersedes any previous guidance. This notice instructs IPP to record information on the source materials and on the suppliers at the time they sample ground beef, beef trimmings or other non-intact, not-fully-cooked products containing predominantly beef for *E. coli* O157:H7 and Non-O157 STEC. IPP are to no longer to wait for a positive test result before they gather supplier information. These instructions will better serve Texas Department of State Health Services Meat Safety Assurance (MSA) goal to respond to MSA 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.

II. BACKGROUND

Due to the unique nature of typical business practices of Texas meat producing establishments as well as other internal programmatic factors, the Texas Meat and Poultry Inspection Program (MPI Program) has determined that it can better protect the public health of the Texas public by expanding the range of products subject to sampling as well as expanding testing for those products to include testing for *Salmonella*, *E. coli* O157:H7 and Non-O157 Shiga toxin-producing *Escherichia coli* (Non-O157 STEC).

III. REFERENCES

9 CFR §§310.25(b) and Part 417
Quick Reference Guide to Sampling Raw Ground Beef Product for *E. coli* O157:H7
FSIS Directive 10010.1 Attachment 8

IV. SAMPLING FREQUENCY

The MSA-67 Sampling Information worksheet for each establishment will determine sampling frequency. Circuit Management personnel will notify the MSA Central Office in the event of significant production changes.

1. Establishments producing less than 1000 pounds of Raw Ground Beef products per production day are subject to 6 samples per year.

2. Establishments producing 1000 pounds or more of Raw Ground Beef products per production day are subject to 11 samples per year.

3. Establishments producing Raw Beef Trimmings for wholesale sale are subject to 3 samples per year in accordance with FSIS Directive 10010.1, Attachment 8.

4. Establishments producing other Non-Intact, Not-Fully-Cooked products containing predominantly beef are subject to 3 finished product samples per year.

V. INSPECTION PROGRAM PERSONNEL RESPONSIBILITIES FOR SAMPLING

When collecting a sample IPP are to:

1. When collecting ground beef, collect only one **400 gram** 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"* and the *"Quick Reference Guide to Sampling Raw Ground Beef Product for E. coli O157:H7"*. The laboratory uses this one sample to complete all tests for Non-O157 STEC, *E. coli* O157:H7 and *Salmonella*, including serotyping if necessary.

2. When collecting samples of Beef Trimmings, collect only one 400 g sample of beef trimmings. Inspection personnel take this sample in accordance with FSIS Directive 10010.1, Attachment 8.

3. When collecting other Non-Intact, Not-Fully-Cooked products containing beef, collect only one **400 gram** sample of finished product. Inspection personnel will collect this sample in a manner as closely reflective of the way the consumer encounters the product in commerce as possible. The laboratory uses this one sample to complete all tests for Non-O157 STEC, E. coli O157:H7 and Salmonella, including serotyping if necessary.

NOTE: It is extremely important that each sample collected and submitted to the laboratory **must contain a minimum of 400 g** of applicable product. If a sample does not contain at least **400 g** of applicable product, the laboratory cannot analyze the sample for *Salmonella, E. coli* O157:H7, and Non-O157 STEC.

NOTE: If the establishment typically produces product in amounts substantially larger than **400 gram,** the establishment may produce a lower volume sample as long as the sample meets the **400 gram** minimum and the sample produced is an accurate representation of the product produced.

4. Complete MSA Form 50-1 G-55

NOTE: All samples must be shipped or hand delivered to arrive at the laboratory **no later than noon on Friday** (or earlier in the case of a holiday). The samples should not be older than 36 hours from the time of collection when they arrive at the laboratory.

5. 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 necessarily have immediate regulatory consequences. However, the sample *E. coli* O157:H7 and Non-O157 STEC results may have significant public health implications. Therefore, inspection personnel will discuss any positive sample results with their supervisor immediately.

6. Due to the potential public health implications of a positive sample, it is advisable for an establishment voluntarily holding product to continue to hold that product until negative sample results are obtained.

7. If a sample is positive for E. *coli* O157:H7 and/or Non-O157 STEC inspection personnel will immediately take a regulatory control action to Retain all potentially implicated product, then proceed as directed by their manager or the MSA Central Office. If a sample is positive for *Salmonella*, inspection staff will notify the establishment at the next weekly meeting regarding the positive test for *Salmonella* and the potential sanitation implications of a positive test for *Salmonella*. If the inspector receives *Salmonella* results before the *E. coli* O157:H7 and Non-O157 STEC results, he/she should wait to notify the establishment until after receiving the *E. coli* O157:H7 and Non-O157 STEC results.

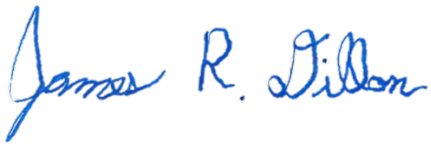
VI. IPP RESPONSIBILITIES FOR GATHERING SUPPLIER INFORMATION

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

B. IPP are to gather the supplier information following the instructions in MSA Directive 10,010.3, "*Traceback Methodology for Escherichia Coli (E. Coli) O157:H7 in Raw Ground Beef Products and Bench Trim*".

VII. QUESTIONS

Refer questions through supervisory channels.



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