

E. coli O157:H7 Sampling

Directive 10,010.1 Rev. 1

In-Plant

Retail

Imports

Directive 10,010.1 Rev. 1

- This directive provides new instructions for FSIS inspection program personnel on
 - FSIS' *E. coli* O157:H7 policies
 - Non-intact raw beef products contaminated with *E. coli* O157:H7 are adulterated
 - Verifying control of presumptive and positive beef product
 - Follow-up actions after an FSIS positive test result

Plants Subject to Sampling Under this Directive

- All plants that produce
 - Raw ground beef products
 - Raw ground beef components
 - Includes raw esophagus (weasand) meat, head meat, and cheek meat
 - Beef manufacturing trimmings
 - Beef from advanced meat recovery (AMR) systems
 - Lean finely textured beef (LFTB)

Plants Subject to Sampling Under this Directive

- Raw beef patty components
 - Includes components listed under Raw Ground Beef Components
 - Partially defatted chopped beef (PDCB)
 - Heart
 - Partially defatted beef fatty tissue (PDBFT)

Products Not Covered

- Products that contain another type of livestock or poultry species in addition to beef
- Beef sausage products

Sampling Procedures – In-Plant

- Office of Public Health Science (OPHS)
 - Schedules sampling and
 - Sends form 10,210-3 to inspection program personnel

Sampling Procedures – In-Plant

- Inspection program personnel
 - Notify plant management of planned sampling and the reason for sampling (e.g., verification testing or follow-up sampling)
- Plant management can
 - Elect to hold the sampled lot

Sample Collection – In-Plant

- Inspection program personnel
 - Collect samples from current day's production
 - Will not send sample until preshipment review is completed for that lot

At Retail

- Office of Public Health Science (OPHS) schedules sampling
- The Office of Program Evaluation, Enforcement and Review (OPEER) receives FSIS Form 10,210-3, "Requested Sample Programs"

At Retail

- OPEER Program Investigator
 - Makes every effort to notify the retail store the day before collection, so the retailer can hold the lot
 - If this is not possible, arrives as close to the beginning of the grinding operation as possible
 - Collects sample
 - Records information on the source material

At Retail

- Program Investigators do not collect raw ground beef product that
 - is received and sold as case-ready or
 - Is only repackaged by the retail store

At Retail

- Program Investigators do not collect product if the retail store only regrinds a product previously ground at an inspected plant
 - Unless the retail store uses a process that might introduce *E. coli* O157:H7 into the product, such as adding store trim

Import Sampling

- Import inspector receives assignment from AIIS to collect sample
- Import inspection personnel:
 - Notify the import establishment of the reason for sampling
- Importer, broker or applicant may elect to voluntarily hold the product until the results are reported

Additional Guidance

- I urge you to read carefully the new Directive 10,010.1 Rev. 1
- Compliance Guidelines
- If you have questions, please call the Technical Services Center (TSC) at 1-800-233-3935

Review – Flow Diagrams

- Three diagrams explain the flow of the sampling process for
 - In-plant
 - Retail

□ Imports