

## **Instructions for Completing the Checklist**

Complete the training regarding the E. coli O157:H7 Checklist on the CD. You are allotted up to two hours of 01 time to complete the training. After completing the training take the related test in Aglearn.

This email contains the Checklist as a Word file and a link to the Checklist online. Because you may need to consult establishment records to complete the Checklist and provide copies of the completed Checklist to establishment management and your District Office, first complete the attached Checklist either after printing it out or as an electronic Word document. Complete the Checklist instead of one or more scheduled food safety 01 or 02 procedure or procedures. In PBIS, record result code "U-Performed/Survey" for the scheduled procedure not performed.

Share a printed or electronic copy of the completed Checklist with establishment management and provide them 48 hours to correct any responses for which they can substantiate changes.

Email the completed Checklist as a Word document to your District Analyst.

By November 30, 2007, Front-line Supervisors are to check that inspection program personnel have accurately completed the checklist. If the Front-line Supervisor finds inconsistencies in a checklist, he or she should contact PDD to discuss how to submit a revised checklist.

Also By November 30, 2007, you must go to the link for the online Checklist (provided in this email) and input the data from the completed Checklist. Complete the online Checklist instead of one or more scheduled food safety 01 or 02 procedure or procedures. In PBIS, record result code "U-Performed/Survey" for the scheduled procedure not performed.

Maintain a printed copy of the completed Checklist in the official government file and provide a copy to establishment management.

### **Robust Testing**

In several sections of the Checklist, you will be asked questions about whether the establishment conducts "Robust Testing" for E. coli O157:H7. "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/units -- 12 very thin slices of exterior surface material 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 cm<sup>2</sup> 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).

If you have questions regarding the content of the Checklist, please contact PDD.

If you have technical problems accessing or completing the Checklist online, please send an email to Yolanda Kennedy at [yolanda.kennedy@fsis.usda.gov](mailto:yolanda.kennedy@fsis.usda.gov).

Thank you in advance for completing the Checklist.