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Rickey G. Fahle

To: Dan Engeljohn

Please respond to:

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Ashville, NY 14710
Est# 492

97-068N
97-068N-11
Rick Fahle

Question and Answers:

What is the definition of a lot of 50/50 trim purchased from a slaughter/processor?

Is the definition of a lot different for trimmings destined for ground beef different than the clean-up to clean-up lot definition established for "adulterated ground beef"?

During the Wednesday 3:30 conference call, did the agency respond that a lot could be defined by an establishments sampling protocol?

Can an establishment stipulates lot size based on their "intended representation to customers" that the establishment either tests at RANDOM SAMPLING (i.e. a single combo "lot" per purchased load) or stipulate to customers that the samples are REPRESENTATIVE SAMPLES (i.e. five combo jumbo sample protocol)?

While FSIS is encouraging plants to continue current testing programs, what FSIS notification is required for suspected "presumptive positive" results IF the establishment directs and controls the use the suspect product into thermally processed channels?

Please address HACCP efforts to prevent or reduce the E. coli contamination risk associated with a secondary grinder who pruchases 100% of his raw materials. How can we control or prevent a recurrance of pathogenic contamination that occurs at the slaughter/processor?

In the event a recall of 50/50 trim occurs from a major supplier (i.e. IBP/Excel/Monfort), will all products containing "adulterated trim" be subject to recall eventhough they have been
further processed by a secondary grinder for ultimate distribution?

Clearly, purchases from a major packer place a medium-size grinding facility in grave risk simply because of the portion of the available meat supply controlled by the Big Three. If the ultimate goal of FSIS is to reduce the risk of "adulterated meat" entering commerce, why did you not simply mandate testing of 1%, 2%, or 5% of each packer's products.... then, FSIS would be able to effectively prevent the product for ever leaving their control?