

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

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# FSIS NOTICE

63-08

9/22/08

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## FURTHER SAMPLING INSTRUCTIONS REGARDING FSIS NOTICE 18-07

FSIS is issuing this notice because inspection program personnel (IPP) have submitted fewer samples under the MT50 project code than anticipated, and because it is very important for IPP to take these samples and to take them correctly. This notice clarifies the instructions in FSIS Notice 18-07, Routine Sampling of Beef Manufacturing Trimmings Intended for Use in Raw Ground Beef, including how to collect N-60 samples. In addition, this notice provides IPP with instructions for using sterile whirl-pak bags. Finally, this notice identifies a minimum number of samples expected to be collected in each establishment handling raw beef products (e.g., trim and ground beef) and removes the upper limit set under the MT43 sampling program so that all beef sampling programs are consistent.

FSIS Notice 18-07, dated 3-1-07, provided instructions to IPP to begin sampling beef manufacturing trimmings that an establishment would use to produce raw ground beef. The Agency has extended the effective date of FSIS Notice 18-07 until 4/1/09. This notice applies to all sample requests labeled MT50 in block 14 of FSIS Form 10,210-3, Requested Sample Programs.

**NOTE:** The term “beef manufacturing trimmings” includes trimmings from sub-primal cuts such as 2 piece chucks, boneless chuck, or other primal/sub-primal/boxed beef parts of boneless beef that establishments frequently use as components of raw ground beef, and thus can reasonably be expected to be used for that purpose. IPP are not to sample other beef components such as head meat, cheek meat, weasand meat, organ meat, and advanced meat recovery (AMR) product under the MT50 project code. Collect samples for those products under the MT54 project code.

[FSIS Notice 86-07](#) stated that, “IPP can expect to collect a minimum of 4 samples and up to 24 samples annually.” FSIS is now removing the upper limit on the number of samples IPP collect. FSIS may schedule as many as one sample per week per shift at establishments producing ground beef products, trimmings, or other raw ground beef or patty components.

### WHEN TO COLLECT BEEF TRIMMINGS FOR SAMPLING FOR *E. coli* O157:H7

A. Upon receiving FSIS Form 10,210-3, Requested Sample Programs with MT50 in block 14, IPP are to collect samples of beef trimmings when the slaughter establishment produces beef trimmings destined for use in raw ground beef or other non-intact product, or when the intended use of the product is unclear. IPP are to send all MT50

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sample forms with the appropriate boxes on the form completed to the laboratories with or without a sample. If unable to collect the sample, check the appropriate box in block 33 and mail the form to the laboratory indicated in block 9.

B. If an inspector receives a request for an MT50 sample, he or she is to take the sample unless the establishment identifies that it intends to use the trimmings in ready-to-eat (RTE) product or intact product and has documentation or control procedures to verify this fact. On the day of sample collection, IPP are, if necessary, to substitute the sample collection procedure for as many of the scheduled 01 and 03 procedures as are needed to provide sufficient time to complete the sample collection and submission. If IPP have questions regarding prioritization, they are to contact their immediate supervisor.

**NOTE:** FSIS expects the establishment to identify the intended use of the product per 9 CFR 417.2(a)(2). FSIS expects the establishment has decision-making documents associated with this identified intended use of the product. There should be objective evidence, that is, objective measures in place designed to ensure that the product is used as intended, to establish this intent. There should be decision-making documents associated with the hazard analysis that are consistent with the establishment's assertion that the product in question is for use in RTE product.

C. IPP are to use the following procedures when collecting N-60 samples of beef manufacturing trimmings:

1. Sanitize the caddy, knife, hook, or tongs before collecting the samples by using the establishment's sanitizing solution according to label instructions. If the establishment uses hot water only, then IPP are to also use hot water to sanitize sampling equipment;

2. Use gloves and handle all sanitized surfaces so that they do not become contaminated;

3. Select samples by using the N-60 method of sample collection (as described below) and collect a minimum of 60 individual pieces from raw beef manufacturing trimmings:

a. if a specific production is composed of greater than 5 containers of beef manufacturing trimmings, randomly select 5 containers for sampling; and

b. if the specific production is composed of 5 or less containers, use the chart below for sampling;

<b>Number of Sample Pieces to Collect Per Container</b>	
<i># of containers in each specific production</i>	<i># of sample pieces to select from each container</i>
5	12 pieces
4	15 pieces

3	20 pieces
2	30 pieces
1	60 pieces

4. Aseptically collect the appropriate number of pieces of beef manufacturing trimmings based on the number of containers that represent one specific production period. Use the sanitized hook or tong to lift a piece of meat off the top of the container. The total number of pieces collected are to be at least 60 for each sample;

5. Cut off a slice that is approximately a 4 inch length by 2 inch width and 1/8 inch thick from each of the 60 pieces. The priority is to collect samples from pieces of product taken from the original surface of the beef carcass;

6. Collect and bag the sample slices in a sterile whirl-pak bag. Weigh the sample to ensure that the minimum of 60 pieces weigh approximately 2 pounds;

7. Check the product temperature of the top pieces of meat from randomly selected containers of beef manufacturing trimmings (do not take the temperature of the actual sample slices). Record the temperature on the sample request form in block 21. If the sample pieces came from more than one container, record the temperature of the warmest container in block 21 of the sample request form. If the product is warmer than 40° F, place the bag containing the sample in a cooler to chill before shipping;

8. Fill out the sample request form, including the requested information in Block 28; and

9. Secure samples during preparation, storing, packaging, and submission for testing (see FSIS Directive 7355.1, Revision 2).

D. When collecting samples not in finished packaged form under the raw *E. coli* O157:H7 project codes, IPP are to use a sterile whirl-pak bag. The laboratory may discard any samples in bags other than the sterile whirl-pak bags.

Direct all technical questions to the Policy Development Division and all sampling questions to the Risk Management Division at 1-800-233-3935 or submit your question through askFSIS at <http://askfsis.custhelp.com>.



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