

## Sanitation Guidance for Beef Grinders

### 1. Good sanitation prevents the introduction of new bacterial hazards to controlled ingredients.

The objective of a beef grinder is to maintain the clean condition of the carcass, primal, subprimal, or coarse ground beef starting material.

- a) The grinder should develop sanitation standard operating procedures (SOPs) that address, at a minimum, the cleaning of food contact surfaces, equipment, utensils, implements, and the processing areas. The SOPs should indicate the frequency with which these items will be cleaned and how the grinder will verify their cleanliness.
- b) Systematic sanitizing of belts and implements is recommended, as it will break the chain of any contamination that slips through. Thus, rather than the contaminant being spread throughout the lot, it will be stopped or at least diminished.
- c) Employees are in continuous contact with the product. Therefore, sanitation training and education, as well as supervision, are crucial. Keeping the processing areas clean and in good repair and keeping employee areas clean and in good repair set a personal tone for the operation. These are management choices, but can indirectly affect the product.
- d) Desirable practices to instill in employees are:
  - 1) Removing outer clothing when leaving the processing area.
  - 2) Practicing personal hygiene, such as proper handwashing after using the toilet or before entering the processing area.

### 2. Sanitation procedures should prevent cross-contamination from equipment, personnel, traffic, air flow, tables, and floors to product.

### 3. Additional resources:

Guidance for Beef Grinders and Suppliers of Boneless Beef and Trim Products:  
[Guidance for Beef Grinders and Suppliers of Boneless Beef and Trim Products](#)

Best Practices for Raw Ground Products:  
[http://www.fsis.usda.gov/PDF/Best\\_Practices\\_Raw\\_Ground\\_Products\\_08.pdf](http://www.fsis.usda.gov/PDF/Best_Practices_Raw_Ground_Products_08.pdf)

FSIS Sanitation Performance Standards Compliance Guide:  
[http://www.fsis.usda.gov/Regulations\\_&Policies/Sanitation\\_Performance\\_Standards/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Sanitation_Performance_Standards/index.asp)

Store Name: \_\_\_\_\_

Store Address: \_\_\_\_\_

\_\_\_\_\_

**FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST**

Employee Name: \_\_\_\_\_

Today's Date: \_\_\_\_\_

Time of Grind	Lot/ Batch Number (lot = same source material)	Exact Name/ Type of Product Produced	Package Size of Product Produced	Amount (in pounds) of Product Produced	Production Code of Product Produced	Manufacturer, Name of Source Material Used for Product Produced	Supplier Lot Numbers, Product Code and/or Pack Date of Source Material Used	Establishment Information from label of Source Product Used (Est. #, ph #, contact info)	Grinder Cleaned and Sanitized Between Source Materials? If Y, Date and Time	Comments

\_\_\_\_\_  
Signature of Store Management Reviewer

\_\_\_\_\_  
Date

NEW WAVE STORE  
 123 Main Street  
 Anytown, USA, Zip Code

**FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST**

Employee name: John Williams

Today's Date: 12/14/11

Time of Grind	Lot/ Batch Number (lot = same source material)	Exact Name/ Type of Product Produced	Package Size of Product Produced	Amount (in pounds) of Product Produced	Production Code of Product Produced	Manufacturer, Name of Source Material Used for Product Produced	Supplier Lot Numbers, Product Code and/or Pack Date of Source Material Used	Establishment Information from label of Source Product Used (Est. #, ph #, contact info)	Grinder Cleaned and Sanitized Between Source Materials? If Y, Date and Time	Comments
0700-1000 AM	Lot 001	91/9 New Wave Ground Chuck	Catch-weight retail trays	1,250 lbs total of 91/9 Ground Chuck	121511-01 NWGB; Sell-by 12/20/11	Boneless Chuck, twenty-one 60 lb boxes from USA Beef Company	BB120311USA Packed on 12/03/11; BB120411USA Packed on 12/04/11	Est. 00321 M, (202)-123-4567, 898 Dodge St, Omaha, NE, 68104		Cleaned and sanitized grinder after Lot 001
1030-1130 AM	Lot 002 <b>From store-generated bench trim</b>	70/30 New Wave Ground Beef	2 lb. Trays	50/2 lb. trays	121511-03 NWGB; sell-by date 12/20/11	USA Company	BB120511USA Packed on 12/05/11 BB120711USA Packed on 12/07/11;	Est. 00321 M, (402)-123-4567, 898 Dodge St, Omaha, NE, 68104		Used trim from two different production lots from USA
	same	same	same	same	same	National Brand Beef	NBB120111, Packed on 12/01/11	Est. 15555 M, (903) 999-5454, 220 Locust St, Denton, TX 76201		Used trim from only one production lot of NBB product

## Examples of Good Records

Good records include:

1. Producing store name
2. Address
3. City/state/zip
4. Date of each lot of store ground product produced, where a lot is defined as all identically labeled product produced from full equipment clean-up to clean-up
5. Exact name/type of store ground product
6. Amount of each lot of store ground product
7. Sell by/use by date and/or production code of each lot of store ground product
8. Other information used to identify store ground product
9. Full name(s) and product code(s) of all source products used to formulate each lot of store ground product
10. All Federal or State Establishment numbers of each source product contained in each lot of store ground product
11. Each source product sell by, use by, or production date/code
12. The source firm name, establishment number and use by/sell by/production date/code for all Shop trim/rework used in each lot of store ground product
13. Date and Time the grinder was sanitized between source materials
14. Bills of Sale (e.g. sales receipts) reflecting Item numbers for each ground beef product sold to consumers
15. Invoice(s) and Bill(s) of lading for source product(s)