

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

FSIS NOTICE	58-10	10/8/10
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**COLLECTING SUPPLIER INFORMATION AT THE TIME OF SAMPLE COLLECTION
FOR *ESCHERICHIA coli* (*E. coli*) O157:H7
IN RAW GROUND BEEF PRODUCTS AND BENCH TRIM**

I. PURPOSE

This notice instructs Inspection Program Personnel (IPP) to record information on the source materials and on the suppliers at the time they sample ground beef or bench trim for *E. coli* O157:H7. IPP are no longer to wait for a positive test result before they gather supplier information. These instructions will better serve FSIS's goal to respond to FSIS presumptive positive results by identifying all affected product and all potential suppliers as quickly as possible to protect public health. IPP are to have knowledge of the establishment's production practices which includes knowledge of the establishment's raw beef supplier base.

NOTE: The instructions in this notice supersede the instructions in FSIS Directive 10,010.1, Chapter III, Section I, 1., b., and Section II, 1. and 2.

II. IPP RESPONSIBILITIES FOR GATHERING SUPPLIER INFORMATION

A. IPP are to gather the supplier information at the time they collect a sample. This new instruction applies to FSIS sampling programs for raw ground beef (MT43) or bench trim (MT55) or any follow-up sampling to these programs (MT44, MT52, or MT53).

B. IPP are to collect the following supplier information used in the production of the sampled lot if the establishment produces the source materials in-house:

1. Confirmation exists that it was produced in house (establishment name and number);
2. Lot numbers or slaughter dates;
3. Production dates including slaughter production days if available;
4. Name of the beef components used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, head or cheek meat) or any information that clearly identifies the source material used;

5. Information on the label of the source product; and

NOTE: IPP can keep the actual label from empty packages.

6. Approximate amount of the beef component produced in each lot (in lbs).

C. IPP are to collect the following information from each supplier used in the production of the sampled lot if the establishment uses the source materials from a domestic outside source:

1. Establishment name and number;
2. Establishment phone number;
3. Establishment point of contact:
 - a. Name;
 - b. Title;
 - c. E-Mail address; and
 - d. Fax number:
4. Supplier lot numbers or slaughter dates;
5. Production dates;
6. Name of the beef components used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, head or cheek meat or any information that clearly identifies the source material used). Collect information from the label of the product; and

NOTE: IPP can keep the actual label from empty packages.

7. Approximate amount of the beef component produced in each lot (in lbs).

D. IPP are to collect the following information from each supplier used in the production of the sampled lot if the establishment uses the source materials from a foreign outside source:

1. Foreign establishment name;
2. Country of origin;
3. Foreign establishment number;
4. U.S. Import establishment number (stamped on shipping cartons or on FSIS Form 9540-1);

5. Import establishment and importer of record (if available) point of contact, collect the following information:
 - a. Name;
 - b. Title;
 - c. E-mail address; and
 - d. Fax number:
6. Inspection certificate number (contained on the inspection certificate and FSIS form 9540-1; for Canada, it is on the cartons and is the same as the “shipping mark”);
7. Production date or any other information, such as barcodes or production codes that identifies the product’s date of production;
8. Shipping marks (see NOTE);
9. Date the imported product entered the country (obtained from shipping documents, if available);
10. Name or description of supplied source material used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, head or check meat or any information that clearly identifies the source material used).

NOTE: Shipping marks are unique alphanumeric characters applied to the shipping cartons in the foreign country. They are important for tracing the product. The mark links product with the foreign inspection certificate.

E. IPP are to document this information in a memorandum of interview (MOI) and are to maintain the MOI in the official file. If the sample is reported as presumptive positive, IPP are to provide a copy of the MOI to the establishment and notify them of the presumptive positive. They are also to make note of any information that the establishment is unable to provide.

Refer questions regarding this notice to the Risk and Innovations Management Division through askFSIS at <http://askfsis.custhelp.com> or by telephone at 1-800-233-3935 (press 1 and 4).



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