
**Food Safety & Consumer Protection Div
Meat Inspection Section**
116 State Street
Montpelier, VT 05620
www.VermontAgriculture.com

[phone] 802-828-2426
[fax] 802-828-5983

Agency of Agriculture Food & Markets

Records To Be Kept by Retail Stores and Official Establishments That Grind Raw Beef Products

Beginning June 20, 2016, all retail stores and official establishments that grind raw beef for sale must maintain records. The U.S. Department of Agriculture, Food Safety Inspection Service, published a final rule in the [federal register](#) detailing this requirement. The goal of the new rule is to improve response time and identify the source of a foodborne illness outbreak involving ground beef.

The record keeping is required for all ground beef, including ground beef from trim and any raw beef that is ground at a customer's individual request. For businesses that have more than one location, the revised rule indicates for records to be maintained at the individual establishment where the beef is ground and should not be moved to company headquarters. Records need to be kept for one year after the initial grinding.

The required records need to include the date and time of grinding; manufacturer name of source material used for product produced; supplier lot numbers, product code, and/or pack date of source material used; establishment number(s) of establishment providing source material; and date and time grinder and related food contact surfaces were last cleaned and sanitized. A "lot" of ground beef is described as ground beef made from the same source materials documented from the time that the equipment was last cleaned to the next time the equipment is cleaned.

A sample ground beef log is available for viewing and printing on the Agency's website. If any further information in regards to the recordkeeping requirement for firms that grind raw beef products becomes available it will be posted on the Agency website.

