

**VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS**  
**FOOD SAFETY CONSUMER PROTECTION DIVISION**  
MONTPELIER, VT  
Anson Tebbetts, Secretary



# MIS NOTICE

Adopted from FSIS Notice 6-13

01A-23

5/1/23

## COLLECTING SUPPLIER INFORMATION AT THE TIME OF SAMPLE COLLECTION FOR *STEC* IN RAW GROUND BEEF PRODUCTS AND BENCH TRIM

### I. PURPOSE

This notice reissues the previous directions in VT Notice 06-13. This notice instructs Inspection Program Personnel (IPP) to record information about the source materials and about the suppliers at the time they sample ground beef or bench trim for *STEC*. These instructions will help to respond to 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 that includes knowledge of the establishment's raw beef supplier base.

**NOTE:** These instructions are in conjunction with VT Notice A-13 Documenting Laboratory Verification Sampling in State PHIS.

### II. IPP RESPONSIBILITIES FOR GATHERING SUPPLIER INFORMATION

#### Supplier and Source Material Information for the Sampled Lot Collected by IPP at the Time of Ground Beef or Bench Trim Sample Collection

A. IPP are to gather supplier information at the time they collect a sample. This instruction applies to sampling programs for raw ground beef, bench trim, and follow-up sampling to these programs. The object of the information collection is to be able to trace the raw material back to the original slaughter establishment. To this end, whenever possible, IPP are to collect the establishment name and official number from the containers of the product processed at the establishment at which sampling is occurring. When the establishment uses only bench trim for raw ground beef products, IPP are to also collect the name and official number of the establishment from which the raw material was purchased to create the bench trim for use in raw ground beef or other non-intact product.

B. 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. Supplier 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. 6

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

D. Supplier 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.

### III. QUESTIONS

Refer questions regarding this notice to the Vermont Meat Inspection Section at 802-828-2426.

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Katherine McNamara, DVM  
Assistant State Veterinarian  
VT Agency of Agriculture, Food and Markets