

VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS
FOOD SAFETY CONSUMER PROTECTION DIVISION
MONTPELIER, VT
Chuck Ross, Secretary



MIS NOTICE

Adopted from FSIS Notice 6-13

6-13

2/1/13

**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 reissues the previous directions in VT Notice 80-11 with some minor clarifications. 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 *E. coli* O157:H7. 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. 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 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. IPP are to collect the following supplier information if the establishment produces in-house the source materials that are used in the production of the sampled lot:

1. Confirmation that the source materials were produced in house (establishment name and number);
1. Sample request type
2. Sampled product name (veal, beef, mixed?):

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3. VT seal number
4. Production date (incl. slaughter production dates if avail.):
5. Collection date:
6. Date sent/given to lab:
7. Lot Identification code or slaughter date:
8. Product status, lot/affected product (On hold?):
9. Approximate amount of the beef component produced in each lot (in lbs).
10. Confirmed and documented cleaning between lot(s)?
11. Emergency Contact Person & number in case of presumptive/confirmed positive after hours/weekends:
12. 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
13. Information on the label of the source product. If the establishment labels any of the products it produces in-house, IPP may review the package or product labeling of the source materials used in the production of the ground beef or beef trim. Shipping invoices or other records may not always provide enough information to identify the producing establishment.
14. Any other pertinent information:

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

C. IPP are to collect the following information at the time of sample collection from each producer regarding source materials that were produced by domestic suppliers and used in the production of the sampled lot:

1. Sampled product name (veal, beef, mixed?):
2. Name of the beef components used in the production of the sampled product (e.g., beef trimmings, subprimal cuts, beef hearts, veal trimming, weasand, or head or cheek meat) or any information that clearly identifies the source material used. Collect information from the label of the product;
3. VT seal number
4. Production date (incl. slaughter production dates if avail.):
5. Collection date:
6. Date sent/given to lab:
7. Lot Identification code or slaughter date:

8. Product status, lot/affected product (On hold?):
9. Approximate amount of the beef component produced in each lot (in lbs).
10. Confirmed and documented cleaning between lot(s)?
11. Emergency Contact Person & number in case of presumptive/confirmed positive after hours/weekends:
12. Establishment name and number (from the slaughter establishment or the establishment that produced the source materials);
13. Phone number of that establishment;
14. Point of contact of that establishment:
 - a. Name;
 - b. Title;
 - c. E-mail address; and
 - d. Fax number:
15. For a meat product purchased from a broker or a distributor, the establishment number on the shipping container of the product.

III. QUESTIONS

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

A redacted signature consisting of a thick black horizontal line with a small handwritten mark at the end.

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VT Agency of Agriculture, Food and Markets