

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

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**FSIS NOTICE**

06-13

2/1/13

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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 reissues the previous directions in FSIS 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 serve FSIS's goal of responding 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 that 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 supplier information at the time they collect a sample. This instruction applies to FSIS sampling programs for raw ground beef (MT43), bench trim (MT55), and follow-up sampling to these programs (MT44, MT52, or MT53). The object of the information collection is to enable FSIS 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);
2. Lot numbers or slaughter dates;
3. Production dates, including slaughter dates 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, or head or cheek meat) or any information that clearly identifies the source material used;

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5. 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; 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 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. Establishment name and number (from the slaughter establishment or the establishment that produced the source materials);
2. Phone number of that establishment;
3. Point of contact of that establishment:
  - 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, or head or cheek meat) or any information that clearly identifies the source material used. Collect information from the label of the product;

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

7. Approximate amount of the beef component produced in each lot (in lbs); and
8. For a meat product purchased from a broker or a distributor, the establishment number on the shipping container of the product.

D. IPP are to collect the following information at the time of sample collection on the source materials from a foreign outside source used in the production of the sampled lot:

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, including:
  - 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, or head or cheek 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 shipping mark links the product with the foreign inspection certificate.

E. IPP are to document this information in a memorandum of interview (MOI) (See [FSIS PHIS Directive 5000.1](#), Verifying an Establishments Food Safety System). IPP are also to make note of any information that the establishment is unable to provide. IPP are to provide a copy of the MOI to establishment management. If the sample is reported as presumptive positive, IPP are to notify establishment management of the presumptive positive as soon as possible.

**NOTE:** IPP should obtain supplier contact information from establishment management and shipping invoices to document the contact name, phone number, e-mail address, and facsimile information if possible.

### III. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Division through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter **FSIS Notice 06-13**  
Question Field: Enter question with as much detail as possible.  
Queue Field: Sampling

Product Field: Select **General Inspection** from the drop-down menu.  
Category Field: Select **Sampling E. coli O157:H7** from the drop-down menu.  
Policy Arena: Select **Domestic (U.S.) Only** from the drop-down menu.

A handwritten signature in black ink, appearing to read "Rachel A. Edelstein". The signature is fluid and cursive, with the first name being the most prominent.

Assistant Administrator  
Office of Policy and Program Development