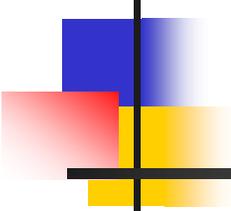


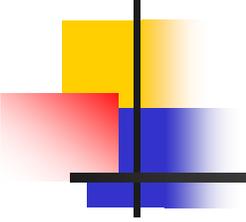
# Small and Very Small Grinding Operations



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Small Plant Commitment to Delivering  
Unequaled Food Safety

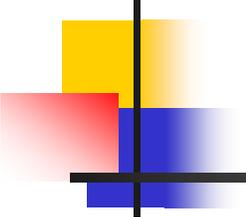
Hugh Tyler  
The Butcher Shop  
Columbia, S.C.



## Very Small Plant

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- Over 43 years in the meat industry
- 9 employees
- Weekly production - 3,500 lbs. of ground beef and 1,800 lbs. of non-intact beef (i.e. cubed)  
Product



# What Small Processors Have Done

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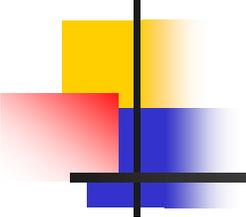
**PRE-REQUISITE BUYING  
PROGRAM - SPECIFICATIONS**

**E. Coli 0157:H7 IS  
ADDRESSED IN THE  
HACCP PLAN**

**GOOD MANUFACTURING  
PRACTICES**

- **RECEIVING**
- **PRODUCT TEMPERATURE CONTROL THROUGHOUT THE PROCESS**

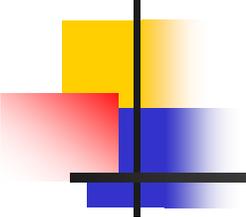
**PRODUCT TESTING,  
WHICH IF THERE IS A  
PROBLEM THE  
PRODUCT IS  
ADULTERATED**



## Challenges – Faced by the Small and Very Small Processor

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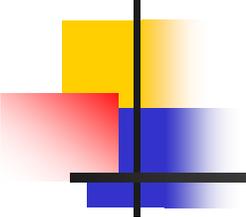
- Products are bought in small quantities
- Lotting is difficult due to co-mingling of product
- Use of microbial interventions in grinding operations



## Challenges – Faced by the Small and Very Small Processor

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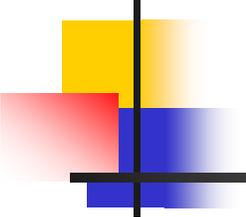
- Small plants are at the mercy of their suppliers
- Cost of testing is a financial burden with testing being a haphazard proposition



## A Challenge – With No Control

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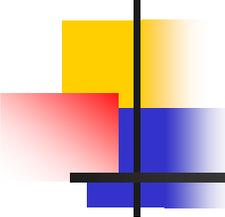
If interventions are used in the grinding operations and the product is tested and is positive for *E. coli* O157:H7, THEN IT IS THE GRINDER'S SYSTEM THAT IS INADEQUATE.



# Food Safety System

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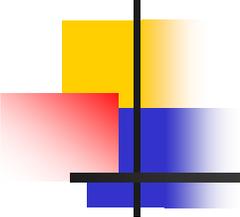
1. Should be designed to reduce/eliminate *E. coli* O157:H7 at the point of contamination
2. Follow the philosophy of prevention (HACCP)
3. Reduce or eliminate both the hazard and the end product testing



# The Progress

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Progress has been made in all areas of meat production, but especially in Food Safety. These efforts need to continue.

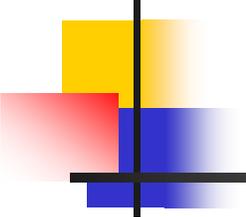


# To Continue Progress

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**Have open dialogue**

**With industry, trade  
associations, consumers,  
educational institutions and  
regulatory agencies, USDA/FSIS  
State, CDC**

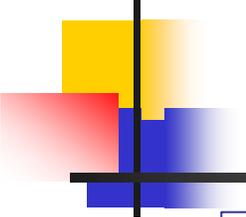


# To Continue Progress

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**Have meetings to ensure open communications**

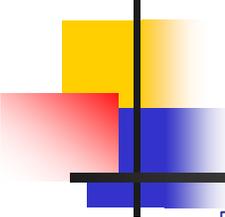
**Provide educational opportunities**



## To Continue Progress

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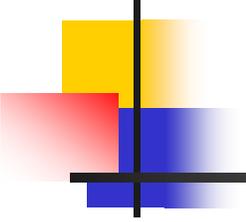
Learn and incorporate existing and emerging technologies



## To Continue Progress

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Focus on the point of contamination where change can be made that will make the most difference in eliminating E.coli 0157:H7



# Conclusion

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- E. coli O157:H7 is still prevalent today
- Small plants want to produce the safest food possible
- Focus interventions at the point of contamination
- Testing is not the answer, preventions at the best place in the process is the answer