

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

FSIS NOTICE

38-17

7/20/17

RAW NON-INTACT BEEF PRODUCT GROUPS UPDATE

NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL AUGUST 1, 2017.

I. PURPOSE

A. This notice only applies to inspection program personnel (IPP) at establishments producing raw non-intact beef. IPP are to update the raw non-intact beef products in the Public Health Information System (PHIS) and verify the correct product groups and volumes are selected in the profile by September 1, 2017.

B. On September 1, 2017, certain product groups that have caused erroneous sample requests (see product names in section IV) and confusion (see product names in section V) will be removed from the raw non-intact product list in the profile, and will be replaced by new product options designed to fix sample assignment errors and simplify the product group options.

II. BACKGROUND

A. FSIS uses the raw non-intact product group selections to determine and schedule the MT sample requests. [FSIS Directive 10,010.1](#), *Sampling Verification Activities for Shiga Toxin-Producing Escherichia coli (STEC) in Raw Beef Products*, provides instruction to IPP regarding the PHIS profile responsibilities for raw non-intact beef products and sampling eligibility information.

B. FSIS reviewed past sampling data, askFSIS questions, and PHIS profile data, and found that certain product groups regularly caused sample assignment errors. For example, IPP may make the correct product group selection, but receive sample requests for products not produced by the establishment.

III. IPP RESPONSIBILITIES FOR UPDATING THE RAW NON-INTACT BEEF PRODUCTS PAGE

IPP are to follow the instructions described in Chapter II, Part VII of [FSIS Directive 5300.1](#) *Managing the Establishment Profile in the Public Health Information System*, for the "Update Establishment Profile" inspection task. This update is to be completed prior to September 1, 2017.

IV. UPDATING THE RAW NON-INTACT BEEF PRODUCTS PAGE FOR GROUND BEEF, HAMBURGER AND BEEF PATTY PRODUCTS

A. IPP are to be aware that the following product groups now in the raw non-intact beef products page will be removed on September 1, 2017. These product groups will be replaced with those bolded in paragraphs B - E below. See the [Attachment](#) for additional assistance in selecting product group names

DISTRIBUTION: Electronic

NOTICE EXPIRES: 8/1/18

OPI: OPPD

1. Ground Beef Product from in-house source materials
2. Ground Beef combined with other species from in-house source materials
3. Hamburger/Beef Patty combined with other species from in-house source materials
4. Hamburger/Beef Patty Product
5. Ground Beef Product from purchased source materials
6. Ground Beef combined with other species from purchased source materials
7. Hamburger/Beef Patty combined with other species from purchased source materials
8. Raw ground beef product produced from source materials accompanied by COA, no bench trim

B. IPP are to select the **Ground Beef/Hamburger/Beef Patty from in-house source materials** group when the establishment is producing ground beef, hamburger, or beef patty products from only beef manufactured trimmings derived from cattle slaughtered at the establishment, that does not contain other raw ground beef components (e.g., head meat, cheek meat, weasand, meat from advanced meat recovery and low temperature rendered product). This selection will assign a sample request for MT60 (Beef manufactured trimmings) and MT43 (Ground beef products).

C. IPP are to select the **Ground Beef/Hamburger/Beef Patty from in-house source materials, that can include other raw ground beef components** group when the establishment is producing ground beef, hamburger, or beef patty products from beef manufactured trimmings derived from cattle slaughtered at the establishment and also other raw ground beef components (e.g., cheek meat, head meat, weasand meat, heart meat, advanced meat recovery, and low temperature rendered product) derived from cattle slaughtered at the establishment. This selection will assign a sample request for MT64 (Raw ground beef components), MT60 (Beef manufactured trimmings), and MT43 (Ground beef products).

D. IPP are to select the **Ground Beef/Hamburger/Beef Patty from purchased source materials intended for intact use** group when the establishment is producing ground beef, hamburger, or beef patty products from purchased source materials that were not previously eligible for sampling (i.e. were originally intended for intact use) or without assurance STEC is below detectable levels (e.g., without a COA). This selection will assign a sample request for MT65 (Bench trim) and MT43 (Ground beef products).

E. IPP are to select the **Ground Beef/Hamburger/Beef Patty from purchased source materials accompanied by COA, no bench trim** group when the establishment is producing ground beef, hamburger, or beef patty products from purchased source material intended for non-intact use with assurance STEC is below detectable levels (e.g., with a COA). This selection will assign a sample request for MT43 (Ground beef products).

V. PERFORMING THE RAW NON-INTACT BEEF PRODUCTS PAGE UPDATE FOR TRIMMINGS PRODUCED FROM RAW NON-INTACT BEEF

A. IPP are to be aware the selection and volume data associated with the following raw non-intact beef product groups will be eliminated on August 1, 2017, and profiles will need to be updated in establishments producing these products:

1. Beef Trimming from non-intact beef; and

2. Bench Trim (derived from non-intact beef not slaughtered at the Est.).

NOTE: When an establishment's final product consists of intact pieces of trim, IPP are to select the appropriate finished product group from the Raw Intact products page. If trimmings are used to produce a ground beef product, IPP are to select the appropriate final product group from Section IV above.

B. IPP are to select the **Beef Trimming from non-intact beef** group after confirming that the establishment is producing beef trimmings from product that is already non-intact (e.g. trimmings from already mechanically tenderized or injected products) from in-house source materials.

C. IPP are to select the **Bench Trim (derived from non-intact beef not slaughtered at the Est.)** group after confirming that the establishment is producing beef trimmings from product that is already non-intact (e.g. trimmings from already mechanically tenderized or injected products) from purchased source materials.

VI. DATA ANALYSIS

The Office of Data Integration and Food Protection will analyze the results of these profile updates to verify samples are assigned appropriately and monitor MT collection rates.

VII. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations and Management Staff 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 **Notice 38-17**
Question Field: Enter question with as much detail as possible.
Product Field: Select **General Inspection Policy** from the drop-down menu.
Category Field: Select **Sampling** from the drop-down menu.
Policy Arena: Select **Domestic (U.S.) Only** from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



Assistant Administrator
Office of Policy and Program Development

Attachment:

	When the Source Material is	IPP are to select	PHIS Product Group	to assign	MTXX Sample Project Codes
In-house Source Material (Slaughtered Onsite)	Beef manufactured trimmings derived from cattle slaughtered at the establishment, that does not contain other raw ground beef components (e.g., head meat, check meat, weasand, meat from advanced meat recovery and low temperature rendered product)	→	Ground Beef/ Hamburger/Beef Patty from in-house source materials	→	MT60 (Beef manufactured trimmings) & MT43 (Ground beef products)
	Beef manufactured trimmings derived from cattle slaughtered at the establishment and also other raw ground beef components (e.g., cheek meat, head meat, weasand meat, heart meat, advanced meat recovery, and low temperature rendered product)	→	Ground Beef/ Hamburger/ Beef Patty from in-house source materials, that can include other raw ground beef components	→	MT64 (Raw ground beef components), MT60 (Beef manufactured trimmings), & MT43 (Ground beef products)
Purchased Source Material (Boxed Beef)	Purchased source material intended for intact use or otherwise received without assurance STEC is below detectable levels (e.g., without a COA)	→	Ground Beef/ Hamburger/ Beef Patty from purchased source materials intended for intact use	→	MT65 (Bench trim) & MT43 (Ground beef products)
	Purchased source material intended for non-intact use with assurance STEC is below detectable levels (e.g., with a COA).	→	Ground Beef/ Hamburger/ Beef Patty from purchased source materials accompanied by COA, no bench trim	→	MT43 (Ground beef products)