

**OKLAHOMA DEPARTMENT OF AGRICULTURE,
FOOD, AND FORESTRY
MEAT AND POULTRY INSPECTION SERVICE
OKLAHOMA CITY, OK**

<h1 style="margin:0;">MPI NOTICE</h1>	608	2/8/13
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**COLLECTING SUPPLIER INFORMATION AT THE TIME OF SAMPLE COLLECTION FOR
ESCHERICHIA coli (*E. coli*) O157:H7 AND SHIGA TOXIN-PRODUCING *ESCHERICHIA coli*
(STEC) THAT ARE CONSIDERED TO BE ADULTERANTS IN RAW GROUND BEEF
PRODUCTS AND BENCH TRIM**

I. PURPOSE

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 and/or non-O157:H7 STECs that are considered to be adulterants. These instructions will serve ODAFF's and FSIS's goal of responding 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: 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 ODAFF sampling programs for raw ground beef, bench trim, and follow-up sampling to these programs. The object of the information collection is to enable ODAFF and 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;
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;

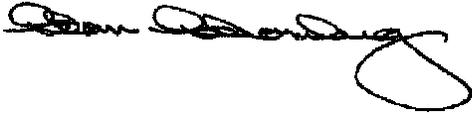
2. Country of origin;
3. Foreign establishment number;
4. U.S. Import establishment number (stamped on shipping cartons or on FSIS Form 9540-1);
5. Import establishment and importer of record (if available) point of contact, including:
 - a. Name;
 - b. Title;
 - c. E-mail address; and
 - d. Fax number:
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.

Refer questions regarding this notice through normal supervisory channels.

A handwritten signature in black ink, appearing to read 'Stan Stromberg', with a large loop at the end.

Stan Stromberg
Director, Food Safety Division

DISTRIBUTION:
All MPI Personnel

SUBJECT CATEGORY
Laboratory