

Definitions

Aseptic Techniques

An aseptic technique implies that you do not add any organisms to the sample when it is collected. It does **not** imply that the **sample** is aseptic. The purpose of aseptically collecting a sample is to prevent contaminating the sample **or** the surrounding product/product contact area. That is why it is important to aseptically collect a sample even when the sample is **intact**. Wash and sanitize your hands before collecting an intact sample. Good personal hygiene is **essential** anytime a sample is collected, whether it is intact or not.

Baseline

These are sampling programs to determine the industry-wide prevalence of an organism in/on a certain type of product. From these baseline studies, FSIS may establish performance standards.

Non-intact beef products

Non-intact beef products include ground beef, beef that has been injected with solutions, beef that has been mechanically tenderized by needling, cubing, Frenching, or pounding devices, and beef that has been reconstructed into formed entrees. Frenching is a method of preparing boneless chops by flattening with a cleaver.

Note: *An intact beef product is one in which nothing has penetrated into the muscle beyond the normal cut-up processes, such as primal cuts, subprimal cuts, steaks, roasts, boned out chucks, etc.*

Raw beef patty components

These components include all components listed for raw ground beef products, as well as partially defatted chopped beef (PDCB), finely textured PDCB, heart, and partially defatted beef fatty tissue (PDBFT). These products are subject to FSIS testing.

Raw ground beef products

Raw ground beef products covered under the *E. coli* O157:H7 sampling programs (MT03/MT04) include any raw (chopped or ground) beef or veal. Such products are ground beef, hamburger, veal patties, and beef patty mix (per §319.15(a), (b), and (c)) produced at and shipped from the establishment.

Raw ground or chopped beef, hamburger, ground or chopped veal, veal or beef patties, and patty mix are included in FSIS sampling for *E. coli* O157:H7. Ground or chopped products made from both beef and other meat or poultry products and beef sausage products are not subject to FSIS sampling for *E. coli* O157:H7. A raw ground beef product that contains any amount of beef product derived from advanced meat recovery (AMR) systems is considered a raw ground beef product. Raw product comprised only of beef from AMR systems is **not**

considered a raw ground beef product. Raw product comprised only of beef from AMR systems is considered a raw ground beef component or raw beef patty component.

Raw ground beef components

These are intact or non-intact beef products intended for manufacturing into ground beef products identified in 319.15(a), (b), or (c). Such products include raw esophagus (weasand) meat, head meat, and cheek meat, beef manufacturing trimmings, boneless beef, beef from AMR systems, and lean finely textured beef (LFTB). These products are subject to FSIS testing.

Recall

A recall is a plant's voluntary removal of distributed meat or poultry products from commerce when there is reason to believe that such products are adulterated or misbranded under the provisions of the Federal Meat Inspection Act (FMIA) or the Poultry Products Inspection Act (PPIA). "Recall" does not include a market withdrawal or a stock recovery.

Product that is adulterated and has left the establishment's control may be subject to a recall. The Recall Management Division (RMD) is notified immediately if product has left the establishment's control, and they coordinate any recall activities. The DO notifies the RMD (see FSIS Directive 8080.1, Rev. 4, Recall of Meat and Poultry Products). RMD is notified so a press release can be issued and effectiveness checks can be performed. The press release has the product name, lot number and the supplier. The recall would involve at least the sampled lot, but it could be expanded depending upon a review by the RMD of all factors in the situation. All recalls of meat and poultry products are voluntary.

Raw beef products produced on the shift represented by the positive sample would be subject to voluntary recall. If the raw beef product was used as an ingredient in other raw products, those secondary products would also be subject to recall. If the positive product was used as an ingredient in cooked products or other further processed products, the FSIS Recall Committee evaluates the situation and proceeds on a case-by-case basis.

Sample

A sample for raw products is a collection of product that represents a larger group (the sampled lot).

Sampled lot

This is the amount of product represented by the sample. The plant defines the sampled lot. It is the establishment's responsibility to have the data to support that the ground beef from one portion of product is statistically distinguished, relative to contamination with *E. coli* O157:H7, from another portion of production. "Cleanup to cleanup" may be a part of the procedures that the establishment has in place to support statistically distinguishing one portion of

production from another. "Cleanup to cleanup" may be an effective means of preventing cross contamination of one part of production to another with *E. coli* O157:H7. However, "cleanup to cleanup" without other supporting documentation may not be adequate to statistically distinguish one portion of production from another. If a sample analysis yields a positive result, any product produced in the same time frame with the same process or equipment is suspect, unless an intervention occurred that would indicate a change in the status of the process/equipment. Often, factors like the plant's coding system, the pathogen of concern, the processing and packaging, the equipment, the plant's sampling programs, the HACCP plan monitoring and verification activities, the SSOP records, etc., are considered when determining how much product is actually represented by the sample.

Sample unit

This is an individual package or container. It may take several sample units to make up one sample, depending upon the amount needed for the analysis. The amount of sample is detailed in various directives. Some samples are made up of more than one sample unit.