

## **Pre-Requisite Program to Control *ESCHERICHIA COLI O157:H7* in Beef**

### **Beef Slaughter HACCP Plan**

The following steps are taken during beef slaughter to control *E. coli* O157:H7 contamination:

- An attempt to slaughter relatively clean cattle will be made.
- After slaughter, but prior to State/Federal inspection, the carcasses are trimmed to remove any visible contamination. *This step is a CCP for zero tolerance for fecal material, ingesta, and/or milk.*
- After inspection personnel perform their final inspection of the carcass, the carcasses are rinsed with warm water for at least 2 minutes (nozzle is generally no more than one foot from the carcass surface).
- The carcasses are rolled into the carcass chilling cooler to allow excess water to drip from the carcass for at least five minutes (this step ensures that the antimicrobial rinse makes better contact with bacteria on the carcass surface).
- After five minutes of drip time, establishment personnel spray the carcasses with 2% lactic acid using a garden type sprayer (sufficient lactic acid is applied on the carcass such that some of it drips off). *This step is a CCP for preparation of antimicrobial solution that is evenly sprayed to each beef carcass, heart, liver, and tongue. The antimicrobial solution is applied according to manufactures specifications and the establishment's supporting documentation.*
- *"Your Plant Name Here"* slaughters a minimal amount of cattle, a carcass will be swabbed for *E. coli* O157:H7 contamination quarterly (at least once every 3rd month - 4 times annually). This *E. coli* O157:H7 testing program will verify the establishment's multiple intervention strategies are properly working. When testing beef carcasses, *"Your Plant Name Here"* will hold the beef carcass (*either as a whole carcass or fabricate the carcass and hold all beef materials*) until the sample results are known.
- When a beef carcass is tested, each carcass will be considered a lot.

Plant Name  
Plant Address

Date  
Establishment Number

### Raw, Not Ground HACCP Plan (Beef)

- Beef purchased for use in our products will be required to meet our purchase specifications as outlined below:
  - Product will only be purchased beef from suppliers that are USDA or Wisconsin State inspected, in which every box is labeled with the USDA or State of Wisconsin Mark of Inspection.
  - A yearly letter will be obtained from each supplier stating what the supplier is doing to eliminate or reduce *E. coli* O157:H7 to undetectable levels and that the supplier is in compliance with FSIS regulations regarding *E. coli* O157:H7.
  - Suppliers will be contacted quarterly to ensure the interventions are being conducted and the intervention methods have not changed. This contact will be recorded in a log, including the date, time of contact, the person contacted, title/position of the person contacted, and the status of their methods (BEEF SUPPLIER CONTACT LOG).
    - This will serve as the “*Your Plant Name Here*” verification of the *E. coli* O157:H7 interventions have been met at supplier establishments.
    - The supplier must have CCP’s addressing *E. coli* O157:H7 and verification of the testing conducted for the pathogens.
- The “*Your Plant Name Here*” does not blade tenderize or moisture enhance any beef products.
- Any beef trimmings that are generated from the fabrication of any beef products purchased from suppliers (*i.e.*, bench trim) are consolidated in well defined lotting system. After enough bench trim is consolidated, The “*Your Plant Name Here*” will then determine how to utilize the raw beef material. The establishment will either:
  - Grind the beef bench trim as a lot and then incorporate that into an *E. coli* O157:H7 testing program.
  - Divert beef bench trim to the production of a fully-cooked, RTE processed meat product that has validated lethality step adequate to effectively address *E. Coli* O157:H7.

Plant Name  
Plant Address

Date  
Establishment Number

### Raw, Ground HACCP Plan (Beef)

- Beef purchased for use in our products will be required to meet our purchase specifications as outlined below:
  - Product will only be purchased beef from suppliers that are USDA of Wisconsin State inspected, in which every box is labeled with the USDA or State of Wisconsin Mark of Inspection.
  - A yearly letter will be obtained from suppliers stating what the supplier is doing to eliminate or reduce *E. coli* O157:H7 to undetectable levels and that the supplier is in compliance with FSIS regulations regarding *E. coli* O157:H7.
  - Suppliers will be contacted quarterly to ensure the interventions are being conducted and the intervention methods have not changed. This contact will be recorded in a log, including the date, time of contact, the person contacted, title/position of the person contacted, and the status of their methods (BEEF SUPPLIER CONTACT LOG).
    - This will serve as the “*Your Plant Name Here*” verification of the *E. coli* O157:H7 interventions have been met at supplier establishments.
    - The supplier must have CCP’s addressing *E. coli* O157:H7 and verification of the testing conducted for the pathogens.
- Beef trim components generated from cattle/carcasses that were previously slaughtered by “*Your Plant Name Here*” will not be commingled with any purchased beef trim components during the production of ground beef.
- The “*Your Plant Name Here*” has the following *E. coli* O157:H7 testing program for raw, ground beef products.
  - The “*Your Plant Name Here*” will perform an *E. coli* O157:H7 test quarterly (at least once every 3rd month - 4 times annually) on finished ground beef originating from cattle/carcasses slaughtered and fabricated by the “*Your Plant Name Here*”.
  - The “*Your Plant Name Here*” will perform an *E. coli* O157:H7 test quarterly (at least once every 3rd month - 4 times annually) on finished ground beef that was produced from beef (*i.e.*, beef trim components, bench trim, etc.) purchased from suppliers.

Plant Name  
Plant Address

Date  
Establishment Number

- When a ground beef sample is taken for *E. coli* O157:H7 testing, The “*Your Plant Name Here*” will hold the tested lot/product while test results are pending.
- When any ground beef *E. coli* O157:H7 sample is taken the establishment will collect the following information regarding the source materials used in the production of the ground beef (GROUND BEEF LOG):
  1. Date and time of production
  2. Name of the supplying establishment and contact in of supplying establishment information (address, phone number and fax number)
  3. Identifiable lot codes of the beef trim components
  4. Identifiable lot code of the “*Your Plant Name Here*”
  5. Signature of the establishment management or HACCP coordinator

### Escherichia coli O157:H7 data – Plant Name – Establishment Number

Test #	Date	Time of Day	Sample (i.e. carcass, ground beef)	Lot #	Confirmed O157:H7	Comments	Initials
1							
2							
3							
4							
5							
6							
7							
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