

**Conference for Food Protection  
2010 Issue Form**

**Internal Number: 030  
Issue: 2010 I-005**

<b>Council Recommendation:</b>	Accepted as Submitted	Accepted as Amended	No Action	_____
<b>Delegate Action:</b>	Accepted	Rejected	_____	_____

*All information above the line is for conference use only.*

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**Title:**

Consumer Advisory for pinned/injected/tenderized meats: Food Code 3-603.11

**Issue you would like the Conference to consider:**

The current consumer advisory requirement in Section 3-603.11 do not clearly communicate to the consumer that consumption of raw or undercooked meats which have been tenderized may increase there risk of foodborne illness. This is particularly relevant for beef steaks. Consumers are not generally aware that mechanical tenderization steak should be cooked to a higher temperature than whole-muscle intact beef steak to achieve the same degree of safety.

**Public Health Significance:**

The increased use of mechanically tenderized meats by food establishments is a growing food safety concern. Undercooked meats and beef steak in particular must be cooked to higher temperatures to achieve the same degree of safety as whole-muscle intact cuts of meat. Consumers who consume tenderized steaks cooked rare or medium rare are not generally aware of this increased risk. A recent foodborne illness has been traced to the consumption of tenderized steaks which were cooked rare or medium rare.

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA requesting that additional language be added to 3-603.11 (B) [1] and 3-603.11 (C) [3] to read as follows:

- 3-603.11 (B) [1] A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)" " raw-EGG Caesar salad," "hamburger (can be cooked to order)" and "mechanically tenderized meats (pinned or injected);" or
- 3-603.11 (C) [2] Consuming raw or undercooked Meats, Poultry, seafood, shellfish, eggs or tenderized meats (pinned or injected) may increase your risk of foodborne illness; or

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**Attachments:**

- "Recall Notice Update"

*It is the policy of the Conference for Food Protection to not accept issues that would endorse a brand name or a commercial proprietary process.*

**Update #1 to National Steak and Poultry E. coli O157:H7 outbreak in blade tenderized steaks - CDC is collaborating with public health officials in several states and USDA FSIS to investigate a multistate outbreak of human infections due to E. coli O157:H7, in which as of January 4, 2010, 21 persons infected with the outbreak strain of E. coli O157:H7 have been reported from 16 states.**

**Organization:** Centers for Disease Control and Prevention (CDC)

**Source:** CDC update from January 6, 2010

**Date Released:** 01/06/2010

**Web site:** The Jan. 6, 2010 CDC update is at <http://www.cdc.gov/ecoli/2010/index.html>

A Dec. 24, 2009 USDA FSIS press release is at

The>[http://www.fsis.usda.gov/News\\_&\\_Events/Recall\\_067\\_2009\\_Release/index.asp](http://www.fsis.usda.gov/News_&_Events/Recall_067_2009_Release/index.asp)

The National Steak and Poultry web site is at <http://www.nationalsteak.com> but as of this writing contained no information on the recall.

A FIEN message on this topic from Dec. 25, 2009 is at  
<http://www.fien.com/articleDisplay.php?id=11852>

**Contact:** None provided.

**Summary:** From the Jan. 6, 2010 CDC update:

As of Monday, January 4, 2010, 21 persons infected with the outbreak strain of E. coli O157:H7 had been reported from 16 states. The number of ill persons who were identified resides in each state as follows: CA (1), CO (1), FL (1), HI (1), IA (1), IN (1), KS (1), MI (1), MN (3), NV (1), OH (2), OK (1), SD (2), TN (1), UT (2), and WA (1).

Known illness onset dates range from October 3, 2009 through December 14, 2009. Most patients became ill between mid-October and late November. Patients range in age from 14 to 87 years and the median age of patients is 34 years, which means half are younger than 34 years. Forty-three percent of patients are females. There have been 9 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

In early December 2009, CDC's PulseNet staff identified a multistate cluster of 14 E. coli O157:H7 isolates with a particular DNA fingerprint or pulsed-field gel electrophoresis (PFGE) pattern reported from 13 states. CDC's OutbreakNet team began working with state and local partners to gather epidemiologic information about persons in the cluster to determine if any of the ill individuals had been exposed to the same food source(s). Health officials in several states who were investigating reports of E. coli O157:H7 illnesses in this cluster found that most ill persons had consumed beef, many in restaurants. CDC is continuing to collaborate with state and local health departments in an attempt to gather additional epidemiologic information and share this information with FSIS. At this time, at least some of the illnesses appear to be associated with products subject to a recent FSIS recall.

On December 24, 2009, FSIS issued a notice about a recall of 248,000 pounds of beef products from National Steak and Poultry that may be contaminated with E. coli O157:H7. The recall was issued after FSIS determined there was an association between non-intact steaks (blade tenderized prior to further processing) and illnesses in Colorado, Iowa, Kansas, Michigan, South Dakota and Washington.

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This article (#11964) was distributed by e-mail on January 7, 2010 to those whose names are on the FIEN, LLC Subject Matter Distribution Lists for Food Safety; Meat, Poultry and Eggs

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