

WORLD'S LEADING ANIMAL PROTEIN PRODUCER



Intended Use of Non-Intact Products

CFP April 16, 2018

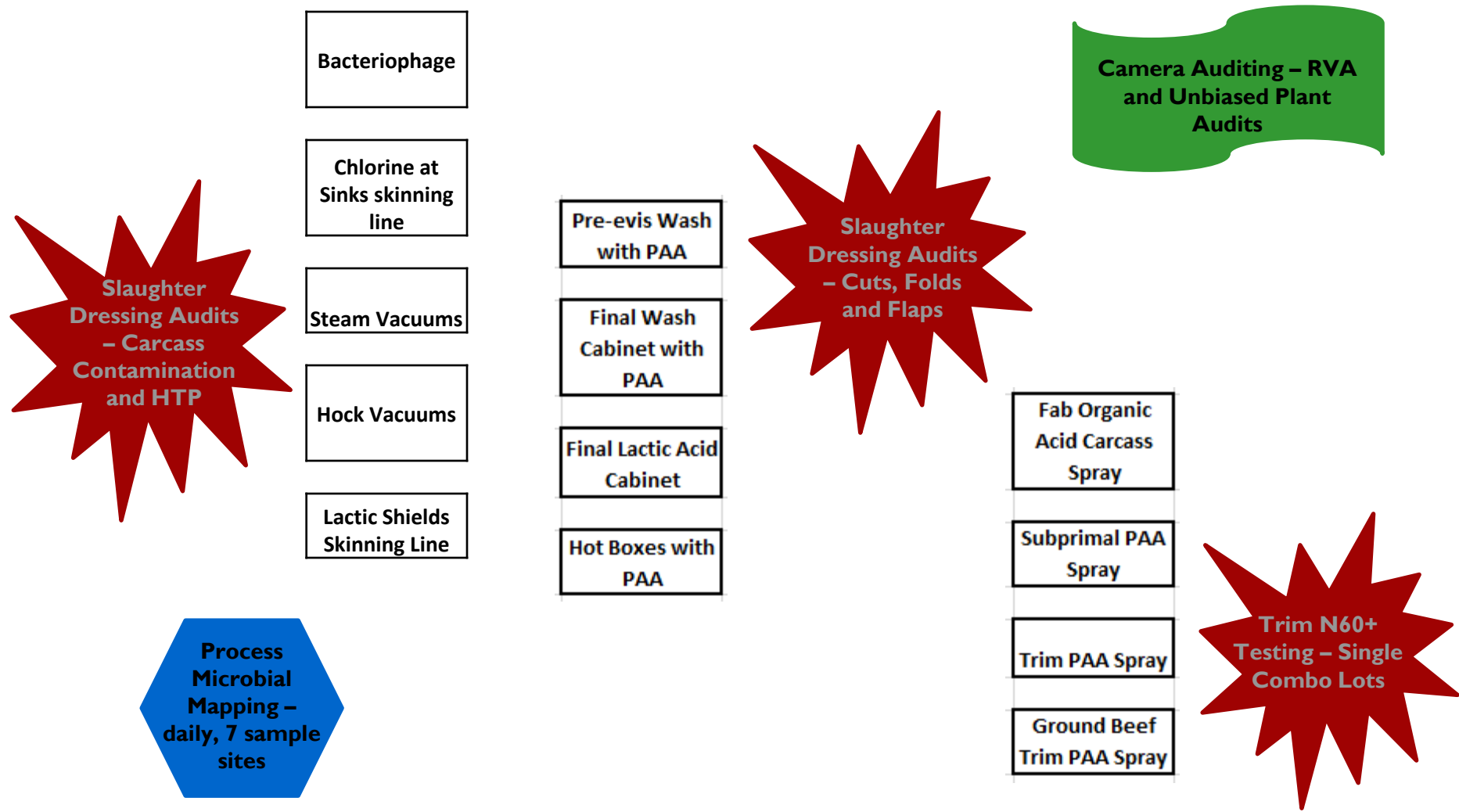
Sherri Jenkins, JBS USA Food Company

WHAT DOES A PACKER DO?



MAKING YOUR WORLD STRONGER

JBS Beef Food Safety Intervention System



What do interventions look like?



MAKING YOUR WORLD STRONGER

Why are different interventions utilized?

- ❑ Multiple hurdle approach – stacking different types of antimicrobial solutions or systems throughout the production process to make it difficult for microorganisms to survive the process.
 - Types of interventions – thermal, pH, chilling, combinations

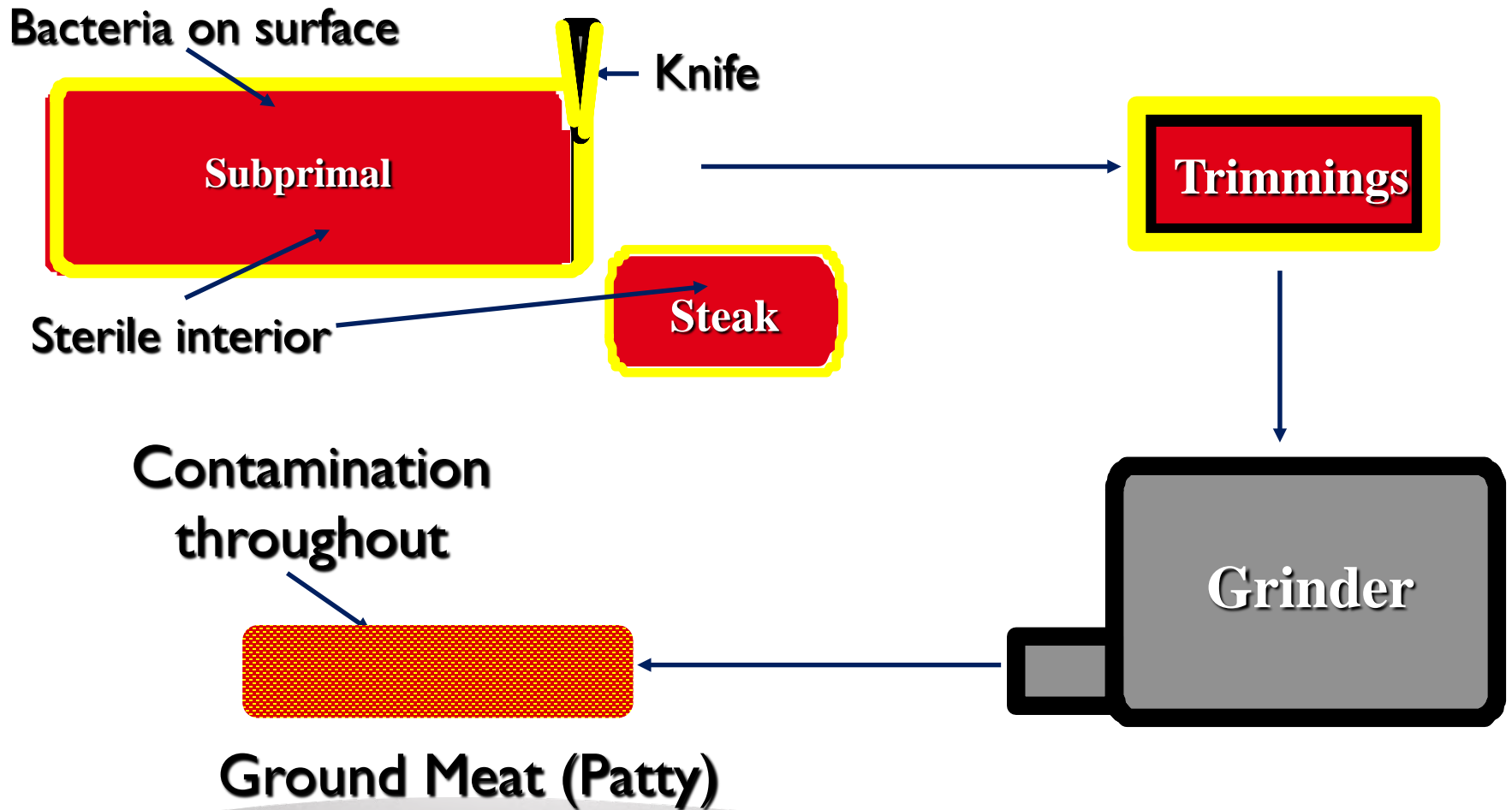


What is a 'non-intact' product?

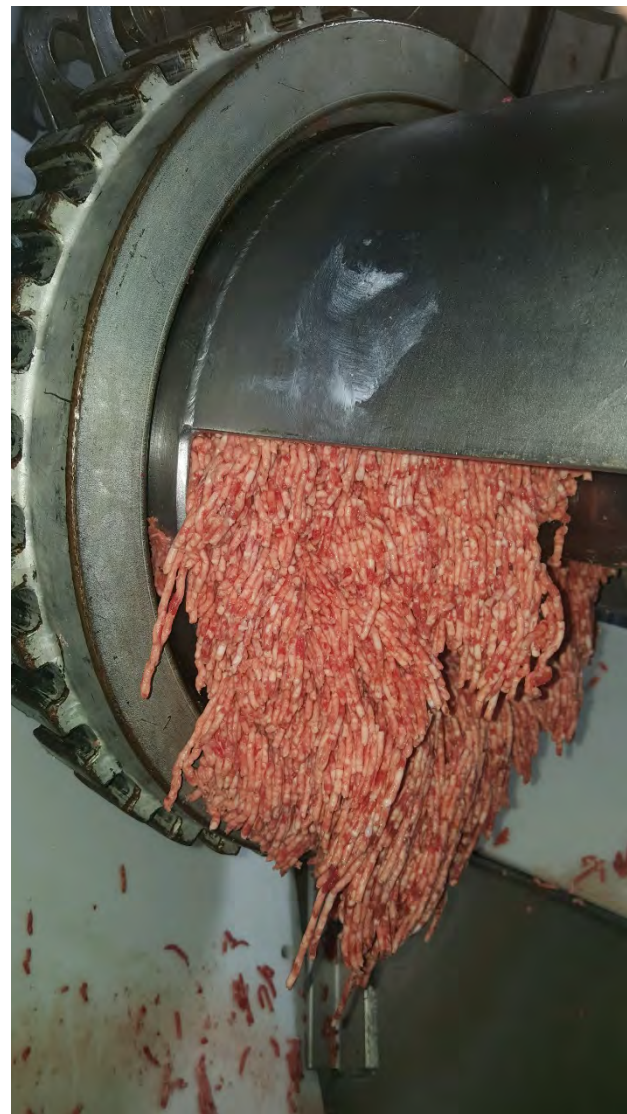
- ❑ FSIS Directive 10,010.1, Revision 4
 - Raw, non-intact product – i.e., ground, mechanically tenderized, needled, and vacuum marinated.



Why is non-intact different?



Non-intact or Intact Product



MAKING YOUR WORLD STRONGER

HACCP and Non-intact Products

- ❑ Hazard analysis – addresses the likelihood of occurrence for pathogens.
- ❑ Antimicrobial interventions to reduce potential contamination may be applied as a processing aid or as a CCP prior to producing non-intact products.



Why is intended use important?

- ❑ What does JBS intend to be for non-intact versus intact products?
 - Intact – any vacuum packaged product(s) whether in a box or a combo.
 - Non-intact – naked (not vacuum packaged) product(s) in a box or a combo.
- ❑ What happens when customers use the product for non-intact when it was not intended for that use?
 - The 'lot' is unknown and not able to be controlled.



Lotting and Testing product destined for ground beef

- ❑ Beef trimmings are destined to be raw, ground beef; therefore, they are **ALL** tested.
- ❑ Lots are typically 1 combo up to 5 combos.
- ❑ Lots should never be divided between use.



Labeling of non-intact

- ❑ On May 18, 2015, FSIS published a final rule that established labeling requirements for raw or partially cooked mechanically tenderized beef products.
- ❑ Does not apply to ground beef, hamburger patties, or beef patties.
- ❑ Does not apply to cubed steaks – visually able to tell it is tenderized.
- ❑ Does not apply to fully cooked products.



Bench Trim

- ❑ Occurs when a processor or retailer utilizes INTACT products to make smaller portions and the TRIM that comes from this process is termed 'bench trim'.

- ❑ Hazards of using Bench Trim –
 - Multiple suppliers with different food safety systems.
 - The lot of the product is unknown and therefore not able to be controlled.

Bench Trim

- ❑ If the processor is an FSIS inspected establishment, this process **MUST** be addressed in their HACCP plan.
 - Supplier approval program
 - Apply an antimicrobial intervention
 - Lot and test the bench trim





Questions?

MAKING YOUR WORLD STRONGER