

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-032

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	No Action _____
Delegate Action:	Accepted _____	Rejected _____	

All information above the line is for conference use only.

Issue History:

This issue was submitted for consideration at a previous biennial meeting, see issue: 2018-I-011; the recommended solution has been revised.

Title:

Whole Muscle Intact Beef Labeling

Issue you would like the Conference to consider:

The Food Code language with regard to Whole Muscle Intact labeling requirement be removed and language within the Food Code align with the Food Safety and Inspection (FSIS) labeling requirements of mechanically tenderized beef products.

On May 18, 2015, Food Safety and Inspection Services (FSIS) published a final rule to establish labeling requirements for raw or partially cooked mechanically tenderized beef products (Descriptive Designation of Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Product (80 FR 28153)). The rule amends the regulations by adding 9 CFR 317.2(e)(3).

The new labeling requirements provide household consumers, official establishments, restaurants, and retail stores the information they need to distinguish a cut of beef that is an intact, non-tenderized product, from a non-intact, mechanically tenderized product.

With this requirement, those cuts of beef that are not manipulated can be considered as WHOLE MUSCLE, INTACT BEEF if they are not labeled with the requirement as set forth by FSIS.

Field inspections of retail food establishments have shown that facilities are in compliance with the FSIS requirement and are meeting the labeling requirements of mechanically tenderized beef steak products.

Public Health Significance:

The requirement that steaks, to meet the lower cooking requirements of a surface temperature of 145 F with no consumer advisory, be labeled as WHOLE MUSCLE, INTACT BEEF no longer applies. As long as beef steak packaging does not have the required labeling, they can be considered WHOLE MUSCLE, INTACT BEEF.

Recommended Solution: The Conference recommends...:

The Conference recommends...

That a letter be sent to the FDA requesting language with regard to Whole Muscle Intact labeling requirement be removed and language within the Food Code align with the Food Safety and Inspection (FSIS) labeling requirements of mechanically tenderized beef products.

Submitter Information 1:

Name: Carrie Pohjola
Organization: WI DATCP
Address: 2811 Agriculture DrivePO Box 8911
City/State/Zip: Madison, WI 53708-8911
Telephone: 715-579-9487
E-mail: Carrie.Pohjola@Wisconsin.gov

Submitter Information 2:

Name: Katie Matulis
Organization: WI DATCP
Address: 2811 Agriculture DrivePO Box 8911
City/State/Zip: Madison, WI 53708-8911
Telephone: 414-369-9047
E-mail: Katie.Matulis@Wisconsin.gov

Supporting Attachments:

- "FSIS Notice 33-17"
- "Steak labeling"

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.