Beef Grinding Log Template Committee

Council 1

2012 Issue 1 – 014

Co- Chairs: Rick Barney, D. Todd Mers
Thank-you to all members

James Baldwin – Price Chopper
Douglas Davis – Marriott Corporation
Susan Deslauriers – Big Y
Robert Frappier – Ahold USA
Lorna Girard – Minnesota Regulatory
Scott Goltry – American Meat Institute
Allison Jennings – Kroger
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Hillary Thesmar – FMI
Jim Wagner – Mc Clement

Advisors
Steven Hughes – FDA
Timothy Ihry – USDA/FSIS
Victoria Levine – USDA/FSIS
Veronica Moore – FDA
Jennifer Webb – USDA/FSIS
Committee Charges

• Review the United States Department of Agriculture, Food Safety Inspection Service’s (FSIS) grinding log template and provide feedback to FSIS for consideration into the future FSIS compliance guide on retail grinding logs and on its use at retail food establishments;

• Provide recommendations for supplier provided labels to accomplish record keeping within retail food establishments; and

• Report back to 2014 Biennial Meeting.
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<table>
<thead>
<tr>
<th>Name of Source Product Ground (Trim, chub, cut, pull-back, bench trim, etc.)</th>
<th>Source Material Pack Date or Use by Date (From Supplier Label)</th>
<th>Establishment Number of Supplier</th>
<th>Lot Number of Product from Supplier</th>
<th>Retail Name (Name of Product on Retail Label or Menu)</th>
<th>Quantity Ground (in batch)</th>
<th>Time Equipment Cleaned &amp; Sanitized (Either Before or After Batch)</th>
<th>Associate Initials</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF COARSE GROUND 73/27</td>
<td>7/18/2013</td>
<td>M354</td>
<td>771007180001</td>
<td>GROUND BEEF</td>
<td>30 LBS</td>
<td>7:13 AM</td>
<td>JTM</td>
</tr>
<tr>
<td>Primal Product Name as Listed on the Box</td>
<td>Vendor/Supplier Name</td>
<td>Establishment #</td>
<td>Lot Number</td>
<td>Pack Date</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>----------------------------------------</td>
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</tr>
<tr>
<td>BEEF KNUCKLE</td>
<td>Swift</td>
<td>3D</td>
<td>7846515</td>
<td>7/24/2013</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Keys to Maintaining Traceability

• Each product ground should be recorded on the template in the order it was ground.

• If a retailer grinds bench trim, it is recommended that the product be ground separately from Coarse Grinds (Tube).
Keys to Maintaining Traceability

• If “Pull-backs” are ground with bench trim, all pertinent source information must also be tracked.

• Washing/rinsing/sanitizing between “lots” is highly recommended.
Keys to Maintaining Traceability

• Maintain Good Retail Practices
  – Follow SSOP’s
  – Follow SOP’s
  – Educate, train associates

• Except for those records that relate to product under current investigation or possible cause of illness, records must be maintained for minimum of 90 days.
Committee Charges

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• Provide recommendations for supplier provided labels to accomplish record keeping within retail food establishments; and

• Report back to 2014 Biennial Meeting.
Recommendations for Beef Processors

• Hi Tech approach
  – Come to Common – must have universal label for pertinent data.
  – Support GS1 mpXML type labeling.
  – Each Beef processor supply to its customers a simple phone AP for scanning and tracking product.
Recommendations for Beef Processors

• Lo-tech approach
  – Peel-off labels inside or outside of case that can be collected on the beef grinding log (and, if applicable, production log).
Summary

The minimum data points necessary on a beef grinding record log to successfully conduct a complete product traceback and recall. The basic data points are:

• Production Date;
• Name of Source Product Ground (Trim, Chub, “Pull backs”, etc.);
Summary - continued

• Supplier Packed Date or Use by Date;
• Establishment number of supplier;
• Lot Number from supplier;
• Retail label or menu description;
• Quantity in lbs. of product being ground;
• Time grinder cleaned and sanitized; and
• Employee verification signatures.
Summary – continued

• Encourage adoption of the voluntary GS1 mpXML type labeling standards.

• Each Beef processor supply to its customers a simple phone AP for scanning and tracking product.

• Provide peel-off labels inside or outside of case that can be collected on the beef grinding log (and, if applicable, production log).
Questions?