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# 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 – Marriot Corporation  
Susan Deslauriers – Big Y  
Robert Frappier – Ahold USA  
Lorna Girard – Minnesota Regulatory  
Scott Goltry – American Meat Institute  
Allison Jennings – Kroger  
Larry Kohl – Delhaize America  
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Sharon Pattee – Indiana Dept. of Health  
Michael Roberson – Publix  
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Roxanne Sharpe – Springfield Health Dept.  
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Eric Swiechowski – BJ’s Wholesalers  
Jeff Tazelaar – N2N Global  
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



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# 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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# Template 1 Sample Ground Meat Record for Retail Food Establishments

Retail Establishment Name:

Store #55

Retail Establishment Production Date: 8/9/2013

Name of Source Product Ground (Trim, chub, cut, pull-back, bench trim, etc.)	Source Material Pack Date or Use by Date (From Supplier Label)	Establishment Number of Supplier	Lot Number of Product from Supplier	Retail Name (Name of Product on Retail Label or Menu)	Quantity Ground (in batch)	Time Equipment Cleaned & Sanitized (Either Before or After Batch)	Associate Initials
BEEF COARSE GROUND 73/27	7/18/2013	M354	771007180001	GROUND BEEF	30 LBS	7:13 AM	JTM



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# Template 2 Sample Primal Production Log for Retail Food Establishments

Store Location: Store #55			Production Date: 8/8/2013	
Primal Product Name as Listed on the Box	Vendor/Supplier Name	Establishment #	Lot Number	Pack Date
BEEF KNUCKLE	Swift	3D	7846515	7/24/2013

# 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).



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# 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.



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# 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.



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# 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.

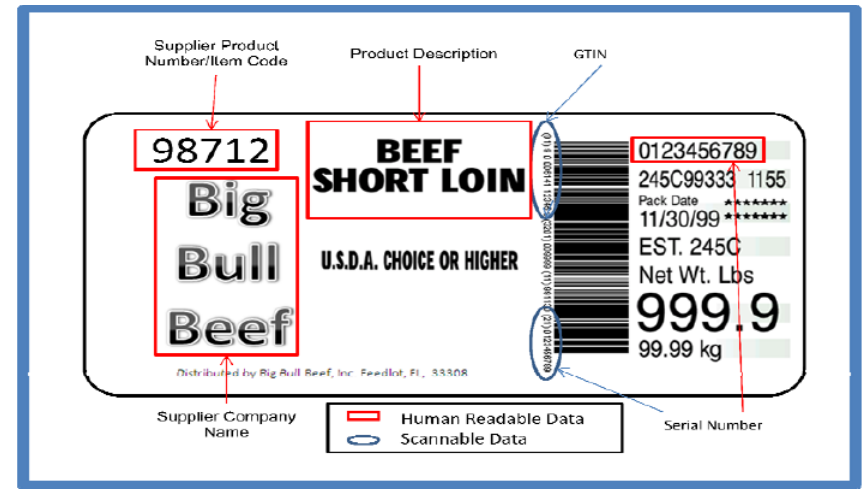


Figure 17 - Variable-Weight Case Label

# 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.



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# 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?



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