

Conference for Food Protection 2006-2008
Executive Board Meeting Committee Update

Council III – Blade Tenderization

Date of Committee Report: July 23, 2007

Submitted By: Paul M. Uhler, Co-Chair
Stephen Kenney, Co-Chair

Committee Charge(s):

1. Definition changes for the Food Code

a. Section 1-201-10 (B) – change definition of “injected”

From: **“Injected”** means manipulating a MEAT so that infectious or toxigenic microorganisms may be introduced from its surface to its interior through tenderizing with deep penetration or injecting the MEAT such as by processes which may be referred to as “injecting,” “pinning,” or “stitch pumping.”

To: **“Injected”** meat means meat to which liquid substances have been introduced by processes that are referred to as “injecting,” “pump marinating,” or “stitch pumping.”

b. Section 1-201-10 (B) – add definition for “mechanically tenderized”

“Mechanically tenderized” means manipulating meat with deep penetration by processes which may be referred to as “blade tenderizing”, “jaccarding”, “pinning”, “needling”, or using blades, pins, needles or any mechanical device; but does not include injecting solutions into meat.

2. Guidelines

The Committee should:

- a. Provide peer review of the “Guidelines on Blade Tenderized Beef for Restaurants and Retail Food Establishments” submitted at the 2006 meeting,
- b. Recommend changes to improve the document and possible changes to the Code, and
- c. Consider recent data of contamination by *Salmonella* and *Escherichia coli* O157:H7 and the impact on this by various processes including injected and mechanically tenderized beef steaks.

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CONSUMER

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Progress Report/Committee Activities:

The committee met on January 31, March 9, and July 20, 2007. Eight, twelve, and nine members attended the meetings, respectively. One member from state government resigned and another from the federal government joined. A fourth meeting is scheduled for August 13, 2007.

The discussions to date have focused on the part of the charge regarding definitions for mechanically tenderized and injected and any changes that would be required to the Food Code if 2 separate definitions replaced the current definition for injected. The committee discussed 3 options to address the issue – retain the definition of “injected” as is but include information on the advisory statement on serving “rare” steak, retain the definition of injected but include a statement on the consumer advisory to Annex 3, or use 2 definitions. The current wording of the definition for injected was determined to be misleading since it implies that the purpose of injection is to introduce pathogens.

The co-chairs sent three ballots to the committee members. The first and second ballots were discarded because of disagreement on the wording. The ballot issues were whether to change the definition of “injected” in the Food Code, add a definition for “mechanically tenderized,” and include the term

“mechanically tenderized” in Section 3-401.11(A)(2) of the Food Code. The third ballot was unanimously approved 12-0 (2 votes not cast).

The blade tenderization guidelines will be discussed in the scheduled meeting. The discussion will focus on the introductory section, the risk of blade tenderized vs. injected beef, and the scope of the guidelines –whether they should be limited to blade tenderized beef. Committee members have been asked to review the guidelines prior to the next meeting and submit any comments to the co-chairs.

Requested Actions:

None at this time.