

**Conference for Food Protection
2018 Issue Form**

Issue: 2018 I-013

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 is a brand new Issue.

Title:

Amend Food Code - Update Definition for "Mechanically Tenderized"

Issue you would like the Conference to consider:

The definitions of "mechanically tenderized" as written in the 2013 Food Code conflicts with the definition provided in 9 Code of Federal Regulation (CFR) Part 317 Docket No. FSIS-2008-0017 - Descriptive Designation for Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Products.

Food Safety Inspection Services (FSIS) requires the labels of raw or partially cooked needle- or blade- tenderized beef products, including beef products injected with marinade or solution, to bear a descriptive designation that clearly indicates that the product has been mechanically tenderized, unless such product is destined to be fully cooked or to receive another full lethality treatment. The 2013 Food Code states that the term "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 and also specifies that the term "mechanically tenderized" does not include processes by which solutions are INJECTED into meat.

Public Health Significance:

Since 2000, there have been six confirmed outbreaks of E. coli O157:H7 associated with undercooked blade and needle-tenderized beef products (mechanically tenderized) in the United States. Beef products that have been mechanically tenderized may carry greater foodborne illness risks than intact beef by introducing pathogens inside of the meat. Harmonization of the definitions of "mechanically tenderized" between the Model Code and Federal labeling regulations will allow for more consistent application of the federal laws.

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting that the most current published edition of the Food Code be amended by replacing the definition in Section 1-201.10(B) for mechanically

tenderized with the following that aligns with Food Safety Inspection Service (FSIS) Docket No. FSIS-2008-0017 - Descriptive Designation for Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Products. (new language is indicated with underline and language to be deleted noted with ~~strike thru~~)

(1) "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 or needles or any mechanical device. (i.e. "blade tenderized" or "needle tenderized").~~

~~(2) "Mechanically tenderized" does not include including processes by which solutions are INJECTED into meat.~~

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Supporting Attachments:

- "9 CFR Part 317 Docket No. FSIS-2008-0017"

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.