

Title of committee: Blade Tenderization Committee (Council III CFP)

Date of report: July 21, 2009

Name of report preparer: Co-Chairs: Bob Reinhard and Sandra Lancaster

Committee charge:

The Conference recommends that the Blade Tenderization Committee guidance document “Guidelines on Injected and Mechanically Tenderized Beef Steak for Retail and Food Service Establishments” (see attached) be sent to this Blade Tenderization Committee for further review and comment and a revised document be reported back to CFP at the 2010 meeting.

Listing of committee members:

- **See attached spreadsheet**
- **4 new members have joined the committee:**
 - **John Luchansky, USDA ARS Wyndmoor, PA**
 - **Donna Wanucha, FDA CFSAN, Charlotte, NC**
 - **Shirley Bohn, FDA CFSAN, College Park, MD**
 - **Scott Goltry, AMI / BifsCo, Washington DC**

Progress report:

- **Committee meetings/Conference calls continued in April, May, and July. A call was not held in June, as on June 24th members of the committee, FDA representatives and USDA representatives met with the USDA FSIS Office of Policy and Program Development on blade tenderization and FSIS’s current evaluation of risks, requirements and expectations.**
- **The Committee continues to discuss potential changes to the 2 guidance documents however; the committee has separated as to the science and need for a standard with different products.**
- **Based on need for further understanding of the different products and USDA FSIS interpretation of risks, committee members met with FSIS leadership on June 24th in Washington DC. Several action items arose from this meeting including a need to understand the amount of product being produced using blade tenderization methods versus products that are injected (survey of industry being completed by AMI). Concern also arose from duplicative actions, if a federal establishment already addresses hazards in processing with blade tenderization, eliminating those hazards, is guidance required and if it is to what extent. The other issue arising is the level of contaminants (*E. coli* O157:H7) penetrating a product and reductions required.**
- **John Luchansky who represented USDA ARS and was on the Presidents Blue Ribbon Panel on E. coli, recently published research**

- E. coli* penetration in blade tenderization. He has joined the committee as a ad hoc member to share latest scientific research.**
- **Scott Goltry, AMI and member of the BifsCo Best Practices group, joined the committee in an ad hoc manner to assist in understanding what are current industry practices and what interventions or techniques could / should be expected in retail and food service.**
 - **The Committee has agreed to complete a further review of background outbreak information to understand what should be targeted for the best public health results.**

Requested Board (or other) actions:

- **none**

Recommendation(s) for future charge:

- **none**