

**TEXAS DEPARTMENT OF STATE HEALTH SERVICES  
MEAT SAFETY ASSURANCE  
AUSTIN, TEXAS**

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<b>MSA DIRECTIVE</b>	5000.10	10/25/18
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**VERIFYING THAT RECORDS ARE KEPT BY OFFICIAL ESTABLISHMENTS THAT  
GRIND BEEF**

**I. PURPOSE**

This directive informs Texas Meat and Poultry Inspection Program Personnel (IPP) of verification procedures at official establishments and retail stores regarding maintenance of required records concerning suppliers and source materials for raw beef ground at the establishment or retail store.

**II. BACKGROUND**

- A. FSIS issued the final rule *Records to Be Kept by Official Establishments and Retail Stores That Grind Raw Beef Products* on December 21, 2015. This rule requires official establishments and retail stores that grind raw beef for sale in commerce to maintain specific information about raw ground beef they produce. This rule is intended to improve FSIS's ability to accurately trace the source of foodborne illness outbreaks involving ground beef and to identify the source materials that may be attributable to these outbreaks.
- B. The final rule established new requirements in 9 CFR 320.1(b)(4), 320.2 and 320.3. The final rule requires certain records associated with ground beef product production. The final rule does not apply to other activities for producing non-intact product, such as mechanically-tenderizing or needle-injecting raw beef.
- C. The new regulations in 9 CFR 320.1(b)(4) require official establishments and retail stores to keep the following information when they grind raw beef:
  - 1. The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product;
  - 2. All supplier lot numbers and production dates;
  - 3. The names of the supplied materials, including beef components and any materials carried over from one production lot to the next;
  - 4. The date and time each lot of raw ground beef product is produced, and
  - 5. The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

**NOTE:** Under 9 CFR 320.1(b)(4)(iii), a ground beef lot is defined, for raw ground beef recordkeeping, as the amount of ground beef produced during dates and times, following clean up and until the next clean up.

- D. The new regulations in 9 CFR 320.2 require the records to be maintained at the location where the raw beef was ground.
- E. The new regulations in 9 CFR 320.3 require that the records be maintained for one year.

### **III. TEXAS MEAT AND POULTRY INSPECTION PROGRAM RESPONSIBILITIES IN A RETAIL STORE THAT GRINDS RAW BEEF**

- A. Retail meat operations in Texas are under the purview of multiple departments but do not normally fall under the purview of MSA. Therefore, MSA personnel are not expected to investigate or enforce these requirements in retail establishments, to include retail operations conducted at establishments with a Grant of Inspection or Custom Exemption.
- B. Texas Meat and Poultry Inspection Program compliance personnel will investigate instances of a retail establishment's failure to comply with grinding log requirements on a complaint basis.

### **IV. IPP RESPONSIBILITIES IN AN OFFICIAL ESTABLISHMENT THAT GRINDS RAW BEEF**

- A. IPPs are to verify that the official establishment is maintaining records as described in Section II.C, D, and E, above.
- B. IPPs are to verify that official establishments meet these new recordkeeping requirements when scheduling and performing a Public Health Information System (PHIS) "Raw Non-Intact HACCP" task or "Heat Treated-Not Fully Cooked-Not Shelf Stable HACCP" task (i.e., for a breaded ground beef product). IPPs are to request the production records from the establishment to verify whether the establishment maintains the required information for that lot of raw ground beef.
- C. If the official establishment is maintaining the records, IPPs are to mark the PHIS task as performed.
- D. If the official establishment is not maintaining the records after July 1, 2017, then IPPs are to document noncompliance with 9 CFR 320.1(b)(4), 320.2, or 320.3.

### **V. CIRCUMSTANCES IN WHICH AN OFFICIAL ESTABLISHMENT IS NOT REQUIRED TO MAINTAIN GRINDING RECORDS**

- A. If an establishment either processes all ground beef product into Ready-to-Eat (RTE) product or moves all ground beef product to another official inspected establishment

for further processing into RTE product, IPP are not to verify whether establishments meet these new recordkeeping requirements.

B. For example, an establishment grinds beef and produces not ready-to-eat (NRTE) ground beef as one of its products. The establishment ships all of its NRTE ground beef product to another establishment that uses all of it to make a RTE product. In this situation, the establishment is not required to maintain grinding records; however, if any of the raw product(s) is not destined for RTE product in an official establishment, the establishment would have to maintain grinding records that would be subject to review.

## **VI. QUESTIONS**

Refer questions through supervisory channels.

A handwritten signature in blue ink that reads "James R. Dillon". The signature is written in a cursive style with a large initial "J" and "D".

James R. Dillon, DVM, MPH  
Director, Texas State Meat and Poultry Inspection Program  
Department of State Health Services