

The purpose of this task is to focus on all aspects of an establishment's dressing procedures in relation to the food safety system and not just one step of the process. IPP are to evaluate the sanitary dressing and process control procedures as a whole.

FSIS or establishment sampling results for Generic *E. coli*, *Salmonella*, or *E. coli* O157:H7

Microbiological Sampling

Inappropriate design or use of facility, equipment, or utensils for type and/or size of cows being slaughtered

Facility Design

Non-compliances written under this task should be discussed with supervisor prior to documenting.

Previous Zero Tolerance Non-Compliances

Repeated failures for fecal, milk, or ingesta at final rail

Reference:  
FSIS Directive  
6410.1 Rev. 1  
11/3/11

# BEEF SANITARY DRESSING TASK

Sanitary Dressing On-line

Increased incidents or frequency of carcass contamination  
-Line speed too fast  
-Condition of incoming animals

Previous Contamination Non-compliances

Repeated failures to remove fecal, milk, ingesta, dirt, hair, urine, or bile prior to final inspection

Sanitary Dressing Records

Required if the establishment has a written program that is part of the Hazard Analysis  
Insanitary conditions could indicate the program is not supporting the decision in the hazard analysis

## Questions to Ask for Determining Compliance

- *Has there been repeated or ongoing noncompliance related to contamination of carcasses with feces, milk, or ingesta at the final rail (i.e. zero tolerance)?*
- *Has there been repeated or ongoing loss of process control resulting in failure to prevent contamination of carcasses or parts with fecal material, urine, bile, hair, dirt, or foreign matter; failure to effectively prevent the contamination of carcasses and parts; or failure to remove such contaminants before final inspection?*
- *Has establishment or FSIS microbial sampling results from carcasses, beef manufacturing trimmings or other raw ground beef components trim (including head meat and cheek meat), or raw ground beef that indicate increasing microbial contamination of carcasses or parts with generic E. coli, Salmonella, or E. coli O157:H7;*
- *Has there been increased contamination on carcasses because of environmental conditions or by other factors affecting the condition of incoming animals that have not been addressed by the establishment;*
- *Is there an inappropriate design or use of facilities, equipment, or utensils for the type or size of beef slaughtered?*
- *Have there been results of any establishment programs designed to prevent insanitary conditions during dressing procedures that may not support decisions made in the hazard analysis?*
- *Has there been an increase in incidents or frequency of carcass contamination (i.e., increased contamination may be an indication that the slaughter line speed is too fast)?*
- *Has there been an increase in positive E. coli O157:H7 test results, in testing done by either FSIS or the establishment of beef manufacturing trimmings, other raw ground beef components trim (including head meat and cheek meat), or raw ground beef?*
- *Has there been a notification through the District Office that the establishment may be implicated in supplying E. coli O157:H7 positive beef to another establishment or in an illness related recall action?*