



NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
Raleigh, North Carolina

Steve Troxler, Commissioner

MPID NOTICE

27-08

11-03-08

Microbiological Sampling Procedures for Plant Notification

I. PURPOSE

This notice outlines procedures for in-plant inspection personnel to follow when notifying an establishment that they plan to collect sample(s) for microbiological testing. This notice applies to raw ground beef tested for *E. coli O157:H7* and ready-to-eat products tested for *Listeria monocytogenes* and *Salmonella*. These directions should be applied in both State-inspected and Talmadge-Aiken (TA) establishments.

II. REFERENCES

FSIS Directive 10,010.1 Revision 1 and attached Q & A; FSIS Directive 10,240.4

III. CANCELLATION

MPID Notice 02-06 dated 5-9-06

IV. PROCEDURE

This notice serves to provide written guidelines for In-plant inspection personnel to follow in order to properly notify establishments prior to the collection of a sample.

E. coli O157:H7 Sampling of Raw Ground Beef

Please reference Directive 10,010.1 Revision 1 and the two sets of Q&A's that were provided. This information addresses the need to provide establishments with as much advance notification as necessary prior to sampling depending on two factors: 1) how they lot source material and 2) how they design their process flow through to the finished ground product. Inspection personnel may need to give the plant several days, a week or even more advanced notice of sample collection depending on how the plant uses its source material from day to day.

The **cleanup to cleanup** logic for defining affected product **is no longer appropriate** in *E. coli O157:H7* testing. If the plant uses same source material on multiple days, and a sample is collected from one of the production days and tests positive for *E. coli O157:H7*, all product produced from that same source material is considered to be adulterated. In other words, not only the shift's production that was sampled is adulterated, but also all product produced from the same source material is adulterated. The inspector must give sufficient advanced notification

so that all affected product may be held. This is where the inspector should have provided the plant whatever amount of time is necessary so all product, if found positive for a pathogen of concern, can be identified. The cleanup to cleanup procedure would apply when changing from one identified lot (same source material) to another lot (different source material). This would then identify the second lot as not being product from the “sampled” lot.

Notification has to be evaluated on a case by case basis with the mandate that the plant should be provided as much advance notification as necessary. Identifying the same source material varies depending on an establishment’s practices. Therefore, each Inspector-in-Charge assigned to an establishment requiring microbiological testing for Escherichia coli 0157:H7 (E. coli 0157:H7) shall conduct a Memorandum of Interview (MOI). The purpose would be to explain the intent of this Notice and the need to determine advance notification based on history of production and use of “source material”. This MOI should be recorded with copies to the plant, official plant file and Raleigh Office. Please consult with your supervisor whenever advanced notice has been determined to be necessary. Your supervisor will need to inform all relief inspection personnel that may work your assignment.

Where appropriate, the establishment may receive advance notification of the **date** of collection only. The **time** of collection should be determined randomly and not disclosed to the establishment until the inspector physically collects the sample.

Listeria monocytogenes and Salmonella testing of Ready to Eat Products

FSIS Directive 10,240.5 discusses testing of Ready-to-Eat products and the potential for up to a seven day time frame for advanced notification. This timeframe **may be** necessary in some establishments so all affected RTE product can be held. It provides the plants, especially the small and very small plants, the opportunity to schedule their production accordingly so they can fill orders, especially those plants that produce a lot of “make to order” type products that must be filled in a short time. It could also pertain to a slicing plant that starts slicing a same source product on Monday and does not finish the same lot until Friday. Clean up to clean up **does** apply but the other like product could be looked at especially if the plant had shipped the product from the sampled lot.

Where appropriate, the establishment may receive advance notification of the **date** of collection only. The **time** of collection should be determined randomly and not disclosed to the establishment until the inspector physically collects the sample. Again, communication with the proper establishment employee is essential to determine product flow and time for the selected product to be sampled.

Questions relating to this Notice should be directed to your Supervisor.

Dr. Karen Beck
State Director

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All MPID Personnel

SUBJECT CATEGORY:
Laboratory