

E. coli O157:H7 Checklist Public Report

Outline

- Background
- Key Findings
 - Summarize the key findings of the report.
- Continuing work
- Update on Release of Report

Background

- FSIS issued Notice 65-07 in Oct 2007 in response to significant developments involving *E. coli* O157:H7
 - An adverse trend in the percent positive rate
 - An unusual number of positives in a short timeframe
 - An increase in recalls associated with *E. coli* O157:H7 (including those due to human illness)
 - Repetitive implication of certain source materials used in ground beef production.

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Background

- The Notice instructed FSIS personnel to notify establishments about the need to reassess HACCP Plan(s) and collect information about any changes made (the Reassessment)
- The Notice also instructed FSIS personnel to complete a Checklist (the Checklist) about establishment practices in several areas including:
 - adherence to FSIS “best practices,”
 - supplier requirements,
 - intervention programs,
 - testing programs,
 - handling of source materials,
 - handling of finished products,
 - training, cleaning and sanitizing,
 - temperature controls,
 - lot definition, and
 - product labeling

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Goals

- The Agency believes that Notice 65-07 will
 - Inform raw beef establishments about the significant developments involving *E. coli* O157:H7 as described in the Notice and drive a reassessment of establishment's HACCP Plan(s).
 - Provide a profile of practices at different types of raw beef production operations.
 - Inform the Agency about the need to develop additional risk mitigation actions.

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Report

- The "Report on Notice 65-07 *E. coli* Checklist and Reassessment" is a descriptive summary of the data collected about these raw beef establishments.
 - Introduction and Background
 - Design and Implementation
 - Analysis Methods and Data Quality
 - Results of Attachment 3
 - Results of Attachment 5
 - Summary and Next Steps

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Key Findings: General

- FSIS received 2,002 Reassessment responses and 2,323 Checklist responses.
 - This represented >90% of raw beef establishments
- Response rates to most questions were >95%.

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Key Findings: Attachment 3

- “Reassessment”
 - Nearly all establishments reassessed their HACCP Plan(s) (96%)
 - About half (52%) of establishments changed some aspect of their HACCP Plan(s), most commonly testing.
 - 49% of prerequisite program changes were to sampling and testing programs
 - 12% of HACCP changes were to testing programs
 - 43% of SSOPs changes were to hand or foot sanitation.

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Key Findings: Attachment 5

- “Checklist”
 - *E. coli* O157:H7 is a hazard likely to occur for
 - 93% of 03J Slaughter establishments
 - 34% of 03C Raw-Not Ground establishments
 - 35% of 03B Raw-Ground establishments 80% to 90% of establishments have used 1 or more 3rd party suppliers in the past month.
 - Purchase specs were required by 43% (Patty Forming) to 76% (Beef Grinding) of ests.
 - Purchase specs usually involved interventions
 - Interventions were used by 5% to 15% of establishments
 - Testing of source materials was conducted by 15% to 50% of establishments
 - 93% to 99% of establishments clean and sanitize daily
 - Beef Grinding and Patty Forming are more likely to use imported source materials on a daily basis.

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Next Steps

- FSIS has prepared a sampling compliance guideline focused on beef manufacturing trimmings.
- FSIS is integrating other Agency data sources in order to better understand practices as they relate to:
 - Establishment HACCP size or production size
 - Occurrence of *E. coli* O157:H7 positives and recalls

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Release

In the Constituent Update, we will announce the posting of the FSIS report on the *E. coli* Reassessment and Checklist on the Agency's website.

The report will be posted on the FSIS website (link not yet available) on August 15th.

Instructions for commenting about the report will be provided on the Agency's website and in the Constituent Update.