



If it affects you or the meat industry, you'll read about it in the...

AAMP LIFIER

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More Effective Way Developed To Provide Further Processors Information From Supplier Companies

If you are under inspection (federal or state) and in the fresh beef business, you already know that you should have a document (e.g., letter of guarantee) from each supplier on file that provides assurance that the supplier employs critical control points (CCPs) that address *E. coli* O157:H7 and that describes those interventions. Years ago, this began by simply getting a letter from your suppliers on an annual basis; and as most of you have already found out, the Food Safety and Inspection Service (FSIS) continues to request more information. This information must be accurate, specific, and up-to-date. Large beef supplier companies continue to enhance their food safety systems as new technology becomes available and is incorporated into production.



In previous AAMP Lifier newsletters, we have recommended that further processors should develop a direct relationship with ground beef trim/component supplier establishments. It was advised that further processors should contact suppliers on a quarterly basis to ensure the interventions are being conducted and the intervention methods have not changed. This contact will be recorded in a log, including the date, time of contact, the person contacted, title/position of the person contacted, and the status of their methods. The intention of this quarterly contact was to serve as an establishment's verification of the *E. coli* O157:H7 interventions. Although this seemed to satisfy FSIS, it most likely was somewhat time-consuming for the larger supplying establishments.

Some well-known large beef/pork/poultry supplier companies considered methods to best get this information to their customers. For your convenience and in order for certain supplier information to be found in a timely manner, the following websites were developed:

Cargill Meat Solutions	www.cargillmeatsolutions.com
FPL Foods	www.fplfood.com/best-practice.html
Greater Omaha Packing	www.greateromaha.com
JBS Swift	www.jbsswift.com
National Beef	www.nationalbeef.com/B2B.aspx
PM Beef	www.pmbeef.com/about-pm-beef/quality-credentials.aspx
Tyson	www.tyson.com/Corporate/B2B/FreshMeats/FoodSafety.aspx

The website may contain customer informational letters on such topics as *E. coli* O157:H7 quarterly verification guarantees, BSE/SRM compliance information, beef HACCP information, beef primal antimicrobial intervention information, as well as third party audit information. Much of this information may be used to enhance your food safety systems and give you the updated information you need, since the documents will be updated as procedures may change. Specific questions about the information contained within the websites should be addressed to the specific company.

The posting of this information shouldn't be interpreted by anyone to relax any of the food safety systems that are currently in place by further processors. On the contrary, you may be able to get ideas from some of this information on ways to improve your current food safety system. AAMP commends these companies for their forward-thinking to provide this much-needed information to their customers (*many of which are AAMP members*) and potentially make the search for this information much less stressful.