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National Beef Packing Co. LLC/National Beef Packing California Box Trim Sampling and Testing Procedures

PURPOSE This “sublot” and “Lotting” sampling procedures are used for boxed trim of fresh beef trimmings for Ecoli 0157:H7 testing.

DEFINITIONS **Lot** - A lot consists of up to a maximum of five (5) full pallets of boxed trim (1 pallet is equivalent to 1 combo of trim) as designated on Sample ID Form filled out by QA Technician.

Sample - A sample consists of 12 pieces of external excised trim from each designated lot. The 60 pieces of trim will be sufficient for a final lab sample of ~375gm for each, sample. In the event fewer than five pallets compose a lot, then increase the number per combo to maintain the total of 60 pieces per sample.

Piece- A piece consists of an external excised trim slice with dimensions of 4” L x 1/2” W x 1/8” thick weighing approximately 6.25 grams. Each piece must contain external surface of trim. Each piece of the N=60 sample must be collected from a distinctly different trim piece and cannot all come from one box.

SAMPLING The lot will be staged and will be sampled in the combo storage area (or other designated locations after each lot has been accumulated.

SAMPLE LABELING All the following information must be permanently marked and legible on whirl-pak bags and the combo I.D. labels. This information will also be written on the Raw Beef Trim form:

Pack Date	Q.A. name
Time Sampled	Establishment #
Customer name	Combo subplot ID #s
Order #	Lot ID #
Customer P.O. #	

Plant Q.A. technicians will record sample identification onto the I.D. Form as verification that sampling was completed before the load was released for shipment. In addition a copy of the Sample I.D. Form must also remain on file in NBP laboratory. The sample numbering should be the same as is listed on the Sample I.D. Form.

EQUIPMENT SANITIZING Washing and Chemical Sanitizing

1. Between each lot of sampling, the employees sampling equipment (knives, hooks, etc.) will have the following performed:
 - a. The equipment will be thoroughly washed with soap and water.
 - b. The equipment will then be examined to assure all visible materials from prior samples are completely removed. If they are not removed, repeat step 1(a).
 - c. The equipment will be nested in a 160⁰F or greater sterilizer and rotated with at least one other set of equipment.
 - d. After washing, sterilizing, and having the equipment drained of excess water (don't go directly from the sterilizer to sanitizing), the equipment will be sprayed with a solution of 70% Alcohol or Alpet D2 Sanitizer.
 - e. The washed, sterilized, and sanitized equipment will be air dried sufficiently to avoid sanitization effects on the sample.
2. Between each lot, the sampling employee will change latex gloves and sample equipment will be rotated with sample equipment that has been stored in the sterilizer.
3. Both steps, 1 and 2, will be done in a manner that prevents possible contamination after washing and cleaning. If possible contamination has occurred with the equipment and/or gloves, sample(s) will be discarded and step 1 - 2 will be re-performed.

Note: It is only necessary to sanitize equipment/hands, before-and-after each sample (it is not necessary between each combo within the same sample).

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| EQUIPMENT | a. Sterile latex gloves. Medline MDS194034 – Small MDS194035 – Medium MDS194036 - Large |
| NEEDED | b. Clean boning knife (or similar) and meat hook.
c. Whirl-pak sample bag.
d. sanitizing solution. |

SAMPLING PROCEDURES (Sampling Method) Whole Muscle Surface Excision

1. Wash hands thoroughly before sampling!
2. Remove the top cover from the combo(s) to be sampled. Fold the cover back carefully so that surface dirt/debris does not fall into the combos.
3. Put on Sterile Latex gloves aseptically.
4. Open the Whirl-pak sample bag, being careful to avoid contaminating the inside of the bag, and then place clean latex gloves on your hands.



5. Dig down below the surface of the combo to avoid testing only the top of the combo.
6. Sanitize the boning knife and meat hook immediately before sampling. Do not touch the meat surfaces with unsanitized utensils or hands. **(If using the liquid sanitizer it is Extremely Critical to allow the knife to “air-dry” before removing the sample slice).**
7. With the sanitized meat hook, randomly select a piece of meat from the top of the combo, turn the piece of meat over to access the external surface side. Using the sanitized boning knife, cut a -4” L x 1/2” W x 1/8” Thick slice from the meat piece that was hooked. (Note: piece thickness of 1/8” (very thin) or less is essential).
8. Repeat this process for 12 different pieces from each combo that is sampled. Place all meat slices from the defined 5 combo lot into the same Whirl-pak bag. Remember to increase the number of pieces per combo when there are less than five combos per subplot.
9. Re-cover and re-tape the combo liner and cap securely over the top of the meat.
10. Place the sample(s) into a suitable container and hold under refrigeration (35-40°F) until delivered to the laboratory or packaged for shipping. Ship (or deliver) the sample ASAP to the designated laboratory as required.

- NOTES:
1. Samples should be sent to the laboratory within 24 hours of boning.
Any load over 20 combos must have a 5th lot sample.
 2. To ensure traceability of tested combos throughout distribution and processing all combos sampled must be labeled with combo sub lot sample I.D.

◆ **Laboratory Methodology (National Beef Laboratory)**

The sample will be tested by Biocontrol GDS PCR Assay at a National Beef Laboratory unless otherwise directed by the customer and then only a Biocontrol GDS PCR, Dupont Qualicon BAX® System MP PCR Assay or other comparable DNA based system will be used.

An agreed upon outside laboratory may be chosen and samples forwarded to that laboratory. The methodology of this laboratory must meet or exceed the methodology being employed by FSIS. The screening method used must be approved by the NBP Food Safety Center Manager or the VP of Technical Services. When an outside lab is used NBP must have access and be copied on any and all test results.

◆ **Laboratory Results:**

If trim subplot sample results are PCR positive, National Beef Packing will react appropriately and responsibly.

- 1) Review process capabilities to find out possible cause of the positive result.



- 2) Condemn the positive subplot unless it is fully cooked in accordance with 9CFR or processed in an equivalent manor that is required by the regulations.

Signing of this document indicates that you have reviewed this document and the sampling and testing protocol are acceptable. It is also agreed that National Beef will be copied on all E.Coli O157:H7 results of and/or be notified in ADVANCE of any sample that may sent for analysis of E.Coli O157”H7 outside of National Beef Packing Co. LLC Foods Safety Center.

Company _____

Signature _____

Date _____

Title _____