Meat Processing Regulatory Requirements

- **Title 9 CFR Part 310 — §310.25 Pathogen Reduction/HACCP Regulation**

- **84 FR 57688 Salmonella Performance Standards**

- **21 U.S.C. 601(m)(1) Federal Meat Inspection Act**
  Federal Meat Inspection Act: Meat Inspection; Inspection Requirements, Adulteration and Misbranding (21 US Code 601(m)(1))

- **FSIS STEC Compliance Guideline**
  FSIS Compliance Guideline for Minimizing the Risk of Shiga Toxin-Producing *Escherichia coli* (STEC) in Raw Beef (including Veal) Processing Operations (Sep 6, 2017)

- **FSIS Directive 10,010.1, Rev. 4**
  Sampling Verification Activities for Shiga Toxin-Producing *Escherichia coli* (STEC) in Raw Beef Products (Aug 20, 2015)

- **Title 9 CFR part 430, The Listeria Rule**

- **FSIS Listeria Compliance Guideline**
  FSIS Compliance Guideline: Controlling *Listeria monocytogenes* in Post- lethality Exposed Ready-to-Eat Meat and Poultry Products (Jan 2014)

Visit the USDA for additional information on exporting products:
https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products

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70-2011-5214-0
1 Primary Processing
Products:
- 3M Petrifilm™ Aerobic Count Plates
- 3M Petrifilm™ E. coli/Coliform Count Plates
- 3M Petrifilm™ Enterobacteriaceae Count Plates
- 3M Petrifilm™ Rapid Aerobic Count Plates
- 3M Petrifilm™ Rapid E. coli/Coliform Count Plates
- 3M Sponges

2 Carcass Sampling
Products:
- 3M Petrifilm™ E. coli/Coliform Count Plates
- 3M Petrifilm™ Enterobacteriaceae Count Plates
- 3M Petrifilm™ Rapid E. coli/Coliform Count Plates
- 3M Molecular Detection Assay 2 – Salmonella
- 3M Molecular Detection Assay 2 – E. coli O157 (including H7)
- 3M Molecular Detection Assay 2 – STEC Gene Screen (stx and eae)
- 3M Sponges

3 Cutting and Grinding
Products:
- 3M Molecular Detection Assay 2 – Salmonella
- 3M Molecular Detection Assay 2 – E. coli O157 (including H7)
- 3M Molecular Detection Assay 2 – STEC Gene Screen (stx and eae)
- 3M Clean-Trace™ Surface ATP Test Swabs

4 Further Processing and Packaging for Ready-to-Eat
Products:
- 3M Petrifilm™ Lactic Acid Bacteria Count Plates
- 3M Molecular Detection Assay 2 – Salmonella
- 3M Molecular Detection Assay 2 – O157 (including H7)
- 3M Molecular Detection Assay 2 – Gene Screen (stx)
- 3M Molecular Detection Assay 2 – Listeria
- 3M Molecular Detection Assay 2 – Listeria monocytogenes
- 3M Clean-Trace™ Surface ATP Test Swabs
- 3M Allergen Testing

Requirements:
- Title 9 CFR Part 310
- §310.25
- 84 FR 57688
- Federal Meat Inspection Act (21 U.S.C. 601(m)(1))
- FSIS Directive 10,010.1, Rev. 4

Find 3M Food Safety solutions for your lab at 3M.com/MeatTestingProducts