

Meat Processing Regulatory Requirements

▶ **Title 9 CFR Part 310 → §310.25 Pathogen Reduction/HACCP Regulation**

Pathogen Reduction, Hazard Analysis and Critical Control Point (HACCP) Systems (PR/HACCP) regulation: Title 9 Code of Federal Regulations, Part 310 → §310.25 (Oct 3, 1970)

▶ **84 FR 57688 Salmonella Performance Standards**

Changes to the *Salmonella* Verification Testing Program: Proposed Performance Standards for *Salmonella* in Raw Ground Beef and Beef Manufacturing Trimmings and Related Agency Verification Procedures: Federal Register Vol. 84, No. 208, page 57688 (Oct 28, 2019)

▶ **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**

Control of *Listeria monocytogenes* in post-lethality exposed ready-to-eat products: Title 9 Code of Federal Regulations, Part 430 (June 6, 2003)

▶ **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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Meat processing solutions from start to finish.



TOTAL SOLUTIONS

Integrated Food Safety for Meat Processing

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

Test for:

- ▶ *E. coli*

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

Test for:

- ▶ *Salmonella*
- ▶ STEC (O157 and non-O157)

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

Test for:

- ▶ *Listeria*
- ▶ *Listeria monocytogenes*

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Food safety solutions for every step in your process.

