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)

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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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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

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

Food safety solutions for every step in your process.

Requirements:
- Title 9 CFR Part 310
- §310.25
- Federal Meat Inspection Act (21 U.S.C. 601(m)(1))
- FSIS Directive 10,010.1, Rev. 4
- Listeria Rule (9 CFR part 430)