

## 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

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)

## Australian and New Zealand Standards

### ▶ AU/DAWR. Microbiological Manual for Sampling and Testing of Export Meat and Meat Products

7.1 National Carcass Microbiology Monitoring Program (NCMMP) (formerly known as ESAM): Aerobic Plate Count (APC) and *E. coli* (process control verification); *Salmonella* testing (pathogen reduction);

7.4. Microbiological testing of Ready-To-Eat meat products and processing environments: *Listeria monocytogenes*.

8. Microbiological testing to satisfy specific market requirements: 8.1 Shiga toxinogenic *Escherichia coli*; 8.2 STEC; Export to Canada and US.

### ▶ AU/MSC – 03/2008 : Regulatory guidelines for the control of Listeria

Food safety hazards management; Packaged ready-to-eat (RTE) meats; *Listeria* hazard management.

### ▶ ANZ/FSANZ. Microbiological limits for food. Standard 1.6.1.

### ▶ ANZ/FSANZ. Guidance on the application of microbiological criteria or *Listeria monocytogenes* in RTE food.

### ▶ NZ/Specifications for National Microbiological Database Program

Part 3: NMD Red Meat Programme: Aerobic Plate Count (APC); generic *E. coli*; *Salmonella*.

### ▶ NZ/Overseas market access requirements (OMARs)



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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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# 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

## 2

### Carcass Sampling

#### Products:

- 3M™ Petrifilm™ Aerobic Count Plates
- 3M™ Petrifilm™ *E. coli*/Coliform Count Plates
- 3M™ Petrifilm™ *Enterobacteriaceae* Count Plates
- 3M™ Petrifilm™ *Salmonella* Express Count Plate
- 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*)

#### Test for:

- ▶ Aerobic Count
- ▶ *E. coli*
- ▶ *Salmonella*

## 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 monocytogenes*
- 3M™ Clean-Trace™ Surface ATP Test Swabs
- 3M™ Allergen Testing

#### Test for:

- ▶ *Listeria*
- ▶ *Listeria monocytogenes*

