

# Meat processing testing solutions from start to finish.

### 1 Primary Processing Products:

3M<sup>™</sup> Petrifilm<sup>™</sup> Aerobic Count Plates
 3M<sup>™</sup> Petrifilm<sup>™</sup> *E. coli/*Coliform Count Plates
 3M<sup>™</sup> Petrifilm<sup>™</sup> *Enterobacteriaceae* Count Plates
 3M<sup>™</sup> Petrifilm<sup>™</sup> Rapid Aerobic Count Plates
 3M<sup>™</sup> Petrifilm<sup>™</sup> Rapid *E. coli/*Coliform Count Plates
 3M<sup>™</sup> Sponges

## 2 Carcass Sampling Products:

3M<sup>™</sup> Petrifilm<sup>™</sup> *E. coli*/Coliform Count Plates
3M<sup>™</sup> Petrifilm<sup>™</sup> *Enterobacteriaceae* Count Plates
3M<sup>™</sup> Petrifilm<sup>™</sup> Rapid *E. coli*/Coliform Count Plates
3M<sup>™</sup> Molecular Detection Assay 2 - Salmonella
3M<sup>™</sup> Molecular Detection Assay 2 - *E. coli* O157 (including H7)
3M<sup>™</sup> Molecular Detection Assay 2 - STEC Gene Screen (stx and eae)
3M<sup>™</sup> Sponges

#### Test for:

► E. coli

## **3** Cutting and Grinding Products:

3M<sup>™</sup> Molecular Detection Assay 2 - Salmonella 3M<sup>™</sup> Molecular Detection Assay 2 - E. coli O157 (including H7) 3M<sup>™</sup> Molecular Detection Assay 2 - STEC Gene Screen (stx and eae) 3M<sup>™</sup> Clean-Trace<sup>™</sup> Surface ATP Test Swabs

#### Test for:

► Salmonella

▶ STEC (O157 and non-O157)

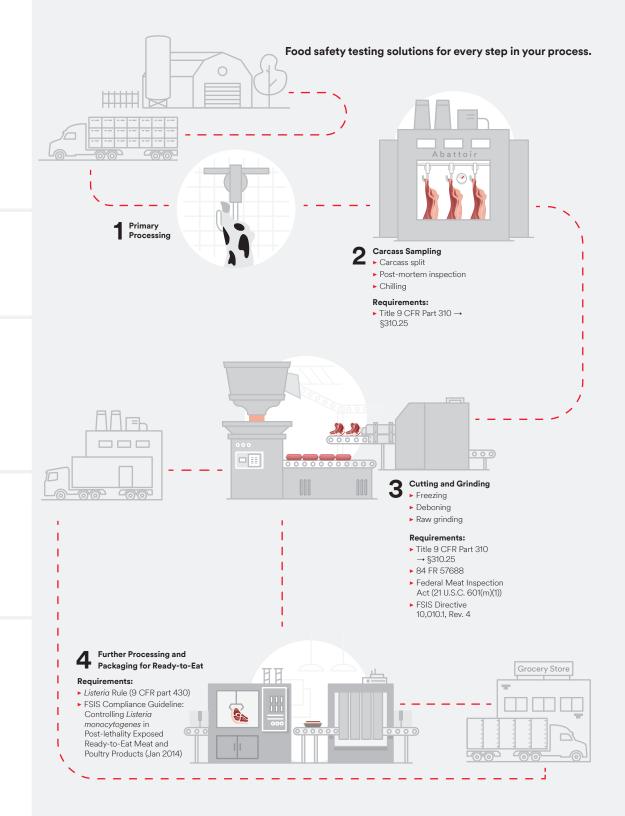
#### 4 Further Processing and Packaging for Ready-to-Eat Products:

3M<sup>™</sup> Petrifilm<sup>™</sup> Lactic Acid Bacteria Count Plates
3M<sup>™</sup> Molecular Detection Assay 2 - Salmonella
3M<sup>™</sup> Molecular Detection Assay 2 - O157 (including H7)
3M<sup>™</sup> Molecular Detection Assay 2 - Gene Screen (stx)
3M<sup>™</sup> Molecular Detection Assay 2 - Listeria
3M<sup>™</sup> Molecular Detection Assay 3 - Listeria
3M<sup>™</sup> Allergen Testing

#### Test for:

Listeria

Listeria monocytogenes





# **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  $\rightarrow$  §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)

Safe Food For Canadians Act

Food-specific requirements and guidance – Meat products and food animals Preventive controls for food – Meat products

**Note:** It is the manufacturer's responsibility to know which applicable regulatory requirements they are subject to within their jurisdiction and to be advised these can change at any given time.

# Visit the Canadian Food Inspection Agency (CFIA) for additional information on exporting products:

https://www.inspection.gc.ca/exporting-food-plants-or-animals/food-exports/food-specific-export-requirements/meat/eng/1504621617532/1504621703686

Find 3M Food Safety solutions for your lab at <u>3M.ca/FoodSafety/Meat</u>.

