

FOOD SAFETY AND COMMODITY SPECIFICATIONS DIVISION



Annual Industry Meeting – Fall 2014
October 29, 2014



Meet the Team...

Name	Title	Phone	E-mail
Carl Schroeder	Director	202-692-0342	carl.schroeder@ams.usda.gov
Rod Bowling	Marketing Specialist	202-720-0744	rodney.bowling@ams.usda.gov
Chandramohan Chawan	Marketing Specialist	202-720-7060	chandramohan.chawan@ams.usda.gov
Darin Doerscher	Marketing Specialist	563-847-1550	darin.doerscher@ams.usda.gov
Faras Kahn	Detailer	617-513-7699	faras.khan@ams.usda.gov
Terry Lutz	Marketing Specialist	202-567-1757	terry.lutz@ams.usda.gov
Steve Whisenant	Marketing Specialist	806-359-4130	steve.whisenant@ams.usda.gov



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Agenda

- ▶ **Purchase Specification Updates**

Steve Whisenant
Mohan Chawan
Terry Lutz

- ▶ **FY2014 Microbiological
Data Review**

Darin Doerscher

- ▶ **AMS-Designated Laboratories**

Rod Bowling



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Red Meat Purchase Specification Updates

- ▶ Upcoming Red Meat Federal Purchase Programs
- ▶ Specification Changes



Boneless Beef for Further Processing into Fully Cooked Items



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR FRESH CHILLED,
BONELESS BEEF FOR
FURTHER PROCESSING
INTO FULLY COOKED ITEMS**

Contracting Officer Technical Representative (COTR)
Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: TRS-BB-2013 May 2013 – Changes from
previous requirements in [blue](#)

Effective: **APRIL 2014**

100 SCOPE

101 This FPPS – Boneless Beef (BB) – 2014 is for use by a contractor of the Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to deliver fresh-chilled (never previously frozen) boneless beef for further processing [into fully cooked items](#).

200 APPLICABLE DOCUMENTS


- 210 The following documents are incorporated as part of this USDA, FPPS-BB-2014:
- 210.1 Quality Assessment Division (QAD) Procedures Manual.
 - 210.2 Food Safety and Inspection Service (FSIS) Directive 10,010.1 Revision 3.
 - 210.3 Applicable Supplement to AMS Master Solicitation.

300 CHECKLIST OF REQUIREMENTS

301 The contractor's technical proposal must describe a process plan with a documented quality control program that includes procedures, records, forms, etc., that demonstrate conformance with the following Checklist of Requirements. The COTR may request changes to the technical proposal at any time.

310 MATERIAL REQUIREMENTS FOR FRESH-CHILLED BONELESS BEEF

311 Domestic Origin and Harvest (Slaughter) Requirements – The harvester's quality control program must be documented and have received a satisfactory onsite capability assessment by QAD prior to supplying materials for the program. Additionally, each plant is subjected to verification audits conducted by QAD during production activities that

Approved by  CMS
Date Issued: 04/26/04
Date Revised: 04/21/14



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Coarse Ground Beef



DRAFT

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR COARSE
GROUND BEEF ITEMS,
FROZEN**

Agricultural Marketing Service (AMS)
Livestock, Poultry, and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: N/A

Effective: XXXX 2015

100 SCOPE

101 This FPPS – Coarse Ground Beef (CGB) – 2015 is for use by the Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to procure frozen Coarse Ground Beef products.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-CGB-2015:

- 210.1 Quality Assessment Division (QAD) Procedures Manual.
- 210.2 Food Safety and Inspection Service (FSIS) Directive 10,010.1, Revision 3.
- 210.3 Applicable Supplement to AMS Master Solicitation.

300 CHECKLIST OF REQUIREMENTS

310 MATERIAL

311 The contractor's technical proposal must describe a process plan with a documented quality control program that includes procedures, records, forms, etc., that demonstrate conformance with the following Checklist of Requirements. The Food Safety and Commodity Specification Division (FSCSD) may request changes to the technical proposal at any time.

312 Domestic Origin and Harvest (Slaughter) Requirements

312.1 Quality Control Program - The harvester's quality control program must be documented in each contractor's technical proposal and have received a satisfactory onsite capability assessment by QAD.

Approved by _____ CMS
Date Issued: XXXX/15
Date Revised:



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Coarse Ground Beef

- ▶ Coarse Ground Beef for Further Processing into Fully Cooked Items
 - ▶ Tested for Indicator Organisms

- ▶ Coarse Ground Beef
 - ▶ Tested for Indicator Organisms and Pathogens



Laboratory Co-Enrichment Procedures

- ▶ Current Requirements:
 - ▶ 325 grams for *E. coli* O157:H7
 - ▶ 25 grams for *Salmonella*
- ▶ New Requirements:
 - ▶ 325 grams for both Pathogens



Poultry Purchase Specification Updates

- ▶ Document Format Change
- ▶ Commodity Specification Name Change To Federal Purchase Program Specification (FPPS)
- ▶ Example Document – Cooked Chicken Strips



Vendor Eligibility Approach For Poultry and Egg Products

- ▶ Submission of Technical Proposal and Sample where applicable
- ▶ Review and Approval of Technical Proposal
- ▶ Vendor Eligibility in The Bidding Process
- ▶ Resubmission when there are changes in Technical Proposal



Microbial Quality of Egg Products (cfu/g)

▶ Liquid Whole Eggs (Un-Pasteurized, Bulk):

Organism	Current	New
Aerobic Plate Count	100,000	50,000
Coliform	5,000	5,000
Generic <i>E. coli</i>	1,000	1,000

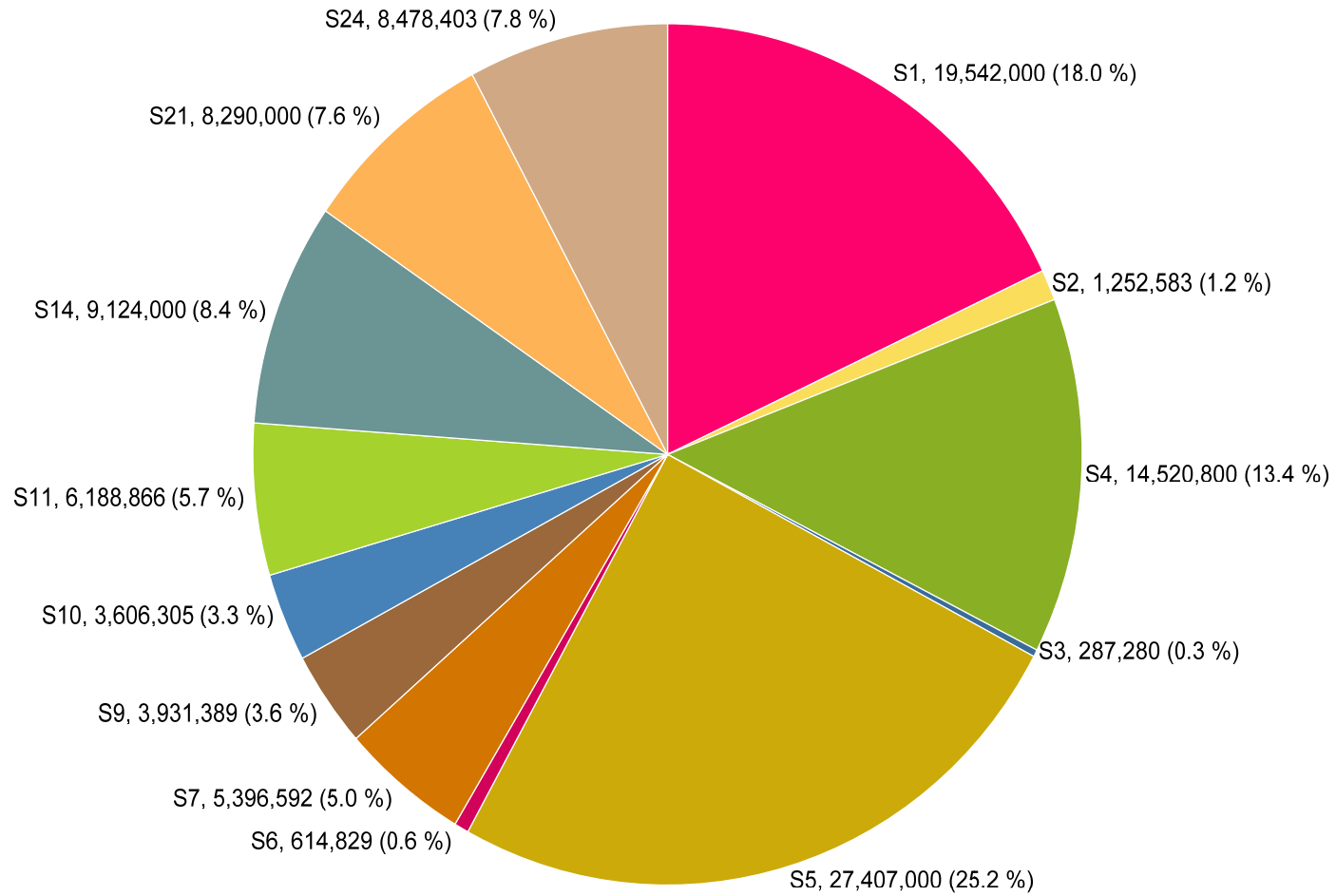
FY2014 - Microbiological Review

- ▶ Boneless Beef
- ▶ Finished Product (Ground Beef)
- ▶ Cooked Diced Chicken
- ▶ Egg Products



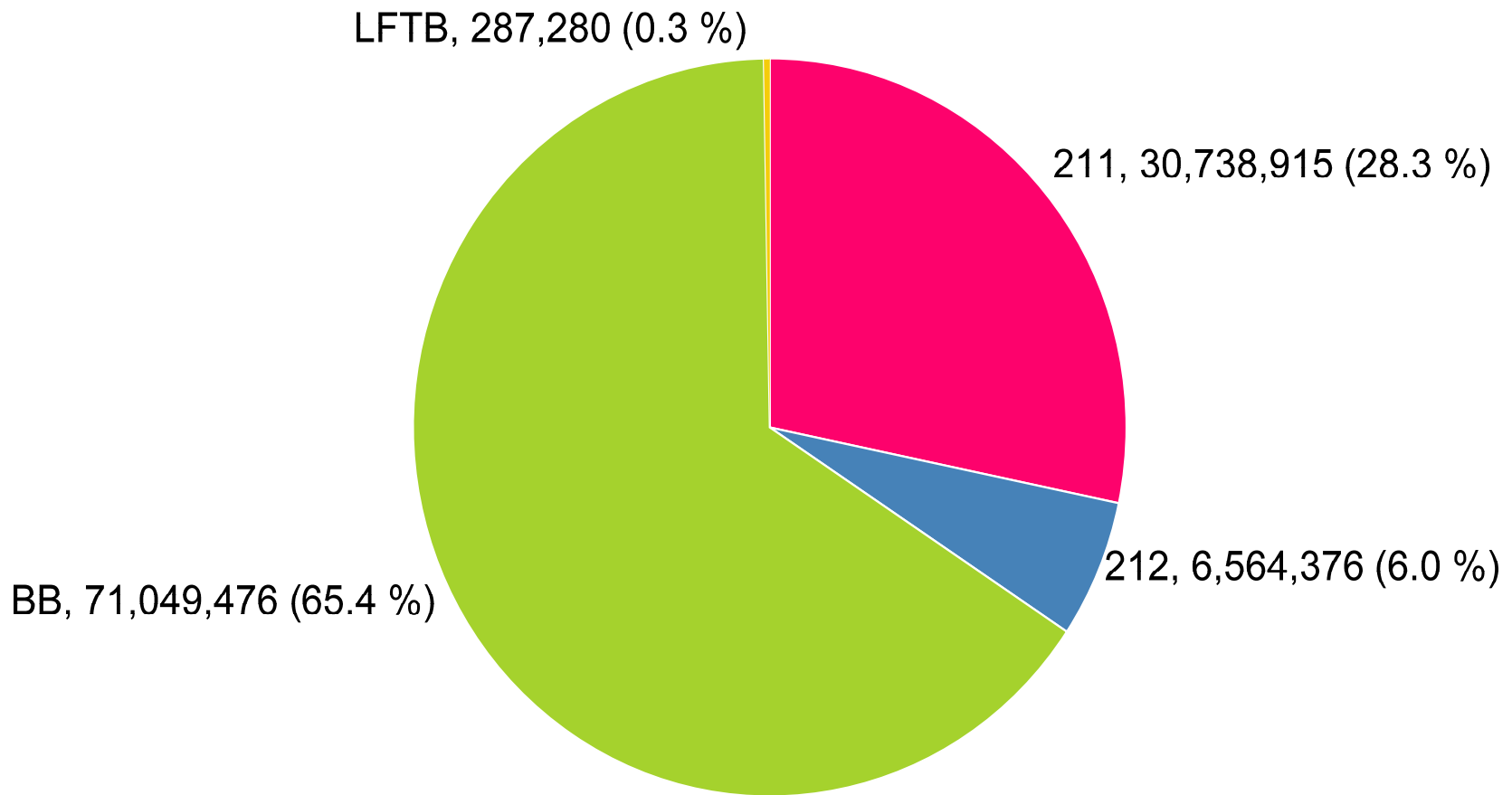
FY2014 – Boneless Beef: Tonnage by Supplier

Total: 108,640,047 lbs.



FY2014 – Boneless Beef: Tonnage by Raw Material

Total: 108,640,047 lbs.



FY2014 – Boneless Beef: Indicator Organism Summary^{1/, 2/}

Supplier	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
S1	9,771 (18.2)	0	0	0	0	0	0
S2	254 (0.5)	0	0	0	0	0	0
S3	171 (0.3)	0	0	0	0	0	0
S4	7,092 (13.2)	8	0.11	9	0.13	7	0.10
S5	13,696 (25.5)	1	0.01	0	0	0	0
S6	300 (0.6)	0	0	0	0	0	0
S7	2,672 (5.0)	0	0	1	0.04	0	0
S9	1,962 (3.7)	1	0.05	0	0	0	0
S10	1,793 (3.3)	0	0	0	0	0	0
S11	3,075 (5.7)	1	0.03	6	0.20	3	0.10
S14	4,562 (8.5)	0	0	1	0.02	0	0
S21	4,145 (7.7)	1	0.02	3	0.07	3	0.07
S24	4,165 (7.8)	2	0.05	8	0.19	11	0.26
Total	53,658 (100.0)	14	0.03	28	0.05	24	0.04

^{1/}A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108351>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

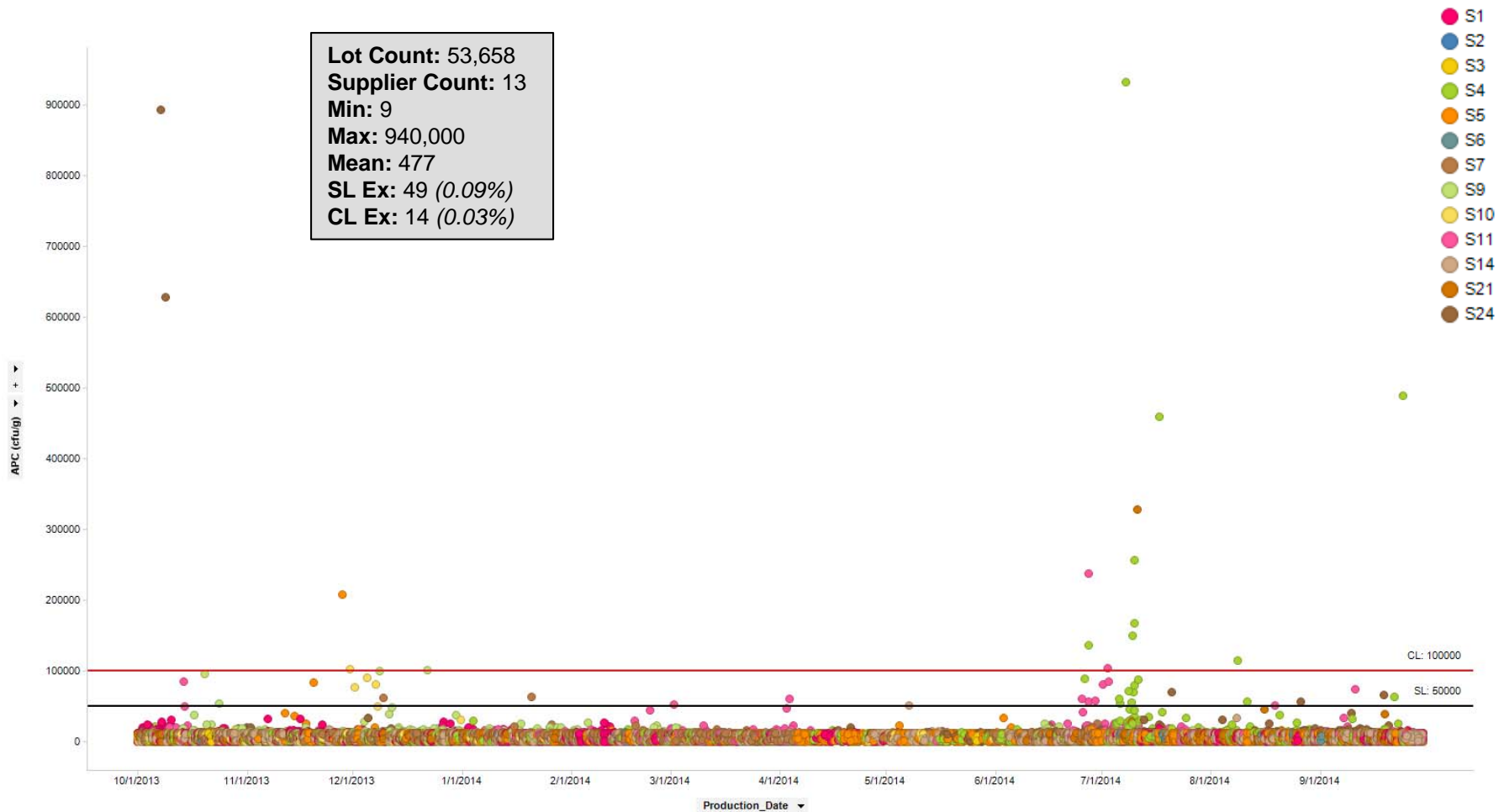
^{3/}Standard Plate Count Critical Limit: 100,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 1,000 CFU/g.

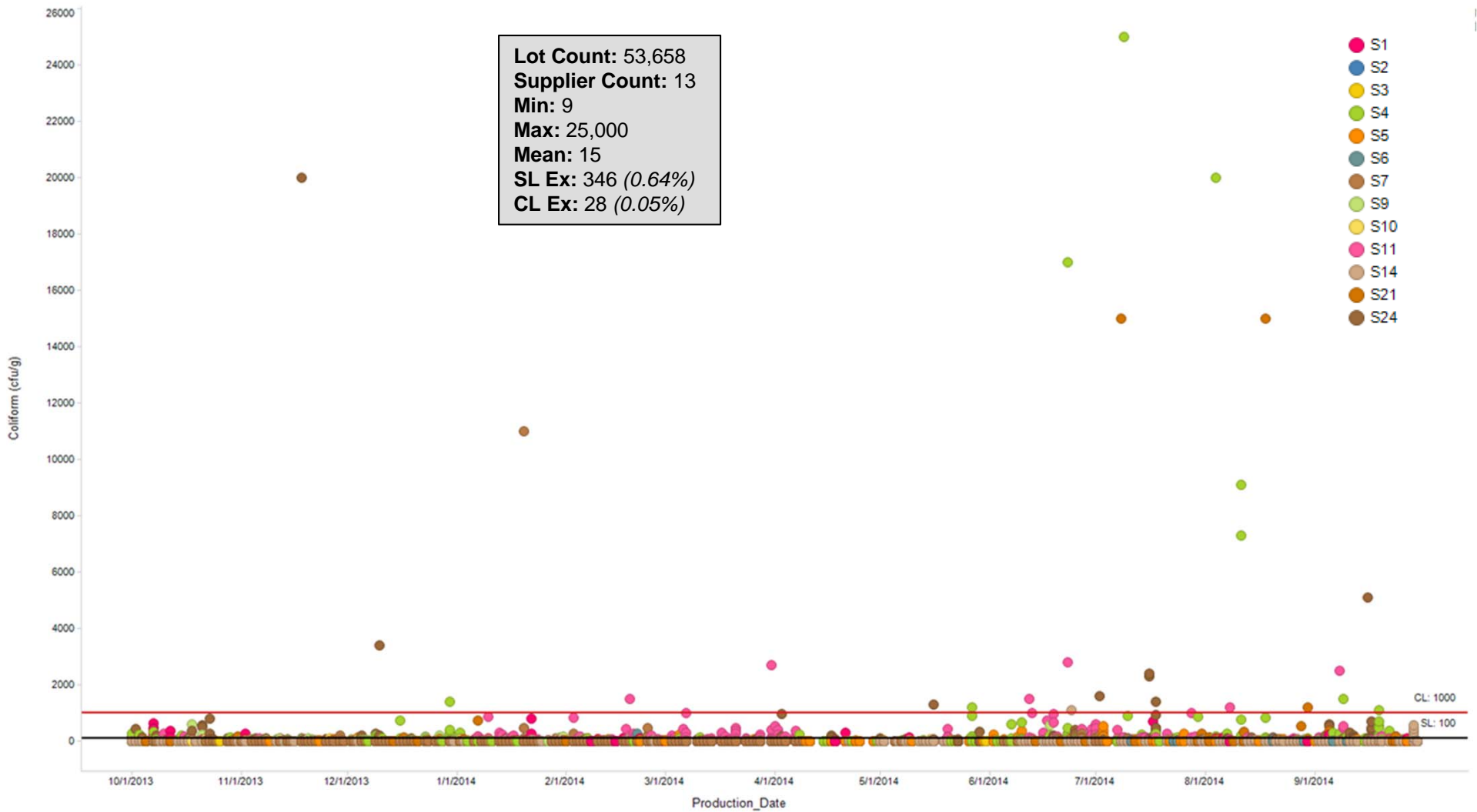
^{5/}Generic *E. coli* Critical Limit: 500 CFU/g.



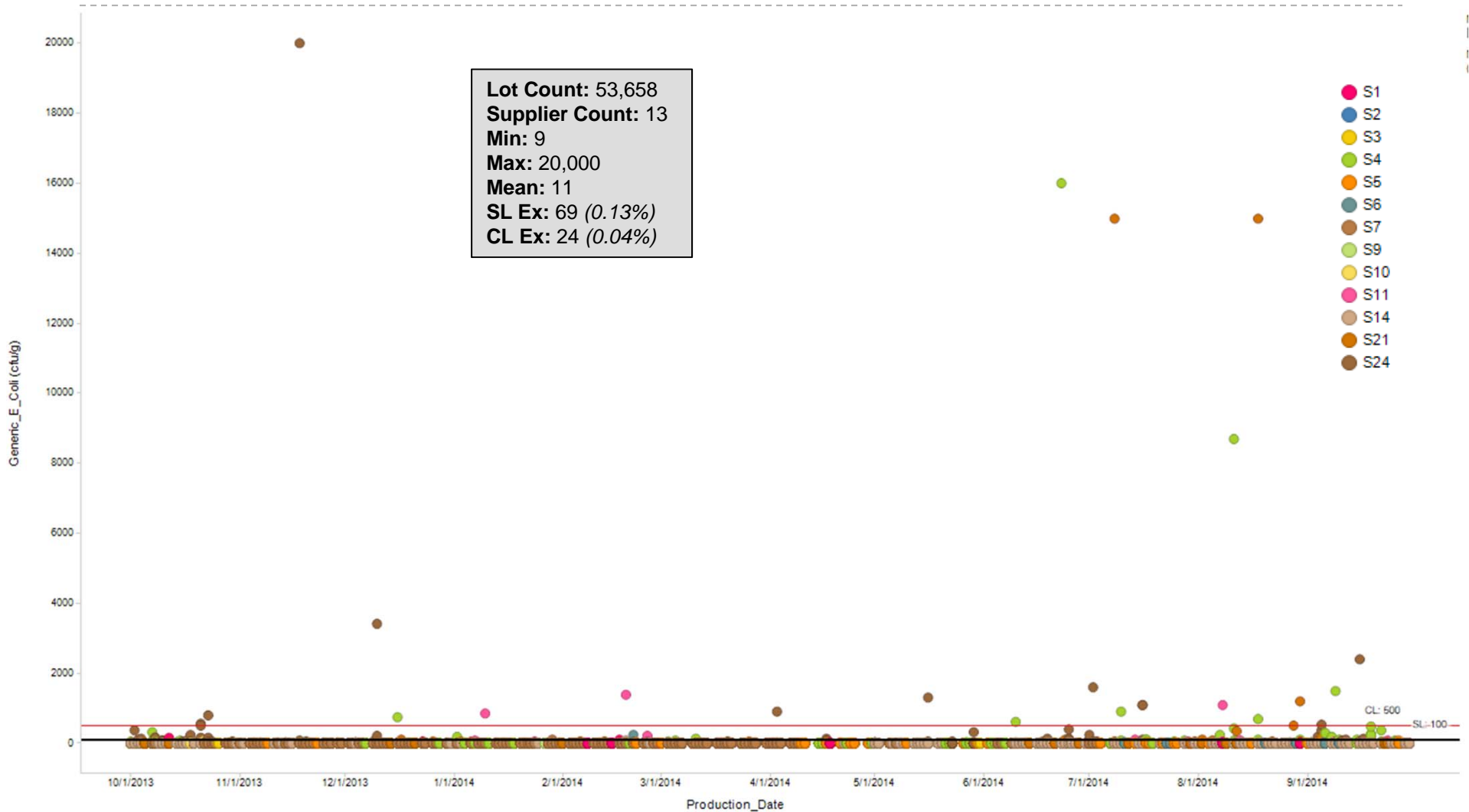
FY2014 – Boneless Beef: APC Performance



FY2014 – Boneless Beef: Coliform Performance



FY2014 – Boneless Beef: Generic *E. coli* Performance



FY2014 – Boneless Beef: Pathogen Summary^{1/}, ^{2/}

Supplier	# Lots Produced (% of Total)	<i>E. coli</i> O157:H7 ^{3/}		<i>Salmonella</i> ^{4/}	
		# Positive	% Positive	# Positive	% Positive
S1	9,771 (18.2)	8	0.08	63	0.64
S2	254 (0.5)	0	0	2	0.79
S3	171 (0.3)	0	0	1	0.58
S4	7,092 (13.2)	7	0.10	50	0.71
S5	13,696 (25.5)	17	0.12	22	0.16
S6	300 (0.6)	5	1.67	0	0
S7	2,672 (5.0)	0	0	3	0.11
S9	1,962 (3.7)	0	0	1	0.05
S10	1,793 (3.3)	0	0	3	0.17
S11	3,075 (5.7)	1	0.03	35	1.14
S14	4,562 (8.5)	0	0	23	0.50
S21	4,145 (7.7)	0	0	78	1.88
S24	4,165 (7.8)	1	0.02	29	0.70
Total	53,658 (100.0)	39	0.07	310	0.58

^{1/}A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108351>

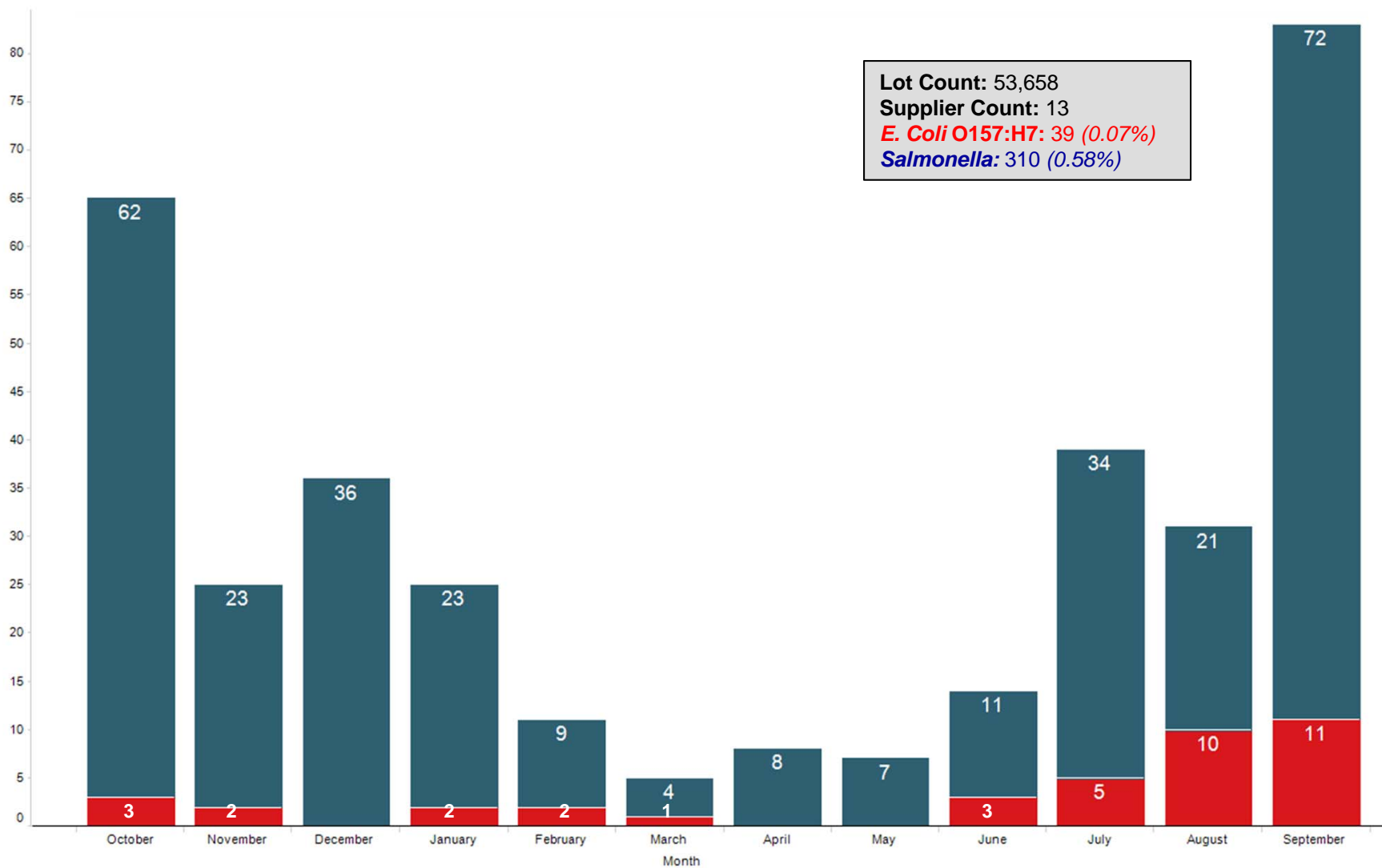
^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}*E. coli* O157:H7 Critical Limit: Positive (+) Result / 25g.

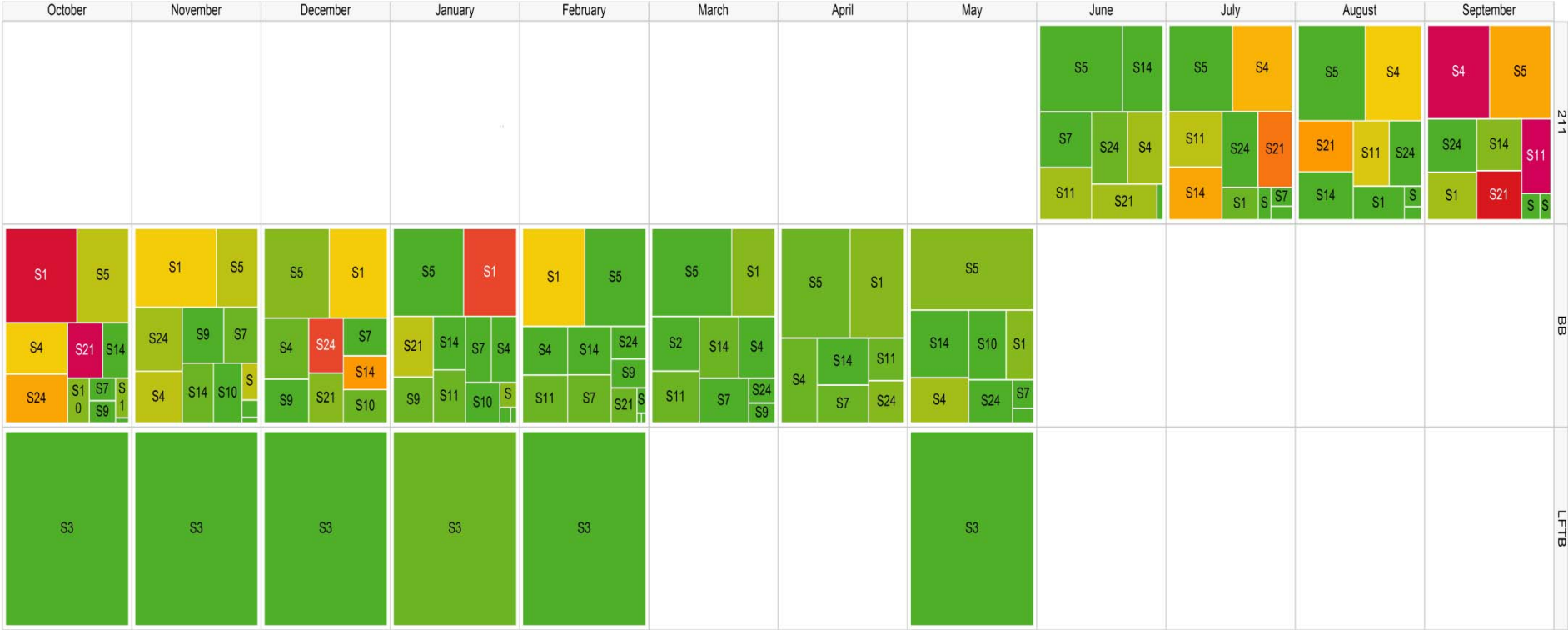
^{4/}*Salmonella* Critical Limit: Positive (+) Result / 325g.



FY2014 – Boneless Beef: Pathogen Prevalence by Month



FY2014 – Boneless Beef: *Salmonella* Prevalence x Month x Raw Material x Supplier x Tonnage^{1/}



^{1/}Supplement 212 boneless beef not tested for pathogens.



FY2014 – Boneless Beef: *E. coli* O157:H7 Prevalence **x** Month **x** Raw Material **x** Supplier **x** Tonnage^{1/}

October	November	December	January	February	March	April	May	June	July	August	September
								S5, S14	S5, S4	S5, S4	S4, S5
								S7, S24, S4	S11, S24, S21	S21, S11, S24	S24, S14, S11
								S11, S21	S14, S1, S7	S14, S1, S	S1, S21, S
S1, S5	S1, S5	S5, S1	S5, S1	S1, S5	S5, S1	S5, S1	S5				
S4, S21, S14	S24, S9, S7	S4, S24, S7	S21, S14, S7, S4	S4, S14, S24	S2, S14, S4	S4, S14, S11	S14, S10, S1				
S24, S10, S7, S9, S1	S4, S14, S10, S	S9, S21, S10	S9, S11, S10, S	S11, S7, S21, S	S11, S7, S24, S9	S4, S7, S24	S4, S24, S7				
S3	S3	S3	S3	S3			S3				

^{1/}Supplement 212 boneless beef not tested for pathogens.



FY2014 – Boneless Beef: Non-O157 STEC Summary^{1/}, ^{2/}, ^{3/}

Supplier	# Lots Tested (% of Total)	<i>E. coli</i> O26		<i>E. coli</i> O45		<i>E. coli</i> O103		<i>E. coli</i> O111		<i>E. coli</i> O121		<i>E. coli</i> O145	
		# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive
S1	101 (8.3)	0	0	0	0	0	0	0	0	0	0	0	0
S4	237 (19.4)	0	0	0	0	1	0.42	0	0	0	0	0	0
S5	323 (26.4)	0	0	0	0	0	0	0	0	0	0	0	0
S6	14 (1.1)	0	0	0	0	0	0	0	0	0	0	0	0
S7	20 (1.6)	0	0	0	0	0	0	0	0	0	0	0	0
S10	22 (1.8)	0	0	0	0	0	0	0	0	0	0	0	0
S11	123 (10.0)	0	0	2	1.63	2	1.63	0	0	0	0	0	0
S14	140 (11.4)	0	0	0	0	0	0	0	0	0	0	0	0
S21	118 (9.6)	0	0	0	0	0	0	0	0	0	0	0	0
S24	126 (10.3)	0	0	0	0	0	0	0	0	0	0	0	0
Total	1,224 (100.0)	0	0	2	0.16	3	0.25	0	0	0	0	0	0

^{1/}A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108351>

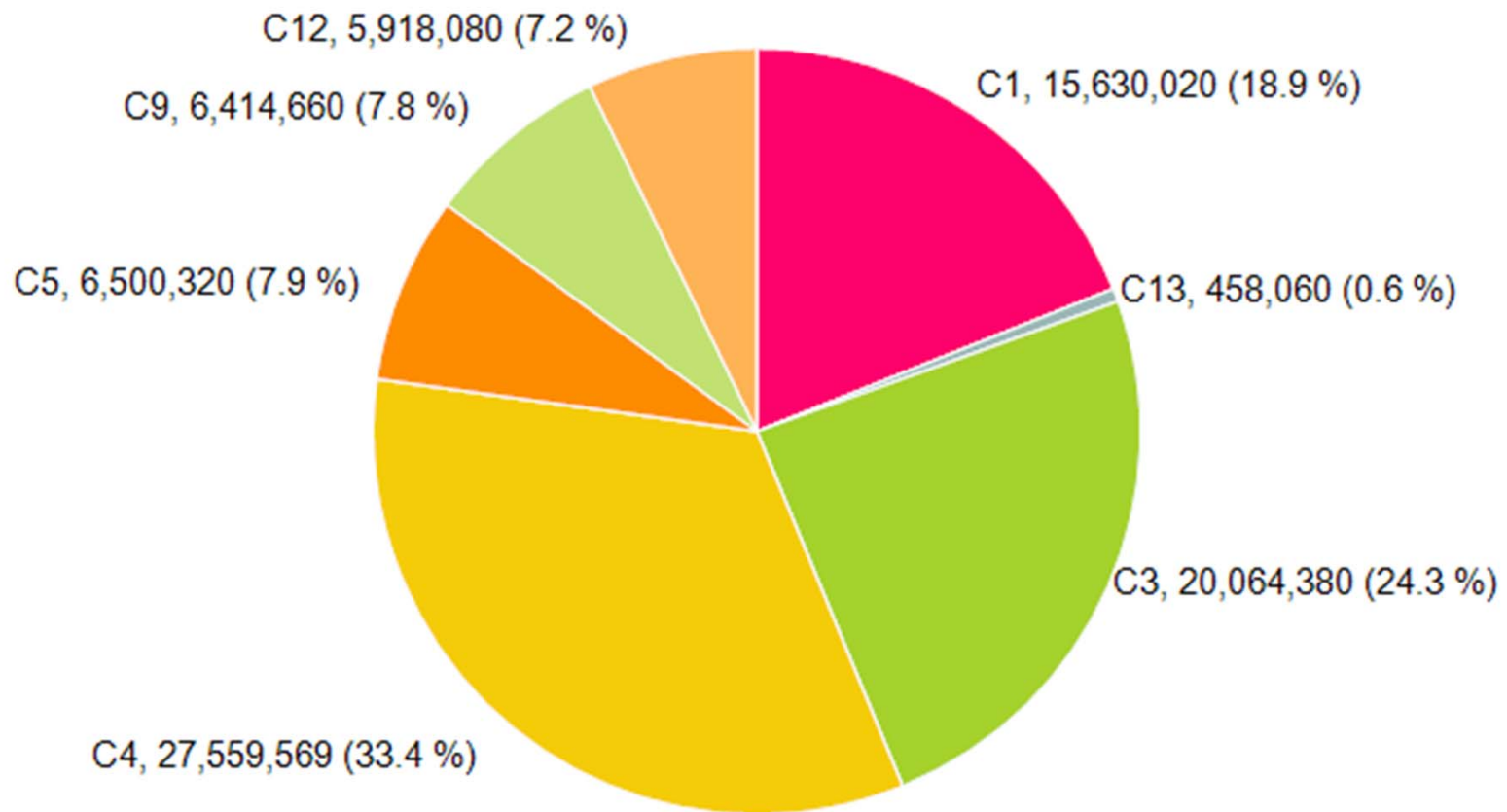
^{2/}Production Dates: Fiscal Year: October 1, 2013 to September 30, 2014. Inception of Non-O157 STEC Testing : July 1, 2014.

^{3/}Non-O157:H7 STEC Critical Limit: Positive (+) Result / 25g.



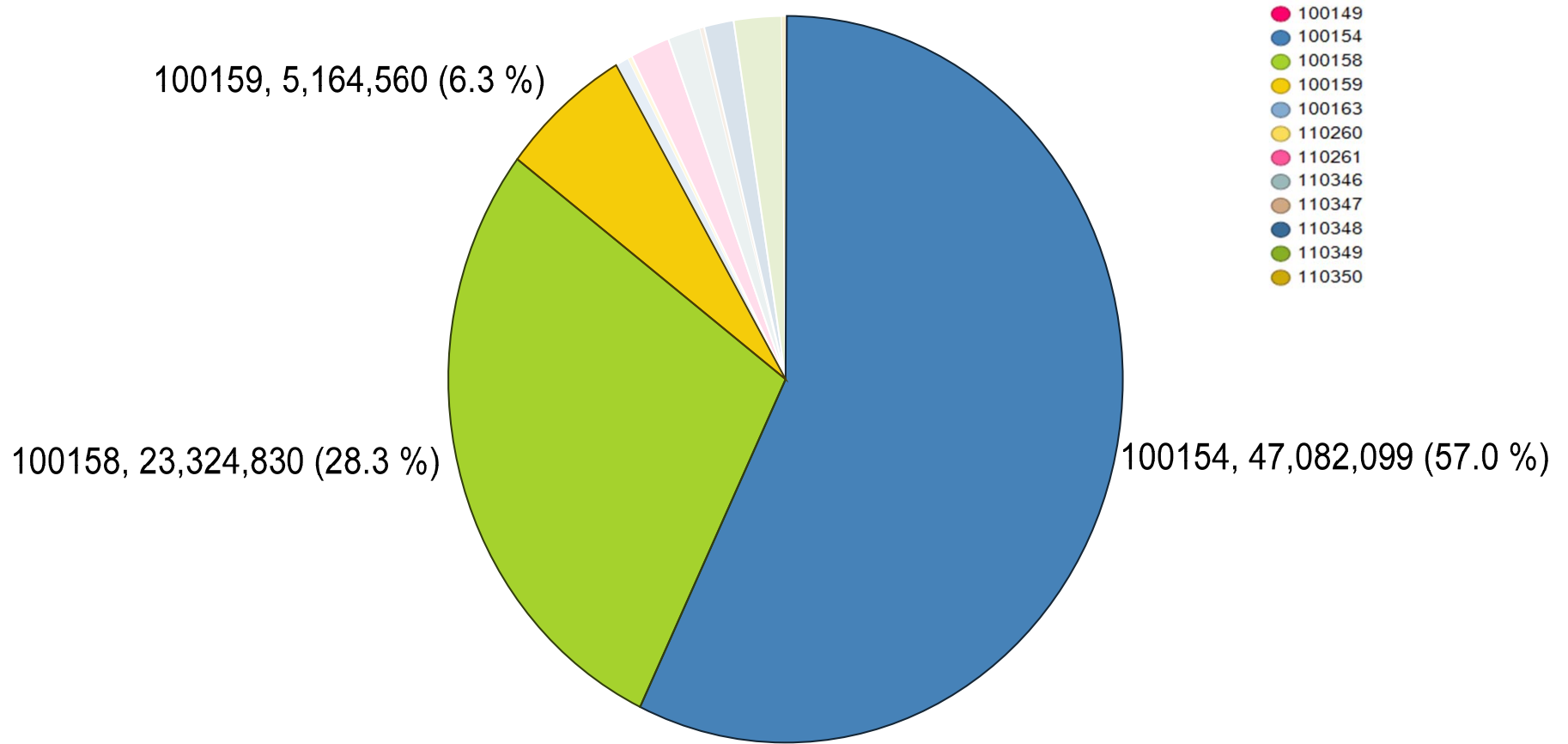
FY2014 – Finished Product: Tonnage by Contractor

Total: 82,545,089 lbs.



FY2014 – Finished Product: Tonnage by Material Code

Total: 82,545,089 lbs.



FY2014 – Finished Product: Indicator Organism Summary^{1/, 2/}

Contractor	# Lots/Sub-lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	1,904 (21.1)	1	0.05	0	0	0	0
C3	2,100 (23.2)	0	0	0	0	0	0
C4	2,970 (32.9)	0	0	0	0	0	0
C5	686 (7.6)	0	0	0	0	0	0
C9	643 (7.1)	0	0	0	0	0	0
C12	648 (7.2)	1	0.15	1	0.15	1	0.15
C13	89 (1.0)	0	0	1	1.12	1	1.12
Total	9,040 (100.0)	2	0.02	2	0.02	2	0.02

^{1/}A full description of the ground beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108350>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

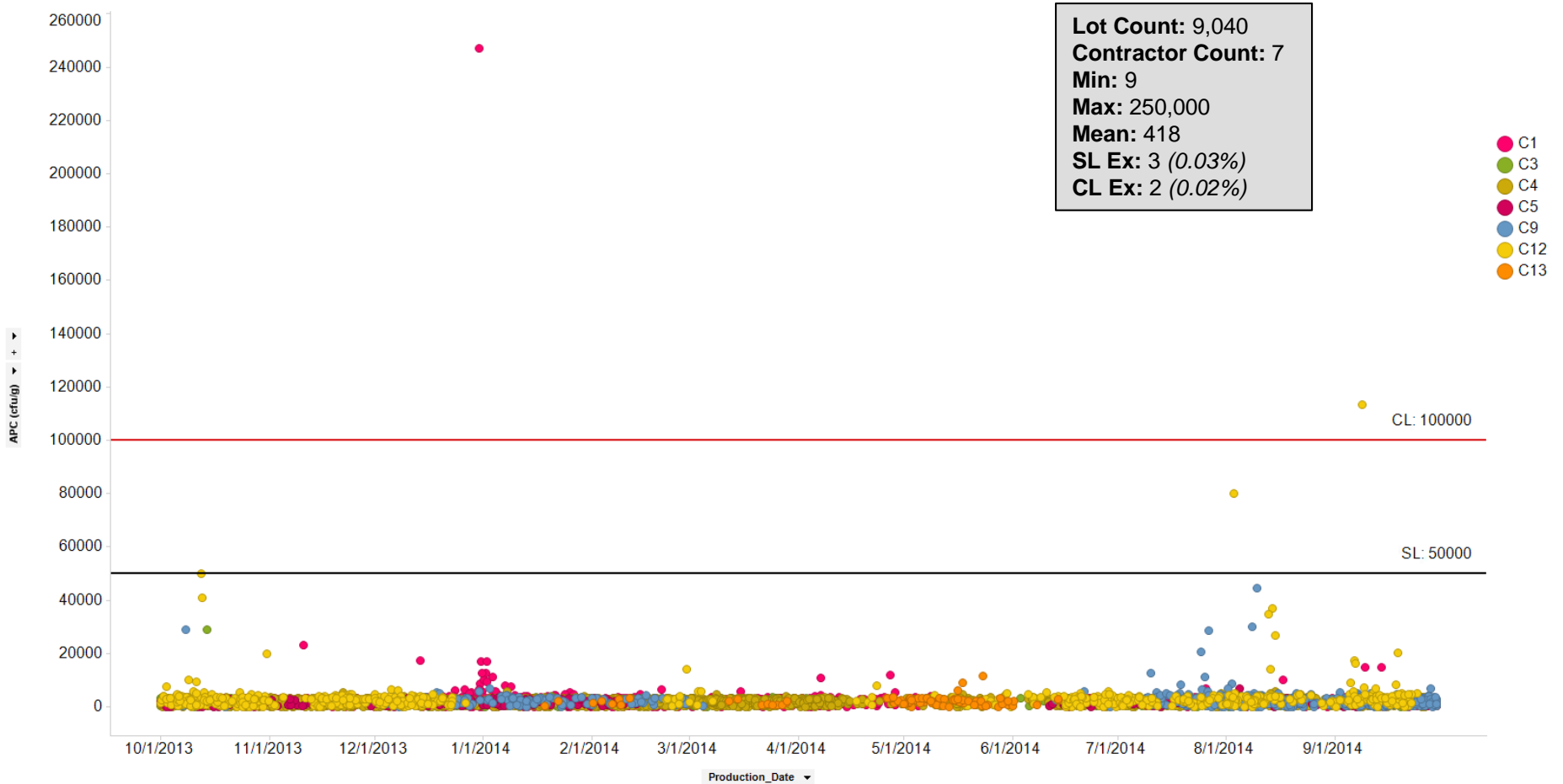
^{3/}Standard Plate Count Critical Limit: 100,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 1,000 CFU/g.

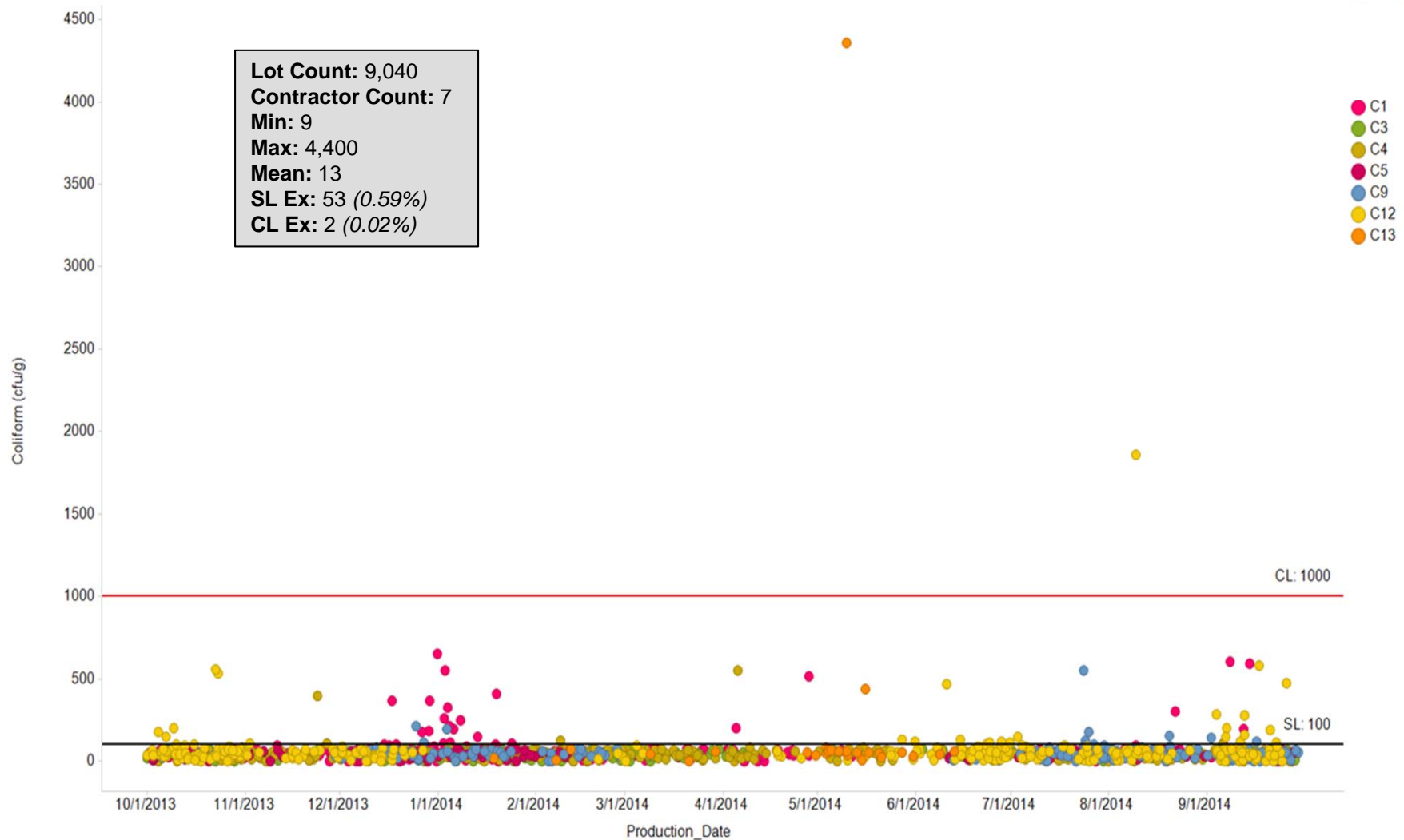
^{5/}Generic *E. coli* Critical Limit: 500 CFU/g.



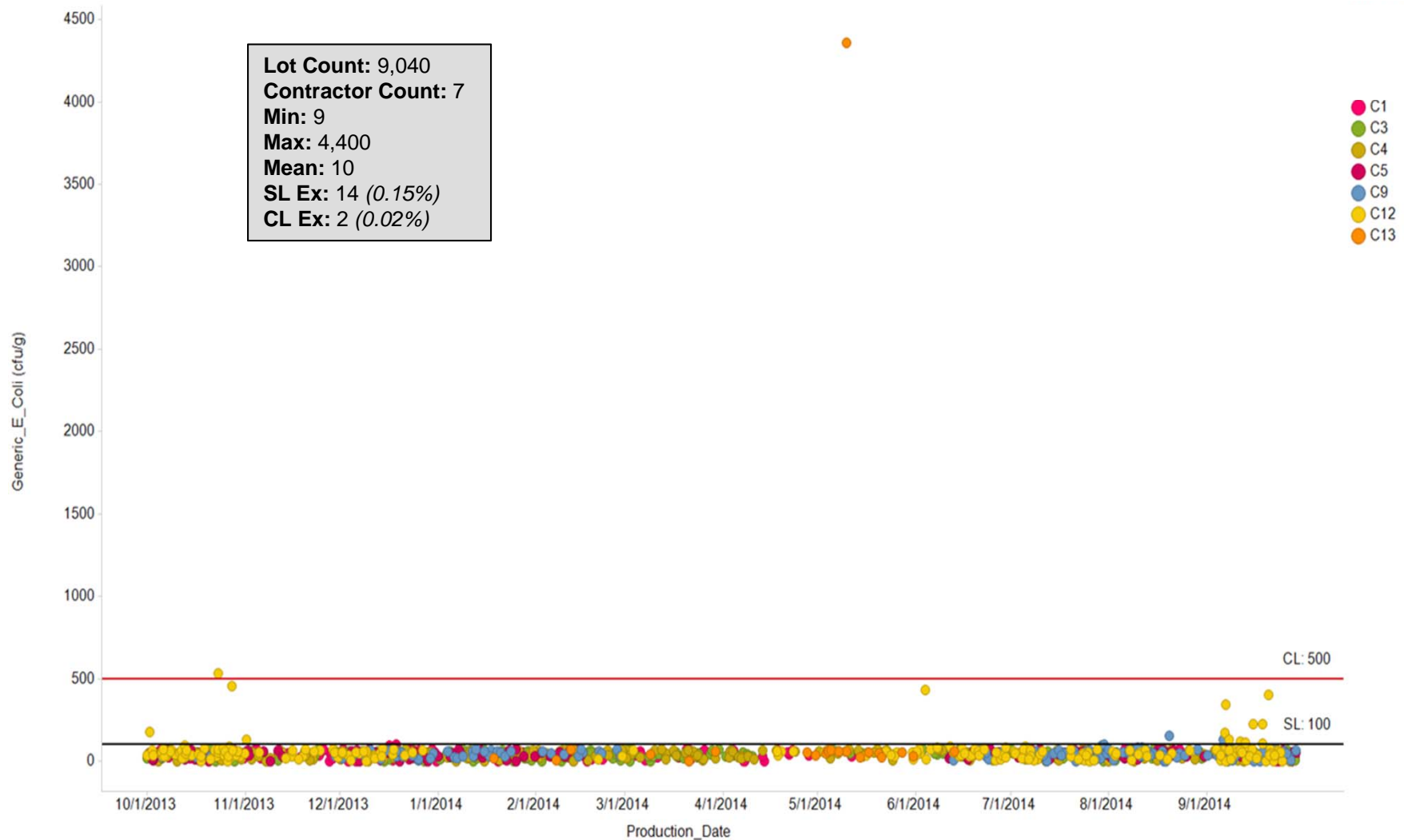
FY2014 – Finished Product: APC Performance



FY2014 – Finished Product: Coliform Performance



FY2014 – Finished Product: Generic *E. coli* Performance



FY2014 – Finished Product: Pathogen Summary^{1/, 2/}

Contractor	# Lots/Sub-lots Produced (% of Total)	<i>E. coli</i> O157:H7 ^{3/}		<i>Salmonella</i> ^{4/}	
		# Positive	% Positive	# Positive	% Positive
C1	1,904 (21.1)	2	0.11	8	0.42
C3	2,100 (23.2)	0	0	0	0
C4	2,970 (32.9)	0	0	2	0.07
C5	686 (7.6)	1	0.15	10	1.46
C9	643 (7.1)	2	0.31	12	1.87
C12	648 (7.2)	0	0	7	1.08
C13	89 (1.0)	0	0	3	3.37
Total	9,040 (100.0)	5	0.06	42	0.46

^{1/}A full description of the ground beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108350>

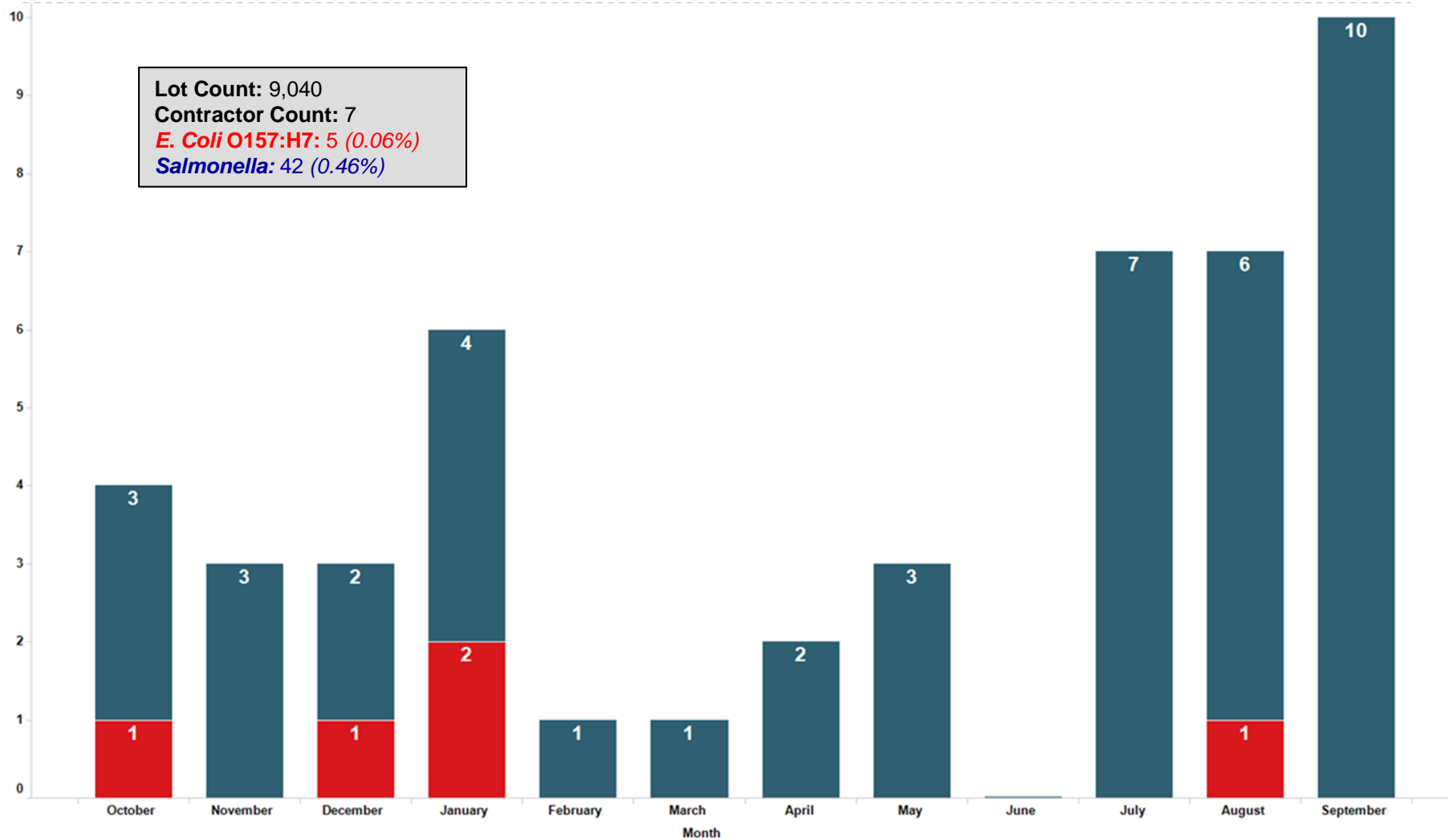
^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}*E. coli* O157:H7 Critical Limit: Positive (+) Result / 25g.

^{4/}*Salmonella* Critical Limit: Positive (+) Result / 325g.



FY2014 – Finished Product: Pathogen Prevalence by Month



FY2014 – Finished Product: *Salmonella* Prevalence **x** Month **x** Material Code **x** Contractor **x** Tonnage



FY2014 – Finished Product: *E. coli* O157:H7 Prevalence

x Month x Material Code x Contractor x Tonnage



FY2014 – Cooked Diced Chicken: Indicator Organism Summary^{1/}, ^{2/}

Contractor	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}		<i>S. aureus</i> ^{6/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	570 (100.0)	0	0	0	0	0	0	0	0
Total	570 (100.0)	0	0	0	0	0	0	0	0

^{1/}A full description of the cooked diced chicken purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=stelprdc5098759>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 50 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 10 CFU/g.

^{6/}*S. aureus* Critical Limit: 10 CFU/g.



FY2014 – Cooked Diced Chicken: Pathogen Summary^{1/}, ^{2/}

<u>Contractor</u>	<u># Lots Produced (% of Total)</u>	<u>Salmonella^{3/}</u>		<u>L. monocytogenes^{4/}</u>	
		<u># Positive</u>	<u>% Positive</u>	<u># Positive</u>	<u>% Positive</u>
C1	570 (100.0)	0	0	0	0
Total	570 (100.0)	0	0	0	0

^{1/}A full description of the cooked diced chicken purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=stelprdc5098759>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}*Salmonella* Critical Limit: Positive (+) Result / 25g.

^{4/}*L. monocytogenes* Critical Limit: Positive (+) Result / 25g.



FY2014 – Unpasteurized Liquid Whole Eggs: Indicator Organism Summary^{1/}, ^{2/}

Contractor	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	7 (2.3)	1	14.29	0	0	1	14.29
C2	124 (40.8)	2	1.61	0	0	2	1.61
C4	132 (43.4)	1	0.76	0	0	2	1.52
C5	17 (5.6)	0	0	0	0	0	0
C6	24 (7.9)	1	4.17	1	4.17	0	0
Total	304 (100.0)	5	1.64	1	0.33	5	1.64

^{1/}A full description of the unpasteurized liquid whole eggs for further processing purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103659>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}Standard Plate Count Critical Limit: 100,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 5,000 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 1,000 CFU/g.



FY2014 – All Purpose Egg Mix: Microbial Summary^{1/, 2/}

<u>Contractor</u>	# Lots Produced <i>(% of Total)</i>	<u>Standard Plate Count^{3/}</u>		<u>Total Coliforms^{4/}</u>		<u>Salmonella^{5/}</u>	
		<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C1	39 (100.0)	0	0	0	0	0	0
Total	39 (100.0)	0	0	0	0	0	0

^{1/}A full description of the all purpose egg mix purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103649>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 10 CFU/g.

^{5/}Salmonella Critical Limit: Positive (+) Result / 25g.



FY2014 – Frozen Pasteurized Whole Eggs: Microbial Summary^{1/}, ^{2/}

<u>Contractor</u>	<u># Lots Produced (% of Total)</u>	<u>Standard Plate Count^{3/}</u>		<u>Total Coliforms^{4/}</u>		<u>Salmonella^{5/}</u>	
		<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Exceeding Critical Limit</u>	<u>% Exceeding Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C1	8 (8.1)	0	0	0	0	0	0
C2	40 (40.4)	0	0	0	0	0	0
C3	11 (11.1)	0	0	0	0	0	0
C4	40 (40.4)	7	17.50	0	0	0	0
Total	99 (100.0)	7	7.07	0	0	0	0

^{1/}A full description of the frozen pasteurized whole eggs purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103659>

^{2/}Production Dates: October 1, 2013 to September 30, 2014.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 10 CFU/g.

^{5/}Salmonella Critical Limit: Positive (+) Result / 25g.

