

Beef Issues Forum

Scott Goltry

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Last Year: 2015

- System control; STEC sampling not expanded beyond manufacturing trimmings
- Portioned ground beef sampled at a reduced rate
- Length of Food Safety Assessment by FSIS reduced

Short Term: 2016-2017

- Interventions
 - PAA continues to be questioned, usage level, worker safety, and international approval hurdles
 - Could expand to other of interventions
- *Salmonella*
 - Proposed performance standard for ground beef
 - Lymph node removal; is industry best practice needed
- STEC sampling could expand to other RGBC

Short Term: 2016-2017

- Mechanically tenderized beef
 - Clarification of covered products, i.e. not corned beef
 - Able to use simple cooking instruction and validation
- Grinding log customer focus has been explanation of bar code and change to case-ready trimmed subprimals

Longer Term

- Whole Genome Sequencing
 - Trace back and outbreak resolution
 - Eliminate harborage sites through sanitary equipment design
- Beef modernization????
- *Salmonella*: What approach will FSIS take?
 - Is WGS the method?
 - Are performance standards the alternative to adulteration proclamation?