Food Safety and Best Practices Survey for Raw Beef Products

Instructions: Start by entering your establishment number below. Then answer all applicable questions. Based on your responses, you may be directed to skip certain questions and sections. Thank you!

Please enter your establishment number: [ ] [ ] [ ] [ ] [ ]

1. Is your operation currently involved in processing raw beef (slaughter, fabrication, intact raw beef products, non-intact raw beef products, raw ground beef)?
   - Yes  (continue with question 2)
   - No   (thank you, please do not proceed any further and return the survey)

2. Is your operation currently involved in Beef Slaughter?
   - Yes  (continue with question 3)
   - No   (skip to question 12)

Beef Slaughter:

3. Is E. coli O157:H7 identified as a reasonably likely to occur food safety hazard in the slaughter HACCP plan?  
   - Yes    
   - No     
   - Not sure

4. Which of the following is used in your operation?  (select all that apply)
   - Hide wash system
   - Pre-evisceraiton water wash
   - Pre-evisceraiton antimicrobial spray
   - Hot water carcass wash
   - Steam pasteurization of carcass
   - Lactic acid spray of carcass
   - Acetic acid spray of carcass
   - Steam vacumming
   - Trimming
   - Carcass testing for E. coli O157:H7
   - Other intervention:

5. Have the CCPs been validated?
   - Yes  (continue with question 6)
   - No   (skip to question 7)
   - Not sure (skip to question 7)

6. Did you conduct in-plant microbiological testing as part of the validation process?
   - Yes    
   - No     
   - Not sure
7. Do you test beef carcasses for E. coli O157:H7?
   - Yes  
   - No  
   - Not sure  

8. How familiar are you with the industry's "Best Practices for Beef Slaughter?"
   - Not at all  
   - Slightly  
   - Somewhat  
   - Mostly  
   - Completely  

9. Have you used these best practices in your operation?
   - Yes  
   - No  
   - Not sure  

10. How familiar are you with the industry's "Best Practices for Spinal Cord Removal?"
    - Not at all  
    - Slightly  
    - Somewhat  
    - Mostly  
    - Completely  

11. Have you used these best practices in your operation?
    - Yes  
    - No  
    - Not sure  

12. Is your operation currently involved in the Fabrication of Beef Primals/Subprimals?
    - Yes  (continue with question 13)
    - No  (skip to question 21)

Fabrication of Beef Primals and Subprimals:

13. Is E. coli O157:H7 identified as a reasonably likely to occur food safety hazard in the fabrication HACCP plan?
    - Yes  
    - No  
    - Not sure  

14. Which of the following is used in your operation? (select all that apply)
    - Lactic acid carcass spray entering fab floor
    - Acidified sodium chlorite carcass spray entering fab floor
    - Acetic acid carcass spray entering fab floor
    - Peroxyacetic acid carcass spray entering fab floor
    - Antimicrobial (not list above) carcass spray entering fab floor
    - Trimming of primals and subprimals
    - Application of antimicrobial intervention prior to vacuum packaging product
    - Continuous belt sanitizing system
    - Periodic sanitizing system of belt throughout shift
    - Testing of primals and subprimals for E. coli O157:H7
    - Testing of trim for E. coli O157:H7
    - Other intervention:  

Please continue on the next page
15. Have the CCPs been validated?
   - Yes (continue with question 16)
   - No (skip to question 17)
   - Not sure (skip to question 17)

16. Did you conduct in-plant microbiological testing as part of the validation process?
   - Yes
   - No
   - Not sure

17. Do you co-mingle primals and sub-primals during fabrication?
   - Yes (skip to question 19)
   - No (continue with question 18)
   - Not sure (skip to question 19)

18. Do you keep records documenting that co-mingling does not occur during fabrication?
   - Yes
   - No
   - Not sure

19. How familiar are you with the industry's "Best Practices for Vacuum-packed subprimals?"
   - Not at all
   - Slightly
   - Somewhat
   - Mostly
   - Completely

20. Have you used these best practices in your operation?
   - Yes
   - No
   - Not sure

21. Is your operation currently involved in the Production of Intact Steaks and Roasts?
   - Yes (continue with question 22)
   - No (skip to question 28)

Production of Intact Steaks and Roasts:

22. Is E. coli O157:H7 identified as a reasonably likely to occur food safety hazard in the raw, not ground HACCP plan used to produce intact steaks and roasts?
   - Yes
   - No
   - Not sure

23. Which of the following is used in your operation? (select all that apply)
   - Supplier Purchase specifications related to E. coli O157:H7
   - Antimicrobial intervention applied to product prior to use
   - Trimming of external surface prior to use
   - Continuous belt sanitizing system
   - Periodic sanitizing system of belt throughout shift
   - Testing of primals and subprimals for E. coli O157:H7
   - Testing of trim for E. coli O157:H7
   - Other intervention:

   Please continue on the next page
24. Have the CCPs been validated?
   - Yes  (continue with question 25)
   - No   (skip to question 26)
   - Not sure  (skip to question 26)

25. Did you conduct in-plant microbiological testing as part of the validation process?
   - Yes
   - No
   - Not sure

26. How familiar are you with the industry’s "Best Practices for Vacuum-packed subprimals?"
   - Not at all
   - Slightly
   - Somewhat
   - Mostly
   - Completely

27. Have you used these best practices in your operation?
   - Yes
   - No
   - Not sure

28. Is your operation currently involved in the Production of Marinated/Enhanced Steaks and Roasts?
   - Yes  (continue with question 29)
   - No   (skip to question 35)

**Production of Marinated/Enhanced Steaks and Roasts:**

29. Is *E. coli* O157:H7 identified as a reasonably likely to occur food safety hazard in the raw, not ground HACCP plan used to produce marinated/enhanced steaks and roasts?
   - Yes
   - No
   - Not sure

30. Which of the following is used in your operation? (select all that apply)
   - Supplier Purchase specifications related to *E. coli* O157:H7
   - Purchase only primals and subprimals that have been tested negative for *E. coli* O157:H7
   - Antimicrobial intervention applied to product prior trimming
   - Antimicrobial intervention applied after trimming, but prior to non-intact process
   - Partial trimming of external surface prior to use
   - Complete trimming of external surface prior to use
   - Continuous belt sanitizing system
   - Periodic sanitizing system of belt throughout shift
   - Testing of primals and subprimals for *E. coli* O157:H7
   - Testing of trim for *E. coli* O157:H7
   - Other intervention:

31. Have the CCPs been validated?
   - Yes  (continue with question 32)
   - No   (skip to question 33)
   - Not sure  (skip to question 33)
32. Did you conduct in-plant microbiological testing as part of the validation process?
   - Yes
   - No
   - Not sure

33. How familiar are you with the industry’s "Best Practices for Pathogen Control During Tenderizing/Enhancing of Whole Muscle Cuts?"
   - Not at all
   - Slightly
   - Somewhat
   - Mostly
   - Completely

34. Have you used these best practices in your operation?
   - Yes
   - No
   - Not sure

35. Is your operation currently involved in the Production of Needle/Blade Tenderized Steaks and Roasts?
   - Yes (continue with question 36)
   - No (skip to question 42)

Production of Needle/Blade Tenderized Steaks and Roasts:

36. Is E. coli O157:H7 identified as a reasonably likely to occur food safety hazard in the raw, not ground HACCP plan used to produce needle/blade tenderized steaks and roasts?
   - Yes
   - No
   - Not sure

37. Which of the following is used in your operation? (select all that apply)
   - Supplier Purchase specifications related to E. coli O157:H7
   - Purchase only primals and subprimals that have been tested negative for E. coli O157:H7
   - Antimicrobial intervention applied to product prior trimming
   - Antimicrobial intervention applied after trimming, but prior to non-intact process
   - Partial trimming of external surface prior to use
   - Complete trimming of external surface prior to use
   - Continuous belt sanitizing system
   - Periodic sanitizing system of belt throughout shift
   - Testing of primals and subprimals for E. coli O157:H7
   - Testing of trim for E. coli O157:H7
   - Other intervention:

38. Have the CCPs been validated?
   - Yes (continue with question 39)
   - No (skip to question 40)
   - Not sure (skip to question 40)

39. Did you conduct in-plant microbiological testing as part of the validation process?
   - Yes
   - No
   - Not sure
40. How familiar are you with the industry’s "Best Practices for Pathogen Control During Tenderizing/Enhancing of Whole Muscle Cuts?"
- Not at all
- Slightly
- Somewhat
- Mostly
- Completely

41. Have you used these best practices in your operation?
- Yes
- No
- Not sure

42. Is your operation currently involved in the Production of Ground Beef?
- Yes (continue with question 43)
- No (skip to question 56)

Production of Ground Beef:

43. Is E. coli O157:H7 identified as a reasonably likely to occur food safety hazard in the raw, ground HACCP plan used to produce ground beef?
- Yes
- No
- Not sure

44. Do you apply an antimicrobial agent prior to grinding the trim?
- Yes
- No
- Not sure

45. Do you apply an antimicrobial agent during grinding?
- Yes
- No
- Not sure

46. Have the CCPs been validated?
- Yes (continue with question 47)
- No (skip to question 48)
- Not sure (skip to question 48)

47. Did you conduct in-plant microbiological testing as part of the validation process?
- Yes
- No
- Not sure

48. Do you purchase beef trim that has been tested for E. coli O157:H7?
- Yes
- No
- Not sure

49. Do you include "bench trim" or trim from your cutting operation in the production of ground beef?
- Yes (continue with question 50)
- No (skip to question 51)
- Not sure (skip to question 51)

50. Is the "bench trim" tested for E. coli O157:H7 prior to grinding?
- Yes
- No
- Not sure

51. Do you conduct finished product testing for E. coli O157:H7?
- Yes
- No
- Not sure
52. How familiar are you with the industry’s "Best Practices for Processing Raw Ground Beef Products?"
   - Not at all
   - Slightly
   - Somewhat
   - Mostly
   - Completely

53. Have you used these best practices in your operation?
   - Yes
   - No
   - Not sure

54. How familiar are you with the industry’s "Best Practices for Holding Tested Products?"
   - Not at all
   - Slightly
   - Somewhat
   - Mostly
   - Completely

55. Have you used these best practices in your operation?
   - Yes
   - No
   - Not sure

Background Information

56. Which FSIS size classification is your establishment?
   - Large
   - Small
   - Very small

57. Number of employees:
   - 4 or less
   - 5 - 9
   - 10 - 49
   - 50 - 99
   - 100 - 199
   - 200 - 299
   - 300 - 499
   - 500 - 799
   - 800+

Thank you!