Microbial Decontamination,

Food Safety, & Antimicrobial Interventions

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USDA, 1996

- ■Pathogen Reduction & Hazard Analysis & Critical Control Points (HACCP) Rule ("Mega Reg")
- Mandated SSOPs, graduated implementation of HACCP

Mega Reg, 1996

- ■Companies to design their own HACCP plans
- ■One mandated CCP no visible fecal (ingesta, milk) deposits on carcass surface (others optional)

Mega Reg, 1996

- Carcass surface swab samples:
- ■Generic *E. coli* quantitative
- Salmonella qualitative

Mega Reg, 1996

- ■E. coli O157:H7 (only) illegal adulterant in raw ground beef (only)
- ■New development recalls of trimmings used to make ground beef, due to O157 presence

Interventions

- Sanitation
- Trimming
- Washing
- Carcass treatments
- Packaging

Sanitation

- ■Midline incision, etc.
- ■Hide pulling
- **■**Evisceration

Trimming

- ■Knife trimming of carcass surface to remove visible deposits
- Opinions of inspectors vs workers

Washing

- Carcass washing with tap water was traditional
- ■Hot water now generally used

Carcass treatments

- ■Organic acids
- ■Steam Pasteurization[™] System
- ■Irradiation pasteurization
- ■Ozonation
- ■Hydrogen peroxide

Carcass treatments

- ■Cetylpyridinium chloride
- ■Sodium chloride
- ■Acidified sodium chlorite (Sanova® Process)

Carcass treatments

- **■**Chlorine washes
- ■Trisodium phosphate
- ■Lactates

Packaging (color)

- ■O₂ adsorption (e.g., potassium permanganate)
- ■MAP 80% O₂, 20% CO₂
- ■Vacuum

Summary

- ■USDA's version of HACCP
- **■**CCPs
- ■Shelf life extension