



## Food Defense Sampling Program

### 1 Purpose

This Procedure sets forth U.S. Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Livestock, Poultry and Seed Program (LPSP), Quality Assessment Division (QAD) policies and procedures for the selection, preparation and shipment of samples of federal purchase ground beef to be tested for threat agent adulteration.

### 2 Scope

This Procedure applies to any processor or producer who supplies ground beef as a contractor or subcontractor for federal purchase contracts requiring laboratory analysis for threat agents.

### 3 References

The following referenced documents are used for the application of this document. The latest edition of the referenced document (including any amendments) applies.

[FSIS Directive 7355-1, Use of Sample Seals for Program Samples and other Applications](#)

*QAD 653 Appendix 2012 to 2013 Threat Agent Testing Schedule*

*QAD 653 Appendix AMS Contractor Listing for Threat Agent Testing*

*QAD 653 Appendix Example FSIS Form 10,210-3 Requested Sample Programs*

*QAD 653 Appendix FSIS Form 10,210-3 Requested Sample Programs*

### 4 Policy

It is USDA policy to analyze federal purchase ground beef for the presence of threat agents. The QAD will supervise the selection of samples in accordance with universally recognized protocols, maintain sample integrity, and ensure that samples are prepared for analysis and shipped to the appropriate laboratory in accordance with this Procedure.

### 5 Responsibilities

#### 5.1 Contractors will:

- a Provide a plant employee trained, knowledgeable, and experienced in sampling products under the supervision of QAD personnel.
- b Provide a Food Safety and Inspection Service (FSIS)-approved sanitary work area for collecting and preparing samples.

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- c Provide an adequate and secure freezing facility for storage of samples.
- d Maintain records and internal controls of all sampling for threat agents.

5.2 FSIS designated laboratory will:

- a Supply materials needed for submitting samples, i.e. sample bags, labels, shipping containers, gel packs, etc.

**NOTE:** The laboratory sampling form is generated and mailed separately from FSIS headquarters in Washington, D.C.

- b Analyze submitted samples for threat agents in accordance with FSIS and Food and Drug Administration (FDA) protocols, methodologies and matrix.
- c Report threat agent testing results to AMS, LPSP, QAD and FSIS personnel within 5 working days of receipt of samples.
- d Maintain records of samples received, testing results, and notification confirmations.

5.3 AMS, LPSP, QAD personnel will:

- a As directed by the QAD, supervise the aseptic collection of samples of federal purchase ground beef for threat agent testing once per month from each contractor or subcontractor.
- b Maintain adequate sample control measures at all times to prevent tampering and contamination.
- c Supervise the preparation, packaging, labeling and shipping of fresh samples to the designated laboratory.
- d When instructed, retain finished product lots testing positive for threat agents.

## 6 Sample Selection, Collection and Preparation

- 6.1 The sample size for threat agent testing will be two (2) pounds of adjacent product randomly selected from finished production lots (amount produced in a single workday) of federal purchase ground beef products. AMS agents will randomly select one finished shipping container of product for sampling from one production lot per month per plant.
- 6.2 AMS agents will supervise the designated plant employee during the selection, collection and preparation of samples for threat agent testing. All sampling supplies, shipping containers, prepaid shipping labels, instructions, gel packs, etc., will be distributed by FSIS laboratories and addressed to the attention of the "USDA-AMS Meat Grader" at each grinding establishment producing federal purchase ground beef contracts. The FSIS sampling form will be sent separately from Washington, D.C. Sample boxes and laboratory forms will be clearly labeled "AMS-NSLP" to indicate that they are only to be used for AMS-National School Lunch Program (NSLP) sample submission and will be sealed for shipment in accordance with FSIS Directive 7355-1, Use of Sample Seals for Program Samples and other Applications.



- 6.3 The 2-pound sample will be packaged, labeled, and sent to the laboratory. Samples will be sent chilled with (frozen) gel packs.

**NOTE:** There are no reserve samples associated with this program.

- 6.4 Secure the 2-pound sample in the whirl pack bag supplied by FSIS.
- 6.5 Place the 2-pound sample bag and frozen gel packs in the insulated shipping container. Separate the sample bag from the frozen gel packs with cardboard buffers.
- 6.6 AMS agents will complete Part I, Sample Collection and Mailing Instructions, and Part II, Collect Sample Information, of the FSIS form Requested Sample Program. This form will be completed and mailed with the samples once per month for each plant producing federal purchase ground beef. If a particular establishment is not actively supplying ground beef to the NSLP in a given month, AMS agents will check code 72 in block 33 of the Requested Sample Programs form that states "Requested Product Not Produced during the Sampling Time Frame." AMS agents will mail all sampling forms to the laboratory listed in Block 9 of the Requested Sample Programs form. FSIS will complete all remaining sections of the form and replenish shipping supplies to the establishments that submitted samples that month.
- 6.7 Securely close the insulated shipping container with the sample, gel packs, cardboard insulation and Requested Sample Programs form in accordance with FSIS Directive 7355-1, Use of Sample Seals for Program Samples and other Applications.

**NOTE:** The FSIS laboratory will discard and not analyze product from leaking whirl pack bags or improperly sealed shipping containers. **Care should be taken to properly close and seal sampling bags and shipping containers.**

- 6.8 The 2012-2013 Threat Agent Testing Schedule indicates which FSIS laboratory (Eastern, Midwestern, or Western) will test samples for threat agents each month. Samples are to be shipped via overnight delivery service and received by the applicable laboratory by the Friday of each week as indicated on the 2012-2013 Threat Agent Testing Schedule. The last FSIS laboratory to receive and analyze samples is responsible for returning mailing containers, supplies, etc. to the plant for next month's sampling.

**NOTE:** If the plant is not producing the week of sampling, mark code 53 in block 33 and include the explanation "NSLP product not produced during sampling timeframe," on the Requested Sample Programs form. Send the form to the laboratory by Monday. There is no charge by the QAD for this sampling. Use the prepaid shipping label from FSIS to ship samples.

- 6.9 AMS Contractor Listing for Threat Agent Testing lists the beef-grinding facilities currently approved to supply NSLP ground beef. FSIS and AMS contact personnel are also listed for the notification of threat agent testing results. For a positive result, FSIS will follow normal reporting procedures for a confirmed positive threat agent and immediately notify each individual on the FSIS and AMS contact list via email or telephone.
- 6.10 The AMS agent submitting the Threat Sample will provide the following information to [Terry.Lutz@ams.usda.gov](mailto:Terry.Lutz@ams.usda.gov).



- a Lab form number
- b FSIS number
- c Product code
- d Purchase order number
- e Lot number
- f Date sampled

6.11 If no sample was taken the following information will be sent to [Terry.Lutz@ams.usda.gov](mailto:Terry.Lutz@ams.usda.gov).

- a Facility name
- b Reason for no sample

## 7 Reporting Threat Agent Test Results

The designated laboratory will transmit test results electronically to [Terry.Lutz@ams.usda.gov](mailto:Terry.Lutz@ams.usda.gov), [Carl.Schroeder@ams.usda.gov](mailto:Carl.Schroeder@ams.usda.gov), [Darin.Doerscher@ams.usda.gov](mailto:Darin.Doerscher@ams.usda.gov) and [Steve.Whisenant@ams.usda.gov](mailto:Steve.Whisenant@ams.usda.gov) by 5:00 pm Eastern Standard Time, Monday through Friday.

## 8 Change Record

The following changes were made to GVD 653 Procedure Food Defense Sampling Program Version 01/18/12.

- a. Name changed to QAD 653 Procedure Food Defense Sampling Program.
- b. Address changed to QAD address in Washington, D.C.
- c. Format updated.
- d. Section 3 References added.
- e. Reference to exhibits changed to appendix and added to Section 3 References.
- f. Suzanne Keener replaced with Terry Lutz.
- g. "AMS Agents will consult with local FSIS regarding the final disposition of the lot" was deleted in Section 6 Sample Selection, Collection and Preparation.

October 19, 2012

FDS03	2013 Threat Agent Testing Schedule Laboratory Assignment for FDS03 Scheduling			
	Send Forms by:	Month/Yr	Lab	Form Date*
12/21/2012	Jan-13	Western	12/31/2012	1/7/2013
1/21/2013	Feb-13	Eastern	1/28/2013	2/4/2013
2/18/2013	Mar-13	Midwest	2/25/2013	3/4/2013
3/25/2013	Apr-13	Western	4/1/2013	4/8/2013
4/22/2013	May-13	Eastern	4/29/2013	5/6/2013
5/27/2013	Jun-13	Midwest	6/3/2013	6/10/2013
6/24/2013	Jul-13	Western	7/1/2013	7/8/2013
7/22/2013	Aug-13	Eastern	7/29/2013	8/5/2013
8/26/2013	Sep-13	Midwest	9/2/2013	9/9/2013
9/23/2013	Oct-13	Western	9/30/2013	10/7/2013
10/21/2013	Nov-13	Eastern	10/28/2013	11/4/2013
11/22/2013	13/1/2013	Midwest	12/2/2013	12/9/2013

\*date to be printed in Block 4 of 10,210-3 in the 'Week of: ' block.

## AMS Contractor Listing for Potential Threat Agent Testing

(Actual Testing will be conducted only if the Contractor is in Production)

American Beef Packers  
Est. # M34741  
13677 Yorba Avenue  
Chino, CA 09170

Caviness Beef Packers (Palo Duro)  
Est. # M7282  
4206 Amarillo Blvd., East  
Amarillo, TX 79120

Central Beef Industries, LLC  
Est. M96  
571 West Kings Highway  
Center Hill, FL 33514

Central Valley Meat Company  
Est. # M6063A  
10431 8 ¾ Avenue  
Hanford, CA 93230

Cherry Meat Packers  
Est. # M24  
4750 South California Avenue  
Chicago, IL 60632

FPL Food  
Est. # M332B  
1964 Old Dunbar Way  
West Columbia, SC 29192

Jancorp, LLC (Criss Cross Express)  
Ext. # M27260  
608 Kopman Drive  
Rantoul, IL 61866

### Contacts for Results Notification

#### FSIS Contacts:

Primary	<a href="mailto:Ronald.Blakely@fsis.usda.gov">Ronald.Blakely@fsis.usda.gov</a>	Office 706-546-3587	Cell 706-224-7684
Secondary	<a href="mailto:Gail.Graves@fsis.usda.gov">Gail.Graves@fsis.usda.gov</a>	Office 706-546-3337	Cell 706-215-3201
Western Lab	<a href="mailto:John.Rivera@fsis.usda.gov">John.Rivera@fsis.usda.gov</a>	Office 510-814-3007	
Midwestern Lab	<a href="mailto:Mary.Niemann@fsis.usda.gov">Mary.Niemann@fsis.usda.gov</a>	Office 314-263-2680 ext. 325	

#### AMS Ground Beef Contacts:

<a href="mailto:Carl.Schroeder@ams.usda.gov">Carl.Schroeder@ams.usda.gov</a>	Office 202-692-0342
<a href="mailto:Terry.Lutz@ams.usda.gov">Terry.Lutz@ams.usda.gov</a>	Office 202-720-1112
<a href="mailto:Darin.Doerscher@ams.usda.gov">Darin.Doerscher@ams.usda.gov</a>	Office 563-847-1550
<a href="mailto:Steve.Whisenant@ams.usda.gov">Steve.Whisenant@ams.usda.gov</a>	Office 806-359-4130

**REQUESTED SAMPLE PROGRAMS**

FOOD CHEMISTRY       MICROBIOLOGY       RESIDUE

1. SAMPLE FORM NO.

**PART I. SAMPLE COLLECTION AND MAILING INSTRUCTIONS**

2. SAMPLE TYPE CODE <b>08</b>	3. EST. NO.	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT	6. STATE	7. CIRCUIT/IFO
		Day of:	Week of: <b>XX-XX-XXXX</b>	Within 30 days of:			
8. ESTABLISHMENT ADDRESS/SAMPLE COLLECTION ADDRESS (i.e., Est., retail store) <b>USDA-AMS Meat Grader</b> Establishment Name & Address				9. NAME AND ADDRESS OF RECEIVING LABORATORY <b>XXXXXX Lab</b>			
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED <b>Food Defense Testing</b>				
14. PROJECT NO. <b>FDS03</b>	15. COUNTRY OF ORIGIN		16. COUNTRY CODE		17. FOREIGN EST. NO.		

ADDITIONAL INSTRUCTIONS

**PROJECT NAME: Food Defense Sampling – AMS National School Lunch Program**

**COLLECTION: Submit 2 (Two) pounds of raw ground beef product**

**Sample should be shipped CHILLED (Not Frozen)**

**\*\*COLLECT & SHIP SAMPLE TO ARRIVE AT THE FSIS LAB LISTED IN BLOCK 9**

**NO LATER THAN THE FRIDAY OF THE WEEK LISTED IN BLOCK 4 !!**

**\*\*If plant is not producing the requested product for the school lunch program, check code 72 in block 33 and return form to the FSIS lab listed in block 9**

**Complete blocks 19-22, 28, 29, 30, 32 - DO NOT LEAVE REQUIRED BLOCKS BLANK!**

PART II. COLLECT SAMPLE INFORMATION (To be completed by sample solicitor)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE		22. PRODUCT HELD <input type="checkbox"/> YES <input type="checkbox"/> NO	
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTS <input type="checkbox"/> Normal <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)			
26. PRODUCER/DEALER/OWNER-NAME/ADDRESS/STATE/ZIP CODE					27. ANIMAL ID (Tag No.)

28. REMARKS

Product Name: \_\_\_\_\_

Production Date: \_\_\_\_\_ Production/Lot #: \_\_\_\_\_

Plant contact name: \_\_\_\_\_ Phone #: \_\_\_\_\_

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

- (72)  REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)
- (60)  PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)
- (67)  NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.
- (53)  OTHER (Explain): \_\_\_\_\_

**PART III. LABORATORY RECEIPT INFORMATION**

34. SAMPLE PACKAGING		35. SAMPLE RECEIPT DATE	
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE	

**DRAFT**

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE

**REQUESTED SAMPLE PROGRAMS**

FOOD  
CHEMISTRY

MICROBIOLOGY

RESIDUE

1. SAMPLE FORM NO.

**PART I. SAMPLE COLLECTION AND MAILING INSTRUCTIONS**

2. SAMPLE TYPE CODE	3. EST. NO.	4. COLLECT TISSUES/SAMPLES ON			5. REGION/DISTRICT	6. STATE	7. CIRCUIT/IFO
		Day of:	Week of:	Within 30 days of:			
8. ESTABLISHMENT ADDRESS/SAMPLE COLLECTION ADDRESS (i.e., Est., retail store)					9. NAME AND ADDRESS OF RECEIVING LABORATORY		
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE		13. ANALYSIS REQUESTED			
14. PROJECT NO.	15. COUNTRY OF ORIGIN		16. COUNTRY CODE		17. FOREIGN EST. NO.		

ADDITIONAL INSTRUCTIONS

**PART II. COLLECT SAMPLE INFORMATION (To be completed by sample solicitor)**

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> YES <input type="checkbox"/> NO
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTS <input type="checkbox"/> Normal <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER/DEALER/OWNER-NAME/ADDRESS/STATE/ZIP CODE			27. ANIMAL ID (Tag No.)
28. REMARKS			

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

- (72)  REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)
- (60)  PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)
- (67)  NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.
- (53)  OTHER (Explain):

**PART III. LABORATORY RECEIPT INFORMATION**

34. SAMPLE PACKAGING		35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE	38. SAMPLE RECEIPT TEMPERATURE