

Making safe products is the highest priority for the U.S. meat and poultry industry.

Production and Consumption

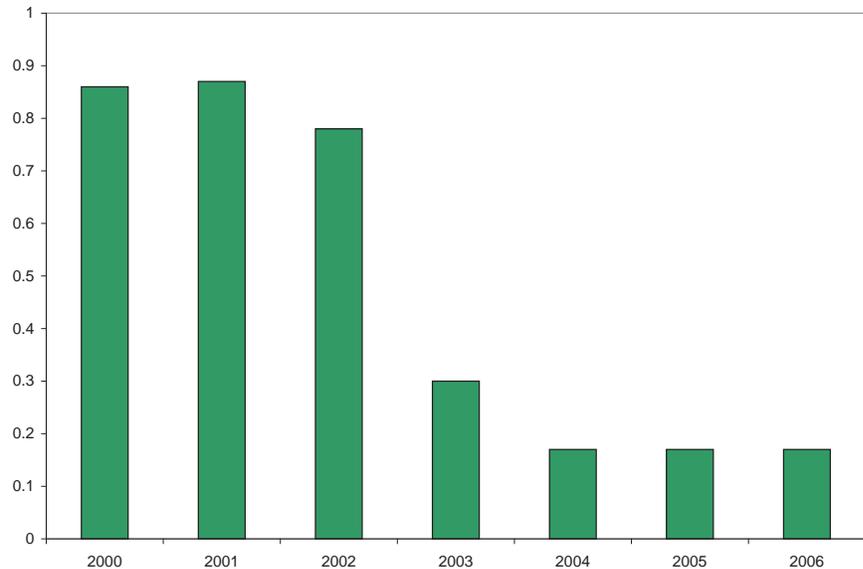
Ground beef is a staple in the American diet. The average American consumes nearly 28 pounds of ground beef per year, totaling about 7.5 billion pounds of ground beef produced in the U.S. annually. More than 1,000 plants located in all 50 states produce fresh beef and ground beef. It is estimated that about half of this ground beef (3.75 billion pounds) is sold through foodservice outlets, such as fast-food restaurants. The remaining 3.75 billion pounds is sold through supermarkets. A recent study showed that ground beef accounts for about 15 percent of supermarket meat department beef sales.

Most ground beef sold in U.S. supermarkets is ground fresh in the store, often from more than one source of fresh beef. Many stores buy "course-ground" beef from their suppliers, then re-grind the beef into a finer consistency before packaging it for the meat case. Some stores mix this course-ground beef with trimmings from other beef products they cut and package in the store. Some stores grind beef exclusively from fresh beef trimmings produced from cutting and packaging beef products in the store. During the last 10 years, an increasing amount of ground beef in the supermarket is processed and packaged for final sale in a central facility, rather than in the supermarket. This process is called case-ready.

Ground Beef Safety

In addition to companies' own quality and safety monitoring efforts, thousands of USDA inspectors are in beef packing and processing plants to ensure that the products are safe and properly labeled. Fresh beef products are tested in meat plants for generic *E. coli*, for *Salmonella* and for *E. coli* O157:H7.

Prevalence of *E. coli* O157:H7 in Ground Beef*



* Results of raw ground beef products analyzed for *E. coli* O157:H7 in federally-inspected plants.

In addition, all U.S. meat and poultry plants are now required to meet strict sanitation requirements and to abide by mandatory safe food production plans, called HACCP plans, to ensure that they are using the best available production and monitoring practices. USDA and state officials also sample ground beef in U.S. supermarkets for *E. coli* O157:H7. Any ground beef product that tests positive for this pathogen must be recalled from the market.

A 2000 AMI Foundation study done in five packing plants showed that while 18 percent of incoming cattle tested positive for *E. coli* O157:H7 on their hides, no carcasses tested positive for the pathogen following careful hide removal and a series of anti-microbial treatments.

The findings support a 1999 AMIF survey of 12 beef packing plants, which also showed that *E. coli* O157:H7 was eliminated during processing, despite its presence on hides.

USDA's meat inspection arm, the Food Safety and Inspection Service, routinely samples ground beef for *E. coli* O157:H7. According to FSIS, *E. coli* O157:

H7 occurs at a rate of less than 1 percent, which has steadily declined since 2000. While it is rare for *E. coli* O157:H7 to find its way into products, it can occur, making careful handling and through cooking critical.

Note that in 1998, FSIS began pulling samples of ground beef that were 15 times larger than previous samples. In June 1999, the agency implemented a new, more sensitive test method for *E. coli* O157:H7. These two enhancements to the sampling and testing protocol provided a greater number of positive samples. This is very likely attributable to better detection methods, not greater prevalence of the pathogen. In fact, since these enhancements to detection methods have been implemented, there has been a decline in the percent of positive samples. In 2000, the first year after the enhancements, there was a .86 percent positive rate. In 2006, that rate has decreased to 0.17 percent.

Advice for Consumers

Consumers should follow the safe handling practices detailed on every package of raw meat and poultry and should take special care to cook ground beef products like hamburger and meat loaf to an internal temperature of 160 degrees F. This is best verified using an instant-read thermometer.

Whole muscle cuts like steaks and roasts are sterile on the inside. Cooking the products destroys any bacteria present on the outside of these cuts. But when meat is ground, any external bacteria that may be present is distributed throughout the ground product. That is why it is so important to ensure that ground products are thoroughly cooked.

Consumers with questions about food safety should contact the USDA's Meat and Poultry Hotline at 1-888-674-6854.

Helpful Links

American Meat Institute
<http://www.meatami.com>
<http://www.meatsafety.org>

American Meat Institute Foundation
<http://www.amif.org>

American Meat Science Association
<http://www.meatscience.org>

American Society for Microbiology
<http://www.asmusa.org>

Centers for Disease Control and Prevention
<http://www.cdc.gov>

Institute of Food Technologists
<http://www.ift.org>

Third-Party Experts

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