

## Industry-Leading Reliability and Precision



### SUPPLIER NEWS

#### Shamrock Foods implements "test and hold" on all ground beef products

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Shamrock Foods Company, a foodservice distributor in the Southwest, has announced the grand opening of its state of the art in-house food safety laboratory for ground beef prior to sale to identify the presence of pathogens that may have gone undetected in its primary testing from the raw material suppliers.

The Shamrock Meat Plant an Arizona producer of lean ground beef. Through this advanced program it has the capability to not only retest for E-Coli 0157:H7 but have the ability to test for the additional six pathogenic forms of E. coli, which will be a new requirement from the USDA in the near future.

Awareness of the six non-O157 Shiga toxin producing E.coli (STEC) as a food safety concern has increased recently and has been proven to cause 71 percent of food illnesses.

"Our goal is to provide the safest and highest quality beef. We use approved testing methods, and are able to add testing procedures for these STECs beyond O157:H7 as well as test for environmentals, Salmonella, and other pathogenic bacteria that we see fit to test. This will help us further ensure the safety and quality of our ground beef and will better protect the consumer from potential exposure to these harmful pathogens," said Alison Greenbaum, Shamrock Foods director of quality assurance.

Testing the test is part of the company's new 'test and hold' quality assurance program. The government currently allows processors to rely on their suppliers' verifications, like a certificate of analysis, which is collected with each inbound load of raw material to show that the product was tested for E.coli O157:H7 prior to delivery. Shamrock Foods will then sample its lean ground beef throughout the day in order to further verify that the presence of pathogens are not only controlled on the inbound raw material, but when the subprimals are ground as well. Only after determining the test results negative, via the new DuPont BAX Q7 testing system, will the beef be released and sold to their customers.