

STEC CAP

CONTROLLING SHIGA TOXIN-PRODUCING *E. coli* TO IMPROVE BEEF SAFETY

Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Products Produced by Small Meat Processors

“*E. coli* O157 and STEC are adulterants in beef, but are also important pathogens to control for food safety in other species. While the workshop focus is on controlling STEC in beef, processors need to understand that STEC occurs in pork, lamb, goats, and game species. Recent testing by USDA indicates a significant percentage of pork cuts can contain STEC. Beef and Pork processors are encouraged to attend this workshop to understand testing and process controls for STEC.”

July 28, 2018
North Carolina Meat Processors Meeting,
Asheville, North Carolina

Workshop developed by:

STEC CAP Post-Harvest
Extension Team

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Program Developed By:

- University of Nebraska – Lincoln
- University of Georgia – Athens

Objectives:

- 1) Increase participant understanding of *E. coli* O157:H7 and other non-O157 STEC (Shiga Toxin-Producing *Escherichia coli*) in beef and the risk of foodborne illness.
- 2) Explore plant process control systems for *E. coli* O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
- 3) Understand antimicrobial interventions, their effectiveness for reducing the population of STEC and their impact on quality of non-intact beef products.

Event Schedule:

8:00 am – Introduction to Workshop
STEC CAP Project Overview - Dr. Harshavardhan Thippareddi, University of Georgia
STEC and Food Safety in United States - Dr. Dennis Burson, University of Nebraska
<i>E. coli</i> O157:H7 and STEC serotypes - Dr. Harshavardhan Thippareddi, University of Georgia
Break
STEC Laboratory Analysis – Dr. Harshavardhan Thippareddi, University of Georgia
Sanitary Dressing and Multiple Hurdle Approaches - Dr. Dennis Burson, University of Nebraska
Noon – Lunch
Designing HACCP Systems to Control STEC and Testing SOPs Dr. Dennis Burson, University of Nebraska and Dr. Harshavardhan Thippareddi, University of Georgia
Antimicrobial Interventions for Beef - Dr. Harshavardhan Thippareddi, University of Georgia
Break
Reducing STEC in Ground Beef for Small Business – A Demonstration Dr. Dennis Burson, University of Nebraska and Dr. Harshavardhan Thippareddi, University of Georgia
Participant Evaluation of Ground Beef Shelf Life, Color, and Flavor
4:00 pm –Adjourn