Rule Effective
The U.S. Department of Agriculture (USDA) Food Safety & Inspection Service (FSIS) finalized the rule in December 2015 to help enhance consumer protection and ensure retailers can track sources of ground meats. The rule became effective June 20, 2016; and FSIS Investigators began enforcement on October 1, 2016.

Under the rule, makers of raw ground beef products for sale must keep records of source materials, so regulatory agencies can work with retailers and suppliers quickly and more effectively in the event of a product recall.

21 U.S.C. 642
Official Establishments and Retail Stores that grind raw beef products for sale in commerce must keep records that will fully and correctly disclose all transactions involved in their businesses that are subject to the Federal Meat Inspection Act.

Records specifically required to be kept under 9 CFR 320.1(b) include, but are not limited to, bills of sale, invoices, receiving and shipping papers, and bills of lading.

Businesses must provide access to, and permit the inspection of, these records by FSIS personnel (9 CFR 320.4).

Establishments Defined
Official Establishments are defined in 9 CFR 301.2 and 381.1.

Retail Establishments are defined in 9 CFR 303.1(d)(2)(iii)(a)-(f).

Grinding Log Example

<table>
<thead>
<tr>
<th>Date and Time of Grind</th>
<th>Manufacturer Name of Source Material Used for Product Produced</th>
<th>Supplier Lot #’s, Product Code and/or Pack Date of Source Material Used</th>
<th>Est. Number(s) of Est. Providing Source Material</th>
<th>Date and Time Grinder and Related FCs Cleaned and Sanitized</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
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</table>

Signature of Store Management Reviewer Date

Record Specifications

- **ESTABLISHMENT NUMBERS** of the firms supplying materials used to prepare each lot of raw ground beef product;

- **All SUPPLIER LOT NUMBERS** and **PRODUCTION DATES**;

- The **NAMES OF THE SUPPLIED MATERIALS**, including beef components and any materials carried over from one production lot to the next;

- The **DATE** and **TIME** that EACH LOT of raw ground beef product **IS PRODUCED**; and

- The **DATE** and **TIME** when **GRINDING EQUIPMENT AND other related FOOD-CONTACT SURFACES ARE CLEANED AND SANITIZED**.

Records must also be kept when raw beef is **GROUND UPON A CUSTOMER’S REQUEST** and new source materials are used.

Record Retention

The rule requires establishments to keep all required records on-site, at the location where the raw beef was ground.

Records required by this rule must be retained for at least one (1) year after the date of the recorded grinding activity.

Enforcement

As of the 2017 Food Code, FDA has not codified the grinding log requirements, and similarly GDA has not adopted the requirements into our rules.

COVERED ESTABLISHMENTS STILL MUST COMPLY. USDA FSIS will determine conformance. Inspection activities are conducted by their Office of Investigation, Enforcement and Audit (OIEA).

For more info:
agr.georgia.gov/retail.aspx