

EHS-Net Grinding Logs Study Protocol

Ground beef is a commonly implicated food in foodborne disease outbreaks. From 1999 through 2006, CDC received reports of more than 40 outbreaks associated with ground beef, and many of these outbreaks were linked to contaminated meat purchased at grocery stores. During outbreak investigations, state health departments work with the CDC and USDA to attempt to traceback to the source of this contaminated meat. Unfortunately, because many grocery stores do not keep grinding logs or records of when they grind beef, or because grinding logs contain inadequate information, the source of the contaminated meat is often not found.

To address this concern, states in the Environmental Health Specialists Network (EHS-Net) are conducting a study of ground beef grinding practices in grocery stores. We have developed a very short questionnaire to collect some basic information on grocery store grinding practices. Using this questionnaire, we hope to be able to better understand what practices grocery stores already have for keeping records of ground beef grinding, as well as where there are gaps in this process. This information is important because it will help us identify ways to work with grocery stores to conduct more effective outbreak investigations.

Please help us by completing this questionnaire during each of your routine grocery store inspections. We anticipate that this should take no more than 10-15 minutes to complete.

If you have any questions or concerns regarding this study, please contact [state contact] or Hannah Gould, lgould@cdc.gov.

EHS-Net Beef Grinding Study Data Collection Instrument

Introduction

I'm working with the _____ health department on a project to understand more about ground beef grinding in grocery stores and what sort of records are kept about grinding. Ground beef is a commonly implicated food in foodborne disease outbreaks. We have investigated a number of outbreaks where the illnesses were linked to contaminated meat purchased at grocery stores. During these investigations we have tried to traceback to the source of the contaminated meat, but because many grocery stores do not keep grinding logs or records of when they grind beef, or because grinding logs contain inadequate information, the source of the contaminated meat is often not found.

We have developed a very short questionnaire to collect some basic information on grocery store grinding practices. We anticipate that this should take no more than 10-15 minutes to complete. The information from your store will be combined with information from other grocery stores in several states and analyzed. Your store's name and your name will not be linked to any of this information and will not be recorded on any reports.

This information you provide us today is important because it will help us identify ways to work with grocery stores to conduct more effective outbreak investigations.

Do you have any questions at this time?

If you have any questions or concerns regarding this study, please contact *[state contact]*.

Instructions for Inspector

Part 1. Meat department manager/employee interview

Complete answers with the help of the meat department manager or a meat department employee.

Part 2. Grinding log record review

Review three records from the grinding logs to review:

- 1) Use the attached random number table to pick three dates to review. You will review one record for each date.
- 2) If there are multiple grinds recorded for one date, pick the record in the middle (for example, if there are 7 records, pick record 4, if there are 8 records, choose record 3 or 5).
- 3) For the Establishment or Supplier Number, Lot Number, Production Date, Use- or Sell-By date, note whether store records these for the *source* meat included in the grind.

EHS-Net Site (state/county):

Date and time of inspection:

EHS-Net Grinding Logs Study
Site Study Number:

Section 1. Meat Department Manager/Employee Interview

1a. Is this store a Chain or Independent?

If a Chain 1b. Is the store Corporate owned? Franchisee owned? Unsure Refused

1c. Name of Chain _____ Refused

1d. "Type" of establishment (e.g., butcher, grocery store): _____ Unsure Refused

2a. What is the square footage of store? _____ Unsure Refused

2b. How many employees work in the butcher/meat department? _____ Unsure Refused

2c. How many employees work grinding beef? _____ Unsure Refused

3. Is beef ground in this store? Yes No Unsure Refused

If yes, CONTINUE. If no, unsure, or refused, thank store and END INTERVIEW.

4a. How many times a week is beef ground in this store? _____ Unsure Refused

4b. On average, how many pounds of beef are ground at a time? _____

Range: ____ (4c. minimum) to ____ (4d. maximum) lbs Unsure Refused

5a. Are trimmings from any kind of beef products used for grinds? Yes No Unsure Refused

If yes, 5b. Are grinds from trimmings kept separate from grinds of other products? Yes No Unsure Refused

5c. What types of trimmings are included in grinds? Head Cheek Wiesand Other _____

6a. Are ground beef grinding logs maintained at this store? Yes No Unsure Refused

If no, 6b. Why not? _____

If yes, CONTINUE. If no, unsure, or refused, thank store and END INTERVIEW.

7a. Where are logs kept (check all that apply)? In the store Corporate headquarters Other _____

If logs are kept in the store

7b. How long are logs kept in the store?

<1 month 1-6 months 6 months-1 year >1 year Unsure Refused

If logs are kept at corporate headquarters

7c. How long are logs kept at corporate headquarters?

<1 month 1-6 months 6 months-1 year >1 year Unsure Refused

If logs are kept at another location,

7d. How long are logs kept at this location?

<1 month 1-6 months 6 months-1 year >1 year Unsure Refused

8. Why does the store keep logs (check all that apply)? State requirement Corporate/franchise requirement

For store records USDA requirement

Other _____

Unsure Refused

Section 2. Grinding Log Record Review

Review three records from the grinding logs to review (see attached instructions for how to select records).

<i>Date (mm/dd/yyyy)</i>	<i>Grind date</i>	<i>Grind time</i>	<i>Est. or Supplier number</i>	<i>Lot number (at plant)</i>	<i>Production date (at plant)</i>	<i>Use- or Sell-by date</i>	<i>Type of product produced</i>	<i>Trim included in grind</i>	<i>Clean-up noted for that grind</i>	<i>Clean-up noted for that date</i>
__/__/____	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
__/__/____	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
__/__/____	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA