# **Regulatory Alert: USDA Publishes Final Grind Log Rule**

January 12, 2016

On December 21, 2015, the Food Safety and Inspection Service of the U.S. Department of Agriculture released a final rule to require that **all official establishments and retail stores** that grind raw beef products keep certain records that disclose the establishment numbers of all source materials that they use in the preparation of each lot of raw ground beef. Establishments and retailers must also record the names of those supplied source materials, including beef components and carryover from one production lot to the next. Records are required to document lot numbers, the date and time each lot was produced, and the date and time when grinding equipment and other related food contact surfaces were cleaned and sanitized. Recordkeeping requirements apply to not just ordinary lots of ground beef, but raw beef products that are ground at an individual consumer's request.

### **Summary**

### Who does the regulation apply to?

Retail stores and official establishments that grind raw beef products

## What records must be kept?

For each lot of ground beef product produced, records must be maintained on:

- USDA establishment numbers of the establishments supplying the materials used to prepare the product
- Supplier lot numbers and production dates
- The names of supplied materials, including beef components and any materials carried over from one production lot to the next
- The date and time each lot of raw ground beef product is produced
- The date and time when grinding equipment and food-contact surfaces are cleaned and sanitized

#### How long must records be kept?

One year

## When is compliance required?

June 20, 2016

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