Title: Pork harvest plant survey to determine possible points of variety meat contamination - NPB #14-236

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Scientific Abstract:

Five pork harvest facilities located throughout the Southeast and Midwest were surveyed for potential microbial contamination of offal variety meat products. In addition, best management practices were observed to minimize product contamination during the harvest process. At each plant data were collected to include the heart, liver, kidney and lungs. Immediately after venting of the gut, swabs were taken of the four organs prior to removal from the carcass. In addition, tissue samples were excised immediately post USDA inspection for analysis of E. coli, Salmonella, and Campylobacter. When possible, scalder fluid temperature and pH was recorded and a sample collected of analysis. Offal trays were also swabbed in two plants. Data indicate the swabs taken immediately after venting of all the organs had less positives than organs placed on offal pans (5 vs 14). Further, the only Campylobacter positives where from plants that skinned vs scald plants (14 vs 0). In addition, the majority of environmental samples tested negative for Salmonella indicating adequate sanitation in the facilities.