

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

Investigator: William Benjy Mikel

Institution: WPF Technical Services, 1309 Willow Bend Pl, Louisville, KY 40299
Foodpro01@gmail.com, (662) 617-3897

Date Submitted: 4/13/15

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, scalding fluid temperature and pH was recorded and a sample collected for 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 were 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.

These research results were submitted in fulfillment of checkoff-funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer-reviewed.

For more information contact:

National Pork Board • PO Box 9114 • Des Moines, IA 50306 USA • 800-456-7675 • Fax: 515-223-2646 • pork.org
