



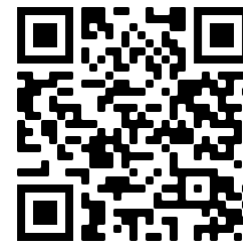
Are You Keeping Grinding Records of Raw Ground Beef or Veal Products That You Sell?

The U.S. Department of Agriculture, Food Safety and Inspection Service requires retail stores that grind raw beef or veal products for sale to keep records showing:

- Name of source products used to produce the raw ground beef or veal products
- Production dates and any lot numbers of source products
- The producing establishment (EST) number for source products for each lot of ground product
- Date and time when each lot of raw ground beef or veal is produced in the store
- Date and time when the grinder and other related food-contact surfaces (e.g., tables and knives) were cleaned and sanitized

These records must be kept at the retail store for 1 year.

Questions? Ask FSIS:



fsis.usda.gov/contact-us/askfsis

Learn More Online:



fsis.usda.gov/sites/default/files/import/Retail-Grinder-Log-Webinar.pdf