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Jun 3 2025 WASHINGTON June 3 2025 Springville Meat Cold Storage Co. Inc

Springville Utah establishment is recalling approximately 15 388 pounds of heat treated shelf stable ready to eat RTE beef jerky beef snack stick products and voluntarily inspected elk venison and buffalo jerky products due to misbranding and undeclared allergens the U.S

Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for ready to eat RTE beef jerky stick products that may be contaminated with extraneous materials specifically plastic. A Generic HACCP Model for Ready to Eat Heat Treated Shelf Stable Beef Jerky The United States Department of Agriculture (USDA) published the Pathogen Reduction Hazard Analysis Critical Control Point (HACCP) Systems Final Rule in July 1996

Included here is the scientific background behind drying food to make it safe and the July 2 2025 FSIS Announcement WASHINGTON July 02 2025 The U.S

Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for ready to eat RTE beef jerky stick products that may be contaminated with extraneous materials specifically plastic. A Generic HACCP Model for Ready to Eat Heat Treated Shelf Stable Beef Jerky The United States Department of Agriculture (USDA) published the Pathogen Reduction Hazard Analysis Critical Control Point (HACCP) Systems Final Rule in July 1996

The HACCP regulations 9 CFR Part 417 require establishments to develop and implement a system of controls designed to address safety hazards. Following a 2003 salmonellosis outbreak from Salmonella Kiambu in jerky produced in New Mexico, FSIS published the first version of the Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Establishments. Replaces FSIS Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Establishments 2012. This guidance provides information to help very small meat and poultry establishments that manufacture jerky identify the key steps in the jerky process needed to ensure safety and the scientific support available to help develop a safe process and product.

It applies to small. Introduction: Jerky is a common ready to eat product that can be purchased at just about any gas station grocery store and small processing facility in the United States. Many small and very small plants manufacture jerky.

It is important that these small and very small plants be able to validate that the product they manufacture is safe and free from pathogens.

Many of the small processors. Mar 27 2025 Idaho Smokehouse Partners Recalls Ready To Eat Beef Stick Products Due to Possible Foreign Matter Contamination Aug 30 2024 WASHINGTON Aug. 30 2024 Hickory Hollow Jerky a Eufaula Ala

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