

What does “Intended use” Mean?

“Intended use” is how the federally inspected establishment (producer) intends the product to be safely consumed, as producers do not verify all raw beef products are free of *E. coli*. The producer is required to identify an intended use, which may be on the invoice, bill of lading, letter of guarantee, producer website, or other means. When unsure about the intended use, retailers should contact the producer.

Producers must verify that Shiga-toxin producing *E. coli* (STEC) has been eliminated in raw beef products that are intended to be consumed non-intact (e.g., ground beef, mechanically tenderized beef), but not when the product is intended to be consumed intact (e.g., steaks, roasts). Knowing the intended use of the product is essential to knowing if the producer addressed *E. coli*.

Intact (Steak or Roast)

When beef products intended for intact use remain entirely intact, *E. coli* is limited to the beef’s exterior surface, and would be killed by cooking to 145 °F with a 3-minute rest period.



Non-intact (Ground Beef or Tenderized Steak)

When beef products intended for intact use are made non-intact by grinding, mechanically tenderizing, etc., *E. coli* present on the surface of the beef may spread throughout the product. The *E. coli* would not be killed by cooking to rare or medium (less than an internal temperature of 160 °F), which means people could get sick from the product.

Grinding trim from steaks and other products intended for intact use increases the risk that consumers could get sick. If the producer has not informed you how to use the product, please contact them. Remember, USDA recommends intact steaks be cooked to 145 °F with a 3-minute rest period and ground beef be cooked to 160 °F, as measured by a food thermometer.

For more information on intended use, scan the QR code.

www.foodprotect.org/media/guide/evaluation-of-intended-use-hazards-during-retail-meat-grinding.pdf

