Non-Intact Product Literature Review


U.S. Department of Agriculture, Food Safety and Inspection Service. 1999b. FSIS policy on non-intact products contaminated with *E. coli* 0157:H7.

**Project summaries of checkoff-funded research projects (from BeefResearch.org):**

Brashears, M.M. 2013. The risk and thermal susceptibility of Non-0157 and 0157:H7 shiga-toxin producing *Escherichia coli* in non-intact beef products intended for food service or retail.


Muckherjee, A., Y. Yoon, J.N. Sofos, G.C. Smith, K.E. Belk, and J.A. Scanga. 2007. Evaluate survival/growth during frozen, refrigerated, or retail type storage, and thermal resistance, following storage of *Escherichia coli* 0157:h7 contamination on or in marinated, tenderized, or restructured beef steaks and roasts which will minimize survival or enhance destruction of the pathogen.