



Representing all sectors of the beef industry, members of the Beef Industry Food Safety Council (BIFSCo) are committed to one common goal—developing industry-wide, science-based strategies to improve the safety of beef. Today, the beef industry is challenged to recognize and address an expanding and increasingly complex food safety agenda that must serve an even more complex food delivery system. Meeting these new and diverse needs requires both interdisciplinary and multidisciplinary efforts.

What is BIFSCo?

BIFSCo is a coalition of industry executives, beef producers, university and government scientists, industry association executives and other experts representing each segment in the beef supply. All members are dedicated to the BIFSCo principle of collaboration and, since its 1997 inception, BIFSCo members have been responsible for the implementation of numerous technological innovations that continue to advance the safety of beef.

The formation of BIFSCo was historical, in that it facilitated, for the first time, the cross-sector cooperation necessary to develop new technologies and ensure their widespread use. In recognition of this achievement, other food industries have cited the beef industry as a model for industry collaboration.

BIFSCo's mission is to engage all sectors of the beef chain in a strategic, coordinated effort to enhance the safety of U.S. beef products through research, education and communication initiatives.

Best Practice Documents

In 2003, representatives from every sector of the beef industry collaborated to document a set of comprehensive “best practices” to serve as a roadmap for making beef an even safer product. The resulting *Best Practice Documents* function as the industry roadmap for food safety decisions, practices and procedures.

Written and approved by the people who use these practices daily, the documents include procedures industry leaders have successfully implemented in their own operations. The *Best Practice Documents* are updated as needed to incorporate the most current science and technology. Each document includes a list of technical experts who are available to answer specific questions. The development of best practices is an ongoing commitment of BIFSCo and all are posted to the

BIFSCo website, www.BIFSCo.org, when completed.

Be Part of the BIFSCo Solution

Beef Industry Safety Summit

BIFSCo and the Beef Checkoff hosted the first-ever *E.coli* Summit in San Antonio, Texas in 2003. More than 200 beef industry leaders representing each link in the beef production chain—from cow/calf producers and feedlot operators, to packers, processors, retailers and foodservice operators—attended the Summit. Representatives from all sectors pledged their commitment to the collective goal of reducing and controlling *E.coli* O157:H7. In 2013, the industry reaffirmed its commitment to reduce the risk associated with all foodborne pathogens.

Co-sponsored by the Beef Checkoff and BIFSCo, the Beef Industry Safety Summit now serves as the forum for all partners to share knowledge and discuss issues to ensure continued progress towards meeting the industry's collective safety goals. Each year, participants in the Beef Industry Safety Summit:

- Review the industry's ongoing plan to battle foodborne pathogens
- Interact with leading beef safety experts and learn practical solutions to address daily challenges
- Receive briefings on emerging safety issues and challenges
- Attend sessions providing the most current beef safety research findings
- Attend workshops that address new intervention technologies

The Beef Industry's Pledge to Consumers

As leaders in the beef industry, representing each link in the beef production chain, we reaffirm our commitment to further reduce the risks associated with foodborne pathogens by utilizing scientifically proven production practices and technologies. Our united goal is to produce, deliver and serve wholesome and safe beef for each and every family.

BIFSCo Membership

Although industry segments may not always agree on all issues, industry unity is critical to the advancement of efforts to solve foodborne pathogen challenges.

Developing and sharing effective technologies alone will not guarantee the safety of beef. For this reason, BIFSCo also focuses on outreach to the entire food industry as well as consumers. Member dues support these programs that disseminate vital safety information to various audiences.

BIFSCo invites you to participate in this industry-wide approach to food safety. Please visit www.bifsc.org for a current member list and information on how to join the Beef Industry Food Safety Council.

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As longstanding members of BIFSCo, it has been gratifying to realize how the ever-increasing participation in this organization has unified the industry around the non-competitive nature of beef safety and the development of shared solutions to the industry's common food safety challenges.