

CA18105



**RIBMINS**

Risk-based meat inspection and  
integrated meat safety assurance



## **Mick Bosilevac**

*Research Microbiologist,  
USDA-ARS US Meat Animal Research Center*

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- Dr. Bosilevac a Research Microbiologist in the Meat Safety and Quality Research Unit at the Roman L Hruska US Meat Animal Research Center located in Clay Center, Nebraska. He leads the USDA-ARS funded project titled “Holistic tactics to advance the microbiological safety and quality of the red meat continuum” which focuses on control of pathogens and spoilage organisms in beef, veal, pork, and lamb.
  - His research program aims to respond to the current needs of the meat industry and regulatory agencies. As such, he has a long-standing research program directed at improving rapid detection of pathogen contamination of meat products. He also has been examining how pathogens such as *E. coli* and *Salmonella* can persist in a processing environment inside biofilms.
  - His laboratory examines other emerging groups of *E. coli*: extremely heat and stress resistant *E. coli* that can resist processing interventions; and colibactin producing *E. coli* which have been linked to colorectal cancer.
  - Most recently Dr. Bosilevac has been a member of a team awarded a national rapid response grant to study the impact of SARS-CoV-2 on meat production.

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Dr. Bosilevac will be presenting a talk titled *Post Abattoir Risk Based Meat Safety Assurance*.

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*He will speak from his experience in the US controlling pathogens in red meat and describe an underappreciated meat contamination route present in the boning and processing steps after carcasses have been chilled.*