

ANIMAL DISEASE QUESTIONNAIRE

Sample Response

The following responses to the questions and requests for information made in this questionnaire serve as an example to all foreign governments of how the United States expects the applicant to fill out the questionnaire. To answer the questions from your perspective, we have answered the questions as if the U.S. is applying for eligibility to ship meat products to Country-X.

For each question and request, we have cited the sections in our regulations or other reference material that governs our response(s). In addition, we have provided examples of any forms, charts, or other documents applicable to each question or comment.

A. Program Organization

- 1. For each of the products under this application, what is the functional and organizational relationship between your national program for animal health and the national program for meat and/or poultry inspection? Include an organizational chart for the animal health agency.**

The Animal and Plant Health Inspection Service (APHIS) and the Food Safety and Inspection Service (FSIS) are two distinct organizations within the United States Department of Agriculture (USDA). APHIS is responsible for protecting the health of the Nation's livestock and poultry industries. FSIS is responsible for protecting the public health by ensuring that the Nation's commercial supply of meat and poultry is safe, wholesome and accurately labeled. APHIS' Veterinary Services veterinary medical officers and animal health technicians work with their counterparts in the States and with livestock producers to carry out cooperative programs to control and eradicate certain animal diseases. FSIS inspects, before and after slaughter, birds and animals intended for use as human food and verifies further processing of meat and poultry products to assure that the products are safe and free from disease.

An organizational chart for the Animal and Plant Health Inspection Service (national animal health agency) is attached (See Chart Attachments in Slaughter/Processing Questionnaire).

*References: USDA Headquarters Organizational Chart
Animal and Plant Health Inspection Service Organizational Chart
Food Safety and Inspection Service Organizational Chart*

- 2. In the field and at headquarters, how many persons are assigned to the national meat and/or poultry inspection program? List the separate areas of responsibility and denote the number of persons in each area.**

The approximate number of field employees assigned to the national inspection program is 8500 for 1998.

The approximate number of headquarters employees assigned to the national inspection program is 650 for 1998.

*References: FSIS Employment Figures (Resource Management Staff, Field Operations);
9 CFR Part 306*

- 3. What are the different kinds of inspection programs that are the responsibility of your national meat and/or poultry inspection agency? (For example, fish inspection, game animal inspection, animal food manufacturing, and non-meat food products.)**

Federal (national) inspection programs cover mandatory inspection of livestock (cattle, sheep, swine, goats, horses, mules, and other equines); mandatory inspection of poultry (domesticated birds such as chicken, turkey, duck, geese, guineas); and mandatory inspection of egg products. The Federal inspection program also provides voluntary inspection, on a fee for service basis, of exotic animals (reindeer, elk, deer, antelope, water buffalo, bison); ratites (ostrich, emu, rhea); rabbits; and products intended for pet food.

*References: Federal Meat Inspection Act (21 U.S.C. 601 et seq.)
9 CFR Parts 301-335
9 CFR Parts 350-362
9 CFR Parts 416-417*

- 4. What applicable state, provincial, or other local government inspection programs do you recognize as being pertinent to the national meat and/or poultry inspection program? Describe each of these programs and indicate what products are covered under each program. What establishments, under these programs, export product to countries other than Country-X? In addition, describe any local non-government inspection programs you may recognize.**

FSIS recognizes the operation of State inspection programs. FSIS monitors State inspection programs, which inspect meat and poultry products that may be sold only within the State in which they were produced. Revisions to the statutes in 1967 and 1968 required that State inspection programs be "at least equal to" the Federal inspection program. If a State chooses to end its inspection program or cannot maintain the "at least equal to" standard, FSIS assumes responsibility for inspection in that State. Product produced under State inspection programs is not eligible for export.

USDA and FSIS also recognize the operation of the Federal-State Cooperative Agreements. Under these agreements, State employees carry out inspection in federally inspected establishments. Products from these establishments may be distributed nationally or exported.

USDA and FSIS do not recognize any national, regional or local non-government inspection programs.

References: Federal Meat Inspection Act (21 U.S.C. 601 et seq.)
9 CFR Part 321

5. From what countries do you import raw meat from livestock or poultry? Indicate the product type(s) and the temperature condition (chilled, frozen, etc.) during shipment after each country listed.

List of countries and types and condition of raw, cured, cooked, and other product imported (calendar year 1998):

<u>Countries</u>	<u>Types of Product</u>	<u>Condition of Product</u>
<i>Argentina</i>	<i>Beef.....</i> <i>Corned Beef.....</i> <i>Cooked Beef.....</i>	<i>Manufacturing, carcasses & cuts, processed, micro-processed, shelf-stable, frozen, canned.....</i> <i>Canned.....</i> <i>Canned, shelf-stable...</i>
<i>Australia</i>	<i>Beef.....</i> <i>Veal.....</i> <i>Mutton/Lamb.....</i> <i>Goat.....</i> <i>Varied Combination.....</i>	<i>Fresh, manufacturing, edible organs, head and tongue, carcasses & cuts...</i> <i>Edible organs, carcasses, cuts, manufacturing...</i> <i>Canned, carcasses & cuts, manufacturing, edible organs.....</i> <i>Fresh.....</i> <i>Canned.....</i>
<i>Austria</i>	<i>Pork.....</i> <i>Ham.....</i> <i>Varied Combination.....</i>	<i>Canned.....</i> <i>Canned.....</i> <i>Micro-processed.....</i>
<i>Belgium</i>	<i>Pork.....</i> <i>Ham.....</i> <i>Picnics.....</i>	<i>Cured, processed.....</i> <i>Canned.....</i> <i>Canned.....</i>
<i>Brazil</i>	<i>Beef.....</i> <i>Corned Beef.....</i> <i>Beef (other).....</i> <i>Cooked Beef.....</i> <i>Mutton/Lamb.....</i>	<i>Canned, micro-processed (frozen),.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned (shelf-stable).....</i> <i>Canned.....</i>
<i>Canada</i>	<i>Beef.....</i>	<i>Canned, micro-processed (frozen), edible organs, micro-processed, head meat</i>

	<i>Luncheon Meat.....</i>	<i>Canned.....</i>
	<i>Chopped Ham.....</i>	<i>Canned.....</i>
<i>Dominican Republic</i>	<i>Varied Combination.....</i>	<i>Micro-processed.....</i>
<i>Finland</i>	<i>Pork.....</i>	<i>Manufactured.....</i>
<i>France</i>	<i>Varied Combination.....</i>	<i>Canned, processed.....</i>
	<i>Pork.....</i>	<i>Canned, cured, micro-processed</i>
	<i>.....</i>	<i>.....</i>
	<i>Duck/Goose.....</i>	<i>Processed.....</i>
	<i>Poultry Products.....</i>	<i>Specialty Items.....</i>
	<i>Hams.....</i>	<i>Canned.....</i>
<i>Germany</i>	<i>Pork.....</i>	<i>Canned, cured.....</i>
	<i>Other Pork.....</i>	<i>Canned.....</i>
	<i>Sausage.....</i>	<i>Trichina treated.....</i>
	<i>Varied Combination.....</i>	<i>Processed.....</i>
<i>Honduras</i>	<i>Beef.....</i>	<i>Manufacturing, carcasses & cuts.....</i>
	<i>.....</i>	<i>.....</i>
<i>Hong Kong</i>	<i>Poultry Products.....</i>	<i>Pies.....</i>
	<i>Chickens.....</i>	<i>Micro-processed.....</i>
	<i>Turkeys.....</i>	<i>Micro-processed.....</i>
<i>Hungary</i>	<i>Pork.....</i>	<i>Cured, Micro-processed...</i>
	<i>Hams.....</i>	<i>Canned.....</i>
	<i>Picnics.....</i>	<i>Canned.....</i>
<i>Iceland</i>	<i>Mutton & Lamb.....</i>	<i>Carcasses & cuts, edible organs.....</i>
	<i>.....</i>	<i>.....</i>
<i>Ireland</i>	<i>Pork.....</i>	<i>Manufactured, cured, carcasses & cuts, processed,</i>
	<i>.....</i>	<i>.....</i>
	<i>Sausage.....</i>	<i>Trichina treated.....</i>
	<i>Hams.....</i>	<i>Canned.....</i>
<i>Israel</i>	<i>Poultry Products.....</i>	<i>Pies, specialty items, other Micro-processed.....</i>
	<i>Chickens.....</i>	<i>.....</i>
	<i>Turkeys.....</i>	<i>.....</i>
<i>Italy</i>	<i>Hams.....</i>	<i>Canned.....</i>
	<i>Beef.....</i>	<i>Canned.....</i>
	<i>Pork.....</i>	<i>Cured.....</i>
<i>Japan</i>	<i>Beef.....</i>	<i>Carcasses & cuts.....</i>
<i>Mexico</i>	<i>Mutton and Lamb.....</i>	<i>Carcasses & cuts.....</i>
	<i>Pork.....</i>	<i>Manufacturing, carcasses & cuts, processed.....</i>
	<i>.....</i>	<i>.....</i>
	<i>Beef.....</i>	<i>Processed, fresh, canned, carcasses & cuts, head meat and tongue, micro-processed, micro-processed fresh and frozen....</i>
	<i>.....</i>	<i>.....</i>
	<i>.....</i>	<i>.....</i>
<i>Mexico cont.</i>	<i>.....</i>	<i>.....</i>
	<i>Other Beef.....</i>	<i>Canned.....</i>
	<i>Other Pork.....</i>	<i>Canned.....</i>

<i>Netherlands</i>	<i>Pork.....</i> <i>Other Pork.....</i> <i>Hams.....</i> <i>Picnics.....</i> <i>Luncheon Meat.....</i> <i>Chopped Ham.....</i> <i>Varied Combination.....</i>	<i>Cured, canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Processed.....</i>
<i>New Zealand</i>	<i>Beef.....</i> <i>Veal.....</i> <i>Mutton & Lamb.....</i> <i>Goat.....</i> <i>Corned Beef.....</i> <i>Varied Combination.....</i>	<i>Manufacturing, carcasses & cuts, fresh, head meat and tongue, micro-processed, edible organs, canned.....</i> <i>Manufacturing, carcasses & cuts, fresh.....</i> <i>Manufacturing, Carcasses & cuts, canned, edible organs,</i> <i>Fresh.....</i> <i>Canned.....</i> <i>Canned.....</i>
<i>Nicaragua</i>	<i>Beef.....</i>	<i>Manufacturing, fresh, carcasses & cuts, edible organs, head meat and tongue.....</i>
<i>Poland</i>	<i>Hams.....</i> <i>Beef.....</i> <i>Other Beef.....</i> <i>Pork.....</i> <i>Other Pork.....</i> <i>Varied Combination.....</i> <i>Luncheon Meat.....</i> <i>Chopped Ham.....</i>	<i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned, cured.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i> <i>Canned.....</i>
<i>Slovenia</i>	<i>Hams.....</i>	<i>Canned.....</i>
<i>Spain</i>	<i>Pork.....</i> <i>Sausage.....</i>	<i>Cured.....</i> <i>Trichina treated.....</i>
<i>Sweden</i>	<i>Pork.....</i>	<i>Manufacturing, carcasses & cuts.....</i>
<i>Switzerland</i>	<i>Beef.....</i> <i>Pork.....</i>	<i>Processed.....</i> <i>Cured.....</i>
<i>United Kingdom</i>	<i>Pork.....</i>	<i>Manufacturing, carcasses & cuts.....</i>
<i>Uruguay</i>	<i>Beef.....</i>	<i>Manufacturing, carcasses & cuts, head meat and tongue, micro-processed (frozen), edible organs, cured, processed, canned....</i>

<i>Uruguay cont.</i>	<i>Mutton & Lamb.....</i>	<i>Carcasses & cuts, canned...</i>
	<i>Corned Beef.....</i>	<i>Canned.....</i>
	<i>Other Beef.....</i>	<i>Canned.....</i>

*References: 9 CFR Part 327
 USDA, FSIS, Imported Meat and Poultry Products—Presented,
 Reinspected and Rejected 1-01-98 through 12-31-98*

6. With regard to funding your national meat and/or poultry inspection program:

a. Are public funds used for salaries of inspectors and supervisors?

Yes, public funds are used to pay the salaries of all inspectors and supervisors.

References: Federal Meat Inspection Act (21 U.S.C. 601 et seq.)

b. On what basis, if any, are fees assessed to certified establishments?

Fees are only assessed to certified establishments if the establishment requests that the inspector(s) work overtime. In this case, the establishment is assessed a fee for each hour that each inspector in on overtime duty.

Reference: 9 CFR Part 391—Fees and Charges for Inspection Services and Laboratory Accreditation

c. Are farmers or livestock producers assessed a fee?

No, farmers and livestock producers are not assessed fees relating to inspection of animals and animal products.

7. What are your training requirements for supervisors, veterinarians, processing inspectors, on-line inspectors, and other inspection and supervisory personnel?

Slaughter inspectors are required to complete the following courses before they are assigned to an establishment:

Basic Livestock Slaughter Inspection

This 11-day course is designed for the newly hired livestock slaughter inspector. The following subjects are covered: the Federal Meat Inspection Act, as amended; safety; sanitation; Performance-Based Inspection System; Sanitation Standard Operating Procedures; humane slaughter; antemortem and postmortem inspection procedures; control of restricted products; control of condemned and inedible products;

microbiology; epidemiology of foodborne disease (microbiology); HACCP Systems: wellness training; interpersonal relations skills; and other related areas. Off-line inspection procedures are covered in the Advanced Livestock Slaughter Inspection course.

Basic Poultry Inspection

This 8-day course is designed for the recently hired poultry inspector. The subjects covered are the Poultry Products Inspection Act and inspection regulations; wellness training; poultry antemortem and postmortem inspection; poultry anatomy; food microbiology; integrity; Performance-Based Inspection System and sanitation; HACCP concepts and trends; safety; streamlined inspection system presentation; interpersonal skills; and other related areas.

Inspectors being cross-trained are required to take the following courses.

Livestock Slaughter Inspection Cross-Training

This 8-day cross-training course is for the inspector who has a poultry inspection background. The following subjects are covered: the Federal Meat Inspection Act, as amended; sanitation; Performance-Based Inspection system (PBIS); Sanitation Standard Operating Systems (SSOP); humane slaughter; antemortem and postmortem inspection procedures; control of restricted products; control of condemned and inedible products; and other related areas. Off-line inspection procedures are covered in the Advanced Livestock Slaughter Inspection course.

Veterinary Medical Officers must complete the following courses before they are assigned to an establishment:

Veterinary Medical Officer (Red Meat Technical)

This course is for recently hired veterinary medical officers who have red meat inspection responsibilities and other veterinarians who are being cross-trained in red meat inspection. It is conducted at a designated field training station by a designated trainer using computer-based technology. The course includes scientific and technical subjects such as preoperational and operational sanitation; Performance-Based Inspection System; Sanitation Standard Operating Procedures; labeling and net weights; food microbiology; humane slaughter; livestock antemortem and postmortem inspection procedures; food animal diseases; pathology; veterinary dispositions; carcass and boneless meat reinspection; control of condemned and inedible materials; control of restricted products; viscera separation; Veterinary Services; tuberculin reactor procedures; and other related areas.

Veterinary Medical Officer Intern (Red Meat Technical)

This 9-day course provides an in-depth study of the responsibilities of the entry-level medical officer and other veterinarians who are being cross-trained in red meat inspection. The course includes lecture and laboratories that cover scientific and technical topics such as microbiological etiologies; red meat disposition; veterinary correlation and case studies; pathology; parasitology; food animal diseases; animal disease/disposition workshop; biological residues workshop; pathogen reduction; epidemiology of foodborne disease; HACCP trends and update; establishment performance system (IPPS) reviews; granting/refusing/withholding/withdrawing inspection; computer lab—World Wide Web applications; inspector-in-charge responsibilities; and other related areas.

Veterinary Medical Officer (Red Meat Technical)

This course is designed for recently hired veterinary medical officers who have poultry inspection responsibilities and other veterinarians who are being cross-trained in poultry inspection. It is conducted at a designated field training station by a designated trainer using computer-based training technology. The course includes scientific and technical subjects such as preoperational and operational sanitation; facilities; labeling and net weights; poultry anatomy; antemortem and postmortem inspection procedures; moisture control; packing room procedures; inspection of poultry giblets and necks; biological residues; turkey slaughter; cumulative sum; streamlined inspection system; streamlined inspection system presentation; avian diseases; food microbiology; pathology; veterinary dispositions; poultry parasitology; and other related areas.

Veterinary Medical Officer Intern (Poultry Technical)

This 9-day course provides an in-depth study of the responsibilities of the entry-level veterinary medical officer and other veterinarians who are being cross-trained in poultry inspection. The course includes lectures and laboratories that cover scientific and technical topics such as microbiological etiologies, poultry disease/disposition correlation; poultry postmortem trim and carcass disposition correlations (wet lab); pathology; parasitology; food animal diseases; residue workshop; pathogen reduction; epidemiology of foodborne disease; HACCP trends and update; establishment performance system reviews; granting/refusing/withdrawing/withholding inspection; veterinary case studies; computer lab—World Wide Web applications; inspector-in-charge responsibilities; and other related areas.

Training for State and Local Officials:

The Food Safety and Inspection Service also provides training to state and local regulators about meat and poultry processing. One of the ways FSIS is accomplishing this is to provide a series of satellite teleconferences, cosponsored by the Association of Food and Drug Officials, aimed at state and local sanitarians. The interactive broadcasts provide training in the risks associated with new processing and packaging methods and

in monitoring traditional processing methods that pose a significant risk to public health. Process areas emphasized in the next session are Cooking and Cooling. Past teleconferences have emphasized Fabrication and Curing, and Emerging Pathogens and Grinding and Cooking of Ground Beef. Future teleconferences are planned in the areas of smoking, stuffing, packaging, labeling, and HACCP.

Reference: FSIS, Office of Management, Human Resources Division
FSIS, Office of Field Operations

B. Disease

- 1. What are the most common causes of carcass condemnation during ante- and post-mortem inspection? Indicate the product species associated with each cause.**

Ante-mortem and post-mortem examinations in bovine (cows, bulls, heifers, steers, and calves) are primarily conducted to ensure that the animals presented for slaughter and the final carcasses are wholesome and suitable for human consumption. The removal of animals or carcasses due to diseases is secondary and is rarely promulgated by reason of transmission to a human host. Examples of zoonoses/diseases for which animals or carcasses might be removed are: tuberculosis, listeriosis, salmonellosis, and bovine spongiform. In addition, encephalopathy, brucellosis, actinomycosis, actinobacillosis, listeriosis, caseous lymphadenitis, and neoplasms may cause removal.

The conditions for which most bovine are condemned are ranked in descending order according to number of animals condemned, as follows:

- a. malignant lymphoma*
- b. septicemia*
- b. epithelioma*
- c. abscess/pyemia*
- d. pneumonia*
- e. peritonitis*
- f. toxemia*
- g. pericarditis*
- h. injuries*
- i. nephritis*

Ante- and Post-mortem for swine are also conducted to ensure wholesomeness and fitness for human consumption. Examples of zoonoses/diseases that may cause the removal of an animal or carcass are: swine tuberculosis, hog cholera, erysipelas, salmonellosis, and anthrax.

The conditions for which most swine are condemned are ranked in descending order according to number of animals condemned, as follows:

- a. abscesses
- b. pneumonia
- c. septicemia
- d. peritonitis
- e. icterus
- f. arthritis
- g. miscellaneous disease conditions
- h. injuries
- i. erysipelas
- j. toxemia
- k. lymphoma
- l. nephritis

*References: 9 CFR Parts 309, 310, and 311
Parts 11 and 22 of the Regulations
FSIS Notice 56-93
FSIS Directives 6240.1 and 6200.1
Slaughter Operations Staff, TSC, FSIS
Meat and Poultry Products Hazards and Control Guide, HACCP-2*

2. What disease conditions require (in order to detect the condition) the use of additional procedures? Describe these procedures.

In cases of doubt as to the type and/or extent of a disease condition, or to confirm a diagnosis, representative specimens of affected tissues are sent for examination to one of the laboratories of the Biological Control Section (Chemistry or Pathology) for examination. For example, carcasses suspected of residues, tuberculosis, hog cholera, anthrax, cysticercosis, epithelioma of the eye, generalized lymphadenopathy, bruises, septicemia, and toxemia may require laboratory (Chemistry or Pathology) confirmation prior to their final disposition. However, except for suspected residue violations, these conditions are very rare and rarely require a laboratory diagnosis. Furthermore, hog cholera no longer exists in the U.S. and a presumptive diagnosis of anthrax would condemn the product in most cases. Note also that, for diseases, laboratory confirmation is not required in the regulations and most diagnoses are made without laboratory confirmation. Conversely, suspected residue violations are always confirmed by using an Agency approved in-establishment quick test. The three that are most commonly used are FAST, CAST, and STOP.

Reference: 9 CFR, Chapter III, Sections 311.1 through 311.36

3. What regulatory or other written authority provides for the inspection of the causes and conditions listed in questions B.1. and B.2.?

The Food Safety and Inspection Service implements the requirements of the Federal Meat Inspection Act.

Reference: *Federal Meat Inspection Act (21 U.S.C. 601 et seq.)*
9 CFR, Chapter III, Parts 309, 310, 311, and 314.

4. What type of product disposition is provided and/or mandated for each of the above causes of condemnation or disease condition?

In general, animals found (or suspected) to be affected with any diseases or conditions specified shall be disposed of according to the section pertaining to the disease or condition. No product will be passed for human food under any such section unless it is found to be otherwise not adulterated. In general, all carcasses of animals so affected by a disease process that consumption of the products may give rise to food poisoning shall be condemned. When emaciation, cloudy swelling of the parenchymatous tissue of organs, or enlargement of the lymph nodes is associated with a disease process, the disease has progressed beyond a localized condition and the carcass and its parts shall be condemned. In the case of neoplasms, individual organs or parts of a carcass affected with a neoplasm shall be condemned. If there is evidence of metastasis or the general condition of the animal has been adversely affected by the size, position, or nature of the neoplasm, the entire carcass shall be condemned. Carcasses affected with malignant lymphoma shall be condemned.

9 CFR Section 311.1 states that carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this part shall be disposed of according to the section pertaining to the disease or condition: Provided, That no product shall be passed for human food under any such section unless it is found to be otherwise not adulterated. Products passed for cooking or refrigeration under this part must be so handled at the official establishment where they are initially prepared unless they are moved to another official establishment for such handling or in the case of products passed for refrigeration are moved for such refrigeration to a freezing facility approved by the Administrator in specific cases: Provided, That when so moved the products are shipped in containers sealed in accordance with section 318.10(c) of this subchapter or in a sealed means of conveyance as provided in section 325.7 of this subchapter. Because it is impracticable to formulate rules covering every case and to designate at just what stage a disease process or a condition results in adulteration of a product, the decision as to the disposal of all carcasses, organs, or other parts not specifically covered in this part shall be left to the veterinary medical officer. The veterinary medical officer shall exercise judgment regarding the disposition of all carcasses or parts of carcasses under this part in a manner which will insure that only wholesome, unadulterated product is passed for human food.

In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues, properly prepared and packaged, shall be sent for examination to one of the laboratories of the Biological Control Section of the USDA meat inspection program.

9 CFR Section 314.1 states that carcasses, parts of carcasses, and other products condemned at official establishments having facilities for tanking shall, except as provided in paragraph (c) of this section or elsewhere in this part, be disposed of by tanking as follows:

The lower opening of the tank shall first be sealed securely by a Program employee, except when permanently connected with a blow line; then the condemned products shall be placed in the tank in the inspector's presence, after which the upper opening shall also be sealed securely by such employee, who shall then see that the contents of the tank are subjected to sufficient heating for sufficient time to effectively destroy the contents for human food purposes.

The use of equipment such as crushers or hashers for pretanking preparation of condemned products in the inedible products department has been found to give inedible character and appearance to the material. Accordingly, if condemned products are so crushed or hashed, conveying systems, rendering tanks, and other equipment used in the further handling of crushed or hashed material need not be locked or sealed during the tanking operations. If the rendering tanks or other equipment contain condemned material not so crushed or hashed, the equipment shall be sealed as prescribed in paragraph (a)(1) of this section. If the crushed or hashed material is not rendered in the establishment where produced, it shall be denatured as provided for in section 314.3 before leaving such establishment.

The seals of tanks shall be broken only by a Program employee and only after the contents of the tanks have been treated as provided in paragraph (a) of this section. The rendered fat derived from condemned material shall be held until a Program employee shall have had an opportunity to determine whether it conforms with the requirements of this section. Samples shall be taken by Program employees as often as is necessary to determine whether the rendered fat is effectually denatured.

Carcasses of animals condemned under section 309.3 of this subchapter may be disposed of as provided in section 314.3, in lieu of tanking, with the approval of the inspector.

Section 314.3 states that carcasses, parts of carcasses, and other products condemned at an official establishment which has no facilities for tanking shall, except as provided in paragraph (b) of this section or elsewhere in this part, be destroyed in the presence of an inspector by incineration, or denatured with crude carbolic acid, or cresylic disinfectant, or a formula consisting of one part FD&C No. 3 green coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella or any other proprietary material approved by the Administrator in specific cases. When such product is to be denatured, it shall be freely slashed before the denaturing agent is applied, except that, in the case of dead animals that have not been dressed, the denaturant may be applied by injection. The denaturant must be deposited in all portions of the carcass or product to the extent necessary to preclude its use for food purposes.

All carcasses and parts condemned on account of anthrax, as identified in section 310.9(b) of this subchapter, at official establishments which are not equipped with tanking facilities shall be disposed of by (1) complete incineration, or (2) by thorough denaturing with crude carbolic acid, or cresylic disinfectant, and then disposed of in

accordance with the requirements of the particular State or municipal authorities, who shall be notified immediately by the area supervisor.

Section 314.11 states that condemned carcasses of animals affected with one or more of the following conditions may be shipped from an official establishment only for purposes other than human food and only if permission therefor is obtained from the circuit supervisor: Anasarca, Ocular Squamous Cell Carcinoma (after removal of neoplastic tissue), emaciation, eosinophilic myositis, immaturity, nonseptic bruises and injuries, and sarcosporidiosis.

Section 314.10 states that livers condemned on account of hydatid cysts shall be disposed of by tanking pursuant to the provisions of section 314.1 of this subchapter if condemned at official establishments having facilities for tanking; otherwise they shall be destroyed pursuant to the provisions of section 314.3 of this subchapter. Section 311.31 states that "Telangiectatic," "sawdust," or "spotted" livers and parts of livers which are condemned for human food may be shipped from an official establishment for purposes other than human food in accordance with section 314.10.

*Reference: 9 CFR Sections 311.1 through 311.36
9 CFR Sections 314.1 through 314.11*

5. What regulatory or other written authority provides for the establishment control of condemned and inedible product, ingredient, additive, or other applicable material?

The handling and disposition of condemned or other inedible products at official establishment are specified in the Code of Federal Regulations, Title 9.

*Reference: 9 CFR Sections 314.1, 314.2, and 314.3
9 CFR Sections 325.8, 325.10, 325.13, and 325.15 – 325.21*

6. According to regulatory and other written authority, what animal organs and parts are considered inedible in their natural state, e.g., lungs, thyroid glands, etc.?

In general, preputial diverticula (swine), spermatic cords, and pizzles are to be removed from carcasses during the process of post mortem inspection. Thyroid gland and laryngeal muscle tissue are prohibited from use as human food. Lungs cannot be used for human food. Lungs, except those affected with disease or containing chemical residue, can be used for pet food. Lactating or diseased mammary glands of cattle, sheep, swine, and goats are inedible. Mammary glands from cattle designated as "brucellosis reactors" are condemned.

Section 310.7 states that spermatic cords and pizzles shall be removed from all carcasses. Preputial diverticuli shall be removed from hog carcasses.

Section 310.15 states that thyroid glands and laryngeal muscle tissue shall not be used for human food.

Section 310.16 states that livestock lungs shall not be saved for use as human food. Disposition of lungs as specified are:

- (a) Lungs are not be saved for use as human food.*
- (b) Lungs found to be affected with disease or have chemical residues are condemned.*
- (c) Lungs not condemned for reasons in (b) can be used for pet food.*

Section 310.17 states that lactating mammary glands and diseased mammary glands of cattle, sheep, swine, and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.

Reference: 9 CFR Sections 310.7, 310.15, 310.16, and 310.17

Remember: Cite the section in your regulations or other reference material that governs your response(s) to each question or request. In addition, provide examples of any forms, charts, or other documents applicable to each question or comment.

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