An Introduction from the District Manager

The United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) is responsible for inspecting meat, poultry, and processed egg products for safety, wholesomeness and proper labeling. Federal inspection personnel are present at all times in virtually all slaughter and egg processing plants and for at least part of each day in establishments that further process meat and poultry products. The purpose of this fact sheet is to broaden your knowledge of the FSIS inspection program and the requirements for applying for and receiving a Federal Grant of Inspection.

Meat inspection became law under the Federal Meat Inspection Act of 1906, which requires inspection of red meat products sold in interstate and foreign commerce. The Act established strict sanitation requirements for plants and calls for examination of all labels for truthfulness and accuracy. In 1968, the Poultry Products Inspection Act extended the same provisions to poultry inspection. Under the Meat and Poultry Acts, FSIS inspects all meat and poultry sold in interstate commerce.

Federal inspection assures the consumer that meat, poultry and egg products are clean, safe, and wholesome for human consumption at the time of purchase. This involves inspection of the live animal, carcass, internal organs, plant facilities, equipment, personnel, and transportation system.

In 1996, FSIS issued the Pathogen Reduction/Hazard Analysis Critical Control Point (HACCP) final rule. As the name implies, there are two components to the 1996 rule: the reduction of pathogens and the development and implementation of HACCP systems. Today, all federally inspected meat and poultry establishments are operating under a HACCP system and all new establishments must have a HACCP inspected meat system developed before receiving a grant of inspection. HACCP allows establishments to identify food safety hazards that are reasonably likely to occur in the process or type of product being produced and establish points of control to prevent adulteration from occurring. FSIS inspection personnel verify that an establishment has developed and is implementing the HACCP system as designed.

The HACCP final rule also requires the development and implementation of Sanitation Standard Operating Procedures (SSOPs). These programs are intended to prevent direct product contamination or adulteration, and focus on pre-operational and operational activities. Every establishment must develop, implement, and maintain effective SSOPs. FSIS has developed generic HACCP and SSOP plans to aid prospective applicants in developing these required components. The order form (attachment 7) is enclosed for your use or you may access this information from the FSIS internet website at: www.fsis.usda.gov

The inspection process starts with the live animal. Ante-mortem inspection involves a visual and physical evaluation of the live animal prior to slaughter to identify any conditions that may indicate disease or illness. Humane handling is also a primary concern. Strict guidelines are in place and are strongly enforced to prevent the mishandling of animals. FSIS inspection personnel are responsible for conducting a thorough examination of all slaughtered animals. The Post mortem inspection allows inspection personnel to further evaluate the health of carcass and tissues.

The inspection system continues throughout the entire processing segment of the industry, including both raw and fully cooked products. Inspection personnel are responsible for verifying that an establishment is maintaining sanitary conditions and following all food safety related procedures and labeling regulations.

Meat, poultry and egg production is the most highly regulated food industry. FSIS is responsible for developing rules and regulations for the production of wholesome and safe foods and providing regulatory oversight during the day-to-day production of these products.

As you begin the process of applying for a Federal Grant of Inspection, FSIS personnel at District locations through the country, Headquarters in Washington, DC and the FSIS Technical Service in Omaha, NE, are available to assist you with the application process and to answer any questions you might have concerning HACCP and SSOP regulatory requirements (see attached list for locations and phone numbers).

The combination of regulatory oversight and the commitment and dedication of you as a plant operator allows consumers to purchase and prepare meat and poultry products with confidence in the safety of these products. Food safety begins with the establishment, follows with regulatory verification, and ends with the consumer. We look forward to assisting you with this process and working together to ensure a safe, meat and poultry products supply.

Enclosures

Technical Service Center

Omaha, NE
Dr. Garry McKee, Director
Suite 300, Landmark Center
1299 Farnam Street
Omaha, NE 68102
Phone: (402) 344-5000
FAX: (402) 344-5005
Emergency 24-Hour: 1-800-233-3935
Admin. Functions:
(402) 344-5000

District Offices

Alameda, CA
District 05
States: California
Dr. Neal Westgerdes, District Manager
620 Central Avenue
Building 2C
Alameda, CA 94501
Phone: (510) 337-5000
Ext. 1 for DM or DDM
FAX: (510) 337-5081
Emergency 24-Hour: 1-866-729-9307
Admin. Functions:
Ms. Darlene Mullins
(510) 337-5000 Ext. 234

Albany, NY
District 65
States: Connecticut, Maine, Massachusetts, New Hampshire, New York, Rhode Island, Vermont
Mr. Haroon Mian, District Manager
230 Washington Ave. Extension
Albany, NY 12203-5369
Phone: (518) 452-6870
FAX: (518) 452-3118
Emergency 24-Hour: (518) 452-6870, Ext. 250

Admin. Functions:
Ms. Linda Kane
(518) 452-6870

Atlanta, GA
District 85
States: Florida, Georgia, Puerto Rico, Virgin Islands
Dr. Larry Smith, District Manager
100 Alabama St., SW; Bldg 1924
Suite 3R90
Atlanta, GA 30303
Phone: (404) 562-5900
FAX: (404) 562-5877
Emergency 24-Hour: 1-800-282-7005
Admin. Functions:
Ms. Geneva Dennis
(404) 562-5900

Beltsville, MD
District 75
States: Delaware, District of Columbia, Maryland,
Virginia, West Virginia
Dr. Mohamed Ibraheim, District Manager
5601 Sunnyside Ave.
Suite 1-2288 B
Beltsville, MD 20705-5200
Phone: (301) 504-2136
FAX: (301) 504-2140
Emergency 24-Hour: 1-800-289-4116
Admin. Functions:
Ms. Cindy Jones
(301) 504-2126

Chicago, IL
District 50
States: Illinois, Indiana, Ohio
Mr. Richard Mackey, District Manager
1919 South Highland Avenue
Suite 115C
Lombard, IL 60148
Phone: (630) 620-7474
FAX: (630) 620-7599
24-Hour Emergency: (630) 730-8225, (630) 544-9805,
(630) 699-8850, or (630) 544-9886
Admin. Functions:
Chicago: Ms. Karen Higgs
(630) 620-7474

Dallas, TX
District 40
States: Texas
Mr. Alfred Almanza, District Manager
1100 Commerce Street
Room 516
Dallas, TX 75242-0598
Phone: (214) 767-9116
FAX: (214) 767-8230
24-Hour Emergency: (214) 767-9116, Ext. 250
Admin. Functions:
Mr. Leonard Parsley
(214) 767-9116, Ext. 521

Denver, CO
District 15
States: Alaska, American Samoa, Arizona, Colorado, Guam, Hawaii, Idaho, New Mexico, Nevada, Northern Mariana Islands, Oregon, Utah, Washington
Dr. Ronald K. Jones, District Manager

Denver Office
Denver Federal Center
PO Box 25387, Building 45
Denver, CO 80225
Phone: (303) 236-9800
FAX: (303) 236-9794
24-Hour Emergency: (303) 236-9800
Admin. Functions:
Ms. Ann Layman
(303) 236-9787

Des Moines, IA
District 25
States: Iowa, Nebraska
Mr. Dennis Greening, District Manager
Room 985, Federal Building
210 Walnut Street
Des Moines, IA 50309
Phone: (515) 727-8960
or 1-800-990-9834
FAX: (515) 727-8991
24-Hour Emergency: (515) 360-0347, (402) 681-1556, or (515) 229-3718
Admin. Functions:
Ms. Linda Lister
(515) 727-8976

Jackson, MS
District 90
States: Alabama, Mississippi, Tennessee
Dr. Paul Resweber, District Manager
713 South Pear Orchard Road
Suite 402
Ridgeland, MS 39157
Phone: (601) 965-4312
FAX: (601) 965-5901
24-Hour Emergency: (601) 662-3407
Admin. Functions: Ms. Patty Halbleib
(601) 965-4312

Lawrence, KS
District 30
States: Kansas, Missouri
Dr. William M. Walker, District Manager
4920 Bob Billings Parkway
Lawrence, KS 66049-3855
Phone: (785) 841-5600
FAX: (785) 841-5623
24-Hour Emergency: (785) 840-0020
Admin. Functions:
Ms. Ruth Mounkes
(785) 841-5600, Ext. 133

Madison, WI
District 45
States: Michigan, Wisconsin
Dr. Linda Madson, District Manager
2810 Crossroads Dr.
Suite 3500
Madison, WI 53718-7969
Phone: (608) 240-4080
FAX: (608) 240-4092
24-Hour Emergency: 1-877-802-2979
Admin. Functions:
Vacant
(608) 240-4080, Ext. 2236

Minneapolis, MN
District 20
States: Minnesota, Montana, North Dakota, South Dakota, Wyoming
Mr. Jim Grems, District Manager

Butler Square West, Suite 989-C
100 N. 6th Street
Minneapolis, MN 55403
Phone: (612) 370-2400
FAX: (612) 370-2411
24-Hour Emergency: 1-800-923-9535
Admin. Functions:
Vacant
(612) 370-2400, Ext. 225

Philadelphia, PA
District 60
States: New Jersey, Pennsylvania
Mr. Jan T. Behney, District Manager
U.S. Dept of Agriculture
Mellon Independence Center
701 Market Street, Suite 4100A
Philadelphia, PA 19106
Phone: (215) 597-4219, Ext. 101
FAX: (215) 597-4217
24-Hour Emergency: 1-800-637-6681, Ext. 101 or Ext. 113
Admin. Functions:
Ms. Jane Smith
(215) 597-4219, Ext. 107

Raleigh, NC
District 80
States: Kentucky, North Carolina, South Carolina
Mr. Steve Lalicker, District Manager
6020 Six Forks Road
Raleigh, NC 27609
Phone: (919) 844-8400
or 1-800-662-7608
FAX: (919) 844-8411
24-Hour Emergency: (919) 844-8400
Admin. Functions:
Mr. Kent Jacobs
(919) 844-8400

Springdale, AR
District 35
States: Arkansas, Louisiana, Oklahoma
Dr. Marcia Endersby, District Manager
Country Club Center

Bldg. B, Suite 201
4700 South Thompson
Springdale, AR 72764
Phone: (479) 751-8412
FAX: (479) 751-9049
24-Hour Emergency: (479) 751-8412
Admin. Functions:
Ms. Sue Nelsen
(479) 751-8412

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