

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

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<h1 style="margin: 0;">FSIS DIRECTIVE</h1>	7000.1	12/11/06
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**NOTE: DO NOT IMPLEMENT THIS DIRECTIVE UNTIL FEBRUARY 20, 2007**

**VERIFICATION OF NON-FOOD SAFETY CONSUMER PROTECTION  
REGULATORY REQUIREMENTS**

**I. PURPOSE**

This directive instructs inspection program personnel on how to verify that plants comply with regulatory requirements designed to protect the consumer in ways other than ensuring food safety. It also issues new Inspection System Procedures (ISP) descriptions for all 04 and 05B procedures, except 04C02, Humane Handling. FSIS is retiring procedure code 04C01, and therefore, inspection program personnel are not to use it. Inspection program personnel are to follow FSIS Directive 6900.1, Revision 1 and 6900.2, Revision 1 when verifying humane handling requirements.

*Key Points Covered*

*Verification activities performed by inspection program personnel are to be predominantly food safety focused, but it is also necessary to verify compliance with requirements that provide non-food safety protections to consumers.*

*Methodology and documentation for verifying that there is compliance with these non-food safety requirements.*

**II. CANCELLATIONS**

FSIS Directive 5400.5, Attachment 6, "Inspection System Procedure Guide," pages 4-1 through 4-10, 5-3 and 5-4

FSIS Directive 7110.2, Revision 1, "Update of Protein Fat Free (PFF) Instructions"

FSIS Directive 7130.3, "Inspection Procedure for Fat and Added Water in Cooked Sausage"

FSIS Directive 7140.2, "Determining Added Water in Cooked Sausage"

FSIS Directive 7140.3, "Determining Added Water in Fresh Sausage"

FSIS Directive 7236.2, "Nutrition Labeling of Meat and Poultry Products"

FSIS Directive 7240.1, "Compliance Testing for Net Weight Labeling of Meat and Poultry Products"

FSIS Directive 7310.6, "Bacon Yield Determinations"

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DISTRIBUTION: Inspection Offices;  
T/A Inspectors; TSC; Import Offices

OPI: OPPED

FSIS Directive 7330.1, "Sampling Frequencies for Cooked Sausage Produced Under a Quality Control Program"

FSIS Directive 10,230.1, "Species Identification Sampling for Cooked Products"

MPI Manual Part 11-D and Part 18

MPI Bulletins 75-56, 78-111, 79-42, 80-4, and 83-54

Any Regional Notices, MPI Bulletins or other written instructions related to reinspection of livestock product for reasons other than public health and food safety.

### **III. [RESERVED]**

### **IV. REFERENCES**

Federal Meat Inspection Act (FMIA)

Poultry Products Inspection Act (PPIA)

9 CFR Parts 301, 313, 316, 317, 318, 319, 327, 381 Subpart P, 424, 441, and 500

FSIS Directive 5000.1, Revision 3, "Verifying An Establishment's Food Safety System"

FSIS Directive 5400.5, Attachment 5, "Inspection System Activities"

FSIS Directive 6120.1, "Finished Product Standards Program for the New Line Speed Inspection System and the Streamlined Inspection System"

FSIS Directive 6700.1, "Retained Water in Raw Meat and Poultry Products"

FSIS Directive 6810.1, "Grademark Labeling on Meat and Poultry Products"

FSIS Directive 6900.1, Revision 1, "Humane Handling of Disabled Livestock"

FSIS Directive 6900.2, Revision 1, "Humane Handling and Slaughter of Livestock"

FSIS Directive 7000.2, "Experimental and Sample Products Policy"

FSIS Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products"

FSIS Directive 7124.1, "Standards of Identity or Composition—Use of Cooked or Cured Product"

FSIS Directive 7140.1, "Questions and Answers Relating to Ingredients That May Be Designated as Flavors, Flavorings, Natural Flavors or Natural Flavorings in the Ingredients Statements on the Labels of Meat and Poultry Products"

FSIS Directive 7160.1, "Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery Systems"

FSIS Directive 7160.2, "'Meat' Prepared Using Advanced Mechanical Meat/Bone Separation Machinery and Meat Recovery Systems"

FSIS Directive 7160.3, Revision 1, "Advanced Meat Recovery Using Beef Vertebral Raw Materials"

FSIS Directive 7220.1, "Policy Memoranda"

FSIS Directive 7221.1, Amendment 1, "Prior Labeling Approval"

FSIS Directive 7222.1, "Inspection Requirements for Food and Nutrition Service In-plant Control Programs"

FSIS Directive 7235.1, "Mandatory Safe Handling Statements on Labeling of Raw and Partially Cooked Meat and Poultry Products"

FSIS Directive 7237.1, Revision 1, Amendment 1, "Labeling of Ingredients"

FSIS Directive 7270.1, Revision 1, "Sampling and Testing Procedures for Raw Poultry Products Labeled 'Fresh'"

FSIS Directive 7355.1, Revision 2, "Use of Sample Seals for Laboratory Samples and Other Applications"

FSIS Directive 7620.3, "Processing Inspectors' Calculations Handbook"

FSIS Directive 8080.1, Revision 4, Amendment 1, "Recall of Meat and Poultry Products"  
FSIS Directive 10,200.1, "Accessing Laboratory Sample Information via LEARN"  
FSIS Directive 10,210.1, "Unified Sampling Form"  
FSIS Directive 10,520.1, Revision 1, "Pumped Bacon Sampling Program – Nitrosamine Analysis"  
Part 3, Section 3, "Import Inspection Manual of Procedures for the Species Verification Testing Program"  
Policy Memos 42, 44A, 57A, 66C, and 84A  
NBS Handbook 133  
NIST Handbook 44

## **V. BACKGROUND**

FSIS' highest priorities are protecting public health and food safety. By making the procedural changes announced in this directive, the Agency is ensuring that inspection program personnel focus on food safety, yet still verify other protections extended by the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA). The Agency is making changes in the verification procedures that relate to these other protections to ensure that they align with FSIS' responsibilities and priorities.

## **VI. VERIFICATION METHODOLOGY FOR NON-FOOD SAFETY ISP CODES (ALL 04A AND 04B CODES AND 04C03 and 04C04 CODES)**

A. When the Performance Based Inspection System (PBIS) schedules one of these non-food safety procedures per one of the above codes, inspection program personnel are to perform the appropriate verification procedure. This includes observing establishment product formulation, verifying the accuracy of labeling, observing preparation or processing procedures; reviewing establishment records; examining product; checking product identification, condition and temperature; or performing a variety of other in-plant measurements, testing, and calculations.

B. Inspection program personnel are not to perform unscheduled non-food safety consumer protection verification procedures unless, during the performance of food safety verification activities, they observe conditions or activities that cause them to suspect that the establishment is not meeting non-food safety regulatory requirements. Conversely, if while performing a scheduled non-food safety consumer protection verification procedure inspection program personnel identify food safety concerns, they should perform the food safety procedure as an unscheduled procedure and take any necessary enforcement actions. For example, if an inspector is performing a routine labeling verification procedure and discovers that the establishment has used an ingredient of public health concern without properly declaring the ingredient, the inspector should pursue the food safety aspects of the findings and perform the appropriate unscheduled food safety procedures as instructed in FSIS Directive 5000.1, Revision 3.

C. Attachment 1 to this directive reissues and replaces all of the 04 and 05B codes from FSIS Directive 5400.5, Attachment 5. When verifying compliance with a non-food safety requirement, inspection program personnel are to use attachment 1 to find:

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|------------------------------|------------|
| 1. Procedure code            | (column 1) |
| 2. Examples of products      | (column 2) |
| 3. Regulatory references     | (column 3) |
| 4. FSIS issuance references  | (column 4) |
| 5. Verification instructions | (column 5) |

**NOTE:** Lists of example products, regulatory references, FSIS issuances, and verification instructions provide guidance. They are not “all inclusive” lists.

D. Inspection personnel need only examine product when they have reason to believe that product does not meet regulatory requirements. However, there are no designated sampling plans or sample sizes that inspection program personnel are to use when examining products to assure that the products meet non-food safety regulatory requirements, nor are inspection program personnel to examine all products. Inspection program personnel examine product to determine whether the product complies with regulatory requirements (see Attachment 1), such as product standards, net weight standards, regulatory minimum or maximum limits of ingredients or components, or product defects. If inspection program personnel find that product exceeds any of the maximum limits, falls below the minimum requirements, or fails to meet any of the other non-food safety regulatory requirements, there is regulatory noncompliance. Inspection program personnel are to determine whether product complies with the regulations based on production lots or process controls rather than on individual units of product. For example, if one package of product exceeds its net weight, inspection program personnel are to investigate whether there have been problems in the process that will cause all packages to exceed the net weight requirements.

#### E. Verification Activities Under 04A and 04B (Formulation and Labeling)

1. Inspection program personnel are to verify that the establishment is producing product in compliance with the appropriate Title 9 Code of Federal Regulations (CFR) reference (see Attachment 1).

2. Inspection program personnel are to determine whether the product complies with the regulations by comparing the product to the relevant regulatory requirements and determining whether:

- a. the product meets requirements that are specified in the applicable standards of identity;
- b. the net weight of the product is accurately reflected on its label;
- c. all ingredients have been added in amounts that come within the maximum or minimum level specified in the applicable standard;

d. ingredients are accurately declared on the product label in descending order of predominance; and

e. the product defect levels are consistent with applicable standards.

**NOTE:** When import inspectors perform inspections at official import inspection establishments, the establishment may place the official inspection legend on containers of imported product before inspectors complete their inspections. (9 CFR 327.10 (d)).

#### F. Verification Activities Under 04C03 (Livestock Product Examination)

1. Under 04C03, inspection program personnel are to verify that the establishment complies with 9 CFR 318.2, 318.5, and 318.6. Inspection program personnel are no longer to perform activities known as livestock carcass re-inspection, boneless meat re-inspection, and other product re-inspection duties to verify compliance with the relevant regulations. Instead, inspection program personnel should be able to determine the extent of the procedures needed based on conditions observed in the establishment. Where effective establishment processing controls are evident, (i.e., the establishment has procedures in place to examine incoming product for acceptability, uses control programs to monitor product processing, and such controls and procedures are documented), inspection program personnel will limit non-food safety verification activities. Inspection program personnel will, in these cases, direct their inspection to those parts of the processing operation that the establishment does not cover by control procedures. Inspection program personnel need not count individual defects to make a judgment on a finished production lot. Inspection program personnel need to base determinations of product compliance by making determinations regarding product usability. The products should not pass inspection if defects are severe or numerous enough to affect the usability of the product. The condition of product should be clearly evident and sufficient to allow inspection personnel to determine that the product is in compliance. The purpose of product examination that inspection program personnel are to perform is to determine whether standards are being met. Determinations of acceptability should be based on production lots and process controls rather than on individual units of product. Inspection program personnel should consult with their Frontline Supervisor for assistance when necessary.

Examples of noncompliance situations include:

a. inspection program personnel find that a carcass in the cooler has a large and heavy blood clot that would increase the weight of carcass in such a way to reduce its quality, and the establishment has failed to address the situation.

**NOTE:** The blood clot is an example of an “inferiority that has been concealed” because it could not be seen until the carcass chilled.

b. inspection program personnel find that after the boning process, the boneless product does not represent “boneless meat” because of the number of bone fragments, and the establishment has failed to address the situation.

2. Inspection program personnel may also observe establishment's quality control programs and review associated records to verify whether the establishment meets regulatory requirements.

3. When necessary, inspection program personnel are to consult with their Frontline Supervisor for assistance in determining noncompliance. The Technical Service Center (TSC) will provide additional guidance to assist with determining noncompliance.

#### G. Verification Activities Under 04C04 (Poultry Product Examination)

1. Under the 04C04 procedure, inspection program personnel are to verify that the establishment complies with the relevant regulations for poultry finished product standards, Giblet Acceptable Quality Levels, and rework product standards. Inspection program personnel inspect raw or unprocessed poultry products and return of questionable poultry products under the 04C04 procedure.

2. In addition, the 04C04 procedure is used to verify conformance with good commercial practices for poultry slaughter that comply with 9 CFR 381.65 (b), (i.e., thorough bleeding of the carcasses, ensuring that breathing has stopped prior to scalding, and that blood from the killing operation is confined to a relatively small area).

3. Inspection program personnel verifying compliance with finished product standards (FPS) are to use the criteria as listed in the regulations (see Attachment 1). Inspection program personnel should verify compliance by performing pre-chill FPS testing, post-chill FPS testing, reinspection of carcasses and giblets, inspection of returned products, inspection of rework products, and condition inspection of products in the establishment. Inspection program personnel are to perform the activities at the frequencies prescribed in 9 CFR 381.76. Each time inspection program personnel perform the finished product standard activities they are to record the activities in PBIS as unscheduled.

### **VII. SAMPLE COLLECTION FOR NON-FOOD SAFETY CONSUMER PROTECTION VERIFICATION (05B01)**

A. PBIS will schedule non-food safety sampling under ISP code 05B01 (see Attachment 1). Inspection program personnel may perform unscheduled non-food safety sampling activities when, during the performance of food safety or non-food safety verification activities, they observe conditions or activities that cause them to suspect that the establishment is not meeting non-food safety regulatory requirements and testing is the only means available to determine noncompliance, e.g., finished product in which inspection program personnel cannot verify formulation and composition without laboratory testing.

**NOTE:** Inspection program personnel will no longer receive the Species Identification Field Test (SIFT) kits to conduct in-plant tests to determine whether a product contains a species that is not accurately declared on the product label. When inspection program personnel have concerns about the species in a product, they are to collect the sample as described in Attachment 2. Import inspection personnel should follow the

instructions provided in the Import Inspection Manual of Procedures for the Species Verification Testing Program.

B. When inspection program personnel perform any sampling, they are to inform the establishment management when they are taking a sample and the reason why FSIS is analyzing the sample. This notification will afford establishment management the option to hold all product represented by the sample pending the sample results.

C. Code 05B01 is the procedure code inspection program personnel should enter on the schedule when they collect a non-food safety sample. However, if the sample result indicates that the product does not comply with the regulations, inspection program personnel document a Noncompliance Record (NR) (FSIS Form 5400-4) under the appropriate ISP code, not 05B01.

**NOTE:** The Office of Public Health Science (OPHS) directs food safety sampling. When directed by OPHS to perform food safety sampling, inspection program personnel should document the collection of the samples as an unscheduled procedure under code 05B02.

## **VIII. ENFORCEMENT**

A. Inspection program personnel are to issue an NR when a product does not comply with a non-food safety regulatory requirement and are to notify the establishment orally of the finding. Inspection program personnel are to consider all relevant factors when determining the amount of noncompliant product that is involved. Factors inspection program personnel should consider include facts such as the establishment's lot identification procedures, receiving records, and production records, as well as those facts that can reasonably be ascertained based on the average amount of product produced per shift or per production line. When necessary, inspection program personnel will consult with their Frontline Supervisor for assistance in determining the extent of product involvement.

B. Inspection program personnel are to take the appropriate regulatory control actions, such as retention of product, rejection of equipment or facilities, stopping lines, or refusing to allow the processing of specifically identified product (9 CFR 500.1(a)), if they determine that misbranded or economically adulterated product, e.g., under-weight product, the product does not meet requirements that are specified in the applicable standard of identity for the product, etc., would otherwise enter commerce (be shipped from the establishment). Additionally, FSIS may rescind or refuse approval of false or misleading marks; labels; or sizes or forms of any container for use with any meat or poultry product per 9 CFR 500.8.

C. Inspection program personnel are to issue NRs when they determine the processes are out of control, resulting in economically adulterated or misbranded product. Inspection program personnel should link the NRs when noncompliances are from the same cause, as described in FSIS Directive 5000.1, Revision 3 and are to notify the District Office (DO) through supervisory channels when plant management is unwilling or unable to take necessary steps to re-establish control of its process necessary to meet regulatory requirements.

D. The DO is to notify the establishment, in writing, that repeated noncompliances may lead to a regulatory control action (9 CFR 500.1-3) that would affect the entire production of the product in question because product may be economically adulterated or misbranded. Whenever inspection program personnel take such regulatory control action, the action will remain in place until the DO receives written assurances from the establishment as to what procedures the establishment has instituted to regain and maintain the control of its process necessary to meet regulatory requirements. The DO will make a determination whether those procedures appear to correct the problem. Additionally, to determine the effectiveness of the actions, inspection program personnel will verify that the establishment's corrective and preventive actions are adequate and are operating as described in the establishment's response.

E. The DO should notify the Regional Manager of the Compliance and Investigations Division whenever there is reason to believe that non-food safety noncompliances involve the shipment of economically adulterated or misbranded product or criminal intent to defraud the consumer.

Questions are to be directed to the Technical Service Center at 1-800-233-3935.

A handwritten signature in black ink, appearing to read "Amy S. Dupler". The signature is fluid and cursive, with a horizontal line extending from the end.

Assistant Administrator  
Office of Policy, Program, and Employee Development

Attachments

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04A01 % Yield/Shrink/Gain	Bacon  Barbecued meats  Roast beef parboiled and steam roasted  Corned beef  Corned beef brisket  Corned beef round and other corned beef cuts  Cured beef tongue  Country ham, Country style ham, Dry cured ham, Country style pork shoulder, and Dry cured pork shoulder  Tenderizing agents	Parts 319.107  319.80  319.81  319.100  319.101  319.102  319.103  319.106  424.21 (c)	Directive 7620.3 “Processing Inspectors’ Calculations Handbook” Chapters 11, 12, & 13; % gain, % shrink & % yield	Inspection program personnel are to select an appropriate product and verify compliance with regulatory requirements by reviewing establishment records and labels, calculating the % yield or shrink, and comparing the result with the appropriate regulatory requirement. In addition, inspection program personnel are to verify compliance by weighing a sample of product before and after the appropriate step in the process (i.e., pumping, cooking, chilling, curing, drying, etc.), calculating the % yield or shrink, and comparing the result with the appropriate regulatory requirement.

Procedure Code	Example Products	9 CFR References	FSIS Issuance References	Inspection Personnel Responsibilities
04A02 X% Solution Labeled Products*  <b>*NOTE: Applies only to X% Labeled Products</b>	Cured pork products  Ham patties, chopped ham, pressed ham, spiced ham and similar products      Ready-to-cook poultry products to which solutions are added  Turkey ham products containing added water  Corned beef, beef brisket, corned beef round and tongue and other beef cuts to which solutions are added  False or misleading labeling or containers  Ready-to-cook poultry products to which solutions are added  Labels, definition; required features  False and misleading labeling or practices, generally	Parts 319.104*  319.105*  <b>*NOTE: Applies only to sections of 319.104 and 319.105 covering X% labeled products</b>          381.129  381.169   317.2 (c)  317.8	Directive 7620.3, "Processing Inspectors' Calculations Handbook" Chapter 10, "Products Labeled "X% Water" or "X% of Weight Is Added Ingredients"  Policy Memos: 57A, "Labeling Turkey Ham Products Containing Added Substances"  42, "Labeling of Raw Bone-in Poultry Products Containing Solutions"  44A, "Labeling of Raw Boneless Poultry Products Containing Solutions"  66C, "Uncooked Red Meat Products Containing Added Substances"  84A, "Cooked Red Meat Products Containing Added Substances"	Inspection program personnel are to select an appropriate product and verify compliance with X% labeling requirements by reviewing establishment records and labels, calculating the % added solution and comparing the results with the X% labeling declaration. In addition, inspection program personnel are to verify compliance by weighing a sample of product before and after the appropriate step in the process (i.e., pumping, curing, drying, etc.), calculating the % added solution, and comparing the result with the X% labeling declaration.

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04A03 – MSP/MSKP/ PDBFT/ PDPFT/AMRS	Mechanically separated pork	Parts 319.5	Directive 7160.1, “Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery Systems”  Directive 7160.2 “ ‘Meat’ Prepared Using Advanced Mechanical Meat/Bone Separation Machinery and Meat Recovery Systems”  Directive 7160.3, Revision 1 “Advanced Meat Recovery Using Beef Vertebral Raw Materials”	Inspection program personnel are to select an appropriate product and verify compliance by reviewing establishment records and labels, or by observing the preparation of products, and comparing the findings to the standards listed in the regulations. In addition, inspection program personnel are to take samples as directed.  To verify compliance, inspection program personnel should: -check product identification, condition, temperature, and holding time/temperature. -examine bones (for example, two intact portions of bones) before and after the meat recovery systems in order to observe condition and conformation. -review establishment laboratory results and compare findings with the appropriate regulatory standard. -take samples as directed
	Mechanically separated kind of poultry	381.173		
	Partially defatted beef fatty tissue	319.15		
	Partially defatted pork fatty tissue	319.29		
	Advanced meat recovery products	318.24		

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04A04 – Batter/Breading	<p>Breaded products Breaded patties Breaded meat cuts</p> <p>Breaded poultry cuts</p> <p>Fritters</p>	<p>Parts 319.880</p> <p>381.166</p>	<p>Directive 7620.3, “Processing Inspectors’ Calculations Handbook”, Chapter 14, “ Miscellaneous Calculations”</p> <p>Directive 7220.1 Policy Memo 089 “ Use of the Term “Breaded” on Labels for “Fritters”</p>	<p>Inspection program personnel are to select an appropriate product, verify compliance with the batter and breading regulatory requirements by reviewing establishment records to calculate final % batter/breading, and comparing the findings to the standards listed in the regulations. In addition, inspection program personnel are to verify compliance by performing batter and breading pickup tests on one or more subgroups (according to the plant’s QC programs) or batches of the product.</p>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04B01 Product Standards	<p>Miscellaneous beef products</p> <p>Sausage</p> <p>Fresh pork sausage</p> <p>Fresh beef sausage</p> <p>Breakfast sausage</p> <p>Whole hog sausage</p> <p>Italian sausage</p> <p>Smoked pork sausage</p> <p>Frankfurters and similar products</p> <p>Cheesefurters and similar products</p> <p>Braunschweiger, Liver sausage, or Liverwurst</p> <p>Luncheon meat</p> <p>Meat loaf</p> <p>Scrapple</p> <p>Brockwurst</p> <p>Chili con carne</p> <p>Chili con carne w/beans</p> <p>Hash</p> <p>Corned beef hash</p> <p>Meat stews</p> <p>Tamales</p> <p>Spaghetti with meat balls and sauce, spaghetti with meat and sauce, and similar products</p> <p>Spaghetti sauce with meat</p> <p>Tripe with milk</p> <p>Beans with frankfurters in sauce, sauerkraut with wieners and juice and similar products</p> <p>Lima beans with ham in sauce, beans with ham in sauce, beans with bacon in sauce, and similar products</p>	<p>Parts</p> <p>319.15</p> <p>319.140</p> <p>319.141</p> <p>319.142</p> <p>319.143</p> <p>319.144</p> <p>319.145</p> <p>319.160</p> <p>319.180</p> <p>319.181</p> <p>319.182</p> <p>319.260</p> <p>319.261</p> <p>319.280</p> <p>319.281</p> <p>319.300</p> <p>319.301</p> <p>319.302</p> <p>319.303</p> <p>319.304</p> <p>319.305</p> <p>319.306</p> <p>319.307</p> <p>319.308</p> <p>319.309</p> <p>319.310</p>	<p>Directive 7620.3, “Processing Inspectors’ Calculations Handbook”</p> <p>Directive 7220.1, “Policy Memoranda”</p>	<p>Inspection program personnel are to select an appropriate product and verify compliance by reviewing establishment records and labels, or observing the preparation of products and comparing the findings to the appropriate regulatory standards.</p> <p>To verify some regulatory requirements, inspectors will need to perform calculations to determine specified components, such as % fat, or % water.</p>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04B01 (Continued)	Chow mein vegetables with meat and chop suey vegetables with meat Pork with barbecue sauce and beef with barbecue sauce Beef with gravy and gravy with beef Meat pies Margarine or Oleomargarine Mixed fat shortening Lard, leaf lard Rendered animal fat or mixture thereof Meat extract Fluid extract of meat Deviled ham, deviled tongue and similar products Potted meat food product and deviled meat food product Ham spread, tongue spread and similar products Liver meat food products Poultry meat content standards for certain poultry products Canned boned poultry and baby or geriatric food Poultry dinners and pies Poultry rolls (Kind) burgers; (Kind) patties (Kind) A La Kiev (Kind) steak or fillet (Kind) baked or (Kind) roasted (Kind) barbecued (Kind) barbecued prepared with moist heat	Parts 319.311  319.312  319.313  319.500 319.700 319.701 319.702 319.703  319.720 319.721 319.760  319.761  319.762  319.881 381.156  381.157  381.158 381.159 381.160 381.161 381.162 381.163  381.164 381.165	Directive 7620.3, “Processing Inspectors’ Calculations Handbook”  Directive 7220.1, “Policy Memoranda”	Inspection program personnel are to select an appropriate product and verify compliance by reviewing establishment records and labels, and/or observing the preparation of products and, comparing the findings to the appropriate regulatory standards.  To verify some regulatory requirements, inspection program personnel will need to calculate specified components, such as % fat, or % water.

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04B01 (Continued)	<p>Other poultry dishes and specialty items</p> <p>Maximum % of skin in certain poultry products</p> <p>Standards for kinds and classes, and for cuts of raw poultry</p> <p>Definition and standard for turkey ham</p>	<p>Parts 381.167</p> <p>381.168</p> <p>381.170</p> <p>381.171</p>	<p>Directive 7620.3, "Processing Inspectors' Calculations Handbook"</p> <p>Directive 7220.1, "Policy Memoranda"</p>	<p>Inspection program personnel are to select an appropriate product and verify compliance by reviewing establishment records and labels, and/or observing the preparation of products, and comparing the findings to the appropriate regulatory standards.</p> <p>To verify some regulatory requirements, inspectors will need to perform some calculations to determine specified components, such as % fat, or % water.</p>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04B02 CN/Grade Labeling/Declared Count/Vignette	False or misleading labeling or practices generally: specific prohibitions and requirements for labels and containers  Wording on labels of immediate containers	Parts 317.2  317.8       381.116	Directive 6810.1 “Grademark Labeling on Meat and Poultry Products”  Directive 7222.1 “Inspection Requirements for Food and Nutrition Service In-plant Control Programs”	Inspection program personnel are to select product and verify that the product’s label is correct and a label approval is on file.

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References*</b>	<b>Inspection Personnel Responsibilities</b>
04B03 – Net weight	<p>All products must carry a net weight statement and meet the net weight requirements whether the containers are catch weighed or bear a stated net content.</p> <p>Quantity of contents labeling  Definitions and procedures for determining net weight compliance  Scale requirements for accurate weights, repairs, adjustments, and replacement after inspection  Scales: testing of  Handling of failed product quantity of contents labeling  Definitions and procedures for determining net weight compliance  Scale requirements for accurate weights, repairs, adjustments, and replacement after inspection Scales: testing of  Handling of failed product</p>	<p>Parts</p> <p>317.18  317.19  317.20  317.21  317.22  381.121a  381.121b  381.121c  381.121d  381.121e</p>	<p>NBS Handbook 133    NIST Handbook 44    * FSIS has determined inspectors are to use NBS handbook 133 and NIST Handbook 44 as the definitive references for determinations of net weight compliance.</p>	<p>Inspection program personnel are to select an appropriate retail-sized product and verify net weight regulatory requirements by reviewing establishment records and conducting net weight/drained weight, scale calibration, or tare weight checks.</p> <p>For QC inspection verification, inspection program personnel are to follow the QC program requirements after evaluating the program to ensure that following the program results in compliance with net weight regulatory requirements.</p>

Procedure Code	Example Products	9 CFR References	FSIS Issuance References	Inspection Personnel Responsibilities
04B04 General Labeling	<p>This procedure is applicable to all products that bear a label. Marking Products and their Containers Labeling, Marking Devices, and Containers Entry into Official Establishments; Reinspection and Preparation of Products</p> <p>Limitations with respect to use of mechanically-separated species</p> <p>Pre-stamping of imported product</p> <p>Definitions and Standards of Identity or Composition Subpart N Labeling and Containers</p> <p>Limitations with respect to use of Mechanically Separated (Kind of Poultry)</p> <p>Food Ingredients and Sources of Radiation</p> <p>Consumer Protection Standards: Raw Products</p>	<p>Parts</p> <p>316</p> <p>317</p> <p>318</p> <p>319</p> <p>319.6</p> <p>327.10(d) 327.26</p> <p>381</p> <p>381.174</p> <p>424.21</p> <p>441.10</p>	<p>Directive 7620.3, "Processing Inspectors' Calculations Handbook"</p> <p>Directive 7120.1 "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products"</p> <p>Directive 6700.1, "Retained Water in Raw Meat and Poultry Products"</p> <p>Directive 7235.1, "Mandatory Safe Handling Statements on Labeling of Raw and Partially Cooked Meat and Poultry Products"</p> <p>Directive 7270.1, Revision 1, "Sampling and Testing Procedures for Raw Poultry Products Labeled 'Fresh'"</p>	<p>Inspection program personnel are to select an appropriate product and verify that:</p> <ol style="list-style-type: none"> <li>the label contains all required information;</li> <li>the ingredients statement is accurate, (i.e., that all ingredients are listed in descending order of predominance);</li> <li>the label declares any proteinaceous substances* used in the ingredients statement;</li> <li>the establishment used restricted ingredients as per regulatory requirements;</li> <li>the label is used on appropriate product; and</li> <li>a label approval is on file.</li> </ol> <p>Verify the establishment meets the regulatory requirements for pre-stamping of imported product</p> <p>When verifying restricted ingredient requirements or ingredient statement compliance, inspection program personnel are to observe the establishment formulating product and compare to the approved label.</p> <p><b>* NOTE:</b> Proteinaceous substances can cause adverse reactions (i.e., allergic and non-allergic) in certain individuals, and therefore, such substances are of a food safety concern if not clearly declared in the ingredients statement.</p>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04C02 Humane Handling and Slaughter (Livestock)	The establishment meets the criteria set forth in the regulations to ensure the humane handling and slaughter of livestock. The establishment takes action when either the establishment or FSIS determines that the establishment has not met the regulatory requirements.	Parts 313, 500.1, 500.2, 500.3	Directive 6900.1, Revision 1, "Humane Handling of Disabled Livestock"  Directive 6900.2, Revision 1, "Humane Handling and Slaughter of Livestock"  FR Notice (September 9, 2004) systematic approach	Verify compliance with the following categories: <ul style="list-style-type: none"> <li>• adequate measures for inclement weather</li> <li>• truck unloading</li> <li>• water and feed availability</li> <li>• handling during ante-mortem inspection</li> <li>• handling of suspect and disabled animals</li> <li>• electric prod/alternative object use</li> <li>• observations for slips and falls</li> <li>• stunning effectiveness</li> <li>• check for conscious animals on the rail</li> <li>• check for sensibility</li> </ul>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04C03 Livestock Product Examination	<p>Boneless meat Meat carcasses Pork skins for popping Returned products Product reconditioning Reinspection, retention, and disposal of meat products at official establishments</p> <p>Requirements concerning procedures</p> <p>Requirements concerning ingredients and other articles used in preparation of products</p>	<p>Parts</p> <p>318.2</p> <p>318.5</p> <p>318.6</p>		<p>Inspection program personnel are to select an appropriate product/procedure and verify these regulatory requirements by reviewing establishment records and/or observing plant performance of activities.</p> <p>Inspection program personnel are to examine product to determine whether it is economically adulterated or misbranded (318.2b).</p>

<b>Procedure Code</b>	<b>Example Products</b>	<b>9 CFR References</b>	<b>FSIS Issuance References</b>	<b>Inspection Personnel Responsibilities</b>
04C04 Poultry Product Examination	<p>Finished Product Standards</p> <p>Rework/Reprocess/ Salvage Products Poultry Carcasses Poultry Products and other articles entering or at official establishments; examination and other requirements</p> <p>Returned Products</p> <p>Good commercial practices for poultry slaughter</p>	<p>Parts</p> <p>381.76</p> <p>381.78 381.91 (b) 381.84 381.86</p> <p>381.145 381.1</p> <p>381.65 (b)</p>		<p>Inspection program personnel are to verify compliance by performing:</p> <ul style="list-style-type: none"> <li>- pre-chill FPS testing</li> <li>- post-chill FPS testing</li> <li>- reinspection of carcasses, giblets</li> <li>- inspection of returned products</li> <li>- inspection of rework products</li> <li>- condition inspection of products in establishment</li> <li>- observation of slaughter practices</li> </ul>





## Instructions for Submission of Samples for Species Identification

When inspection program personnel collect samples for species testing, they are to collect at least one pound of product and put it in a plastic bag supplied by the laboratory. If the product is in a natural casing, inspection program personnel are to collect a sample of the emulsion.

1. Inspection program personnel are to complete FSIS Form 10,000-2 (form may be requested from Field Supply Center in Beltsville, MD) as follows:

- Block 7 -- establishment number
- Block 13-- date sampled
- Block 14—date mailed
- Block 21—check ‘species identification’ box
- Block 24—provide production lot sampled
- Block 24—provide declared species
- Block 25—inspector name (type or print)
- Block 26—badge number

2. Inspection program personnel are to attach a product label showing an ingredient statement to the 10,000-2 Form.

3. Inspection program personnel are to:

- a. follow FSIS Directive 7355.1, Revision 2, Use of Sample Seals for Laboratory Samples and Other Applications;
- b. ship the sample to the Eastern Laboratory in an insulated shipping container;
- c. use sufficient frozen gel packs to keep the sample cold’ and
- d. ship via overnight contract courier, Monday thru Friday. For samples shipped on Fridays, be sure to mark Saturday delivery on package and include a Saturday delivery sticker on the box.

The results will be on the LEARN intranet site (see FSIS Directive 10,200.1) for receipt confirmation and sample results.

The laboratory will test the product against a panel of species anti-sera, report species results that correlate with the ingredient statement as “Acceptable”, and report species results that indicate a species not declared on the ingredient statement is present, or one of the species on the ingredient statement is not present as “Not Acceptable”.