

Prohibition of the Use of Specified Risk Materials for Human Food

New Regulatory Language	What it means
<p>PART 310—POST-MORTEM INSPECTION</p> <p>4. The authority citation for part 310 continues to read as follows: AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.18, 2.53.</p> <p>5. A new § 310.22 is added to read as follows: § 310.22 Specified risk materials from cattle and their handling and disposition.</p> <p>(a) The following materials from cattle are specified risk materials:</p> <p>(1) The brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older;</p> <p>(2) The tonsils of all cattle; and</p> <p>(3) The distal ileum of all cattle. To ensure effective removal of the distal ileum, the establishment shall remove the entire small intestine, and shall dispose of it in accordance with §§ 314.1 or 314.3 of this subchapter.</p> <p>(b) Specified risk materials are inedible and shall not be used for human food.</p> <p>(c) Specified risk materials shall be disposed of in accordance with §§ 314.1 or 314.3 of this subchapter.</p> <p>(d) Procedures for the removal, segregation, and disposition of specified risk materials.</p> <p>(1) Establishments that slaughter cattle and establishments that process the carcasses or parts of cattle shall develop, implement, and maintain written procedures for the removal, segregation, and disposition of specified risk materials. The establishment shall incorporate such procedures into its HACCP plan or in its Sanitation SOP or other prerequisite program.</p> <p>(2) Establishments that slaughter cattle and establishments that process the carcasses or parts of cattle must take appropriate corrective action when either the establishment or FSIS determines that the establishment’s procedures for the removal, segregation, and disposition of specified</p>	<p>The following have been identified as specified risk materials from all cattle and are prohibited from use in human food:</p> <ul style="list-style-type: none"> • Tonsils • Distal ileum (a part of the small intestine; in order to ensure that the distal ileum is appropriately disposed of, the entire small intestine is inedible; the distal ileum does not have to be removed from the small intestine for disposal) <p>The following have been identified as specified risk materials from cattle that are 30 months of age or older and are prohibited from use in human food:</p> <ul style="list-style-type: none"> • Brain • Skull • Eyes • Trigeminal ganglia (contained within the skull) • Spinal cord • Vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) • Dorsal root ganglia (contained within the vertebral column) <p>Specified risk materials must be disposed of according regulations prescribed in 314.1 or 314.3.</p> <p>Establishments that slaughter cattle must:</p> <ul style="list-style-type: none"> • develop, implement and maintain written procedures for the removal, segregation and disposition of

risk materials, or the implementation or maintenance of such procedures, have failed to ensure that such materials are adequately and effectively removed from the carcass of cattle, segregated from edible materials, and disposed of in accordance with paragraph (c) of this section.

(3) Establishments that slaughter cattle and establishments that process the carcasses or parts of cattle shall routinely evaluate the effectiveness of their procedures for the removal, segregation, and disposition of specified risk materials in preventing the use of these materials for human food and shall revise the procedures as necessary whenever any changes occur that could affect the removal, segregation, and disposition of specified risk materials.

(4) Recordkeeping requirements. (i)

Establishments that slaughter cattle and establishments that process the carcasses or parts of cattle shall maintain daily records sufficient to document the implementation and monitoring of the procedures for the removal, segregation, and disposition of the materials listed in paragraph (a) of this section, and any corrective actions taken.

(ii) Records required by this section may be maintained on computers provided that the establishment implements appropriate controls to ensure the integrity of the electronic data.

(iii) Records required by this section shall be retained for at least one year and shall be accessible to FSIS. All such records shall be maintained at the official establishment 48 hours following completion, after which they may be maintained off-site provided such records can be made available to FSIS within 24 hours of request.

(e) The materials listed in paragraph (a)(1) of this section will be deemed to be from cattle 30 months of age and older unless the establishment can demonstrate that the materials are from an animal that was younger than 30 months of age at the time of slaughter.

specific risk materials. These procedures must be included in HACCP plans or in Sanitation SOP or other prerequisite programs.

- take corrective action when either the establishment or FSIS deems that the procedures are not effective in keeping specified risk materials out of human food.
- review and evaluate, on a routine basis, the effectiveness of their procedures for removal, segregation and disposition of specified risk materials, and make revisions to their procedures when necessary.
- keep daily records that document the implementation and monitoring of procedures for removal, segregation, and disposition of specified risk materials and any corrective actions that have been taken
 - records may be kept on establishment's computer that have appropriate controls to ensure integrity of electronic data
 - records will be kept for at least one year and accessible to FSIS
 - records shall be maintained by the establishment 48 hours after completion and may be maintained off-site but must be available to FSIS within 24 hours of request
 - records relate to specified risk materials from cattle 30 months of age or older at time of slaughter

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<p>PART 311-DISPOSAL OF DISEASED OR OTHERWISE ADULTERATED CARCASSES AND PARTS</p> <p>6. The authority citation for part 311 continues to read as follows: AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.17, 2.55.</p> <p>7. Section 311.27 is amended as follows:</p> <p>a. By inserting “of all livestock except for cattle” in the first sentence after “the carcasses and all parts” and before “shall be kept for inspection”.</p> <p>b. By adding the following new sentence at the end of the paragraph: “The parts and carcasses of cattle slaughtered in the absence of an inspector shall not be used for human food.”</p>	<p>Part 311.27 no longer applies to cattle.</p> <p>An inspector must be present to perform ante-mortem and post-mortem inspection.</p>

New Regulatory Language	What it means
<p>PART 318—ENTRY INTO OFFICIAL ESTABLISHMENTS; REINSPECTION AND PREPARATION OF PRODUCTS</p> <p>8. The authority citation for part 318 is amended to read as follows: AUTHORITY: 7 U.S.C. 138f, 450, 1901-1906; 21 U.S.C. 601-695; 7 CFR 2.18, 2.53.</p> <p>9. Section 318.6 is amended as follows:</p> <p>a. Paragraph (b)(1) is amended by removing the word “cattle” and adding the following new sentence at the end of the paragraph: “Casings from cattle may be used as containers of products provided the casings are not derived from the small intestine.”</p> <p>b. Paragraph (b)(4) is amended by adding the following new sentence at the end of the paragraph: “Detached spinal cords from cattle 30 months of age and older shall not be used as raw materials for edible rendering.”</p> <p>c. Paragraph (b)(8) is amended by adding the following new sentence at the end of the paragraph: “The small intestine of cattle shall not be used in any meat food products or for edible rendering.”</p>	<p>Small intestines from cattle cannot be used for product casings.</p> <p>Detached spinal cords from cattle that are 30 months of age or older can no longer be used for edible rendering.</p> <p>Small intestines can no longer be used in any meat food product or for edible rendering.</p>

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<p>10. The authority citation for part 319 continues to read as follows: AUTHORITY: 7 U.S.C. 450, 1901-1906; 21 U.S.C. 601-695; 7 CFR 2.17, 2.55.</p> <p>11. Section 319.5 is amended as follows:</p> <p>a. A new paragraph (b) is added to read as follows: § 319.5 Mechanically Separated Species. * * * * *</p> <p>(b) Mechanically Separated (Beef) is inedible and prohibited for use as human food.</p> <p>b. Sections (c)-(d) are reserved.</p>	<p>The Agency is banning MS(beef) for use as human food. MS (beef) is not eligible to bear the mark of inspection.</p>