

Livestock Zero Tolerance Verification Task Job Aid

Instructions: Review this Job Aid and policy documents, regulations, and inspection methodologies with a mentor.

Acronyms/Definitions

- ZT– Zero Tolerance
- HACCP – Hazard Analysis and Critical Control Point
- Sanitation SOP – Sanitation Standard Operating Procedure
- PHIS – Public Health Information System

Task Overview

- IPP verify that **feces, ingesta, and milk** do not contaminate livestock carcasses and parts, or if they do, that they are properly removed.

Basic Procedure

- Schedule a Livestock Zero Tolerance Verification task ([FSIS Directive 6420.2](#), Ch. II., Sec. III.).
- Determine the expected daily slaughter volume.
- Determine the number of carcass units to inspect based on daily slaughter volume.

Livestock Carcass Sample Size		
Number of Animals Slaughtered per Shift	Number of Carcasses Selected for Examination per shift	Number of Sides (hind and forequarters) Selected for Examination per Shift
100 or fewer	2	4
101 to 250	4	8
251 to 500	8	16
More than 500	12	24

- Randomly select the carcass units to inspect during each shift at the post-mortem rail inspection station for examination on-line, or after the post-mortem rail inspection station and before the final wash.
- Examine the entire surface of each selected carcass using the same technique that on-line IPP use at the post-mortem rail inspection station.
- Identify feces, ingesta, or milk based on both the color and texture or consistency characteristics described in [FSIS Directive 6420.2](#) (Attachment 2).
- If there are questions on whether the material observed is feces, ingesta, or milk, consult with the Public Health Veterinarian/inspector-in-charge for confirmation.

Note: For head, cheek, and weasand meat, select product at the end of the harvesting process, after all establishment controls and interventions are completed.

- When IPP find identifiable **feces, ingesta, or milk** during a Livestock Zero Tolerance Verification task:
 - Notify the establishment.
 - Document noncompliance with [9 CFR 310.18\(a\)](#).

- Verify establishment corrective actions.
 - Complete the task in PHIS.
- Consider whether findings are associated with past noncompliances or other findings that did not result in a noncompliance but which may indicate systemic problems ([FSIS Directive 6420.2](#), Ch. V.).
 - If the overall pattern of inspection findings suggest that the establishment is not maintaining sanitary conditions during slaughter, consult with FSIS supervisors. For example:
 - Repetitive HACCP or Sanitation SOP noncompliance with multiple aspects of the slaughter HACCP system.
 - Establishment's corrective actions in response to findings of visible fecal, ingesta, or milk are consistently ineffective.
- If no findings of identifiable feces, ingesta, or milk, document the regulations verified and complete task in PHIS.

Discussion Points

- Discuss the significance of repeated zero tolerance failures.
- Discuss the characteristics to consider when identifying material as feces, ingesta, or milk.

Knowledge Check

- What are the zero tolerance contaminants in livestock slaughter?

Resources

- [FSIS Directive 6420.2](#) – *Verification of Procedures for Controlling Fecal Material, Ingesta, and Milk in Livestock Slaughter Operations*
- IM Workbook – Slaughter Food Safety Standard