

Other Inspection Requirements Task Job Aid

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

Acronyms/Definitions

- Public Health Information System (PHIS) – System used by IPP to document verification activities and findings.
- Ante-Mortem (AM) – Before death.
- Post-Mortem (PM) – After death.
- IIC – Inspector In Charge
- Adulterated Product Monitoring (APM) – Module in PHIS used to document receipt or distribution of adulterated or misbranded product.

Task Overview

- IPP [schedule the Other Inspection Requirements Task as a routine task in PHIS](#) at a frequency of once per month in meat and poultry establishments ([FSIS Directive 13000.1](#)).
- Directed tasks are scheduled on an as needed basis ([FSIS Directive 13000.1](#)).
- IPP perform this task to verify miscellaneous requirements for inspection such as slaughter line speed, presence and adequacy of inspection facilities, proper identification of animals, and adequacy of establishment reinspection stations, etc.

Basic Procedures

Note: Below are examples of verification activities under the Other Inspection Requirements Task. This list is not all inclusive, as the procedures may vary based on the establishment.

- Recall Procedures
 - IPP perform a directed Recall Plan Verification under the Other Inspection Requirements task to verify the written recall procedures comply with [9 CFR 418.3](#), during the conditional period in an establishment that receives a conditional grant of inspection.
 - [Schedule a directed Other Inspection Requirements task in PHIS](#)
 - If IPP determines an establishment has written recall procedures document the task in PHIS and update the establishment profile as indicated in [FSIS Directive 5000.8](#).
 - If IPP determines an establishment does not have written recall procedures, document the noncompliance in PHIS, citing 9 CFR 418.3.
 - IPP use the APM module of PHIS to document industry notification that an establishment has shipped or received adulterated or misbranded product ([9 CFR 418.2](#)).
 - IPP follow the directions in [FSIS Directive 8140.1](#) to document adulterated product information.
 - APM information is available on PHIS Help – [APM Tutorials](#)
- Adequacy of Inspection Facilities
 - Verify compliance with the following regulations under the Other Inspection Requirements task:

- [9 CFR Part 307](#) addresses the regulatory requirements for inspection of livestock
 - 9 CFR 307.2 – Facilities and conditions to be provided for AM, lighting for inspection, inspection stations, retain cages, etc.
 - 9 CFR 307.4 – Schedule of operations including lunch time
 - 9 CFR 307.7 – Safety requirements for electrical stimulating equipment
 - [9 CFR Part 381 Subpart G](#) addresses the regulatory requirements for inspection of poultry
 - 9 CFR 381.36 – Facility requirements for inspection
 - 9 CFR 381.37 – Schedule of operations including lunch time
- Slaughter Line Speed
 - Verify compliance with maximum allowed line speed using physical methods. The maximum allowed line speed is a whole number. Any line speed measurement resulting in a fraction is to be rounded up to the next highest whole number ([9 CFR 310.1\(b\)](#) and [9 CFR 381.76\(b\)](#)).
 - IPP conduct PM procedures and presentation verifications to ensure adequate ability to conduct inspection procedures per the FSIS Directives.
 - If unable to conduct adequate inspection, the IIC has the authority to slow the line speed to one at which IPP can perform proper PM procedures.
 - IICs document an NR under the Other Inspection Requirements task when the maximum allowed line speed has been exceeded or the line was slowed by IIC, citing 9 CFR 310.1(b)(1) per [FSIS Directive 6100.2](#), Chapter IX, Section II for livestock.
 - IICs document an NR under the Other Inspection Requirements task when the maximum allowed line speed has been exceeded or there is a reduction in line speed due to presentation errors, citing the appropriate regulation per [FSIS Directive 6100.3](#), VIII, G for poultry.
- Identity of Parts Throughout PM
 - Verify the establishment maintains the identity of the carcass with all severed parts until the post-mortem examination has been completed ([9 CFR 310.2](#) and [381.77](#)).
 - IPP verify monthly during slaughter operations, the livestock identification requirements in 9 CFR 310.2 when performing the scheduled “Other Inspection Requirements” task in PHIS ([FSIS Directive 6100.2](#) Chapter VIII, Section II).
 - IPP document noncompliance with 9 CFR 310.2 for live animal identification requirements per instruction in [FSIS Directive 10800.1](#).
 - This includes collection of ear tags, backtags, implants, and other identifying devices affixed to the animal for livestock slaughter.
- Reinspection
 - IPP may reinspect products as often as necessary to determine the products are not adulterated or misbranded ([9 CFR 318.2](#) and [381.145](#)).
 - Reinspection also covers the situation in which products are shipped from one establishment to another.
 - For example, carcasses produced at one establishment arrive at another establishment for fabrication into smaller cuts.
 - Verify reinspected products are wholesome, not adulterated, and properly marked, labeled, and packaged.

Discussion Points

- Discuss CSI verification of slaughter line speeds and the maximum allowable line speeds for the establishment on the assignment, including assessing/determining how and when to slow the line.
- Discuss the method the establishment utilizes to identify carcasses and parts during PM.
- Discuss the reinspection process and the procedures to follow.

Knowledge Check

- Is the establishment required to maintain written recall procedures?
- Under what circumstances may IPP perform reinspection of product?

Resources

- [FSIS Directive 5000.8](#) – *Verifying Compliance with Requirements for Written Recall Plan Procedures*
- [Recall Plan Booklet – How to Develop a Meat and Poultry Product Recall Plan](#)
- [FSIS Directive 8140.1](#) – *Notice of Receipt of Adulterated or Misbranded Product*
- [FSIS Directive 6100.2](#) – *Post-Mortem Livestock Inspection*
- [FSIS Directive 6600.1](#) – *New Swine Slaughter Inspection System: Ante-Mortem and Post-Mortem Inspection and Verification of Food Safety and Ready-To-Cook Requirements*
- [FSIS Directive 6100.3](#) – *Ante-Mortem and Post-Mortem Poultry Inspection*
- [FSIS Directive 6500.1](#) – *New Poultry Inspection System: Post-Mortem Inspection and Verification of Ready-To-Cook Requirement*
- [FSIS Directive 13000.1](#) – *Scheduling In-Plant Inspection Tasks in the Public Health Information System*
- IM Workbook – HACCP Systems and Recalls