

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

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# FSIS DIRECTIVE

6810.2  
Amend. 1

3-13-86

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## MARKING CARCASSES AND PRODUCTS (MEAT)

### I. PURPOSE

This Directive provides procedures for branding carcasses, parts of carcasses, and products.

### II. CANCELLATION

This Directive supersedes sections 16.6, 16.7, and 16.11 of the Meat and Poultry Inspection Manual.

### III. [RESERVED]

### IV. REFERENCES

Sections 311.22, 311.23, 312.2, and 312.3, and Part 316 of the Federal Meat Inspection Regulations.

### V. PROCEDURES

#### A. Carcass Marking.

1. Each half carcass shall be legibly marked "U.S. Inspected and Passed" after inspection is completed.
2. Apply brand imprints on carcasses as required to assure the brand will be visible. Inspectors have discretion as to location and number of brand imprints applied to carcasses. However, a minimum of one brand imprint is required on each half carcass.

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**DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Mgt, T/A Plant Mgt, Science and Compliance, R&E, Import Offices, TRA, ABB**      **OPI: MPITS/Standards and Labeling Division**

3. Shrouded carcasses.
  - a. shrouding carcasses should not cause brands to become smeared or illegible.
  - b. If shrouded carcasses are shipped from an official plant, additional brands shall be applied to carcasses if necessary to ensure they are clearly visible without shroud removal.
4. Carcasses placed in bags or other coverings shall bear prominent and legible official inspection legends on the outer covering. (See section 316.13 of regulations for exceptions.)
5. Cysticercosis beef carcasses passed subject to retention under refrigeration, in accordance with section 311.23 of the meat inspection regulations, may be marked "U.S. Inspection and Passed" just before being placed into a freezing compartment under government lock or seal.
6. Papain injected carcasses shall be marked "Tendered with Papain" by continuous roller brand applied over the round, loin, rib, neck, chuck, foreshank, flank, plate, brisket.
7. "Hide-on" calf carcasses must be marked "U.S. Inspected and Passed" at the originating establishment. Carcasses shipped to other plants must be marked with the receiving establishment number and inspection legend after hide removal.

#### B. Product Marking.

1. Meat cuts from carcasses marked at another establishment shall be branded with the official inspection legend and establishment number where cut.
2. "Tender" or words of similar meaning may be branded on pork products heated to at least 140 degrees F. internal temperature.
3. "Ready-to-Eat", "Cooked", "Fully Cooked", "Thoroughly Cooked", or "Ready-to-Serve".
  - a. These are terms that may be marked on heated and smoked products provided the product shows cooked characteristics such as:
    - (1) Partial meat separation from bone,

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- (2) Easy tissue separation, and
- (3) Cooked, color, texture, and flavor.

This usually requires a minimum internal temperature of 148 degrees F.

- b. When marking devices are submitted for approval of these terms, the application should contain complete processing procedures and internal temperatures attained.
- 4. "Cereal Added", "Nonfat Dry Milk Added", "Artificially Colored" and similar qualifying statements shall be marked on product or on marking devices attached to product in the order that the ingredients are added during processing.

### C. Horse or Other Equine Marking.

- 1. Horse or other equine carcasses and products shall be marked with the inspection device specified in section 312.3 of the meat inspection regulations.
- 2. Chunks or large pieces of product packed in properly labeled shipping containers shall be individually marked, unless shipped from one official establishment to another under government lock or seal.
- 3. Each equine tenderloin shall be marked before shipment.
- 4. The official inspection legend and establishment number may be applied to the outer cloth covering of horse or other equine carcass or parts with the 2 ½ rubber brand, provided the applicable term such as "Horse Meat" or "Equine Meat Product" is placed contiguous to each brand in letters at least 1 inch high.

5. Green ink shall be used in marking carcasses and parts. The following formula has given satisfactory results:

FD & C Green No. 3	3 ½%
Dextrose	3%
Water	16%
Edible Shellac	2%
95% Ethyl Alcohol	75%

/s/ R. J. Prucha

Deputy Administrator  
Meat and Poultry Inspection Operations