

Ranking of Non-Compliance Records (NR) Based on Public Health Significance

The enclosed table represents a ranking by the Food Safety and Inspection Service (FSIS) of non-compliance records (NR) based on public health significance. When inspection program personnel document non-compliance, they cite one or more pertinent regulatory requirements from a list of over 500 in the Performance Based Inspection System. Each of these regulatory requirements is categorized in terms of how strongly they indicate a loss of an establishment's food safety system process control using the following definitions:

Category 3

Category 3 regulations are provisions of the 9 CFR that, if in noncompliance, indicate a definite loss of the food safety system's process control. The loss of process control may not prevent adulterated product from entering commerce. Such conditions include an establishment failing to implement documented features of their HACCP or prerequisite system or failing to meet explicit regulatory requirements, including corrective action requirements.

Examples: 416.15(a) "Appropriate corrective actions" and 417.3(a) "Corrective action after deviation from CCP"

Category 2

Category 2 regulations are provisions of 9 CFR that, if in noncompliance, indicate reasonable probability of a loss of the food safety system process control.

Examples: 416.13(a) "Conduct pre-op procedures" and 416.14 "Evaluate effectiveness of SSOP's & maintain plan"

Category 1

Category 1 regulations are provisions of 9 CFR that, if in noncompliance, indicate remote probability of a loss of the food safety system process control.

Examples: 416.2 (a) "Establishment Grounds and Facilities" and 416.2 (b)(1) "Sound construction, good repair & sufficient size"

Category Zero (0)

Conditions present that do not comply with 9 CFR regulations that are not classed as category 1, 2 or 3. Conditions considered noncompliant with non-food safety regulatory requirements and that will not cause adverse health consequences.

Examples: Product standards of identity in 319.15(a) "Chopped beef, ground beef" and 319.307 "Spaghetti sauce with meat"

Each NR can be evaluated in terms of its public health significance by examining which regulatory requirement(s) are not being met. NRs themselves are weighted with 0, 1, 2, or 3 points according to the category

weighting of the highest individual noncompliance they cite. Once done, a public health "weighted" NR rate for each establishment can be computed that is mathematically analogous to a traditional NR rate (total NRs divided by the total number of inspection procedures performed) except that, in RBI, not all NRs are treated the same.

Further information on how these NR's are actually incorporated in the computation of the plant's risk control measure can be found in the FSIS paper on [Risk Control Measure \(RCM\) in Processing Establishments in 30 Prototype Locations](#). This paper is located on the FSIS website. http://www.fsis.usda.gov/Regulations_&Policies/Risk_Based_Inspection/index.asp

The ranking was developed by nine FSIS subject matter experts using the categories noted above. Each expert had a diverse background of work-related regulatory experience in the meat, poultry, and egg products industries, all with at least a Bachelors of Science in Food Science or Allied Health discipline, including Veterinary Medicine, and at least one with a Masters in Public Health. The median score of the 9 subject matter experts was taken as the "final" score and used to develop the enclosed ranking.

RegNBR	Description	Weight
309.3	(HIMP ONLY) Dead, dying, disabled or diseased and similar livestock.	3
309.4	(HIMP ONLY) Livestock showing symptoms of metabolic, toxic, nervous, or diseases	3
309.9	(HIMP ONLY) Swine erysipelas	3
311.16	(HIMP ONLY) Carcasses so infected that consumption of the meat may cause food poisoning.	3
311.17	(HIMP ONLY) Necrobacillosis, pyemia, septicemia.	3
318.303	Critical factors and the application of the process schedule	3
318.308	Deviations in processing	3
381.78	Condemnation of carcasses held for further examination	3
381.83	(HIMP ONLY) Septicemia or toxemia	3
416.1	General Rules	3
417.6	Inadequate HACCP Systems	3
301.2(1)_Adulterated	Bears or contains poisonous or deleterious substance	3
301.2(1)_E.coli_O157:H7	FSIS verification sampling for E. coli 0157:H7	3
301.2(1)_L.monocytogenes	FSIS verification sampling for L. monocytogenes	3
301.2(1)_Salmonella	FSIS verification sampling for Salmonella for RTE	3
301.2(2)_Adulterated	Bears or contains added poisonous or added deleterious substance	3
301.2(3)_Adulterated	Consists of any filthy, putrid, or decomposed substance	3
301.2(4)_Adulterated	Prepared, packed or held under unsanitary conditions	3
301.2(4)_Foreign_Material	Foreign Material	3
301.2(6)_Adulterated	Container composed of any poisonous or deleterious substance	3
301.2(9)_Adulterated	Margarine containing raw material consisting of any filthy, putrid, or decomposed substance	3
310.22(b)	Inedible SRM	3
310.22(d)(2)	SRM, appropriate corrective action	3
310.25(a)	Verification criteria for E. coli testing meat	3
310.25(b)	Pathogen reduction performance standards; Salmonella	3
318.14(a)	Product and ingredients rendered adulterated by polluted water shall be condemned	3
318.14(c)	Hermetically sealed contaminated containers shall be examined/rehandled under FSIS supervision	3
318.17(a)(1)(2)	Lethality and Stabilization requirements for cooked beef	3
318.23(b)(1)	Time/Temperature for heat-processing combinations of fully-cooked meat patties	3
318.23(b)(3)	Heat deviations for meat patties	3
318.23(c)(1)	Stabilization requirements for meat patties	3
318.23(c)(2)	Stabilization processes for meat patties other than HACCP	3
381.1(i)_Adulterated	Bears or contains poisonous or deleterious substance	3
381.1(i)_E.coli_0157:H7	FSIS verification sampling for E. coli 0157:H7	3
381.1(i)_L.monocytogenes	FSIS verification sampling for L. monocytogenes	3
381.1(i)_Salmonella	FSIS verification sampling for Salmonella for RTE	3
381.1(ii)_Adulterated	Bears or contains added poisonous or added deleterious substance	3
381.1(iii)_Adulterated	Consists of any filthy, putrid, or decomposed substance	3
381.1(iv)_Adulterated	Prepared, packed or held under unsanitary conditions	3
381.1(iv)_Foreign_Material	Foreign Material	3
381.1(vi)_Adulterated	Container composed of any poisonous or deleterious substance	3
381.144(a)	Packaging materials not to be composed of any poisonous or deleterious substance	3
381.150(a)	Lethality and Stabilization requirements for cooked poultry	3
381.150(c)	Lethality and Stabilization processes other than HACCP for cooked poultry	3
381.150(d)	Validation of new or altered process schedules by scientifically supportable means (cooked poultry)	3
381.151(a)	Product and ingredients rendered adulterated by polluted water shall be condemned	3
381.65(e)	Zero-tolerance for visible fecal material entering chiller	3
381.91(a)	Certain contaminated carcasses to be condemned	3
381.94(b)(3)(ii)	PR Poultry - Failure to maintain adequate HACCP Plan	3
416.15(a)	Appropriate corrective actions	3
416.15(b)	Corrective action, procedures for	3
416.4(d)	Product processing, handling, storage, loading, unloading, and during transportation must be protected	3
417.3(a)(1)	Identify and eliminate the cause	3
417.3(a)(2)	CCP is under control	3
417.3(a)(3)	Establish measures to prevent recurrence	3
417.3(a)(4)	No adulterated product enters commerce.	3
417.3(b)(1)	Segregate and hold the affected product	3
417.3(b)(2)	Determine the acceptability of the affected product	3
417.3(b)(3)	No adulterated product enters commerce	3
417.3(b)(4)	Reassessment	3
417.3(c)	Document corrective actions	3
417.4(a)	Adequacy of HACCP in controlling food safety hazards	3
430.4(a)	Lm, post-lethality exposed RTE	3
430.4(b)(1)	Alternative 1	3

RegNBR	Description	Weight
430.4(b)(2)	Alternative 2	3
430.4(b)(3)	Alternative 3	3
309.16	Livestock suspected of having biological residues	2
309.17	Livestock used for research	2
309.5	(HIMP ONLY) Swine; disposal because of hog cholera	2
310.1	Carcasses with skin or hide on; cleaning before evisceration	2
310.15	Disposition of thyroid glands and laryngeal muscle tissue	2
310.18	Contamination of carcasses, organs, or other parts	2
310.4	Identification of carcasses and parts; tagging	2
311.24	(HIMP ONLY) Hogs affected with tapeworm cysts.	2
314.1	Livers condemned because of parasitic infestation and for other causes	2
314.3	Disposition of condemned products, no tanking facilities	2
314.8	Dead animal carcasses	2
315.2	Carcasses and parts passed for cooking	2
318.2	Use of animal drugs	2
318.24	Product prepared using advanced meat/bone separation machinery; process control	2
318.302	Thermal processing	2
318.304	Operations in the thermal processing area	2
318.305	Equipment and procedures for heat processing systems	2
318.306	Processing and production records	2
318.309	Finished product inspection	2
318.311	Recall procedure	2
318.4	Preparation of products to be officially supervised; responsibilities of official establishments; plant oper	2
351.11	Identification and separation of technical animal fats; cleaning of equipment	2
352.10	Ante-mortem inspection	2
381.302	Thermal processing	2
381.303	Critical factors and the application of the process schedule	2
381.304	Operations in the thermal processing area	2
381.305	Equipment and procedures for heat processing systems	2
381.306	Processing and production records	2
381.308	Deviations in processing	2
381.309	Finished product inspection	2
381.311	Recall procedure	2
381.36	Facilities Required	2
381.74	Poultry suspected of having biological residues	2
381.75	Poultry used for research	2
381.77	Carcasses held for further examination	2
381.84	Airsacculitis	2
381.85	(HIMP ONLY) Special Diseases (organisms or toxins dangerous to the consumer)	2
416.14	Evaluate effectiveness of SSOP's & maintain plan	2
301.2(5)_Adulterated	Product of an animal which has died otherwise than by slaughter	2
301.2(7)_Adulterated	Intentionally subjected to radiation	2
303.1(a)(2)(i)	Maintaining of sanitation per 416.1 through 416.6	2
303.1(b)(1)	Custom prepared products not to be adulterated	2
304.3(c)	Conduct hazard analysis & develop HACCP plan for new product	2
309.2(a)	Livestock suspected of being diseased or affected with certain conditions; identifying suspects	2
310.1(a)	Extent and time of post-mortem inspection	2
310.22(a)	SRM, the following materials from cattle are	2
310.22(c)	Disposal of SRM	2
310.22(d)(1)	SRM, written procedures for removal of	2
310.22(d)(3)	SRM, evaluate effectiveness of procedures	2
310.22(d)(4)	SRM, recordkeeping requirements	2
310.25(b)(3)(ii)	PR livestock - Failure to maintain adequate HACCP Plan	2
318.1(h)	Preparation, packaging and storing of custom products/state inspected products	2
318.10(b)	Products requiring treatment to destroy trichinae	2
318.10(c)	Treatments to destroy trichinae	2
318.10(c)(1)	Destruction of trichinae through heating	2
318.10(c)(2)	Destruction of trichinae through refrigeration	2
318.10(c)(3)	Destruction of trichinae through curing	2
318.14(b)	Establishment shall be thoroughly cleaned and disinfected under FSIS supervision	2
318.16(a)	Pesticides chemicals & other residues in products not to exceed FD&C Act levels - Nonmeat ingredients	2
318.16(b)	Pesticides chemicals & other residues in products not to exceed FD&C Act levels - Meat ingredients	2
318.17(b)	Lethality and Stabilization processes other than HACCP for cooked beef	2
318.17(c)	Validation of new or altered process schedules (for cooked beef)	2

RegNBR	Description	Weight
318.2(d)	Removal of U.S. retained by authorized Program employees only	2
318.23(b)(2)	Time/Temperature measurement of one fully cooked meat patty per production line per hour	2
318.23(c)(3)	Validation of new or altered process schedules by scientifically supportable means (meat patties)	2
318.23(c)(4)	Labeling statement for partially cooked patties	2
318.23(c)(5)	Labeling statement for char-marked patties	2
318.5(b)	Product not to be packed in hermetically sealed containers	2
318.6(a)	Ingredients clean, sound, healthful, wholesome, not resulting in adulteration	2
318.6(b)(12)	Pesticide chemicals or residues	2
318.6(b)(4)	Detached spinal cords	2
318.6(b)(6)	Tonsils	2
318.6(b)(9)	Poultry and egg products as ingredients	2
319.5(b)	Mechanically separated (beef) - prohibited for use in human food	2
325.1(c)	Transportation conveyance not to cause adulteration of product	2
381.1(v)_Adulterated	Product of an animal which has died otherwise than by slaughter	2
381.1(vii)_Adulterated	Intentionally subjected to radiation	2
381.151(b)	Establishment shall be thoroughly cleaned and disinfected under FSIS supervision	2
381.151(c)	Hermetically sealed contaminated containers shall be examined/rehandled under FSIS supervision	2
381.190(c)	Transportation conveyance not to cause adulteration of product	2
381.22(c)	Conduct hazard analysis & develop HACCP plan for new product	2
381.65(a)	Clean and sanitary practices; products not adulterated	2
381.66(a)	Chilling and freezing, general	2
381.66(b)	Slaughtered poultry to be chilled to 40 QF or below within specified time	2
381.66(c)(1)	Ice and water chilling	2
381.66(c)(3)	Previously chilled poultry carcasses and major portions	2
381.66(c)(4)	Giblets to be chilled to 40 QF or below within specified time.	2
381.66(e)	Air chilling	2
381.71(a)	(HIMP ONLY) Condemnation on ante mortem inspection	2
381.72(a)	Poultry	2
381.72(b)	Ratites	2
381.80(b)	Biological residues	2
381.91(b)	Reprocessing of carcasses accidentally contaminated with digestive tract contents.	2
381.94(a)	Verification criteria for E. coli testing poultry	2
381.94(b)	Pathogen reduction performance standards for Salmonella	2
381.95(a)	steamed	2
381.95(b)	incineration or burning	2
381.95(c)	chemical denaturing	2
381.95(d)	other approved methods	2
381.95(e)	biological residue disposed IAW 381.95(b) or burying	2
416.12(a)	develop written procedures	2
416.12(c)	plan identifies procedures for pre-op	2
416.13(a)	conduct pre-op procedures	2
416.13(b)	conduct other procedures listed in the plan	2
416.13(c)	plant monitors implementation of SSOP procedures	2
416.16(a)	daily records required, responsible individual, initialed and dated	2
416.16(b)	records OK on computers	2
416.2(a)	Grounds and Pest Control	2
416.2(e)(2)	properly convey sewage & liquid waste from establishment	2
416.2(e)(4)	adequate floor drains to prevent accumulation of waste	2
416.2(e)(5)	prevent backflow conditions & cross-connections	2
416.2(f)	Sewage Disposal	2
416.2(g)(2)	RTE water reuse	2
416.2(g)(5)	use of pathogen free non-potable water	2
416.2(g)(6)	water not meeting (g)(1) through (g)(5)	2
416.2(h)(2)	hot & cold running H2O, soap & towels	2
416.4(a)	Food contact surface, cleaning & sanitizing as frequency	2
416.4(b)	Non-food contact surface, cleaning & sanitizing	2
416.4(c)	Chemicals used & stored in a safe manner and effective manner (with documentation)	2
416.5(c)	Employees who appears to have any abnormal source of microbial contamination	2
417.2(a)(1)	hazard analysis	2
417.2(a)(2)	flow chart	2
417.2(b)	HACCP Plan	2
417.2(c)	Contents of HACCP Plan	2
417.2(c)(4)	List of procedures & frequency	2
417.2(c)(5)	contents of HACCP plan/corrective action	2

RegNBR	Description	Weight
417.2(c)(6)	Record keeping system	2
417.2(c)(7)	List of verification procedures/frequency	2
417.2(d)	Signing and Dating HACCP Plan	2
417.2(e)	Develop and Implement HACCP Plan	2
417.4(a)(1)	Initial validation	2
417.4(a)(2)	Ongoing verification	2
417.4(a)(2)(i)	Calibrate process-monitoring instruments	2
417.4(a)(2)(ii)	Direct observations	2
417.4(a)(2)(iii)	Records Review	2
417.4(a)(3)	Reassessment, at least annually or when necessary	2
417.4(b)	Reassessment of hazard analysis	2
417.5(a)(3)	Review ^a s of CCP ^a s, temps., corrective actions	2
417.5(b)	Annotated at time of event	2
417.5(c)	Review prior to shipment	2
424.21(b)	Food ingredients and sources of radiation	2
424.21(c)	Food ingredients acceptable for use in meat and poultry products	2
424.22(c)(2)	Dosimetry - Plants without Irradiation as a CCP	2
424.22(c)(3)	Documentation - Plants without Irradiation as a CCP	2
430.4(c)(3)	Lm, maintain sanitation in post-lethality processing environment	2
430.4(c)(4)	Lm, validate and verify control measures in HACCP plan	2
430.4(c)(5)	Lm, evaluate control measures in Sanitation SOP	2
430.4(c)(6)	Lm, prerequisite program requirements	2
430.4(c)(7)	Verification results made available to FSIS	2
307.2	Other facilities and conditions be provided by the establishment	1
309.1	Ante-mortem inspection in pens of official establishments	1
310.11	Cleaning of hog carcasses before incising	1
310.16	Disposition of lungs	1
310.2	Identification of carcass with certain severed parts thereof	1
310.2	Saving of blood from livestock as an edible product	1
310.3	Carcasses and parts in certain instances to be retained.	1
310.7	Removal of spermatic cords, pizzles & preputial diverticuli	1
314.1	Disposition of condemned products, tanking facilities	1
314.11	Handling of certain condemned products for purposes other than human food	1
314.2	Tanking & other facilities for inedible products separate from edible	1
314.4	Suppression of odors in preparing inedible products	1
314.5	Inedible rendered fats prepared at official establishments	1
314.6	Inedible fats from outside official establishments	1
314.7	Carcasses condemned on ante-mortem not to pass through edible	1
314.9	Specimens for educational research & other nonfood purposes	1
316.1	Marking of meat food products with official inspection legend and ingredient statement	1
316.11	Special markings for certain meat food products	1
316.15	Marking outside containers of inedible grease, etc	1
316.3	Use of official marks prohibited except under supervision of Program employee; removal of official mark	1
316.5	Branding ink; to be furnished by official establishments; approval by Program; color	1
316.6	Products not to be removed from official establishments unless marked in accordance with the regulatio	1
316.8	Unmarked inspected products; moved between official establishments; moved in commerce	1
316.9	Products to be marked with official marks	1
317.1	Labels required; supervision by program employee	1
317.1	Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.	1
317.11	Labeling, filling of containers, handling of labeled products to be only in compliance W/regulations	1
317.16	Custom prepared products to be labeled "Not for Sale"	1
317.17	Interpretation and statement of labeling policy for cured products; requirements concerning nitrate	1
317.8	Labels: false, misleading or specific prohibitions	1
318.18	Handling of certain material for mechanical processing	1
318.3	Designation of places of receipt products & other articles for reinspection	1
318.301	Containers and closures	1
318.307	Record review and maintenance	1
318.31	Personnel and training	1
319.106	Country ham & pork shoulder, Dry cured ham & pork shoulder	1
327.26	Official import inspection marks and devices	1
352.7	Marking inspected products	1
381.115	Containers of inspected & passed poultry required to be labeled	1
381.116	Wording on labels of immediate containers	1
381.117	Name of product & other labeling	1

RegNBR	Description	Weight
381.118	Ingredients statement	1
381.119	Declaring artificial flavors or coloring	1
381.12	Antioxidants; chemical preservatives; and other additives	1
381.124	Dietary food claims	1
381.126	Packing date; processing date; contents of cans	1
381.129	False or misleading labeling or containers	1
381.136	Affixing of official identification	1
381.148	Processing and handling requirements for frozen poultry products	1
381.301	Containers and closures	1
381.307	Record review and maintenance	1
381.31	Personnel and training	1
381.48	Label statements relating to usefulness in reducing or maintaining body weight	1
381.67	Young chicken slaughter inspection rate/traditional	1
381.68	Maximum inspection rates New turkey inspection	1
381.86	Inflammatory processes	1
381.89	Bruises	1
301.2(1)_Misbranded	Label is false or misleading	1
301.2(11)_Misbranded	Bears or contains any artificial flavoring, coloring or chemical preservative	1
301.2(8)_Adulterated	Any valuable constituent or substance omitted, substituted, damaged or added	1
303.1(a)(2)(ii)	Products for sale to be kept separate from Custom product	1
303.1(a)(2)(iii)	Marking of custom product "Not for Sale"	1
303.1(a)(2)(iv)	Cleaning/sanitizing equipment when going from custom operations to inspected products	1
303.1(b)(3)	Custom exempt records requirement	1
303.1(b)(4)	Denaturing of inedible products requirement	1
304.3(b)	Conduct hazard analysis & develop and validate HACCP plan	1
307.4(a)	Product not produced under supervision of program employee	1
310.1(b)	Post mortem inspection staffing standards	1
310.13(a)	Inflating carcasses or parts thereof	1
317.2(c)	Labels, definition; required features	1
317.2(k)	Label contains safe handling instructions	1
317.24(a)	Packaging materials composed of poisonous or deleterious substances	1
318.1(a)	Only inspected and passed product to enter official establishment	1
318.1(b)	Only inspected and passed poultry product to enter official establishment	1
318.1(c)	Every article shall bear a label bearing a name, amount or %, and list of ingredients if composed of two o	1
318.1(d)	Label shall bear adequate directions, hog scalding water or denuding tripe	1
318.1(e)	Dyes, chemicals, or other substances	1
318.1(g)	Glands and organs not used in human food packaged in suitable containers	1
318.1(i)	Operator shall furnish information to determine origin of product or article entering the establishment	1
318.1(j)	Removal of product suspected of being adulterated or misbranded	1
318.2(a)	All products subject to reinspection by program employees	1
318.5(a)	Freezing and thawing of product	1
318.5(c)	Remove bones from product for chopping	1
318.6(b)(1)	Requirements for use of casings, used as containers	1
318.6(b)(10)	Dry milk products	1
318.6(b)(2)	Requirements for use of casings, inspected	1
318.6(b)(3)	Requirements for use of casings, hogs and sheep casing	1
318.6(b)(8)	Intestines as ingredients	1
319.5(a)	mechanically separated, Definition of	1
319.6(a)	Mechanically Separated (Species), prepared from one species	1
319.6(d)	Mechanically separated (species) - Limitations of use (e.g. baby food, junior or toddler foods)	1
325.11(b)	may be transported w/o denaturing if certain conditions are met	1
325.11(c)	may be transported in commerce if mixed w/low grade offal or other	1
325.11(d)	proper identification	1
325.11(e)	permit & transportation requirements	1
325.13(a)	meat and meat food products	1
325.13(b)	Inedible rendered animal fats	1
327.10(d)	Pre-stamping of imported product	1
352.1(q)	Identification of means to apply official identification to products or containers	1
352.2(c)	Handling of exotic animals to ensure separation and identification	1
381.1(i)_Misbranded	Label is false or misleading	1
381.1(Ready_to_cook_poultry)	Ready-to-cook poultry	1
381.1(viii)_Adulterated	Any valuable constituent or substance omitted, substituted, damaged or added	1
381.1(xi)_Misbranded	Bears or contains any artificial flavoring, coloring or chemical preservative	1
381.123(a)(b)	Official inspection legend and official establishment number	1

RegNBR	Description	Weight
381.125(a)	Special handling to maintain wholesome condition	1
381.125(b)	Labeling - Safe handling instructions	1
381.145(b)	Receipt of inspected and passed poultry, not adulterated	1
381.150(b)	Partially Cooked Poultry Breakfast Strips	1
381.22(b)	Conduct hazard analysis & develop and validate HACCP plan	1
381.37(a)	Product not produced under supervision of program employee	1
381.65(b)	Good commercial practices for poultry slaughter	1
381.65(c)	Thawing ready-to-cook poultry in water	1
381.70(a)	Poultry	1
381.70(b)	Ratites	1
381.76(a)	Post-mortem inspection, when required, extent.	1
381.76(b)	Post-mortem inspection systems	1
416.12(b)	plan signed and dated	1
416.12(d)	plan list frequency for each procedure & responsible individual	1
416.16(c)	location and retention of records maintained	1
416.2(b)	Construction	1
416.2(b)(1)	sound construction, good repair & sufficient size	1
416.2(b)(2)	walls/floors/ceilings durable, impervious, cleaned & sanitized	1
416.2(b)(3)	walls/floors/ceilings constructed to prevent entrance of vermin	1
416.2(b)(4)	inedible from edible separated by time or space	1
416.2(c)	Lighting	1
416.2(d)	Ventilation	1
416.2(e)(1)	carry sufficient quantities of H2O	1
416.2(e)(3)	Plumbing installed & maintained to prevent adulteration and creation of insanitary conditions	1
416.2(e)(6)	prevent backup of sewer gases	1
416.2(g)(1)	compliance with National Primary Drinking Water regulations	1
416.2(g)(3)	RAW water reuse	1
416.2(g)(4)	reconditioned water	1
416.2(h)(1)	sufficient in #, size, conveniently located & maintained	1
416.2(h)(3)	refuse receptacles properly constructed & maintained	1
416.3(a)	Constructed to facilitate cleaning of processing equipment	1
416.3(b)	Constructed, located & operated in a manner that does not deter inspection	1
416.3(c)	Receptacles for storing inedible material must identify permitted use	1
416.5(a)	Cleanliness - All persons must adhere to hygienic practices	1
416.5(b)	Employee outside clothing must be disposable or readily cleaned	1
417.5(a)(1)	Written hazard analysis	1
417.5(a)(2)	Written HACCP plan	1
417.5(d)	Records on computer	1
417.5(e)(1)	retention requirements	1
417.5(e)(2)	off site storage of records	1
417.5(f)	Official Review	1
424.22(c)(4)	Labeling	1
430.4(c)(2)	Lm, documentation that supports decision in hazard analysis	1
307.7	Safety requirements for electrical stimulating equipment	0
310.14	Handling bruised parts	0
313.1	Livestock pens, driveways and ramps	0
313.15	Mechanical; captive bolt	0
313.16	Mechanical; gunshot	0
313.2	Handling of livestock	0
313.3	Electrical;stunning or slaughtering with electrical current	0
313.5	Chemical;carbon dioxide	0
313.5	US Rejected tags shall not be removed by anyone other than an inspector	0
316.1	Authorization required to make devices bearing official marks	0
316.12	Marking of equine carcasses and parts thereof	0
316.13	Marking of outside containers	0
316.14	Marking tank cars and tank trucks used in transportation of edible products	0
316.16	Custom prepared products to be marked "Not for Sale"	0
316.2	Approval required for official marks	0
316.4	Marking devices; to be furnished by official establishments; control of	0
316.7	Marking devices not to be false or misleading; style and size of lettering; approval required	0
317.12	Relabeling products; requirements	0
317.13	Storage and distribution of labels and containers bearing official marks	0
317.18	Quantity of contents labeling	0
317.19	Net weight compliance	0

RegNBR	Description	Weight
317.2	Scale requirements	0
317.21	Scales: testing of	0
317.22	Handling of failed product	0
317.3	Abbreviations of marks of inspection; marking devices bearing inspection legend	0
317.3	Nutrition labeling of meat or meat food products	0
317.302	Location of nutrition information	0
317.308	Labeling of meat or meat food products with number of servings	0
317.309	Nutrition label content	0
317.312	Reference amounts customarily consumed per eating occasion	0
317.313	Nutrient content claims; general principles	0
317.354	Nutrient content claims for "good source," "high," and "more"	0
317.356	Nutrient content claims for "light" or "lite"	0
317.36	Nutrient content claims for calorie content	0
317.361	Nutrient content claims for the sodium content	0
317.362	Nutrient content claims for fat, fatty acids, and cholesterol content	0
317.363	Nutrient content claims for "healthy"	0
317.38	Label statements relating to usefulness in reducing or maintaining body weight	0
317.4	labeling approval	0
317.5	Generically approved labeling	0
317.6	Approved labels to be used only on applicable products	0
317.7	Products for foreign commerce; printing labels in foreign language	0
317.9	Labeling of equine products	0
318.22	Determination of added water in cooked sausages	0
319.1	Corned beef	0
319.101	Corned beef brisket	0
319.102	Corned beef round and other corned beef cuts	0
319.103	Cured beef tongue	0
319.104	Cured Pork Products	0
319.105	Ham Patties, Chopped Ham, Pressed Ham, Spiced Ham	0
319.107	Bacon	0
319.14	Sausage	0
319.141	Fresh pork sausage	0
319.142	Fresh beef sausage	0
319.143	Breakfast sausage	0
319.144	Whole hog sausage	0
319.145	Italian sausage	0
319.16	Smoked Pork sausage	0
319.18	Frankfurters & similar products	0
319.181	Cheesefurters & similar products	0
319.182	Braunschweiger, Liver sausage, or Liverwurst	0
319.26	Luncheon Meat	0
319.261	Meat Loaf	0
319.28	Scrapple	0
319.281	Bockwurst	0
319.29	Partially defatted pork fatty tissue	0
319.3	Chili con carne	0
319.301	Chili con carne w/beans	0
319.302	Hash	0
319.303	Corned beef hash	0
319.304	Meat stews	0
319.305	Tamales	0
319.306	Spaghetti W/ meat balls and sauce, W/ meat and sauce & similar products	0
319.307	Spaghetti sauce with meat	0
319.308	Tripe with milk	0
319.309	Beans W/ frankfurters in sauce, sauerkraut W/ wieners and juice	0
319.31	Lima beans or beans W/ ham in sauce, beans W/ bacon in sauce	0
319.311	Chow mein vegetables with meat, and chop suey vegetables with meat	0
319.312	Pork with barbecue sauce and beef with barbecue sauce	0
319.313	Beef with gravy and gravy with beef	0
319.5	Meat Pies	0
319.7	Margarine or Oleomargarine	0
319.701	Mixed fat shortening	0
319.702	Lard, leaf lard	0
319.703	Rendered animal fat or mixture thereof	0

RegNBR	Description	Weight
319.72	Meat extract	0
319.721	Fluid extract of meat	0
319.76	Deviled ham, deviled tongue and similar product	0
319.761	Potted meat food product and deviled meat food product	0
319.762	Ham spread, tongue spread & similar products	0
319.8	Barbecued meats	0
319.81	Roast beef parboiled and steam roasted	0
319.88	Breaded Products, Breaded patties, Breaded meat cuts	0
319.881	Liver meat food products	0
320.6	Information & reports required from official establishment operators	0
322.5	Denaturing of uninspected tallow, stearin, oleo oil, etc., for export	0
329.9	Criminal Offenses	0
381.104	Official export inspection marks	0
381.106	Official export certificates issued with serial numbers in triplicate	0
381.11	Erasures or alterations made on certificates	0
381.111	Data to be entered in proper spaces	0
381.122	Identify manufacturer, packer, or distributor	0
381.127	Wording on labels of shipping containers	0
381.128	Labels in foreign languages	0
381.131	Labeling devices advance approval	0
381.132	Labeling approval	0
381.133	Generically approved labeling	0
381.156	Poultry meat content standards for certain poultry products	0
381.157	Canned boned poultry and baby or geriatric food	0
381.158	Poultry dinners and pies	0
381.159	Poultry rolls	0
381.16	(Kind) burgers; (Kind) patties	0
381.161	(Kind) A La Kiev	0
381.162	(Kind) steak or fillet	0
381.163	(Kind) baked or (Kind) roasted	0
381.164	(Kind) barbecued	0
381.165	(Kind) barbecued prepared with moist heat	0
381.166	Breaded poultry cuts	0
381.167	Other poultry dishes and specialty items	0
381.168	Maximum % of skin in certain poultry products	0
381.169	Ready-to-cook poultry products to which solutions are added	0
381.17	Standards for kinds & classes, and for cuts of raw poultry	0
381.171	Definition and standard for Turkey Ham	0
381.173	Mechanically Separated Kind of Poultry	0
381.174	Limitations with respect to use of Mechanically Separated (Kind of Poultry)	0
381.218	Criminal Offenses	0
381.4	Nutrition labeling of poultry products	0
381.402	Location of nutrition information	0
381.408	Labeling of poultry products with number of servings	0
381.409	Nutrition label content	0
381.412	Reference amounts customarily consumed per eating occasion	0
381.413	Nutrient content claims; general principles	0
381.454	Nutrition content claims for "good source", "high" and "more"	0
381.456	Nutrition content claims for "light" or "lite"	0
381.46	Nutrient content claims for calorie content	0
381.461	Nutrient content claims for the sodium content	0
381.462	Nutrient content claims for fat, fatty acids, and cholesterol content	0
381.463	Nutrient content claims for "healthy"	0
441.1	Consumer Protection Standards: Raw Products	0
301.2(10)_Misbranded	If it purports to be for special dietary uses	0
301.2(12)_Misbranded	Fails to bear inspection legend	0
301.2(2)_Misbranded	Offered for sale under the name of another food	0
301.2(3)_Misbranded	Imitation of another food, unless properly labeled as such	0
301.2(4)_Misbranded	Container made, formed or filled to be misleading	0
301.2(5)_Misbranded	Packaged or in other container unless properly labeled	0
301.2(6)_Misbranded	Word, statement, or other information not prominently placed	0
301.2(7)_Misbranded	If it purports to be a food for which a definition or standard of identity	0
301.2(8)_Misbranded	If it purports to be a food for which a standard or standards of fill of container	0
301.2(9)_Misbranded	Label bears common or usual name of each ingredient	0

RegNBR	Description	Weight
317.2(b)	Prominent labeling	0
317.2(h)	Statement of net quantity of contents	0
317.2(i)	Label contains official establishment number the product was processed under inspection	0
317.2(j)	Labels, required information	0
319.15(a)	Chopped beef, ground beef	0
319.15(b)	hamburger	0
319.15(c)	beef patties	0
319.15(d)	fabricated steak	0
319.15(e)	Partially defatted beef fatty tissue	0
319.5(e)(1)	essential amino acid content	0
319.5(e)(2)	analytical methods used to verify fat, protein, and calcium content	0
319.6(b)	Mechanically Separated (Species), protein and fat content	0
319.6(c)	Mechanically Separated (Species), livestock & poultry product portion	0
322.1(a)	Marking of product with official export stamp	0
322.1(b)	Marking of tanks cars with official export stamp	0
322.2(a)	Issuance of official export certificates and reinspection	0
322.2(b)	Official export certificates issued with serial numbers in triplicate	0
322.2(c)	One certificate per consignment, except "in lieu of" certificates	0
381.1(ii)_Misbranded	Offered for sale under the name of another food	0
381.1(iii)_Misbranded	Imitation of another food, unless properly labeled as such	0
381.1(iv)_Misbranded	Container made, formed or filled to be misleading	0
381.1(ix)_Misbranded	Label bears common or usual name of each ingredient	0
381.1(v)_Misbranded	Packaged or in other container unless properly labeled	0
381.1(vi)_Misbranded	Word, statement, or other information not prominently placed	0
381.1(vii)_Misbranded	If it purports to be a food for which a definition or standard of identity	0
381.1(viii)_Misbranded	If it purports to be a food for which a standard or standards of fill of container	0
381.1(x)_Misbranded	If it purports to be for special dietary uses	0
381.1(xii)_Misbranded	Fails to bear inspection legend	0
381.105(a)	Issuance of official export certificates and reinspection	0
381.105(c)	One certificate per consignment, except "in lieu of" certificates	0
381.121(a)	labeling	0
381.121(b)	Net weight compliance, poultry & nonpoultry products single container	0
381.121(c)	Statement of net weight compliance	0
381.121b	Definitions & procedures for determining net weight compliance	0
381.121c	Scale requirements for accurate weights, repairs, adj. & replacement after inspection	0
381.121d	Scales; testing of	0
381.121e	Handling failed product	0
430.4(d)	Estimates of annual production volumn	0
430.4(e)	Validation of Alternative 1 or 2 if process declared on label	0