

## **Commonly Asked Questions from Small and Very Small Plants on Slaughter Red Meat (1)**

### **Q1: Is 180° F water required for sanitizing equipment used during livestock carcass dressing procedures?**

A1: Establishments are required to maintain equipment and utensils in a sanitary condition so as not to adulterate product, 9 CFR 416.3, and to clean and sanitize that equipment and utensils as frequently as necessary to prevent adulteration, 9 CFR 416.4(a). When dressing livestock carcasses that are affected by any disease condition mentioned in 9 CFR 311.16, 9 CFR 311.16(b) requires sanitization of equipment using hot water at a minimum of 180° F. Chemical sanitizers may be used in lieu of 180° F water if the requirements of 9 CFR 416.4(c) are met, and the chemical sanitizer used provides an equivalent sanitizing effect.

### **Q2: How does FSIS describe fecal material and ingesta in livestock?**

A2: Identification of fecal material and ingesta is based upon two factors: color and texture. Fecal material or ingesta have a fibrous or plant-like texture. The color and texture of fecal material and ingesta vary based upon species.

- Cattle – yellow, green, or brown
- Swine – tan to dark brown and may include identifiable grain particles
- Sheep and Goats – brown to black and may be tarry.

As size of fecal material and ingesta decrease, color and texture are more difficult to discern. If the characteristics cannot be identified, the findings should not be documented by inspection program personnel as fecal or ingesta.

### **Q3: Can establishments save market heads?**

A3: Yes, pork, sheep, and goat heads that have been inspected and passed can be saved without restriction. However, inspected and passed beef heads can be saved only from animals under 30 months of age, and the tonsils must be removed.

### **Q4: Can lactic acid be used on heads and edible offal?**

A4: Yes, lactic acid may be applied to beef and pork heads and offal, under the permitted use discussed in FSIS Directive 7120.1 *Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products* [Amendment 10](#). In addition to what is identified in this directive, lactic acid up to 2.5% of the solution is also permitted for all species classified as livestock as part of a carcass wash applied pre-chill.

**Q5: What procedure must an establishment follow in order to use a new/previously unused antimicrobial intervention in a slaughter operation?**

A5: FSIS reviews new technologies that companies employ to ensure that their use is consistent with Agency regulations and will not adversely affect product safety, inspection procedures, or the safety of FSIS inspectors. Establishments wishing to utilize new/previously unused antimicrobial interventions can request to receive “no objection” from FSIS for the use of the material. Procedures for submittal to FSIS are addressed in FSIS Directive 10, 700.1, *Procedures for New Technology and Experimental Protocols for In-Plant Trials*, and on the FSIS web site. A link to this guidance material is also provided below:

FSIS Directive 10, 700.1 (Revision 1, dated 6-24-2003)

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10700.1Rev1.pdf>

Guidance Procedures for Notification and Protocol Submission of New Technology

[http://www.fsis.usda.gov/Regulations\\_& Policies/New\\_Technology\\_Notification\\_& Protocol\\_Submission/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/New_Technology_Notification_&Protocol_Submission/index.asp)