

# **National Advisory Committee on Meat and Poultry Inspection**

**June 16, 2005**

## **Sub-Committee Number 2**

**Issue: What guidance can be provided to industry to ensure that plants hold product when FSIS tests product for an adulterant?**

**Sub-Committee Chair:**

Mr. Mark Schad  
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**Members:**

Dr. David Carpenter  
Southern Illinois University School of Medicine

Ms. Sandra Eskin  
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Dr. Joseph Harris  
Southwest Meat Association

Mr. Mike Finnegan  
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**The subcommittee recommends that:**

- FSIS refrain from issuing its own test and hold guidelines at this time, but instead, review the industry guidelines to ensure that they conform with applicable laws, regulations, and policies.
- Industry issue its guidelines after FSIS reviews them and works with the Agency to ensure widespread distribution of the guidelines, especially to small and very small plants. Industry associations, Universities, EIAOs, and Directors of State meat and poultry inspection programs should be involved in the dissemination process.
- FSIS should monitor the effectiveness of the industry guidelines on an ongoing basis and take any appropriate action in response to the findings of the evaluations, ranging from recommendations for improving the guidelines to formal Agency action.