

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

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# FSIS NOTICE

17-08

3/10/08

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## INCREASED VERIFICATION OF HUMANE HANDLING REQUIREMENTS IN LIVESTOCK SLAUGHTER ESTABLISHMENTS

Beginning March 10, 2008, and continuing until May 6, 2008, inspection program personnel assigned to federally inspected livestock slaughter establishments are to increase significantly the time they spend verifying humane handling regulatory requirements and document those verification activities in the Humane Activities Tracking System (HATS), as described in FSIS Notice 16-08, Humane Handling Activities and Documentation in Livestock Slaughter Establishments. Depending upon the type of livestock being slaughtered at the facility, the increase is to be at least 50 percent and up to 100 percent more time conducting HATS activities.

The increase in time spent conducting HATS activities will be based on the baseline HATS time. The baseline HATS time is the average weekly, plant specific, HATS verification time that occurred from July 1, 2007 – December 31, 2007. The DVMS or district analyst in each district will determine the average weekly HATS time spent during this baseline period and provide that information to the in-plant supervisor and the Front-line Supervisor. The increases in HATS time will be above these baseline time levels.

These increases will be measured on a weekly basis, rather than a daily basis. During this 60-day period, inspection program personnel may not be able to complete all inspection procedures scheduled in PBIS because of the increased time spent verifying humane handling requirements. If so, inspection personnel should give priority to performing food safety procedures (HACCP and SSOP) for the highest-risk products produced at the establishment. Attachment 1 lists product types in decreasing order of risk. Inspectors should give priority to scheduled food safety procedures that apply to product types higher on the list in Attachment 1. The daily total HATS time in an establishment is not to exceed the total approved hours of operation plus any requested reimbursable overtime associated with the slaughter operation.

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**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 4/1/09

**OPI:** OPPD

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## **DETERMINING INCREASE IN ESTABLISHMENT-SPECIFIC HATS VERIFICATION TIME**

Inspection program personnel are to increase their HATS verification time by more than 50 and up to 100 percent at the following official establishments:

1. Slaughter establishments where 10 percent or more of the animals, on a per shift basis, are older or culled animals.
2. Establishments that slaughter bob veal, because bob veal sometimes present as weak and non-ambulatory.
3. Official livestock slaughter establishments with contracts from the Agricultural Marketing Service, National School Lunch Program, regardless of the market class of animals slaughtered. (See attachment 2.)

Inspection program personnel at official establishments that slaughter young market classes of livestock (e.g., steers, heifers, market hogs or lambs) infrequently have non-ambulatory disabled animals presented for slaughter. Inspection program personnel at these facilities only need to increase their HATS verification time by 50 percent. Increases greater than 50 percent would be appropriate in these facilities only following noncompliance findings.

## **DISTRICT OFFICE RESPONSIBILITIES**

At least once every two weeks, the DVMS or district analyst is to verify that inspection program personnel at each official livestock slaughter establishment is conducting the appropriate increases in HATS verification time in accordance with the above. The DVMS or district analyst is to forward any deviations to the in-plant supervisor and the FLS.

Refer questions through supervisory channels.



Assistant Administrator  
Office of Policy and Program Development

**Risk/Processing Codes**

**NOTE:** The products and processing codes are listed in descending order of risk. Inspection program personnel should give priority to scheduled HACCP procedures for product types higher on the list over scheduled HACCP procedures for product types lower on the list.

FINISHED PRODUCT TYPE	ISP Codes
Raw ground, comminuted beef	03B
Otherwise non-intact beef	03C
Raw otherwise processed meat	03E, 03H,03I
Raw ground, comminuted meat – other	03B
Otherwise non-intact meat, other	03C
Raw ground, comminuted pork	03B
Otherwise non-intact pork	03C
Raw intact meat – other	03C, 03J
Raw intact beef	03C, 03J
Raw intact pork	03C, 03J
RTE fermented meat (without cooking)	03E
RTE salt-cured meat	03E, 03I
RTE dried meat	03E, 03F
RTE fully-cooked meat	03G
RTE meat, fully-cooked, without subsequent exposure to the environment	03G
Thermally processed, commercially sterile	03D

**LIST OF NSLP CONTRACTORS**

<b>SLAUGHTER FACILITIES FOR LS-122 AND LS-124 PORK PROGRAMS</b>		
<b>CONTRACTOR</b>	<b>ESTABLISHMENT NUMBER</b>	<b>LOCATION</b>
Clougherty (Farmer John)	360	Los Angeles, CA
Farmland (Denison)	717	Denison, IA
Farmland (Crete)	717CR	Crete, NE
Farmland (Monmouth)	717M	Monmouth, IL
Swift (Marshalltown)	3S	Marshalltown, IA
Swift (Worthington)	3W	Worthington, MN
Tyson (Columbus Junction)	244L	Columbus Junction, IA

<b>SLAUGHTER FACILITIES FOR LS-120 AND LS-121 BEEF PROGRAMS</b>		
<b>SUPPLIER</b>	<b>ESTABLISHMENT NUMBER</b>	<b>LOCATION</b>
American Foods Group	410	Green Bay, WI
Cargill Beef Packers, Inc.	354	Fresno, CA
Cargill Meat Solutions-Milwaukee	17690	Milwaukee, WI
Cargill Meat Solutions-Wyalusing	9400	Wyalusing, PA
Caviness Packing Company (Carcasses)	675	Hereford, TX
Central Valley Meat	6063A	Hanford, CA
Los Banos Abattoir (Carcasses)	400	Los Banos, CA
Martin's Abattoir & Wholesale Meat Co.	6547	Godwin, NC
National Beef-Liberal	208A	Liberal, KS
National Beef -Dodge City	262	Dodge City, KS
Long Prairie Packing Co.	253	Long Prairie, MN
Gibbon Packing Co.	5511	Gibbon, NE
CIMPL's , LLC	2460	Yankton, SD
Dakota Premium Foods	357	St. Paul, MN
Tyson-Amarillo	245E	Amarillo, TX
Tyson-Denison (Carcasses)	245	Denison, IA
Tyson-Emporia	245D	Emporia, KS
Tyson-Holcomb	278	Holcomb, KS
Valley Pride Packing, LLC	1361	Norwalk, WI