

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Fruit and Vegetable Division
Processed Products Branch

FILE CODE
147-B-4
August 1989

: Supersedes File Code :
:147-A-3 Dated July 1984:

SUBJECT: In-Plant On-line Inspection Service for Nonmeat Child
Nutrition (CN) Products

TO: All Supervisors

I. GENERAL

The Department has a goal to provide inspection and grading services in the most efficient and effective way possible. Cross utilization is one method of achieving this goal. The Branch is responsible for coordinating and supervising inspection activities for nonmeat products produced under the CN labeling program.

The Food and Nutrition Service requires a quantitative control (inspection) for all major product ingredients that contribute toward the meal pattern for CN products. Some products may be batch formulated requiring verification of ingredient weights before mixing, such as, sauces, dough fillings, fritters, etc. Whereas, component weights for non-formulated products (pizzas, sandwiches, etc.) are determined during the various stages of production.

This instruction provide guidance to Branch inspectors when called upon to inspect nonmeat products that bear a CN label statement to determine compliance with the meal pattern requirements. It also establishes on-line in-plant inspection procedures and criteria to ensure products are in compliance with the child nutrition (CN) label.

File code 147-B-5 contains instructions for the inspection of nonmeat CN labeled products under a verification program.

Instructions pertaining to CN labeled 50 percent juice and juice products appear in file code 147-A-2. FNS has not approved verification procedures for products produced under the 50 percent juice program.

II. INSPECTION OF NONMEAT PRODUCTS BY FOOD SAFETY AND INSPECTION SERVICE (FSIS)

When nonmeat products are inspected by FSIS under cross utilization, the inspection will be performed in accordance with partial quality control procedures established by FSIS. A copy of Form MP-11, "Services Rendered," (copy attached) will be submitted by FSIS to the Branch area field office. The form will indicate the meat and poultry inspector's time for verifying records that nonmeat products are in compliance with the partial quality control program.

Cost for this service will be borne by the applicant. The fee shall be in accordance with the Regulations \$52.42.

FSIS regional offices will submit to the FV Administrative Office, Washington, D.C. Form AD-742, "Transfer and Adjustment Voucher," for collection of funds.

III. LABEL APPLICATIONS AND REVIEW PROCEDURES

Manufacturers are required to submit all labels, along with ingredient weights and formulation, to the Food and Nutrition Service (FNS) for initial approval. FNS then sends the approved labels to our Washington, DC office for concurrence. If PPB concurs, the approved label attached to the label application form indicating the product formulation is sent to the area field office.

IV. AMS RESONSIBILITIES

- A. Perform sanitation inspections and complete the appropriate sanitation score sheet. Sanitation deficiencies shall be reported to the meat and poultry inspector (MPI) present in the plant if they are responsible for the area where nonmeat items are prepared. MPI assumes the responsibility for notifying management and monitoring corrective action;
- B. Examine product ingredients for wholesomeness. Sensory and visual examination shall be performed when products are not covered by a Food and Drug Administration defect action level;
- C. Check and observe product formulation and verify major ingredient and finished product weights for compliance with the CN label statement.
- D. Monitor cooking temperatures, when specified, by observing actual instrument readings and/or review of records of time and temperature.

- E. Notify the National office of lots that fail through proper channels. Lots that fail the meal pattern of a specific CN label may be diverted to other CN labeled product if it meets the CN requirements of the other label. When rejected lots cannot be diverted to other CN product, the inspector must be present to monitor the removal of the CN label. In some cases, FNS may agree to negotiate acceptance of the product.

V. PRODUCT INSPECTION

A. Formulated Products

Products composed of two or more ingredients mixed in batches for extrusion into serving-size portions:

1. Ingredient Checks (net weights)

- (a). Verification of all major ingredient weights before blending.
- (b). The weight of each major ingredient shall not differ from the required weight by more than 0.5 percent. The sample average shall not vary by more than 0.2 percent, if the product is to be considered in compliance. Batches not in compliance will result in rejection of the quantity of product involved.

2. Finished Product Checks (net weights)

Five (5) sample units, taken essentially at the same time, shall represent a subgroup.

Sampling Frequency - rates indicated are guidelines. At times it may be necessary to modify the frequency of sampling due to the type of product and plant's production.

10,000 or less sample units/hour - 1 subgroup every 30 min. 1/

10,001 or more sample units/hour - 1 subgroup every 20 min. 1/

1/ Minimum of 3 subgroups per lot required, regardless of the lot size.

Production will be considered as failing FNS requirements under the following conditions:

- (a). Any subgroup average net weight deviates more than 0.25 ounces (7.09) grams from that specified.
- (b). The lot average net weight is less than specified on the label.

B. Non-formulated Products

Products containing two or more readily separable components.

1. Ingredient Checks (net weights)

Five (5) sample units, of each major ingredient that contribute to the meal pattern shall represent a subgroup.

Sampling Frequency - rates indicated are guidelines. Sampling frequency shall be predetermined on the number of finished product sample units produced.

10,000 or less sample units/hour - 1 subgroup every 30 min.

10,001 or more sample units/hour - 1 subgroup every 15 min.

Production will be considered as failing FNS requirements under the following conditions:

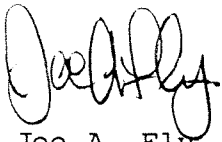
- (a). Any subgroup average net weight of a major ingredient deviates more than 0.25 ounces (7.09) grams from that specified.
- (b). The lot average net weight for each major ingredient is less than specified for the product.

2. Finished Product Checks (net weights)

Finished product net weight guidelines are the same as those shown for formulated products, page 4, section A., 2.

VI. GENERAL INFORMATION

File Code 147-B-3, Amendment I, deletes the requirement for stamping shipping containers and certificates to bear a facsimile of the USDA identification stamp. Also, FNS and the inspection agencies agree that certification service is not an integral part of the CN label program, therefore, mandatory certification has been discontinued. This service will be available only upon request. Since case stamping and certification are no longer compulsory, the processor shall provide assurance that an adequate control exist for identification of production lots.



Joe A. Fly
Branch Chief

Distribution:B
Agriculture:Washington

SERVICES RENDERED

1. NAME OF INSPECTOR (Print)		2. DOCUMENT NUMBER 78 600777	
NAME OF RECIPIENT		4. PLANT NO.	

	5. DATE		6. MEAT & POULTRY INSPECTION OVERTIME AND HOLIDAY	7. OTHER GOVERNMENT SERVICES		8. VOLUNTARY INSPECTION PROGRAM	
	From	To		BASE	OVERTIME/HOLIDAY	BASE	OVERTIME/HOLIDAY
FIRST WEEK	SUNDAY						
	MONDAY						
	TUESDAY						
	WEDNESDAY						
	THURSDAY						
	FRIDAY						
	SATURDAY						
SECOND WEEK	SUNDAY						
	MONDAY						
	TUESDAY						
	WEDNESDAY						
	THURSDAY						
	FRIDAY						
	SATURDAY						
A.	RATES		B	C	B	C	B
	UNITS						

B. SERVICE IDENTIFICATION

B1. APPLICANT NO.	B2. DOCUMENT NO. 78600777	B4. PLANT NO.	B5. DATE MO. DAY YR.	B6. COD AMOUNT
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C. FIXED AMOUNTS

D. ACCOUNTING CLASSIFICATION

C1. TOTAL REIMBURSABLE	C2. TOTAL VOLUNTARY	D1. MANAGEMENT CODE (Reimbursable)	D2. MANAGEMENT CODE (Voluntary)
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E. MISCELLANEOUS

E2. AREA	E3. APPLICANT PHONE (Area Code)	E4. SOCIAL SECURITY NO.	E5. NFC USE
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F. APPLICANT NAME AND ADDRESS

F1. NAME	F2. FIRST LINE ADDRESS		
F3. SECOND LINE ADDRESS	F4. CITY	STATE	ZIP CODE

9. REMARKS	EXPENSES	REIMBURSABLE	VOLUNTARY
	PER DIEM	10. \$	10. \$
	AUTO MILES	11. \$	11. \$
	OTHER	12. \$	12. \$
	TOTAL	13. \$	13. \$

INSPECTION SERVICES PERFORMED AS INDICATED

Falsification of any item on this form may result in a fine of not more than \$10,000 or imprisonment for not more than 5 years or both (18 USC 1001).

14. PLANT RECEIPT (Signature)	15. INSPECTOR'S SIGNATURE
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