

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

FSIS NOTICE

46-12

7/25/12

NOTIFICATION OF AVAILABILITY OF REVISED JERKY GUIDELINE

I. PURPOSE

This notice informs inspection program personnel (IPP) that a revised [FSIS Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Plants](#) is available. This notice also informs Enforcement, Investigations, and Analysis Officers (EIAOs) that they are to review the information in the compliance guideline as part of their preparation for conducting food safety assessments (FSAs) in establishments that produce jerky products, as described in [FSIS Directive 5100.1](#), page 9.

II. BACKGROUND

Jerky is a ready-to-eat (RTE), dried product that is considered shelf-stable (i.e., it does not require refrigeration after proper processing). The revised compliance guideline replaces the previous versions of the guidance which was last updated in 2007. Since 2003, a number of journal articles have been published that have increased the scientific understanding of the critical factors during jerky processing including the role of humidity. The revised compliance guideline reflects the most up-to-date science and understanding of jerky processing as well as lessons learned through recent FSAs. In particular, the revised guideline provides more flexible options with respect to humidity and other processing steps to ensure the safety of jerky products.

III. IPP RESPONSIBILITIES

A. At the next weekly meeting following the issuance of this notice, IPP at an establishment that produces jerky products are to inform the establishment that the revised compliance guideline is available and may be used by the establishment to safely produce jerky products.

B. As part of the weekly meeting, IPP are to inform the establishment that the revised guidance includes the following information:

1. The key steps in the jerky process;
2. The most up-to-date science based controls that can be applied at each of these steps to ensure a safe product is produced; and

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3. A list of scientific support documents available to help produce a safe product.

C. IPP are to document the weekly meeting in a Memorandum of Interview (MOI) as described in [FSIS Directive 5010.1](#).

IV. EIAO RESPONSIBILITIES

A. EIAOs are to review and familiarize themselves with the information in the compliance guideline. They are also to use the document as a technical resource when performing FSAs (as described in [FSIS Directive 5100.1, Rev. 3](#)) in establishments that produce jerky products. In accordance with the directive, EIAOs are also to make establishments aware of the compliance guideline as part of the compliance assistance they provide to meet the Agency's obligation under the Small Business Regulatory Enforcement and Fairness Act (SBREFA).

B. During an FSA, if an EIAO finds that an establishment is using the previous version of the compliance guideline, he/she is not to recommend that IPP issue an NR solely for using an older version. The EIAO is to inform the establishment that an updated guidance document is available so that the establishment has a chance to re-evaluate its system in light of the new information.

V. QUESTIONS

Refer questions regarding this notice of the compliance guidelines to the Risk, Innovations, and Management Division through askFSIS at <http://askfsis.custhelp.com> or by telephone at 1-800-233-3935.



Acting Assistant Administrator
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