



Custom Exempt Operations

Further Information Packet



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Smokehouse Temperature Log

Date	Product	Batch #	Temp.	Hold Time	Initials	Customers in Batch or Comments

All custom smoked pork products or custom smoked beef products containing pork will be monitored to reach Trichinae control standards (Code of Federal Regulations- 318.10) from the chart below. The internal temperature of the finished product will be noted on the log along with the correct holding time if the temperature does not reach 144 degrees F.

Minimum Internal Temperature		Minimum Holding Time	Minimum Internal Temperature		Minimum Holding Time
Degrees F	Degrees C		Degrees F	Degrees C	
120	49.0	21 hours	134	56.7	6 minutes
122	50.0	9.5 hours	136	57.8	3 minutes
124	51.1	4.5 hours	138	58.9	2 minutes
126	52.2	2 hours	140	60.0	1 minute
128	53.4	1 hour	142	61.1	1 minute
130	54.5	30 minutes	144	62.2	instant
132	55.6	15 minutes			

Trichinella Heating Guide

Heating

Heat is an effective method that is used to destroy *Trichinella* in pork products. If the steps described below are followed, FSIS considers the resulting product safe from *Trichinella*. The heating method is unnecessary if an establishment is producing RTE products containing pork in compliance with the higher lethality performance standards for *Salmonella*. However, FSIS cannot state with absolute certainty that the lethality performance standards for dried, salt-cured, or fermented products will eliminate *Trichinella*. Therefore, establishments will have to ensure the lethality process used for these types of products effectively eliminates *Trichinella*.

Table 1 - Time and Temperature Combinations to Eliminate *Trichinella*

Minimum internal temperature		Minimum time
Degrees F	Degrees C	
120	49.0	21 hours
122	50.0	9.5 hours
124	51.1	4.5 hours
126	52.2	2.0 hours
128	53.4	1.0 hour
130	54.5	30 minutes
132	55.6	15 minutes
134	56.7	6 minutes
136	57.8	3 minutes
138	58.9	2 minutes
140	60.0	1 minute
142	61.1	1 minute
144	62.2	Instant

Labeling Requirements

Labeling Requirements

Custom Exempt Product

9 CFR 317.16 Products that are custom prepared under § 303.1(a)(2) of this subchapter must be packaged immediately after preparation and must be labeled (in lieu of information otherwise required by this part 317) with the words “**Not For Sale**” in lettering not less than three-eighth inch in height. Such exempted custom prepared products or their containers may bear additional labeling provided such labeling is not false or misleading.

Retail Product

7 Features Required for Retail Labels:

- 1) *Safe Handling Statement* (Example: Keep Refrigerated or Frozen)
- 2) *Product Name* – if a commercial name is not used; use a common name, which describes the product (Example: Pork Loin Chop Boneless)
- 3) *Ingredient Statement* – must list all ingredients included in the product formulation and arranged in descending order (from most to least)
- 4) *Signature Line* – name of the company which packaged the product, includes address and zip code. Example:

Wholesome and Safe Meats

555 Hickory Smoke Ave.

Jefferson City, MO 65201

- 5) *Net Weight* – all labels on food sold at retail must bear an accurate statement of the quantity of the package content in terms of weight, measure, or numerical count
- 6) *Safe Handling Label* – stated the procedures that consumers, and meat processors will follow in order to prevent adulteration of the product.



- 7) *Nutritional Facts Panel* – mandatory for all retail products, except raw, single ingredient products

For additional information regarding labeling requirements, please contact our office at (573) 522-1242.

FSIS Notice

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

55-17 10/5/17

VERIFYING THAT RECORDS ARE KEPT BY OFFICIAL ESTABLISHMENTS AND RETAIL STORES THAT GRIND RAW BEEF

I. PURPOSE

This notice reissues instructions to inspection program personnel (IPP) on how to verify whether official establishments are maintaining required records concerning suppliers and source materials for raw beef ground at the establishment. This notice reissues all the instructions, without change, found in FSIS 75-16, except for the instructions for Office of Investigations, Enforcement and Audit (OIEA) Compliance and Investigations Division (CID) which are now in FSIS Directive 8010.1, *Methodology for Conducting In-Commerce Surveillance Activities*, Rev. 5, Section IV, C, 4.

II. BACKGROUND

A. FSIS issued the final rule *Records To Be Kept by Official Establishments and Retail Stores That Grind Raw Beef Products* on December 21, 2015. This rule requires official establishments and retail stores that grind raw beef for sale in commerce to maintain specific information about raw ground beef they produce. This rule is necessary to improve FSIS's ability to accurately trace the source of foodborne illness outbreaks involving ground beef and to identify the source materials that may be attributable to these outbreaks.

B. The final rule established new requirements in 9 CFR 320.1(b)(4), 320.2 and 320.3. The final rule requires certain records to be associated with ground beef production. The final rule does not apply to other activities for producing non-intact product, such as mechanically-tenderizing or needle-injecting raw beef.

C. The new regulations in 9 CFR 320.1(b)(4) require official establishments and retail stores to keep the following information when they grind raw beef:

1. The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product;
2. All supplier lot numbers and production dates;
3. The names of the supplied materials, including beef components and any materials carried over from one production lot to the next;
4. The date and time each lot of raw ground beef product is produced, and
5. The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

NOTE: Under 9 CFR 320.1(b)(4)(iii), a ground beef lot is defined, for the purpose of raw ground beef recordkeeping, as the amount of ground beef produced during particular dates and times, following clean up and until the next clean up.

D. The new regulations in 9 CFR 320.2 require the records to be maintained at the location where the raw beef was ground.

Official establishments and retail stores covered by this part that prepare ground beef products that are ground at an individual customer's request must keep records that comply with paragraph (b)(4)(i) of this section.

E. The new regulations in 9 CFR 320.3(c) require that the records be maintained for one year.

III. OFO IPP RESPONSIBILITIES IN AN OFFICIAL ESTABLISHMENT THAT GRINDS RAW BEEF

A. IPP are to verify that the official establishment is maintaining records as described in Section II.C, D, and E, above.

B. IPP are to verify that official establishments meet these new recordkeeping requirements when scheduling and performing a Public Health Information System (PHIS) “*Raw Non-Intact HACCP*” task or “*Heat Treated-Not Fully Cooked-Not Shelf Stable HACCP*” task (i.e., for a breaded ground beef product). IPP are to request the production records from the establishment to verify whether the establishment maintains the required information for that lot of raw ground beef.

C. If the official establishment is maintaining the records, IPP are to mark the PHIS task as performed.

D. If the official establishment is not maintaining the records, then IPP are to document noncompliance with 9 CFR 320.1(b)(4), 320.2, or 320.3.

NOTE: In a facility that houses both a federally-inspected official establishment and a retail store, Compliance Investigators are to verify whether the retail store complies with the new recordkeeping requirements. IPP are to verify whether the official establishment meets the new recordkeeping requirements.

IV. CIRCUMSTANCES IN WHICH AN OFFICIAL ESTABLISHMENT IS NOT REQUIRED TO MAINTAIN GRINDING RECORDS

A. If an establishment either processes all ground beef product into Ready-to-Eat (RTE) product or moves all ground beef product to another official federally-inspected establishment for further processing into RTE product, IPP are not to verify whether establishments meet these new recordkeeping requirements.

B. For example, an establishment grinds beef and produces not ready-to-eat (NRTE) ground beef as one of its products. The establishment ships all of its NRTE ground beef product to another establishment that uses all of it to make a RTE product. In this situation, the establishment is not required to maintain grinding records; however, if any of the raw product(s) is not destined for RTE product in an official establishment, the establishment would have to maintain grinding records that would be subject to FSIS review.

V. QUESTIONS

Refer questions regarding this notice to the Policy Development Staff through askFSIS. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter **Notice 55-17**

Question Field: Enter your question with as much detail as possible.

Product Field: Select General Inspection Policy from the drop-down menu.

Category Field: Select Regulations/Agency Issuances from the drop-down menu.

Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press Continue and at the next screen press Finish Submitting Question.

NOTE: Refer to FSIS Directive 5620.1, *Using askFSIS*, for additional information on submitting questions.

A handwritten signature in black ink that reads "Salvatore J. Wagner". The signature is written in a cursive style.

Assistant Administrator

Office of Policy and Program Development

Nondiscrimination Policy Statement

The Missouri Department of Agriculture (MDA) is committed to the principles of equal employment opportunity and equal access to services. Accordingly, MDA shall ensure that employees, applicants for employment, and contractors are treated equitably regardless of race, color, national origin, ancestry, sex, sexual orientation, age, disability, religion, veteran status, and genetic information.

All MDA contracts and vendor agreements shall contain nondiscrimination clauses as mandated by the Governor's Executive Order 94-3, Article XIII. Such clauses shall also contain assurances of compliance with Title VI of the Civil Rights Act of 1964, as amended; Section 504 of the Rehabilitation Act of 1973, as amended; the Americans with Disabilities Act of 1990 (ADA), as amended; the Age Discrimination Act of 1975, as amended and other pertinent civil rights laws and regulations.

MDA shall ensure Applicants for, or recipients of, services from MDA are treated equitably regardless of race, color, national origin, ancestry, sex, sexual orientation, age, disability, religion, veteran status, and genetic information. Appropriate interpretive services will be provided as required for the visually or hearing impaired and for persons with language barriers. Applicants for, or recipients of, services from MDA who believe they have been denied a service or benefit may file a complaint by calling the MDA Human Resources Office at 573-751-1199; or Relay Missouri of hearing and speech impaired at 866-735-2460 (voice); 880-735-2966 (text).

Complaints may also be filed in writing to:

Missouri Department of Agriculture
Human Resource Office
P.O. Box 630
Jefferson City MO 65102

Missouri Commission on Human Rights
Complaint Processing
P.O. Box 1129
Jefferson City, MO 65102-1129

UNITED STATES DEPARTMENT OF AGRICULTURE:

In accordance with Federal civil rights law and U.S Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866)632-9992. Submit your completed form or letter to USDA by: (1) Mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-0410; (2) fax (202)690-7442; or (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

This policy shall be posted in a conspicuous place, accessible to all applicants for services, clients, employees, and applicants for employment, in all divisions, institutions and offices governed by MDA.