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STANDARD OPERATING PROCEDURES FOR BSE

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STANDARD OPERATING PROCEDURES FOR ADDRESSING BOVINE SPONGIFORM ENCEPHALOPATHY (BSE)

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This publication is designed to provide reasonably accurate and authoritative information in regard to the subject matter covered. Use of this material is not prohibited, but it is strongly advised that the material should be altered to accommodate the establishment's unique processing procedures.

Frequency: As and when required

Person Responsible: HACCP Coordinator or designee

Procedure:

HARVESTING (NON-AMBULATORY DISABLED)

1. Non-ambulatory disabled livestock will not be harvested which is in accordance to USDA/FSIS Notice 5-04 (Interim Guidance For Non-Ambulatory Disabled Cattle And Age Determination – 1/12/2004).

Non-ambulatory disabled livestock include livestock that cannot rise from a recumbent position (downer) or that cannot walk, including but not limited to, those with broken appendages, severed tendons or ligament, nerve paralysis, fractured vertebral column or metabolic conditions.

2. If cattle are presented for ante mortem inspection and found to be non-ambulatory disabled by the Inspector In Charge (IIC) the animal will be humanely euthanized, and the carcass properly disposed of in accordance with 9 CFR 309.13 (Disposition of condemned livestock).
3. Cattle that may arrive at the meat processing establishment that have a broken appendage, but can rise from a recumbent position and can walk, will be presented for ante mortem inspection and will be harvested with the approval of the IIC.

HARVESTING (DETERMINATION OF AGE)

4. Cattle age will be determined in accordance to USDA/FSIS Notice 5-04 (Interim Guidance For Non-Ambulatory Disabled Cattle And Age Determination – 1/12/2004). Age will be recorded from the appropriate documentation or examination:
 1. a birth certificate,
 2. cattle passport,
 3. some other form of identification that is presented with the animal when it arrives for slaughter, or
 4. examination of the dentition of the animal

HARVESTING (SEGREGATION)

5. Cattle will be segregated based on age to insure that younger cattle (animals younger than 30 months of age) are harvested prior to the harvesting of older cattle (animals 30 months of age or older).
6. Carcasses of animals 30 months of age or older will be clearly identified with specific tags at the time of slaughter to expedite carcass fabrication.

HARVESTING (AIR-INJECTION STUNNING)

7. Air-injection stunning equipment will not be used to immobilize cattle during harvesting in accordance to USDA/FSIS Docket No. 01-033IF (Prohibition of the Use of Certain Stunning Devices Used to Immobilize Cattle During Slaughter - 9 CFR Parts 310 and 313).

HARVESTING (SPECIFIED RISK MATERIAL)

8. Cheek meat, head meat, and/or tongues may be saved for further processing if the heads are not contaminated with specific risk material (e.g. brain material). According to USDA/FSIS Notice 4-04 (Awareness Meeting Regarding New Regulations That prohibit Non-Ambulatory Disabled Cattle and the Use of Certain Materials From Cattle for Human Food – 1/9/2004), heads from cattle 30 months of age or older are to be condemned unless the establishment can ensure that the stunning does not result in brain leakage onto the head.
9. The brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age or older, and the tonsils and the distal ileum of the small intestines of all animals which are identified as specified risk material will not be used in the human food chain in accordance to USDA/FSIS Docket No. 03-025IF (Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle - 9 CFR Parts 309, 310, 311, 318, and 319). These specified risk materials will be disposed of properly (i.e. rendered, incinerated, landfill, etc.).
10. A designated knife will be used to sever the spinal cord at the atlas joint in the removal of the animal's head.

11. A designated knife will be used to remove the spinal cord from all beef carcasses (regardless of age) prior to final carcass washing or prior to carcass fabrication.

FABRICATION (SEGREGATION)

12. Carcasses will be segregated based on age to insure that younger cattle (animals younger than 30 months of age) are fabricated prior to the fabrication of older cattle (animals 30 months of age or older).
13. Carcasses from any animal that has been tested for BSE will be identified with the appropriated tags and segregated in the cooler. The carcasses from BSE tested animals may be fabricated into primal cuts as long as the identification of all parts of the carcass is maintained.

FABRICATION (SPECIFIED RISK MATERIAL)

14. Traditional T-bone or porterhouse steaks and bone-in rib roasts will not be fabricated from cattle 30 months of age and older (i.e., a portion of the vertebral column bone defining these cuts of meat must now be removed, resulting in a semi-boneless cut of meat) in accordance to USDA/FSIS Notice 4-04 (Awareness Meeting Regarding New Regulations That prohibit Non-Ambulatory Disabled Cattle and the Use of Certain Materials From Cattle for Human Food – 1/9/2004).

FABRICATION (ADVANCED MEAT RECOVERY SYSTEMS)

15. Advanced Meat Recovery (AMR) systems are not and will not be used in accordance to USDA/FSIS Docket No. 03-0381F (Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery (AMR) Systems).

RECEIVING MEAT FROM OUTSIDE VENDORS (SPECIFIED RISK MATERIAL)

16. Letters will be secured from vendors pertaining to compliance with the following notices and interim final rules:
 - USDA/FSIS Notice 4-04 (Awareness Meeting Regarding New Regulations That prohibit Non-Ambulatory Disabled Cattle and the Use of Certain Materials From Cattle for Human Food – 1/9/2004).
 - USDA/FSIS Notice 5-04 (Interim Guidance For Non-Ambulatory Disabled Cattle And Age Determination – 1/12/2004)
 - USDA/FSIS Docket No. 03-0251F (Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle - 9 CFR Parts 309, 310, 311, 318, and 319
 - USDA/FSIS Docket No. 03-0381F (Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery (AMR) Systems)
 - USDA/FSIS Docket No. 03-0331F (Prohibition of the Use of Certain Stunning Devices Used to Immobilize Cattle During Slaughter)