

VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS
FOOD SAFETY CONSUMER PROTECTION DIVISION
MONTPELIER, VT
Chuck Ross, Secretary



MIS NOTICE

Adopted from FSIS Notice 33-15

33-15

10/11/15

UPDATING THE PUBLIC HEALTH INFORMATION SYSTEM (PHIS) PROFILE FOR RAW PORK PRODUCTS

I. PURPOSE

This notice instructs inspection program personnel (IPP) at pork slaughter and processing establishments to update the PHIS establishment profile. IPP are to update the establishment profile using the definitions provided in this notice.

II. IPP RESPONSIBILITIES FOR UPDATING PORK PRODUCTS IN ESTABLISHMENT PROFILES

A. IPP assigned to establishments producing raw pork products are to look for the task "Update Profile - Raw Pork Products" on the Establishment Task List and schedule it on the Task Calendar for each establishment. IPP are to then update the PHIS establishment profile following instructions in this notice within 30 days from the date of issuance to ensure that all samples are properly assigned.

B. The updates to the profiles involve raw pork products in the following Finished Product Categories: "Raw intact pork" and "Raw ground, comminuted, or otherwise non-intact pork" as directed in Chapter II, Part IX, of FSIS PHIS Directive 5300.1, *Managing the Establishment Profile in the Public Health Information System (PHIS)*.

1. IPP are to designate any other scheduled tasks (i.e., blue = not opened) that they did not begin as "not performed" as a result of the time allotted for review of this issuance. IPP are to select "Higher priority task took precedent" from the justification drop-down list as shown in figure 1. IPP are to enter notice 33-15 in the comment text box available.

DISTRIBUTION: Electronic

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OPI: OPPD

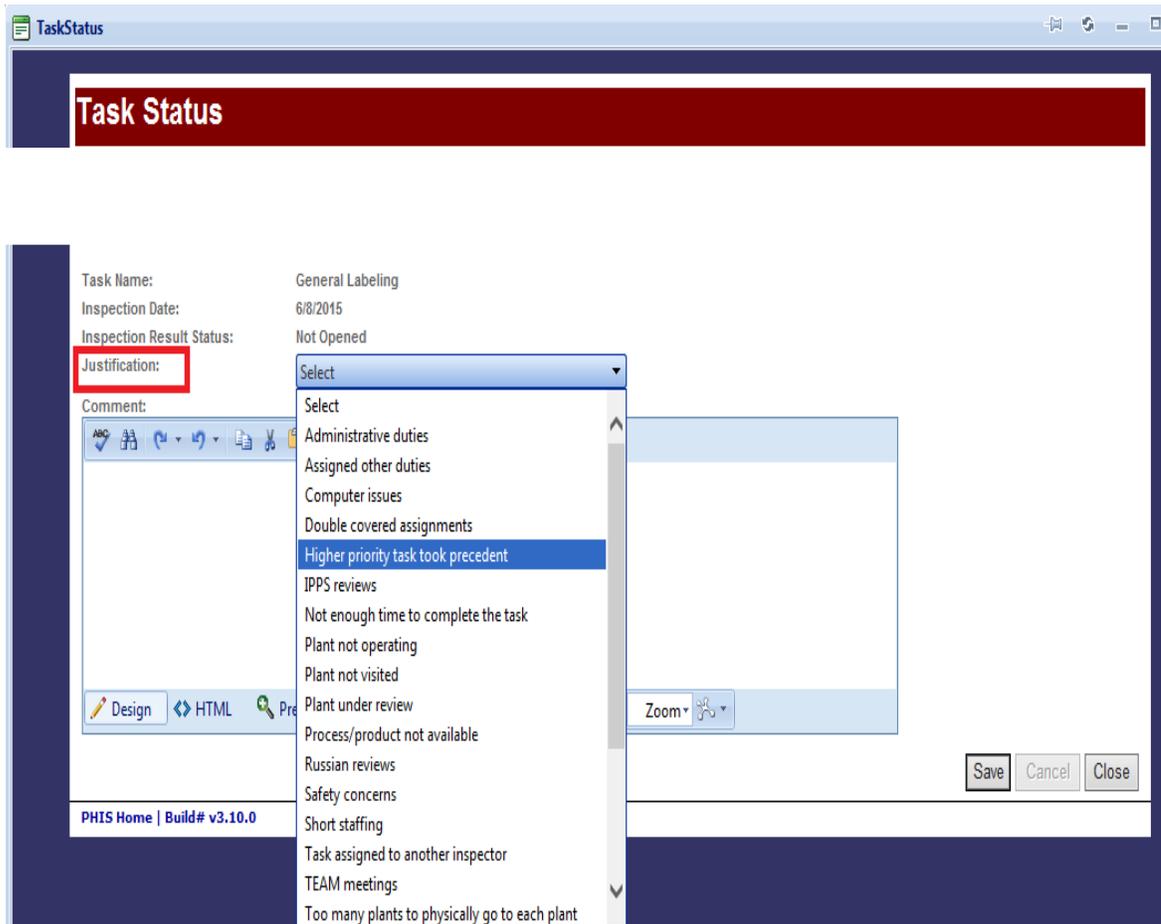


Figure 1.

2. This task is to be completed only once per establishment. IPP are to follow the instructions in PHIS directive 13000.1, *Scheduling in-plant inspection Tasks in the Public Health Information System (PHIS)* when scheduling this type of inspection tasks in multi-shift establishments.
3. IPP are to keep the information in the establishment profile up-to-date and accurate, as instructed in Chapter I, Part X of PHIS Directive 5300.1.

III. DEFINITIONS OF RAW PORK PRODUCTS

A. [Attachment 1](#) provides a table reference of the product groups and descriptions of each pork product group.

B. Raw Intact Pork Products: Raw intact pork products are products that have not been injected, pumped, or vacuum tumbled or that have not been mechanically tenderized. Raw intact products may contain seasonings as long as they are on the surface. Below are product groups of raw intact pork products:

1. **Carcass (including a carcass half and a carcass quarter):** For the purpose of PHIS classification, “carcass” includes a carcass half, a carcass quarter, a whole roasting pig, or a “packer style” dressed carcass (head and kidneys removed and practically free of internal fat). If the carcass has been cut, the pieces are larger than pork primal;
2. **Primal and subprimal:** A “pork primal” is a primary part of pork used to divide a carcass into manageable, smaller portions. The ham, belly, loin, shoulder, and jowl are pork primal parts as

defined in 9 CFR 316.9(b). They are considered raw intact if they have not been tenderized, injected, pumped, or vacuum tumbled;

3. **Cut (including bone in and boneless):** A “cut” is a consumer size portion from a primal, a portion cut, or a tray ready product that has not been subjected to processing that renders the product non-intact. The product is considered raw intact if it has not been tenderized, injected, pumped, or vacuum tumbled;

NOTE: Consumer size portions may be packaged as a hotel, restaurant, institution (HRI), or retail package.

4. **Edible Offal:** “Edible Offal” is a raw variety meat generated primarily from the viscera and head. It includes the liver, heart, chitterlings, and brain;
5. **Head Meat:** “Head meat” is a group of muscle tissue in both the head and the base of the tongue that remains after removal of the cheek muscle. Head meat excludes the muscle tissue in the snout, lips and ears;
6. **Cheek Meat:** “Cheek meat” is a group of muscles lying external to the upper and lower jaw bones. Cheek meat should be practically free of lip material, lymph nodes, ear canal, and salivary glands;
7. **Trimming from Intact Pork:** “Trimming” are prepared from intact product that has not been tenderized, injected, pumped, or vacuum tumbled and that will meet the end item requirement; and
8. **Other Intact:** “Other intact” covers all other pork meat not included in the other categories of raw intact pork (e.g., feet, neck bones).

C. Raw Non-Intact Pork Products: Raw non-intact products have been tenderized, injected, pumped, or vacuum tumbled and are not comminuted.

1. **Tenderized, Injected, Pumped, or Vacuum Tumbled:** This term refers to pork product that has not had its particle size reduced.
 - a. **Non-intact primal and subprimal:** Pork “non-intact primal” is a primary part of pork used to divide a carcass into manageable, smaller portions. The ham, belly, loin, shoulder, and jowl are pork primal parts, as defined in 9 CFR 316.9(b). They are considered raw non-intact if they have been tenderized, injected, pumped, or vacuum tumbled.
 - b. **Non-intact cut (including bone in and boneless):** “Non-intact cut” is a consumer size portion from primals, portion cuts, or tray ready products that has been subjected to processing that renders the product non-intact. They are considered raw non-intact if they have been tenderized, injected, pumped or vacuum tumbled.
 - c. **Trimming from non-intact pork:** “Trimming from non-intact pork” are prepared from any portion of the carcass that has been tenderized, injected, pumped, or vacuum tumbled that yields product that will meet the end-item requirements.
 - d. **Other non-intact:** “Other non intact” covers any product that is not comminuted or ground and does not fit into other categories (e.g. cubed steak, diced pork, skin etc). They are considered raw non-intact if they have been tenderized, injected, pumped, or vacuum tumbled.

2. **Comminuted (including ground):** Pork products that have been subjected to a process designed to reduce the size of the muscle pieces. This category may include product that has seasonings and cures. Types of comminuted product include:
 - a. **Ground product:** Pork product that is run through a grinding system designed to reduce the size of muscle pieces;
 - b. **Mechanically separated:** Finely textured pork products resulting from mechanical separation and removal of most of the bone from attached skeletal muscle that does not qualify as “pork” per 9 CFR 318.24 and 319.5;
 - c. **Advanced meat recovery (AMR):** Finely comminuted pork products resulting from mechanical separation and removal of all of the bone from attached skeletal muscle;
 - d. **Sausage, patties or other formed products:** Includes sausage, ground pork patties, steaks (flaked or formed), and other raw pork products that were formed out of comminuted pork; and
 - e. **Other Comminuted:** Pork products with a particle size reduced by a process not described in other categories (e.g. coarse chopped pork).

IV. UPDATING THE PHIS ESTABLISHMENT PROFILE

A. IPP are to verify that all products, including those addressed in this Notice, are correct. [Attachment 1](#) provides a table reference of the product groups and descriptions of each pork product group.

B. IPP are to enter or update one product group entry in the profile at a time. If IPP enter or update multiple product groups at the same time, PHIS will not apply the intended use field correctly.

C. To delete a product group entry, select the trash can icon (yellow arrow) to delete the product group as shown in figure 2 below.

Figure 2.

HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Ground Product	50,001 - 250,000			
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Other Non-Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Cuts (including Bone in and Boneless Meats)	50,001 - 250,000			
Slaughter	Raw intact pork	Swine	Edible Offal	1,001 - 3,000			
Slaughter	Raw intact pork	Swine	Other Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Primals and Subprimals	6,001 - 50,000			
Raw - Intact	Raw intact pork	Swine	Other Intact	6,001 - 50,000			

D. IPP are to enter or update each product group separately. IPP are to enter only one intended use per product group entry. If an establishment produces products of a single product group that has both “For

RTE Cooking Only” and “Other” intended uses, IPP are to enter the product group twice in the establishment profile, once for each intended use, as shown in Figure 3. Do not select both and do not leave it blank.

Figure 3.

E. To add a new Product Group in the establishment profile Products page, follow the steps described in Figures 4 – 10.

Figure 4. On the **Products** tab, select add new product group (yellow arrow).

HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Ground Product	50,001 - 250,000			
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Other Non-Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Cuts (including Bone in and Boneless Meats)	50,001 - 250,000			
Slaughter	Raw intact pork	Swine	Edible Offal	1,001 - 3,000			
Slaughter	Raw intact pork	Swine	Other Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Primals and Subprimals	6,001 - 50,000			

Figure 5. On the **Raw** tab, enter the HACCP Category, HACCP Plan, and Finished Product Category “Raw ground, comminuted, or otherwise non-intact pork” (red box), based on the type of processing that has occurred. An establishment may produce products under more than one Finished Product Category.

Figure 6. Select the appropriate **Product Group** (red box). **Ground Product** (yellow arrow) is selected in this example.

RTE		Non RTE		Raw	
HACCP Category*:		Raw - Non Intact			
HACCP Plan:		Select			
Finished Product Category*:		Raw ground, comminuted, or otherwise non-intact pork			
Product Group*:		Average Daily Volume pounds per day			
<input type="checkbox"/>	Advanced Meat Recovery (AMR)	Select			
<input type="checkbox"/>	Ground Product	Select			
<input type="checkbox"/>	Mechanically Separated (Species)	Select			
<input type="checkbox"/>	Other Non-Intact	Select			
<input type="checkbox"/>	Other Comminuted	Select			
<input type="checkbox"/>	Cuts (Tenderized, injected, pumped or vacuum tumbled - including Bone in and Boneless Meats)	Select			
<input type="checkbox"/>	Primals and Subprimals (Tenderized, injected, pumped or vacuum tumbled)	Select			
<input type="checkbox"/>	Trimblings from non-intact pork	Select			
<input type="checkbox"/>	Sausage, patties, or other formed products	Select			
Species*:		<input checked="" type="radio"/> Swine			
No. of days of production:		<input type="text"/>			

Save Cancel

Figure 7. Enter the Average Daily Volume (pounds per day) for the Product Group selected (red box) and select the intended use. In the example below in figure 7, the intended use is for “RTE cooking only” (yellow arrow). Only one intended use is to be selected per entry. Any ground pork produced that is not intended for cooking should be entered separately. To do so, enter the volume of ground pork that is not for cooking and select the intended use of “Other.” The free text box (green circle) is to always be left blank. IPP are not to enter multiple products at the same time because the system does not apply the intended use field correctly.

NOTE: IPP are to enter the production volume for each product group entry, as described in PHIS Directive 5300.1. If an establishment produces two or more types of product that are within the same product group and that have the same intended use, then IPP are to enter the total volume for all products within that product group in a single entry.

EXAMPLE: Some product groups such as Primals and Subprimals encompass numerous end products. The average daily volume would represent the total volume of all end products. If an establishment produces ham (average daily production of 3,000 pounds) and shoulder (average daily production of 2,000 pounds), IPP would enter both types of product as a single entry under Primals and Subprimals with the average daily volume representative of the total volume of both products (5,000 pounds). The entry will appear as shown in figure 8.

Figure 8.

Profile Summary
 Contacts
 General
 Operating Schedule
 Facility
 HACCP
Products
 Equipment
 Inspection Tasks
 Slaughter
 Training
 Webparts Admin
 Task Calendar
 Inspection Verification
 Sample Management
 View Report
 Animal Disposition
 9060 Workflow List
 9080-3 Eligibility Program
 FSA WorkList
 Create FSA
 Sample Management
 FSA Tool Administration
 Resource Management
 Admin

RTE Non RTE **Raw**

HACCP Category*: Raw - Non Intact
 HACCP Plan: Select
 Finished Product Category*: Raw ground, comminuted, or otherwise non-intact pork
 Product Group*: Average Daily Volume pounds per day

Advanced Meat Recovery (AMR) Select
 Ground Product Select
 Mechanically Separated (Species) Select
 Other Non-Intact Select
 Other Comminuted Select
 Cuts (Tenderized, injected, pumped or vacuum tumbled - including Bone in and Boneless Meats) Select

Primals and Subprimals (Tenderized, injected, pumped or vacuum tumbled) 3,001 - 6,000

Trimmings from non-intact pork Select
 Sausage, patties, or other formed products Select

Species*: Swine
 For RTE Cooking Only

Intended Use**: Other

No. of days of production: 15 x

Save Cancel

Figure 9. In this example, the product group **Ground Product** (red box) was added to the establishment profile. Note that Ground Product appears twice in this profile because the intended use is different. For each entry, IPP are to enter the number of days the product was produced in the previous calendar month as a number only; i.e., do not include units such as days. For example, if IPP are updating products on December 19, they would enter the number of days product was produced for each entry during the month of November as a number (e.g., “20”, not “20 days”).

Profile Summary
 Contacts
 General
 Operating Schedule
 Facility
 HACCP
Products
 Equipment
 Inspection Tasks
 Slaughter
 Profile Questionnaire
 Training
 Coverage Assignments
 Task Calendar
 Inspection Verification
 Sample Management
 Animal Disposition
 View Report

Products Volumes

Add new Product Group

HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Ground Product	50,001 - 250,000	15		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Other Non-Intact	6,001 - 50,000			
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Ground Product	50,001 - 250,000	15		
Raw - Intact	Raw intact pork	Swine	Other Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Cuts (including Bone in and Boneless Meats)	50,001 - 250,000			
Slaughter	Raw intact pork	Swine	Edible Offal	1,001 - 3,000			
Slaughter	Raw intact pork	Swine	Other Intact	6,001 - 50,000			
Slaughter	Raw intact pork	Swine	Primals and Subprimals	6,001 - 50,000			

Page size: 50 8 items in 1 pages

Figure 10. Select the **Volumes** tab and verify that the HACCP Volumes are entered correctly. If needed, revise the volumes and select “Save.”

HACCP Volumes	
Raw - Intact	6,001 - 50,000
Raw - Non Intact	50,001 - 250,000
Slaughter	50,001 - 250,000

F. Repeat the process described for Figures 4-10 for each product group.

G. When updating the products section, IPP are to:

1. Ensure that products are updated in PHIS following the instructions in this notice;
2. Once the profile has been updated, IPP are to change their responses only after reviewing establishment records or other data that is needed to support the basis for the correction as instructed in Section X of [FSIS PHIS Directive 5300.1](#);
3. Resolve any issues or discrepancies regarding product information; and
4. After updating the products section, mark the establishment profile task as completed.

H. IPP are to keep the information in the establishment profile up-to-date and accurate, as instructed in the first chapter, Part X of [FSIS PHIS Directive 5300.1](#).

V. QUESTIONS

Refer questions regarding this notice to the Vermont Meat Inspection Section at 802-828-2426.

Katherine McNamara, DVM
Assistant State Veterinarian
VT Agency of Agriculture, Food and Markets

Attachment 1 shows the PHIS product group and a description

1. RAW INTACT PORK PRODUCTS:

PHIS Product Group	Description of PHIS Product Types
Carcass	Carcass halves, carcass quarters, whole roasting pig, or a “packer style” dressed carcass (head and kidneys removed and practically free of internal fat). If the carcass has been cut, the pieces are larger than a pork primal.
Primal and subprimal	A pork primal is a primary part of pork used to divide a carcass into manageable, smaller portions. The ham, belly, loin, shoulder, and jowl are pork primal parts as defined in <u>9 CFR 316.9(b)</u> . They are considered raw intact if they have not been tenderized, injected, pumped, or vacuum tumbled.
Cut (including bone-in and boneless)	A cut is a consumer size portion from primals, portion cuts, or tray ready products that have not been subjected to processing that renders the product non-intact. They are considered raw intact if they have not been tenderized, injected, pumped, or vacuum tumbled.
Edible Offal	Edible Offal is a raw variety meat generated primarily from the viscera and head. It includes the liver, heart, chitterlings, and brain.
Head Meat	Head meat is muscle tissue from both the head and the base of the tongue and remains after removal of the cheek muscle. Head meat excludes the muscle tissue in the snout, lips and ears.
Cheek Meat	Cheek meat is a group of muscles lying external to the upper and lower jaw bones. Cheek meat should be practically free of lip material, lymph nodes, ear canal and salivary glands.

Trimmings from Intact Pork	Trimmings prepared from intact product that has not been tenderized, injected, pumped, or vacuum tumbled that will meet the end item requirements.
Other intact	All other intact pork meat not included in the above categories of raw intact pork (e.g., feet, neck bones, etc).

2. RAW NON-INTACT PORK PRODUCT:

Type of Processing	PHIS Product Group	Description of PHIS Product Group
Not Comminuted	Primal and Subprimal	A pork primal is a primary part of pork used to divide a carcass into manageable, smaller portions. The ham, belly, loin, shoulder, and jowl are pork primal parts as defined in <u>9 CFR 316.9(b)</u> . They are considered raw non-intact if they have been tenderized, injected, pumped, or vacuum tumbled.
	Cut (including bone-in and boneless)	A cut is a consumer size portion from primals, portion cuts, or tray ready products that has been subjected to processing that renders the product non-intact. They are considered raw non-intact if they have been tenderized, injected, pumped or vacuum tumbled.
	Trimmings from non-intact pork	Trimming are prepared from any portion of the carcass that has been tenderized, injected, pumped or vacuum tumbled that yields product that will meet the end-item requirements.
	Other non-intact	Any product that is not comminuted or ground and doesn't fit into other categories (e.g. cubed steak, diced pork, skin). They are considered raw non-intact if they have been tenderized, injected, pumped, or vacuum tumbled.
Comminuted (including ground)	Ground product	Pork product that is run through a grinding system designed to reduce the size of muscle pieces.
	Mechanically separated	Finely textured pork products resulting from mechanical separation and removal of most of the bone from attached skeletal muscle that does not qualify as "pork" per <u>9 CFR 318.24</u> and <u>319.5</u> .
	Advanced meat recovery (AMR)	Finely comminuted pork products resulting from mechanical separation and removal of all of the bone from attached skeletal muscle.
	Sausage, patties, or other formed products	Includes sausage, ground pork patties, steaks (flaked or formed), and other raw products that were formed out of comminuted pork.
	Other Comminuted	Pork product with a particle size reduced by a process not described in other categories (e.g. coarse chopped pork).