VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS
FOOD SAFETY CONSUMER PROTECTION DIVISION
MONTPELIER, VT
Anson Tebbetts, Secretary

MIS NOTICE **Adopted from FSIS Notice 28-21**	28-21	For use beginning 10/1/21 Expires when superseded

VERIFICATION OF ESTABLISHMENT PROCESSES FOR COLLECTING LIVESTOCK BLOOD FOR HUMAN FOOD

I. PURPOSE

This notice provides instructions to inspection program personnel (IPP) on how to verify that edible blood is collected and handled in a manner to be fit for use in human food. This notice includes new information about a related proposed rule and clarifies that blood may not be defibrinated by hand.

II. BACKGROUND

A. On June 24, 2021, FSIS published the final rule, "Elimination of the Requirement to Defibrinate Livestock Blood Saved as an Edible Product" (86 FR 33085), which removed requirements for the defibrination of livestock blood saved as an edible product. This change in 9 CFR 310.20 is effective August 23, 2021 and allows establishments to collect coagulated blood for edible purposes. IPP are to allow establishments to collect coagulated blood for edible use, provided this is done in a sanitary manner and meets all other applicable regulatory requirements.

B. As is explained in the final rule, FSIS developed and published this rule because the Agency became aware that some establishments want to collect coagulated (i.e., clotted) blood for use in certain human food products. In addition, the use of coagulated blood in human food does not present any public health hazards.

NOTE: 9 CFR 310.20 continues to prohibit defibrinating edible blood by hand.

Per 6 V.S.A § 3305 (8), adopts Title 9, Code of Federal Regulations, Chapter 3, 9 CFR §§ 300.1 et seq., together with any amendments, supplements, or revisions thereto.

III. VERIFICATION OF REQUIREMENTS FOR EDIBLE BLOOD

If a slaughter establishment chooses to collect livestock coagulated and uncoagulated blood for edible purposes, IPP are to:

1. Have the establishment or producer fill out the MI-2 Form, Request for Specimen.

2. Verify that the establishment has considered its process for collecting, packaging, and saving edible blood within its Sanitation Standard Operating Procedures (Sanitation SOPs) and hazard analysis and has support for any resulting decisions during their next routine scheduled Operational Sanitation SOP and Slaughter HACCP tasks. IPP are to verify that the establishment's process is designed to ensure

that only blood from inspected and passed carcasses receive the mark of inspection as an edible product. IPP are to be aware that establishments may ensure the blood is from inspected and passed carcasses by maintaining the identity of the blood from a particular animal until the carcass and parts have completed postmortem inspection or through a batch process that discards blood collected during a specific time period if any corresponding carcasses are condemned during post-mortem inspection;

3. Incorporate the verification activities for edible blood into the performance of the Slaughter HACCP and Sanitation SOP PHIS tasks;

a. IPP are to periodically verify via direct observation or records review that the establishment collects and handles the edible blood in a sanitary manner and prevents it from becoming contaminated or adulterated;

b. IPP are to verify that the establishment does not defibrinate blood intended for human food purposes by hand; and,

4. Verify that if the establishment uses a chemical anticoagulant or other ingredients they are listed in 9 CFR 424.21 or FSIS Directive 7120.1 *Safe and Suitable Ingredients Used in the Production of Meat, Poultry and Egg Products* as suitable for that purpose, and that the establishment uses them in accordance with the regulations or the directive.

IV. QUESTIONS

Refer questions regarding this notice to the meat inspection office.

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