

# Cooperative Interstate Shipment (CIS)

- An informational overview of the program

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Vermont Meat and Poultry Inspection Program





# What is CIS?

- The CIS program allows selected state-inspected establishments to ship their product in interstate commerce
- Joining the CIS program is completely voluntary.
- State inspection staff continue to perform the daily inspection tasks
- Federal reviewer (“Select Establishment Coordinator” or designee) visits quarterly to semi-annually
- The mark of inspection is a round inspection mark with the establishment number and the letters “SEVT” to indicate select establishment



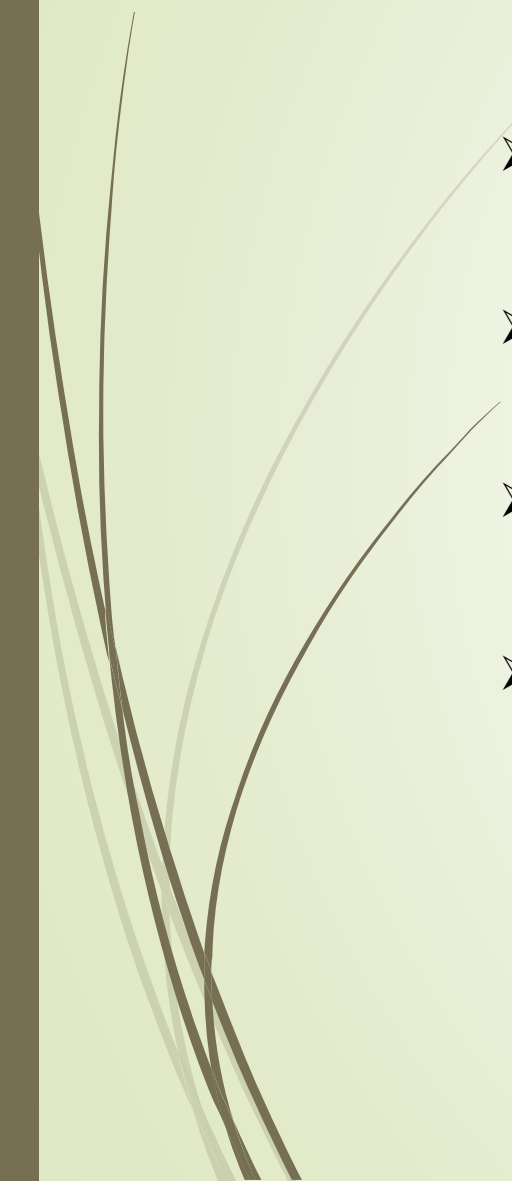
# Background



- This program was created by the 2008 Farm Bill
- Federal Meat Inspection Act and Poultry Products Inspection Act amended “to establish a cooperative inspection program under which certain small and very small State-inspected establishments will be eligible to ship meat and poultry products in interstate commerce”
- Only states that have an established Meat and Poultry Inspection Program (MPI) can participate
- On August 11, 2020, the Vermont Agency of Agriculture, Food and Markets (VAAFAM) signed a cooperative agreement with the United States Department of Agriculture, Food Safety, and Inspection Service (USDA-FSIS) to join the Cooperative Interstate Shipment (CIS) program.



# General Application Requirements

- The establishment has processed inspected products under the VAAFM MIP for at least 90 days
  - The establishment has had a satisfactory Food Safety Assessment (FSA) within the last 12 months, and is in good standing with the VAAFM MIP
  - The establishment has no more than 25 employees on average that will handle any CIS product
  - The establishment has adequate measures to completely separate CIS-inspected product from any other products and activities within the establishment
- 



# Non-Starters

- Establishments are not eligible if they:
  - Are currently a federal establishment
  - Have been a federal establishment/been shipping interstate as of June 18, 2008 (date of CIS enactment)
  - Have had more than 25 employees as of June 18, 2008



# General Application Process

- Refer to [VT Directive 5740.2](#), the Cooperative Interstate Shipment Program Shipment Application Process
- Notify Meat Inspection Chief of desire to participate
- Apply in writing using the [form MPI-5740.2](#) Application for Cooperative Interstate Shipment (CIS) program.
- Work with your in-plant Food Safety Specialist to submit a new MI-5 label approval forms for CIS, showing the CIS mark of inspection
  - All currently-approved, official products are eligible
  - You may choose to produce all, or only some products for CIS



**APPLICATION FOR COOPERATIVE INTERSTATE SHIPMENT PROGRAM**  
**State Form MI-5740.2CISapp**  
**VT AGENCY OF AGRICULTURE, FOOD & MARKETS**  
**FOOD SAFETY & CONSUMER PROTECTION DIVISION**  
**MEAT INSPECTION SECTION**

**ESTABLISHMENT INFORMATION**

|  |  |  |
|--|--|--|
| Name of establishment  |  | Date of application                    |
| Address of establishment (number and street, city, & zip code) |  |  |
| Selected establishment number                                  | telephone number of establishment<br>(     ) | E-mail address                         |
| Name of contact  |  | Telephone number of contact<br>(     ) |

**EMPLOYEES**

|   |  |   |
|---|--|---|
| <input type="checkbox"/> Average number of employees < twenty-five (25) over twelve (12) month period | Average number of employees per pay period over past(12) twelve months | Maximum number of employees per pay period over past (12) twelve months |
| <input type="checkbox"/> Maximum number of employees < thirty-five (35) for any given period          |  |   |

**REGULATORY COMPLIANCE**

|   |   |   |
|---|---|---|
| <input type="checkbox"/> Completed Food Safety Assessment (FSA)           | Date completed  | FSA conducted by:   |
| <input type="checkbox"/> Labels for Cooperative Interstate Shipment (CIS) | <input type="checkbox"/> 9 CFR 416<br>o SPS<br>o SSOP<br><input type="checkbox"/> 9 CFR 417<br>o HACCP<br><input type="checkbox"/> Written plan to address time and space separation (9 CFR 332.13)<br><input type="checkbox"/> 9 CFR 418 | <input type="checkbox"/> Submitted all labeling materials per:<br>o 9 CFR 316<br>o 9 CFR 317<br>o 9 CFR 381<br><input type="checkbox"/> Water and sewerage approval |

**ADMINISTRATIVE PROCEDURES**

|   |  |
|---|--|
| <input type="checkbox"/> Products for Cooperative Interstate Shipment (CIS)<br>(See Page 2) | Date establishment requested to participate in Cooperative Interstate Shipment Program |
|---|--|

Form MI-5740.2CIS  
application





# State Review Process

- Upon receipt of the application, the MPI Section Chief will schedule an initial onsite visit of the establishment
- Schedule an FSA if one has not been performed in the last 12 months
- During the onsite visit, MPI staff will perform:
  - (a) Review of the establishment flowchart(s), Hazard Analysis (HA) and HACCP plan(s), including all pre-requisite and SSOP programs;
  - (b) Review of the establishment recall plan;
  - (c) Review of the establishment food defense plan;
  - (d) Review of generically approved labels;
  - (e) Walkthrough of establishment facilities; and
  - (f) Observation of each process that the establishment would like to perform under the CIS program
- Recommend for selection when all criteria are met (and we're confident your establishment will pass the federal review)





# Federal Review Process

- ▶ Selected Establishment Coordinator (SEC) or designee conducts an initial and (if necessary) a follow-up visit of each recommended establishment
- ▶ Visit includes:
  - Entrance and exit meetings and completion of required documents
  - Review of employee numbers to verify avg. is 25 or fewer
  - Review of example CIS labels
  - Review of grounds, facilities and equipment
  - Review of SSOPs, HACCP plans, recall plan, and Listeria program (if applicable)
  - Product utilized at processing establishments must be federally-inspected or from other approved CIS selected establishments in the state
  - Purpose of initial visit: does the establishment meet basic requirements?
- ▶ The following forms are completed in the Review:

# FSIS FORM 9020-3 Survey Report

## FSIS FORM 9020.2

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
FIELD OPERATIONS

**PLANT INFORMATION**

DISTRIBUTION:  
Print 3 copies  
Give 1 copy to:  
Plant/District Manager  
Frontline Supervisor  
IC

TYPE OF PLANT  
 MEAT  POULTRY

OPERATIONS ARE PRESENTLY:  
 INSPECTED  EXEMPT

STATE \_\_\_\_\_

PLANT NAME \_\_\_\_\_

NAME OF RESPONSIBLE PARTY \_\_\_\_\_ TITLE \_\_\_\_\_ PLANT TELEPHONE NUMBER \_\_\_\_\_

PLANT ADDRESS (include directions if needed) \_\_\_\_\_

**A. NATURE OF OPERATIONS**  
BRIEF DESCRIPTION OF OPERATION \_\_\_\_\_

**B. SLAUGHTER**

OBSERVED  YES  NO LIST SPECIES AND GIVE YEARLY VOLUME \_\_\_\_\_

MONTHS OF OPERATIONS \_\_\_\_\_

DAYS PER WEEK \_\_\_\_\_

**C. PROCESSING-FURTHER PROCESSING**

OBSERVED  YES  NO OPERATIONS (list type and amount produced or number and class of birds per year) \_\_\_\_\_

MONTHS OF OPERATIONS \_\_\_\_\_

DAYS PER WEEK \_\_\_\_\_

**D. DISTRIBUTION**

Check appropriate boxes and indicate approximate percentages:

CUSTOM (not for sale) \_\_\_\_\_ %  DIRECT SALES TO CONSUMERS \_\_\_\_\_ %

SALES TO HOTELS, RESTAURANTS, ETC. \_\_\_\_\_ %  WHOLESALE (Retail Market, etc.) \_\_\_\_\_ %

**WALK THROUGH OBSERVATION (Complete only if plant management has declared on the "Intention" form letter that they will operate under assumption)**

**E. FACILITIES** \_\_\_\_\_

**F. SANITATION** \_\_\_\_\_

**G. ADDITIONAL COMMENTS** \_\_\_\_\_

SIGNATURE OF SURVEYOR \_\_\_\_\_ DATE \_\_\_\_\_

FSIS FORM 9020-2 (11/17/2006) PREVIOUS EDITIONS ARE OBSOLETE.

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
FIELD OPERATIONS

**SURVEY REPORT**

DISTRIBUTION:  
Print 3 copies  
Give 1 copy to:  
Plant/District Manager  
Frontline Supervisor  
IC

SURVEY OF: \_\_\_\_\_

NARRATIVE: \_\_\_\_\_

SIGNATURE OF SURVEYOR \_\_\_\_\_ DATE INFORMATION RECEIVED \_\_\_\_\_

FSIS FORM 9020-3 (11/17/2006) PREVIOUS EDITIONS ARE OBSOLETE.

## Survey Check list


Included as Attachment 3 to FSIS Directive 5740.1

| SELECTED ESTABLISHMENT COORDINATOR ON-SITE SURVEY CHECKLIST   |        |                         |   |                   |                 |
|---|--------|-------------------------|---|-------------------|-----------------|
| 1. District/Circuit Code  |        | 2. Establishment Number |   | 3. Date of Survey |                 |
| 4. Establishment Name   |        |                         | 5. Establishment Address  |                   |                 |
| 6. Establishment Telephone Number   |        |                         |   |                   |                 |
| Categories  | Comply | Does not comply         | Categories  | Comply            | Does not comply |
| <b>I. Required Documents</b>  |        |                         | <b>IV. Safety</b>   |                   |                 |
| Written Sanitation SOP  |        |                         | Lock-out/Tag-out  |                   |                 |
| Written HACCP plan  |        |                         | Adequate exits  |                   |                 |
| Water potability certification  |        |                         | Hazards   |                   |                 |
| Sewage certification  |        |                         | <b>V. Facilities &amp; Equipment</b>  |                   |                 |
| Other certification (e.g., inedible)  |        |                         | Welfare facilities  |                   |                 |
| BSE-SRM 310.22 (if applicable)  |        |                         |   |                   |                 |
| <b>II. Marks of Inspection</b>  |        |                         | Outside premises (includes pest and rodent control)   |                   |                 |
| Labels  |        |                         | <b>Ante-mortem</b>  |                   |                 |
| Brands  |        |                         | Facilities & lighting   |                   |                 |
| Security for accountable items  |        |                         | Suspect pan facilities/lighting   |                   |                 |
|   |        |                         | Animal humane facilities & DVMS verification  |                   |                 |
| <b>III. Building Construction</b>   |        |                         | <b>Post-mortem</b>  |                   |                 |
| Buildings, structures, & rooms  |        |                         | Facilities & equipment  |                   |                 |
| Walls   |        |                         | Lighting  |                   |                 |
| Floors  |        |                         | Retained product facilities   |                   |                 |
| Ceilings  |        |                         | Condemned/Inedible facilities   |                   |                 |
| Doors   |        |                         | <b>Processing</b>   |                   |                 |
| Ventilation in production areas   |        |                         | Facilities & equipment  |                   |                 |
| Ventilation in welfare facilities   |        |                         | Retained product facilities   |                   |                 |
| Separation of official selected establishment operations and non-official selected establishment operations |        |                         | Condemned/Inedible facilities   |                   |                 |
| Facilities for Program Employees  |        |                         |   | <b>Yes</b>        | <b>No</b>       |
| <b>Plumbing</b>   |        |                         | Establishment employs fewer than 25 employees on average under 9 CFR 332.3(b) or 381.513(b) |                   |                 |
| Water supply & distribution   |        |                         | Dual Operations Establishment (produces product under CIS program and State MPI program)    |                   |                 |
| Drains  |        |                         | Conditional Grant for CIS program <sup>1</sup>  |                   |                 |
| Notes:  |        |                         |   |                   |                 |




# Federal Follow-up Review

- ▶ If Federal standards are not met on the initial visit, the SEC will discuss these with the establishment and State personnel
- ▶ Establishment completes any necessary actions to resolve the concerns
- ▶ State program notifies the District Office when establishment is has completed the necessary actions and is ready for a follow-up visit
- ▶ Follow-up visit and survey is completed to verify all Federal standards were met
- ▶ Establishments that meet all necessary Federal standards and requirements are recommended for selection
- ▶ An establishment that does not pass on the second, follow-up survey may not reapply for one year



# Things to Consider (have ready) for Federal Review

- ▶ Information for FSIS Form 9020-2:
  - ▶ establishment name, address, and telephone number; establishment operator and title; and
  - ▶ nature of operations, hours of operations, types of species slaughtered, types of processing operations, and distribution information
- ▶ **Information for Survey Checklist (refer to the check list):**
  - ▶ **I. Required Documents**
    - ▶ Written SSOPs, HACCP plan, Water potability cert, Sewage cert, inedible removal,
    - ▶ Written recall plan (not listed but REQUIRED): see [How to Develop a Meat and Poultry Recall Plan](#)
    - ▶ BSE-SRM written program for SRM removal if you slaughter cattle
  - ▶ **II. Marks of Inspection**
    - ▶ Labels - example CIS labels ready for reviewer
    - ▶ Brands – Brand authorization provided after successful review
    - ▶ Security for accountable items – Provide Inspection office a lockbox of brands and important documents




# Things to Consider (have ready) for Federal Review - continued

## ▶ **III. Building Construction**

- ▶ Basic facility requirements for sound construction of buildings, structures, rooms
- ▶ Written procedures for complete physical separation of official selected establishment operations and nonofficial selected establishment operations by time or space (i.e. state inspection, custom or retail)
- ▶ Plumbing must meet basic requirements for sufficient clean water for processing, good drainage, sewage disposal, no backflow

## ▶ **IV. Safety**

- ▶ Written Lock-out/Tag-out program, enough emergency exits, no hazards



# Things to Consider (have ready) for Federal Review – still continued

## ➤ **V. Facilities and Equipment**

- Welfare facilities – clean, working, hot/cold running water, soap, towels?
- Outside premises – pest control plan or company, no harborage areas, outside opening gaps filled, etc.
- Antemortem – pens, driveways, ramps in good repair, good footing; stunning equipment in good repair, good animal handling practices, adequate space and lighting, suspect pen area
- Postmortem/Processing – adequate room and lighting for inspector, adequate area for holding retained product, condemned/inedible areas or barrels
- Employee numbers – be ready to show W2s, pay records, etc. to prove
- Can choose to produce product under CIS and state if desired



# What Happens After Selection? Ongoing Reviews


- ▶ After the start of operations, the federal Select Establishment Coordinator (SEC) will visit the establishment on a regular basis for follow-up visits
- ▶ Frequency for visits by the SEC is typically quarterly for the first year, and semi-annually thereafter
- ▶ Verify the state is providing inspection in a “same as” manner as the USDA FSIS
- ▶ Verify the condition of the establishment, records, SSOPs, inspection records (NRs, MOIs, weekly meetings, sample results), humane handling (if applicable), labels, condemned product handling, etc.
- ▶ SEC can submit product samples for analysis
- ▶ SEC has the authority to initiate an enforcement action if they observe violations



# Deselection of Establishments from the CIS Program

- ▶ Selected establishments that become ineligible to participate in the CIS program for any reason will be deselected and must transition to become an official Federal establishment
  - ▶ Violating the Federal Acts
    - ▶ If inspection is suspended for any of the reasons specified in 9 CFR 500.3 or 500.4, you may be deselected (for example, produced and shipped adulterated product, inadequate HACCP plan, grossly insanitary conditions, violated a regulatory control action (tag), assaulted or threatens inspection staff, egregious humane handling violations)
  - ▶ Employing more than 25 employees on average, or they employed more than 25 but fewer than 35 employees on
  - ▶ Deselected establishments must remain under Federal inspection for one year before transitioning back





# References and Must Reads if you are Considering CIS for your establishment

- ▶ [FSIS Directive 5740.1](#): Cooperative Interstate Shipment Program
- ▶ [9 CFR Part 313](#) Humane Handling of Livestock
- ▶ [9 CFR Part 381](#) Poultry Products Inspection Regulations
- ▶ [9 CFR part 416](#) Sanitation
- ▶ [9 CFR Part 417](#) Hazard Analysis and Critical Control Points
- ▶ [9 CFR Part 500](#) Rules of Practice