

VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS
FOOD SAFETY CONSUMER PROTECTION DIVISION
Meat Inspection Service
MONTPELIER, VT
Roger Allbee, Secretary



MIS DIRECTIVE

Adopted from FSIS Directive 6100.3 Rev. 1

6100.3
Rev.1

4/30/09

ANTE-MORTEM AND POST-MORTEM POULTRY INSPECTION

I. PURPOSE

A. This directive instructs Public Health Veterinarians (PHVs) and off-line and on-line inspection program personnel on how to perform ante-mortem and post-mortem inspection of poultry and of the conditions under which the birds are processed. In addition, this directive officially cancels the sections of the Meat and Poultry Inspection Manual on poultry, Subparts 9A and 9B. Finally, this directive instructs PHVs on how to make dispositions for some poultry diseases post-mortem and how to document the findings. The name of an on-line inspector is to appear on the Lot Tally Sheet.

Key Points Covered

- *Describes the ante-mortem inspection procedures for poultry*
- *Addresses the verification activities related to good commercial practices for poultry*
- *Sets out the post-mortem inspection procedures for poultry*
- *Provides supplemental information regarding diseases and conditions*
- *Explains how inspection program personnel inspect airsacculitis salvage operations*
- *Sets out how PHVs verify evisceration line speed process control*
- *Provides the documentation procedures for findings made during post-mortem poultry inspection.*

II. CANCELLATIONS

VT Directive 6100.3, dated 12/7/07

The following remain cancelled: Meat and Poultry Inspection Manual poultry sections, Subparts 9A and 9B

DISTRIBUTION: Electronic

SUBJECT: Inspection

FSIS Directive 6210.1, Post-Mortem Disposition of Poultry
FSIS Directive 6550.1, Line Speeds for Heavy Young Chickens (Broilers, Roasters)

III. RESERVED

This directive is being reissued to clarify that the on-line inspector does not have to sign the the Lot Tally Sheet. Her or his name can be written in or be applied by computer stamp.

IV. REFERENCES

Poultry Products Inspection Act (PPIA) 21 U.S.C. 453 and 455
Regulations 9 CFR parts 381, 391, 417, and 500
Food Safety Inspection Service (FSIS) Directive 5000.1, Revision 2, Amendment 1,
Verifying an Establishment's Food Safety System
FSIS Directive 6000.1, Revision 1, Responsibilities Related to Foreign Animal Diseases
(FADs) and Reportable Conditions
FSIS Form 6000-16, Poultry Inspection – Lot Tally Sheet
FSIS Form 6510-7, Poultry Lot Information
FSIS Form 9061-2, Poultry Condemnation Certificate

V. BACKGROUND

Under the PPIA, FSIS inspection program personnel are to perform ante-mortem and post-mortem inspection of poultry to prevent the entry into commerce of adulterated products. Products that are not adulterated qualify to bear to mark of inspection.

VI. ANTE-MORTEM INSPECTION

A. Performing Ante-mortem Inspection

1. Inspection program personnel are to perform ante-mortem inspection on the day of slaughter (9 CFR 381.70(a)).
2. Inspection program personnel perform ante-mortem inspection by observing poultry in coops or batteries before or after removal from the truck.
3. When performing ante-mortem inspection, inspection program personnel are to observe:
 - a. the overall condition of the birds, including the head, with attention to the eyes; the legs; and the body of the birds; and
 - b. whether there are any unusual swellings or any other abnormalities on the birds.

NOTE: Signs of disease that inspection program personnel may observe on ante-mortem inspection include swelling about the head and eyes, edema of the wattles, gasping and sneezing, off-colored feces, diarrhea, skin lesions, lameness, torticollis (e.g., wry neck), and bone or joint enlargement.

B. Suspect Poultry

PHVs are to:

1. designate as "U.S. Suspect" any birds that on ante-mortem inspection do not clearly show, but the PHV suspects, may have any disease or condition that, under 9 CFR part 381, may cause condemnation of part or the entire carcass on post-mortem inspection (9 CFR 381.72(a)).

2. verify that the establishment segregates birds identified as suspects on ante-mortem inspection. PHVs are to verify that the establishment slaughters the segregated birds separately.

3. verify that the establishment releases poultry for treatment under the control of the appropriate State or Federal officials. PHVs are to notify the District Office (DO) and follow the instructions in FSIS Directive 6000.1, Responsibilities Related to Foreign Animal Diseases (FADs) and Reportable Conditions, when he/she suspects a reportable or foreign animal disease (9 CFR 381.73).

C. Condemned Poultry

PHVs are to:

1. condemn on ante-mortem inspection any birds with diseases or conditions that, under 9 CFR 381.71(a), warrant such action.

2. verify that the establishment does not allow birds condemned on ante-mortem inspection to enter the official establishment for slaughter, and that the birds are disposed of as provided in 9 CFR 381.95.

3. ensure that birds that are dead-on-arrivals (DOAs) are identified, counted, and weighed, and the number is reported on FSIS Form 9061-2, Poultry Condemnation Certificate.

4. verify that DOAs are not dressed nor conveyed into any department of the official establishment where poultry products are prepared or held.

VII. VERIFICATION OF GOOD COMMERCIAL PRACTICES FOR POULTRY

A. Inspection Verification That Establishments Are Employing Good Commercial Practices for Poultry

In poultry operations, employing humane methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product. FSIS regulations describe the operating procedures that poultry processors must follow to ensure sanitary processing, proper inspection, and the production of poultry products that are not adulterated. Moreover, the PPIA (21 U.S.C. 453(g)(5)), as well as the Agency's regulations (9 CFR 381.90), provide that carcasses of poultry showing evidence of having died from causes other than slaughter are considered adulterated and thus must be condemned. The regulations also require that poultry be slaughtered in accordance with good commercial practices, in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding, so that the birds do not drown (9 CFR 381.65(b)). Compliance with these requirements ensures that poultry are treated humanely.

The PHV, IIC, or designee, on a daily, per shift, basis when the establishment slaughters, is to perform an unscheduled 04C04 procedure and systematically observe the conditions in the receiving to prescald areas unless performing the weekly records review. Once a week the PHV, IIC, or designee is to review establishment records on its adherence to good commercial practices, randomly selecting a day of the week on which to perform the review.

NOTE: The PHV, IIC, or designee is not to perform the 08 food defense procedure in lieu of an unscheduled 04C04 procedure for verifying good commercial practices.

1. During this records review, inspection program personnel are to ask the establishment for, and review, any records regarding good commercial practices. When reviewing these records, inspection program personnel are to assess whether there is evidence that the establishment is monitoring its good commercial practices in the receiving through pre-scald areas. If inspection program personnel find that such records do not exist, or that they do not provide a basis to make a judgment on whether the establishment is following good commercial practices, they are to visit the establishment areas from receiving through pre-scald and make observations. If the records provide a basis upon which inspection program personnel can make a judgment that the establishment is following good commercial practices, then follow the directions in VII. B. 1.

NOTE: Establishments are not required to keep records of good commercial practices, however, if establishments do keep such records and make them available, inspection program personnel are to review the records.

2. During observation, inspection program personnel are to visit the receiving through pre-scald areas to observe (see section VII B for documentation):

a. whether establishment employees are mistreating birds or handling them in a way that will cause death or injury or prevent thorough bleeding or result in excessive bruising. For example, whether:

i. establishment employees are breaking the legs of birds to hold the birds in the shackle or squeezing them into a shackle or otherwise mishandling birds while transferring them from the coops to the shackles;

ii. in cold weather, birds are frozen inside the cages or frozen to the cages themselves; or

iii. the birds are dead from heat exhaustion. The main observable symptom of heat stress in poultry is heavy panting.

b. the handling and treatment of loose birds in the unloading and live hang areas. For example, are establishment employees driving over live birds with equipment or trucks;

c. whether stunning equipment is functioning properly. For example, a post-stun posture that includes arched neck and wings tucked in is visual evidence of an effective stun;

d. whether the bleeding equipment is functioning properly. For example, whether:

i. birds are entering the scalding still breathing;

ii. there are increased numbers or clusters of cadavers at the inspection station; or

iii. there is other evidence that birds died other than by slaughter.

e. whether there is an increased number of bruised wings or legs; or

f. whether there are any other activities that will interfere with thorough bleeding of the birds, or could result in the birds still breathing at the time they enter the scalding.

B. Documentation

1. If the establishment is adhering to good commercial practices, the PHV, IIC, or designee is to mark the 04C04 procedure as performed in the Performance Based Inspection System (PBIS), using a separate unscheduled 04C04 procedure code each shift, each day.

2. If the establishment is not following good commercial practices, as evidenced by birds dying other than by slaughter or not being bled out properly, the PHV, IIC, or designee is to document the noncompliance on a noncompliance record (NR) using procedure code 04C04 with the economic trend indicator and cite 9 CFR 381.65(b). Inspection program personnel are not to cite the Humane Slaughter Act of 1978 on the NR.

3. If the establishment is mistreating the birds, but the birds can still be fully bled and are not breathing when they enter the scalding, the PHV, IIC, or designee is to:

a. discuss the mistreatment with the establishment management at the next weekly meeting;

b. document the discussion and any planned actions on the part of the establishment in a memorandum of interview (MOI); and

c. provide copies of the MOI to the establishment, and the inspection file.

4. The Meat inspection office is to review the MOI and determine whether the establishment's mistreatment requires notification of the appropriate state animal health officials. If so, the office is to:

a. collaborate with the in-plant inspection team to prepare a letter of concern (LOC) and a cover letter.

b. send:

i. the LOC to establishment management;

ii. a copy of the LOC to the appropriate state official; and

iii. copies of the LOC to the IIC at the establishment.

VIII. POST-MORTEM INSPECTION

A. Performing Post-mortem Inspection

On-line inspection program personnel perform post-mortem inspection by:

1. observing the exposed hock joints for inflammation, exudate, or swelling that indicates synovitis (inflammation of the hock joint) (9 CFR 381.86);

2. reflecting the flap (pulling the cut skin and muscle back) from the opening cut and observing the inner surfaces of the carcass for:

a. yellow scabbed areas between the skin and subcutaneous tissue of the flaps that could indicate inflammatory process (IP) (9 CFR 381.86);

b. exudate in, or cloudiness of, the air sacs that could indicate air sacculitis (9 CFR 381.84);

c. tissue masses or abnormal appearing tissue that could indicate tumors (9 CFR 381.87); and

d. enlarged or reddened kidneys that indicate infection or early sepsis (9 CFR 381.83).

3. examining the viscera for:
 - a. gross enlargement or mottling of the spleen and liver that may indicate leukosis (9 CFR 381.82);
 - b. yellow or pale exudate on the heart and lungs that may indicate air sacculitis; and
 - c. hemorrhage, congestion, and swelling of the viscera, including the intestines, that may indicate sepsis.
4. observing the carcass exterior looking for:
 - a. yellow, crusty skin lesions indicative of IP;
 - b. emaciation (wasted condition), a prominent keel bone, and dark skin and muscle indicative of sepsis;
 - c. skin lesions such as keratoacanthomas (see IX. C. 1. below);
 - d. breast muscle having a white or cooked appearance indicative of overscald (9 CFR 381.92); and
 - e. dark red to purple skin on the carcass and neck that may indicate a cadaver or bird not bled out properly (9 CFR 381.90);
5. instructing the “inspector’s helper”, if necessary, on disposition of abnormal or diseased carcasses (e.g., hang back, trim, salvage, or condemn); and
6. instructing the “inspector’s helper” on hanging back carcasses with associated viscera at the designated location on the inspection stand for further correlation with the PHV when necessary.

B. Post-mortem Dispositions

PHVs play a critical role in ensuring that the public health is protected by identifying and addressing poultry affected with disease conditions and by ensuring that there is an appropriate disposition of affected carcasses and parts. The final responsibility for disposition determinations rests with the PHV. PHVs are to conduct a thorough and complete post-mortem examination of carcasses or parts that are held for their final examination. In making dispositions, the PHV should use a consistent, systematic approach for evaluating the carcasses. For example, if a PHV starts an examination with a carcass and then follows with the viscera then he or she should use this same method every time. PHVs may seek diagnostic assistance from the pathology laboratory. PHVs are to consider the laboratory’s report within the context of ante-mortem and post-mortem findings.

C. Correlation

During work unit meetings, PHVs are to meet with the inspection team as necessary to review pathology and regulatory requirements for addressing each condition (e.g., show, explain, discuss, and answer questions). PHVs may utilize “The Entry Training for the PHV” modules on Post-mortem Inspection and Multi-species Dispositions for correlating (see link below).

http://www.fsis.usda.gov/FSIS_Employees/Public_Health_Veterinarian/index.asp

IX. DISEASES AND CONDITIONS – SUPPLEMENTAL INFORMATION

This section provides disposition information for poultry conditions either not found in 9 CFR part 381 or supplemental information for conditions that are in the poultry regulations. Ascites, occult vaccine lesions, and keratoacanthomas are conditions not specifically described in 9 CFR part 381. If any of these conditions have progressed to systemic involvement, the carcass is to be condemned for septicemia (sep)/toxemia (tox). The PHV has regulatory authority under 9 CFR 381.80 to make disposition decisions on carcasses, organs, or other parts not specifically covered by regulations in 9 CFR 381.81 through 381.93.

A. Ascites

1. What is ascites in broiler chickens?

Broiler ascites is an abnormal condition occurring in young, rapidly-growing chickens. Rapid growth (resulting from nutritional and genetic improvements by the industry) may cause an increase in the oxygen demands on the chicken. The higher oxygen demand placed on the cardiopulmonary system of the chicken under stress leads to right heart failure and the subsequent accumulation of clear to amber fluid around the heart. The right heart failure may force the ascitic fluid into the abdominal cavity. Fluid is present in the body cavity at post-mortem in varying amounts. Ascitic fluid in the thoracic cavity may prevent inspection of the interclavicular air sac space. The liver may also present with a ground-glass appearance because of the deposition of fibrin on the surface.

2. Inspection program personnel are to:

a. condemn birds with any amount of ascitic fluid present in the body cavity that also has signs of septicemia (9 CFR 381.83) or other disease conditions, including inflammatory lesions, tumors, or other degenerative conditions;

b. condemn birds with any amount of ascitic fluid present in the body cavity that prevents visualization of the interclavicular space; and

c. instruct the “inspector’s helper” to record condemned birds under the Other category on the FSIS Form 6000-16, the Lot Tally Sheet (See XII. B. for completing the documentation on FSIS Form 6000-16, Lot Tally Sheet).

B. Occult Vaccination Lesions

1. What are occult vaccination lesions?

Occult (obscured or concealed) vaccination lesions found in mature fowl are tissue responses to vaccines that laying hens receive at 10-14 weeks of age. Vaccines are administered in the muscle tissue of the breast, leg, wing, or tail, or subcutaneously in the dermis of the inguinal fold, neck, or wing web. Vaccine lesions may cause a reddened or inflamed area around the injection site, or a more severe lesion extending into the surrounding tissue. Adjuvants (or boosters) in vaccines generally cause the more extensive inflammatory reactions.

2. Off-line inspection program personnel are to verify that establishments slaughtering mature fowl in which occult post-vaccination lesions occur have considered vaccine lesions in their hazard analysis (9 CFR 417.2(a)).

3. Off-line inspection program personnel are to verify that, if an establishment determines that vaccine lesions are a food safety hazard reasonably likely to occur in their process, they have established a Critical Control Point (CCP) and met the other requirements of 9 CFR 417.2(c).

a. If an establishment determines that vaccine lesions are a food safety hazard reasonably likely to occur and has established a CCP, then off-line inspection program personnel are to perform procedure codes 03J01/03J02 at the frequency determined by the Performance Based Inspection System (PBIS) scheduling, or if notified by on-line inspection program personnel that an establishment’s process is not under control for vaccine lesions.

b. If the establishment has considered vaccine lesions not reasonably likely to occur because they have a prerequisite program in place to assure removal of the lesions, then off-line inspection program personnel are to verify the effectiveness of the prerequisite program by following the instructions in FSIS Directive 5000.1, Verifying an Establishment’s Food Safety System.

C. Keratoacanthomas

1. What are keratoacanthomas?

Avian keratoacanthomas, previously known as “dermal squamous cell carcinomas,” are lesions found in the skin of young chickens that arise from the feather follicle epithelium. At slaughter, the lesions may present as concave (curved surface), pitted areas up to ~2 cm in width. Avian keratoacanthosis is not a disease of public health significance.

2. Inspection program personnel are to condemn carcasses with large coalescing (joining together) lesions (9 CFR 381.87).

3. Off-line inspection program personnel are to verify that the establishment trims the few, small lesions found on carcasses.

D. Cadavers

1. What are cadavers?

Cadavers are poultry that die from causes other than slaughter or are not physiologically dead because of ineffective slaughter before they enter the scald vat and drown. Carcasses of poultry that die from drowning may exhibit signs of incomplete exsanguination (bleed-out), resulting in an unwholesome carcass. The skin of the carcass or neck is cherry red to purple.

NOTE: Cadavers can be differentiated from birds found DOA at the establishment. A DOA carcass presented at post-mortem will typically be purplish in color, the viscera will be congested, and, depending on how long it has been dead, the viscera and carcass may exhibit signs of decomposition. Evidence of decomposition may include friable (soft and tears easily) visceral organs, carcass discoloration, and off-condition odor. Inspection program personnel are to condemn the carcass and notify off-line personnel who are to then verify establishment controls to prevent DOAs from entering the establishment. DOA carcasses should be condemned at ante-mortem inspection and not brought into the establishment (9 CFR 381.71).

2. Inspection program personnel are to condemn as a cadaver the carcasses meeting the cadaver criteria above and record them under that category on the Lot Tally Sheet, FSIS Form 6000-16 (9 CFR 381.90). Inspection program personnel are to condemn DOAs identified at the post-mortem inspection station and record them as cadavers on the Lot Tally Sheet.

E. Overscalded Carcasses

1. How do inspection program personnel recognize an overscalded carcass?

Cooking through or into the deep pectoral breast muscle of a poultry carcass in the poultry scald occurs in an overscald carcass. It is important for inspection program personnel to differentiate an overscald carcass from a hardscald carcass. Cooking of the most superficial surface of the superficial pectoral (breast) muscle occurs in a hardscald carcass. This produces a whitening of that surface.

2. Inspection program personnel are to condemn carcasses cooked to overscald in the poultry scald to the level of the deep pectoral muscle (9 CFR 381.92).

3. Inspection program personnel are to pass carcasses where the scald only produced a whitening of the superficial pectoral muscle.

F. Poultry Liver Dispositions

Inspection program personnel are to condemn livers (9 CFR 381.78(a)) with any of the following conditions:

1. fatty degeneration characterized by well-defined light spots. Inspection program personnel are to consider livers with a uniform yellow color, resulting from excessive fat deposits (fatty infiltration), as wholesome. Fat birds, especially fowl and occasionally fryers, commonly have the uniform yellow colored liver;

2. hemorrhages (excessive blood loss into the liver from the blood vessels that may appear as blood clots) or extensive petechiae (small perfectly round purplish red spots). Inspection program personnel are to consider the typical “paint brush” appearance as being insignificant;

3. inflammation and necrosis;

4. cirrhosis, tumor, and cyst. Inspection program personnel are to condemn livers with one large cyst or several small cysts;

5. discoloration caused by gall bladder or bile duct abnormalities or post-mortem changes; or

6. a specific disease (e.g., enterohepatitis).

G. Poultry Kidney Dispositions

Inspection program personnel are to condemn kidneys (9 CFR 381.78(a)) when:

1. renal (kidney) or splenic (spleen) pathology is present;

2. hepatic (liver) lesions cause liver condemnation;

3. conditions require condemnation of all the viscera; or

4. airsacculitis is present and the posterior (back) part of the carcass is salvaged for airsacculitis.

NOTE: On-line inspection program personnel are to instruct the “inspector’s helper” to mark the birds for removal of the kidneys. Off-line inspection program personnel are to verify removal of the kidneys by the establishment.

X. AIRSACCULITIS SALVAGE OPERATIONS

9 CFR 381.84 requires that establishments completely remove and condemn tissues affected with airsacculitis, including exudates, in carcasses not condemned. In addition, 9 CFR 381.84 requires condemnation of the whole carcass if there is evidence of extensive involvement of the air sacs, or if there is systemic change to the carcass. Establishments may have procedures in place to salvage carcasses by ensuring the

removal of all affected tissues and exudates in a sanitary manner. Salvaged carcasses are subject to reinspection per 9 CFR 381.76(b)(3)(iii)(c).

1. When establishments do not have airsacculitis programs, the on-line inspector is to condemn airsacculitis affected carcasses and instruct the “inspector’s helper” to record condemned birds under the airsacculitis category on the FSIS Form 6000-16, Poultry Inspection - Lot Tally Sheet.

NOTE: The IIC may note in the “Remarks” section of Form 9061-2, Poultry Condemnation Certificate, that the establishment does not have a salvage program for airsacculitis.

2. When establishments have airsacculitis salvage programs but choose not to salvage all affected carcasses, the inspector is to continue to identify birds eligible for salvage.

NOTE: Establishments may regulate the flow of product by sending the affected carcasses to salvage or by disposing of salvageable carcasses and marking those carcasses as “plant rejects” on the Poultry Inspection - Lot Tally Sheet.

3. When the specific production is extensively affected with airsacculitis, establishments with a salvage program may elect to suspend airsacculitis salvage for the entire specific production. When the establishment notifies the IIC that it wants to suspend salvage operations for the specific production, the IIC is to instruct the on-line inspection team to condemn salvageable birds and to instruct the “inspector’s helper” to record the condemned bird under the airsacculitis category on FSIS Form 6000-16, The Lot Tally Sheet.

NOTE: The IIC may note in the “Remarks” section of Form 9061, Poultry Condemnation Certificate, that the salvage operation was suspended by the establishment for the duration of the affected specific production.

NOTE: The establishment determines the size of the specific production, e.g., a lot, a house, an hour’s production, or a day’s production.

XI. HOW PHVs VERIFY EVISCERATION LINE SPEED PROCESS CONTROL

A. Process Control

To ensure that inspection program personnel can perform bird-by-bird inspection when inconsistencies of process control occur because of size, weight, class of bird, pathology, contamination, or presentation, PHVs are to perform presentation checks or otherwise assess presentation, including line speed checks, as often as necessary to assess process control and the ability of the inspection program personnel to perform bird-by-bird inspection, as required by the PPIA and the regulations, for pathology, contamination, and presentation. PHVs are to adjust line speeds as necessary (9 CFR 381.76(b)(3)(iii)(b) regulations for proper presentation for each type of slaughter system and 9 CFR 381.76(b)(3)(ii)(a) for line speed based on health of each flock and the manner in which birds are being presented to the inspector).

B. Heavy Young Chickens

Data gathered during studies using broilers weighing 6 pounds or less with chickens having only a small amount of fat on the abdominal flap is the basis for the maximum line speeds in 9 CFR 381. At the time of the studies, inspection program personnel used only one hand to manipulate the abdominal flap to view the inside cavity of the birds. Today, many establishments process chickens weighing over 6 pounds. Heavy young chickens have more fat than the smaller birds, requiring inspection program personnel to use both hands to manipulate the fatter abdominal flaps for viewing the inside cavities of the birds. To accommodate the processing of these birds, inspection program personnel, in most cases, use both hands to perform the inspection.

To designate a heavier weight flock (average weight over 6 pounds), PHVs may randomly select and weigh 10 birds per specific production at the establishment's transfer station. If the average weight of the 10 young chickens exceeds 6 pounds, PHVs are to define the specific production as heavy young chickens and set the line speed accordingly. PHVs are to use this procedure of reducing the line speed if the on-line inspection program personnel are routinely using both hands to reflect the flaps of the birds.

C. Missing or No Viscera Carcasses

1. If a carcass has at least one major visceral part (heart, liver, or spleen) present, inspection program personnel can make a disposition based on inspection of that part and the carcass.

2. If the establishment presents a carcass with no viscera (some visceral parts present, but all three major organs are missing, or no viscera entirely), and inspection program personnel determine that they are unable to make a disposition, inspection program personnel are to retain the carcass for the PHV.

a. If inspection program personnel begin to observe no viscera carcasses presented with a disease condition or abnormality in the specific production that requires the presence of the viscera for inspection program personnel to make a disposition, then inspection program personnel are to retain the carcasses and notify the PHV.

b. PHVs are to assess the specific production, if necessary. If no condition is present that would prevent inspection program personnel from making a disposition on the "no viscera" carcasses, then the PHV is to direct inspection program personnel to continue with post-mortem inspection on that specific production. If a condition is present that influences the disposition determination of the "no viscera" carcass, the PHV is to direct inspection program personnel to hang back the "no viscera" carcasses for final disposition by the PHV. PHVs may also conduct a presentation check.

XII. POULTRY POST-MORTEM DOCUMENTATION

A. Recording Information on the Lot Tally Sheet

During the shift, the "inspector's helper" records condemnations on the Lot Tally Sheet. The slaughter report is an accurate record of the incidence of diseases encountered by on-line inspection program personnel performing post-mortem inspection.

B. Completing the Documentation on FSIS Form 6000-16, Poultry Inspection - Lot Tally Sheet

The PHV or designee (off-line inspection program personnel) is to complete the appropriate section of FSIS Form 6000-16, Poultry Inspection – Lot Tally Sheet including:

1. the inspection date;
2. the shift of inspection;
3. the establishment number;
4. the specific production (lot number); and
5. the class of poultry.

On-line inspection program personnel are to:

1. sign FSIS Form 6000-16, The Lot Tally Sheet;
2. give the Poultry Inspection - Lot Tally Sheet to the "inspector's helper" at the beginning of each shift. The "inspector's helper" records the condemnations; and
3. ensure that the off-line inspection program personnel receive the Lot Tally Sheet at the end of the shift.

C. Documenting Requirements of the Off-line Inspection Program Personnel for Poultry Post-mortem Inspection

Off-line inspection program personnel are to:

1. total the condemnations for each category of condemned birds from the Lot Tally Sheets of the on-line inspection program personnel;

2. record on FSIS Form 6000-16 plant rejects received from establishment personnel during the shift. Plant rejects are carcasses rejected by the establishment before inspection or at re-inspection; and

3. transfer the totals to eADRS following the directions in the eADRS User Guide. Off-line inspection program personnel are to transfer the totals from the information supplied by the establishment on FSIS Form 6510-7, Poultry Lot Information, to eADRS.

D. Poultry Condemnation Certificate, FSIS Form 9061-2

In order for the establishment to receive official Poultry Condemnation Certificates, establishment management needs to supply the total number of live birds and their total live weight per specific production and the total pounds condemned at ante-mortem inspection. The above number includes the DOAs. The establishment needs to also supply the total weight in pounds of carcasses and of parts condemned during post-mortem slaughter and the total weight in pounds of chilled and/or frozen product from that specific production. The establishment must supply this information on FSIS Form 6510-7, The Poultry Lot Information Sheet (9 CFR 381.103).

PHVs, or their designees, are to:

1. complete the Poultry Condemnation Certificate, FSIS Form 9061-2. PHVs on each shift are responsible for signing the form;

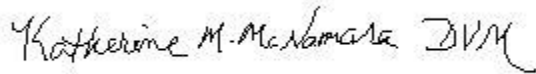
2. retain the last copy after establishment management signs the form. Retain the Poultry Condemnation Certificates for the current fiscal year plus one additional fiscal year. PHVs or their designees are to give the remainder of the sheets from the form to the establishment; and

3. complete the Poultry Condemnation Certificate by recording the following:

- a. date – date of slaughter;
- b. establishment number;
- c. class of poultry;
- d. number of head in the specific production;
- e. specific production number;
- f. number of DOAs;
- g. number of condemned on ante-mortem;
- h. weight of animals condemned on ante-mortem, including DOAs;

- i. total number of condemned for each condemnation cause listed;
- j. total number condemned on post-mortem;
- k. total weight of carcasses condemned on post-mortem;
- l. total weight of parts condemned on post-mortem;
- m. signature of establishment management; and
- n. signature of the PHV.

For technical questions, contact the Policy Development Division at 1-800-233-3935, or the VT Meat Inspection office at (802)828-2426.

A handwritten signature in black ink that reads "Katherine M. McNamara DVM". The signature is written in a cursive style.

Katherine M. McNamara, DVM
Head of Service - Meat Inspection Service