

VERMONT AGENCY OF AGRICULTURE, FOOD & MARKETS  
FOOD SAFETY CONSUMER PROTECTION DIVISION

MONTPELIER, VT  
Anson Tebbetts, Secretary



# MIS NOTICE

Adopted from FSIS Notice 22-19

22-19

8/1/19

## 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.

### II. BACKGROUND

A. [9 CFR 310.20](#) requires that blood saved for edible purposes is to be derived from inspected and passed livestock carcasses, and is to be collected, defibrinated (i.e., uncoagulated), and handled in a manner that does not render it adulterated (e.g., using bare hands during collection or thereafter). Blood is prevented from coagulating by mechanical or chemical processes (e.g., use of an anti-coagulant).

B. FSIS has become aware that there are establishments that desire to collect coagulated (i.e., clotted) blood for use in certain human food products. FSIS is not aware of any reason that coagulated blood would be unfit for human food. The use of coagulated blood in human food does not present any public health hazards that warrant the current regulatory restrictions.

C. The Agency intends to revise its regulations to remove the requirement that blood be defibrinated when collected for edible use. This change in the regulations would allow establishments to collect coagulated blood for edible purposes. Pending this rulemaking, 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.

### III. VERIFICATION OF REQUIREMENTS FOR EDIBLE BLOOD

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

1. Verify that the establishment has considered its process for collecting, packaging, and saving coagulated or uncoagulated edible blood within its hazard analysis and has support for any resulting decisions during their next scheduled Slaughter HACCP Verification task. IPP are to verify that the establishment's process is designed to ensure that only blood from inspected and passed carcasses receives 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 post mortem 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;

2. After completing the initial Slaughter HACCP Verification task, periodically verify through observation or records review during applicable Slaughter HACCP and Sanitation Standard Operating Procedures (sanitation SOPs) verification tasks that the establishment collects and handles the blood in a sanitary manner and prevents it from becoming contaminated or adulterated. IPP are to verify that the establishment does not defibrinate blood intended for human food purposes with the bare hand; and
3. Verify that if the establishment uses a chemical anticoagulant, it is listed in [9 CFR 424.21](#) or [FSIS Directive 7120.1](#) as suitable for that purpose, and that the establishment uses it in accordance with the regulations or the directive.

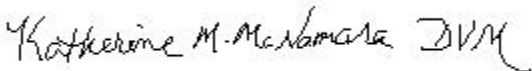
#### IV. QUESTIONS

Refer questions regarding this notice to the Office of Policy and Program Development through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, use the **Submit a Question** tab, and enter the following information in the fields provided:

- Subject Field: Enter **Notice 22-19**.  
Question Field: Enter question with as much detail as possible.  
Product Field: Select **General inspection policy** from the drop-down menu.  
Category Field: Select **Slaughter/Livestock** from the drop-down menu.  
Policy Arena: Select **Domestic** from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

**NOTE:** Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



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