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

MIS NOTICE **Adopted from FSIS Notice 36-20**	36-20	10/1/20

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. 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.

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. FSIS has proposed to remove requirements for the defibrinating of livestock blood saved as an edible product: Elimination of the Requirement To Defibrinate Livestock Blood Saved as an Edible Product. 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.

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

D. 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 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;

3. 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 by hand; and,

4. Verify that if the establishment uses a chemical anticoagulant, it is 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 it in accordance with the regulations or the directive.

IV. QUESTIONS

Refer questions regarding this notice to the meat inspection office.

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