

POLICY MEMORANDUM

TO: Meat Inspection Personnel

FROM: Anson Tebbetts, Secretary of Agriculture

EFFECTIVE DATE: 15 business days from receipt

RE: **MEAT PROGRAM PERSONNEL HYGIENE AND BIOSECURITY PRACTICES**

I. PURPOSE

This notice provides instructions to program personnel to fully comply with the same sanitation and hygiene regulations that the establishment or plant personnel must adhere to, and to fully comply with the sanitary and hygiene procedures and biosecurity measures put in place by an official meat or poultry establishment, an import inspection establishment, a retail establishment, a custom establishment, or any other food producing establishment that personnel visit in the performance of their inspection duties, that these facilities also require of all of their employees. Program personnel should be prepared to meet the requirements of the establishments they cover.

II. INSPECTION PROGRAM PERSONNEL RESPONSIBILITIES

Important points to highlight:

- Program personnel should be prepared to meet the requirements of the establishments they cover.
- Personnel are to ensure that their activities in an establishment do not result in the creation of an insanitary condition or the possible contamination or adulteration of inspected products within an inspected establishment, and preventing the spread of any livestock or avian diseases between establishments or plants.
- VAAFM personnel are to adhere to the same employee hygiene regulations or practices, clothing, or any biosecurity measures put in place in an establishment that personnel visit in the performance of their inspection duties, that these facilities require of all their own employees.
- Clothing that covers the entire legs should be worn for safety, biosecurity and sanitation reasons in the above establishments (i.e. no shorts, knickers, skirts).
- VAAFM personnel are to be mindful of livestock or avian diseases that might be spread from one official establishment to another by their clothing, equipment, footwear or vehicle.
- There may be instances where, for safety, health, and biosecurity, VAAFM may furnish and require inspection staff to wear additional personal protective equipment. VAAFM personnel will be notified of this with as much advanced notice as possible.



- If establishments that employ specific employee hygiene practices (e.g., hair net, beard net, foot coverings, foot wash, etc.), do not provide inspection staff with needed implements, please notify the office.

Refer questions regarding this notice to the Vermont Meat Inspection Section at 802-828-2426.