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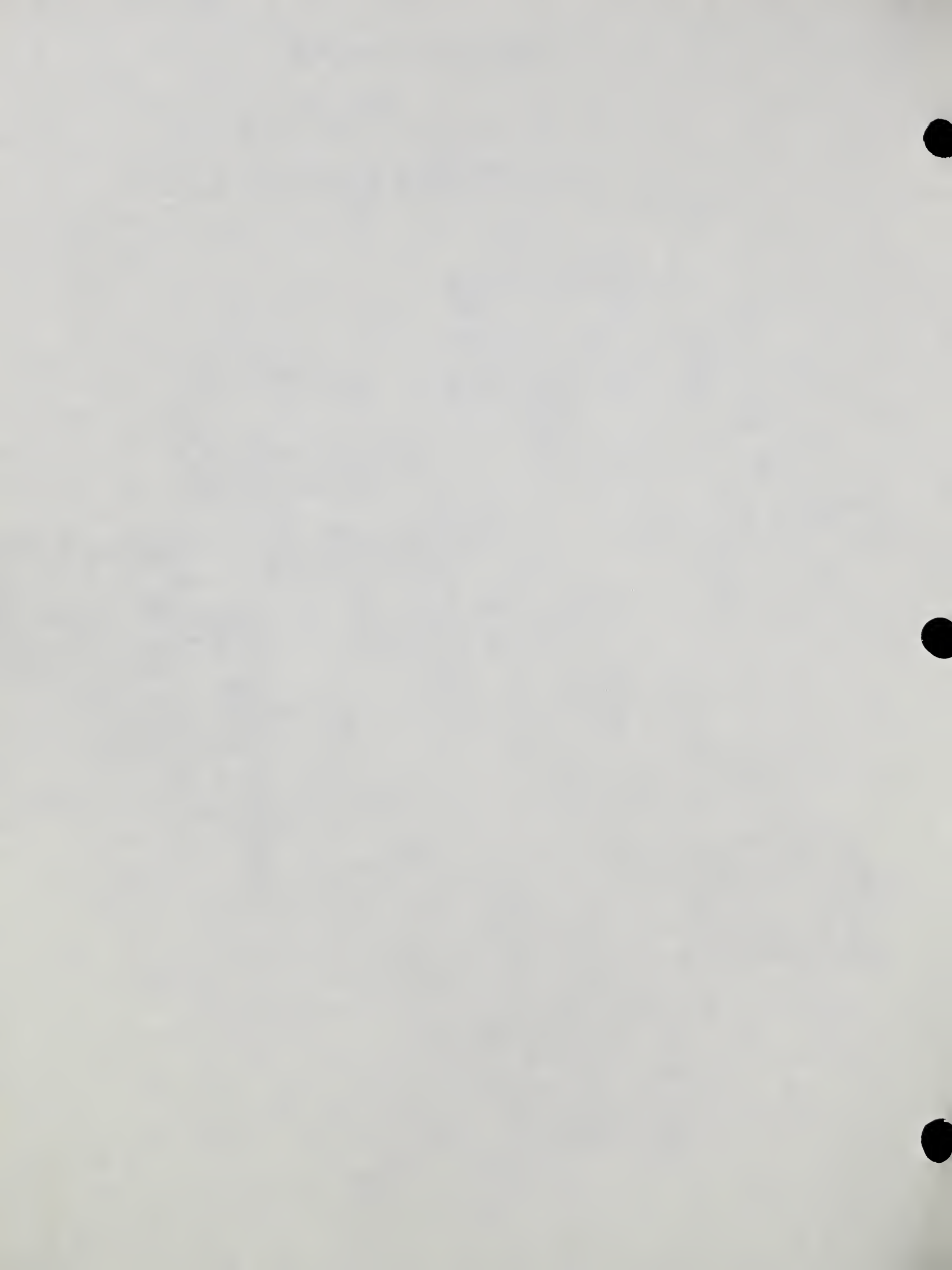
United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

May 1985

# Compilation of Meat and Poultry Inspection Issuances

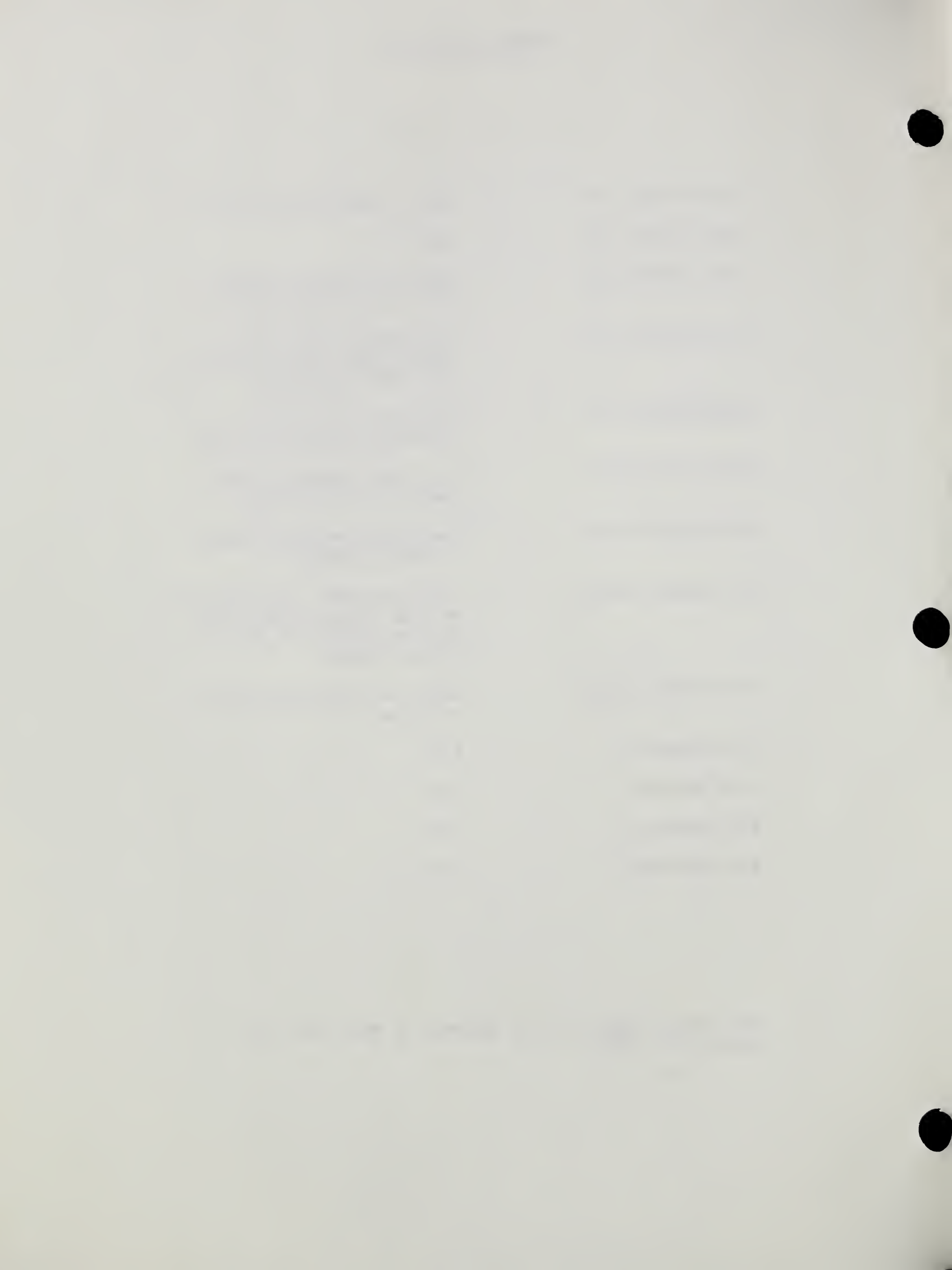




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The period covered in this Issuance is March 18, 1985 to April 25, 1985.





DIRECTIVE  
 REVISION  
 AMENDMENT  
 OTHER

## CHANGE TRANSMITTAL SHEET

CHANGE #2 TO THE MEAT AND POULTRY INSPECTION  
MANUAL - Part 1, Part 3 and Part 17

#2

April 1985

### I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

### II CHANGES

#### Remove

Pages 1 and 2  
Pages 118 and 119

#### Insert

Pages 1 and 2  
Pages 118, 118a and 119

### III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

*for* *D. D. Ghint*  
Irwin Dubinsky  
Acting Director  
Regulations Office  
Policy and Program Planning

Attachment

### PEN AND INK CHANGES

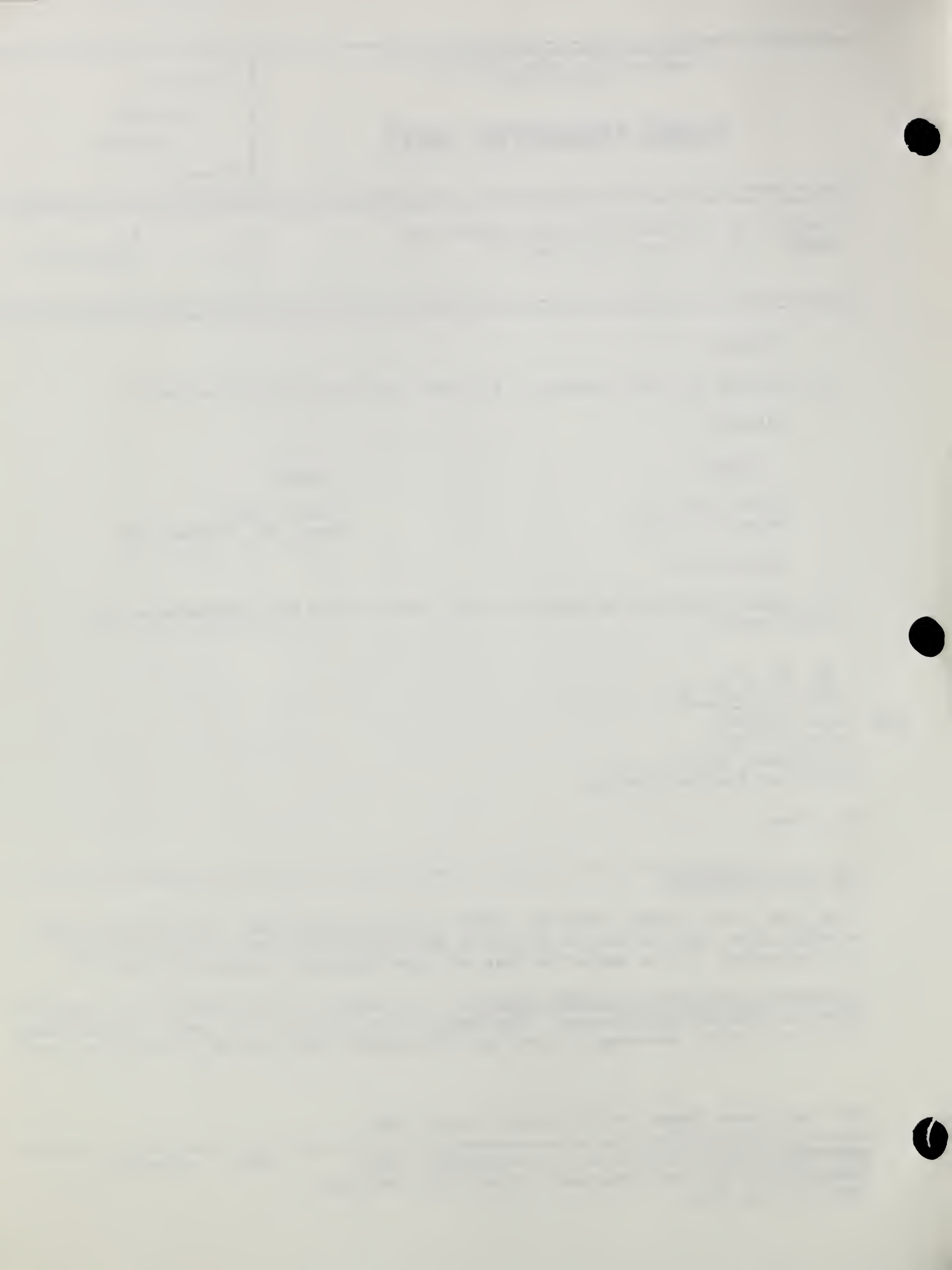
Page 183a, first column, under (c), third sentence should read: "If a carcass shows a weight gain, each carcass being sprayed and chilled that day must be held until the carcass(es) in the sample for that day loses any gain it initially showed."

INFORMATION REGARDING MPI MANUAL CHANGES: The numbering system used on the Transmittal Sheet in 1984 was chronological. The number at the bottom of the manual change pages; i.e., 84-1, 84-2, indicates the year and the specific month the actual change was made.

The last Manual Change was 85-1 dated January 1985.

**DISTRIBUTION:**All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB

**OPI:** MPITS/SLD





## PART 1

### DEFINITIONS

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#### DEFINITIONS

##### Subpart 1-A

(REGS: M-301; P-Subpart A)

#### 1.1 LIVESTOCK

##### (a) Cattle

All bovine animals are included under the general heading "cattle."

##### (b) Low-Volume Plant

A plant slaughtering 1 to 15 animals in a workday.

##### (c) Downers

Animals unable to stand or showing abnormal locomotion.

##### (d) Slight

As applied to certain liver abnormalities (MR-311.31)--telangiectasis, sawdust, etc.--means lesions are small and few.

##### (e) Tuberculosis - Terms

A general guide to terms used for tuberculosis lesions is:

##### (1) Lymph node

Slight--normal-sized with more normal than diseased tissue.

Well marked--enlarged or if normal-sized has more diseased than normal tissue.

Extensive--greatly enlarged, or nearly all tissue affected.

##### (2) Other tissue

Extensive--more than half of the organ or tissue surface is affected (pleura or peritoneum included).

Multiple--lesions in more than one organ.

Acute, progressive--congested lesions surrounding tissue with edematous associated lymph nodes, or several small lesions around an older caseous focus.

#### 1.2 POULTRY

##### Game Birds

Pigeons, pheasants, quail and migratory water fowl are excluded from the poultry definition stated in the regulations (PR-Subpart A).

#### 1.3 LIVESTOCK

##### Direct Supervision

Applies to product under visual surveillance.

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## PART 3

## EXEMPTIONS

## EXEMPTIONS

Subpart 3-A

(Regs: M-303; P-Subpart C)

It is not amenable to the Federal Meat Inspection Act, but may be slaughtered under the reimburseable inspection program (Part 350 of the regulations).

**3.1 GAME ANIMALS**

(a) Buffalo, Reindeer, Elk

Area supervisors may permit slaughter of game animals--buffalo, reindeer and elk--provided adequate facilities are available and their handling does not create a health hazard.

Meat from such animals (including deer) is not inspected for wholesomeness, and cannot be used as an ingredient in meat food products. However, custom products--consisting of game meat mixed with pork, beef, or lamb meat--may be prepared for owners of game animals. Such products shall not be inspected and shall not be sold.

(b) Pigeons, Pheasants, Quail, Migratory Water Fowl

They may be slaughtered and processed at official plants, provided their handling does not interfere with inspection requirements, and products are kept adequately segregated. Labels of product not amenable to PPIA shall not bear the inspection mark unless the plant operates under voluntary inspection program.

**3.2 CATALO OR CATTALO**

This is a hybrid animal with bison appearance resulting from direct crossbreeding of bison and cattle.

**3.3 BEEFALO**

Beefalo are a breed of cattle (3/8 bison and 5/8 domestic cattle) recognized by the American Beefalo World Registry (ABWR), the national organization representing beefalo producers. These animals are amenable to the Federal Meat Inspection Act. The ABWR has established a Meat Registry program to register animals intended to be marketed for meat purposes. An animal presented for slaughter as a Beefalo must be accompanied by documentation that this animal is registered in ABWR's Meat Registry program. Products from such animals may be labeled as Beefalo beef. If such documentation is not provided, products from the animal are to be identified as beef. Control procedures for product bearing the label Beefalo Beef are contained in Section 17.13(n).

**3.4 CUSTOM PRODUCT****(a) Identification; Separation**

Field dressed game carcasses may be custom processed by official establishments in rooms where edible products are handled, provided they are kept separate and identified, and their handling does not hinder inspection.

**(l) Manteca, Manteca Pura**

When "manteca" or "manteca pura" is used as a product name, the English designation "lard" or "rendered pork fat," as the case may be, must follow in close proximity.

**(m) Shankless**

When "shankless" is used in reference to a ham, it indicates the shank has been removed by a cut through the joint at a right angle to femur bone. The distal tip of the semitendinosus muscle may be severed above its tendinous attachment leaving an extension approximately 2 inches long. This extension is considered an integral part of the ham's body and is usually folded over the femur's end.

**(n) Beefalo**

The term "Beefalo" cannot substitute for "beef" in labeling. It can be featured as a further labeling term such as "beef from Beefalo", "Beefalo beef". The terms "calf" and "veal" apply to meat from young "beefalo" animals on the same basis as they are used with meat from other young \* bovines. (See Section 3.3. for defini- \* tion of Beefalo.)

\* **(1) The control procedures for**  
\* **labeling:**

\* **(i) Ante-mortem Controls**

\* (a) Each animal presented for slaughter \* must be identified as a Beefalo with a \* special ear tag that has been attached \* by the producer (issued by the American \* Beefalo World Registry (ABWR)).

\* (b) Each animal presented for slaughter \* must be accompanied by a shipping

certificate issued by ABWR which \* identifies the animal in that lot. \* The shipping certificate (original and \* one copy) must show the producer's \* name and address, and list the \* identifying tag numbers of those \* animals in the shipment. \*

(c) Following completion of \* ante-mortem inspection, a plant \* employee must present the shipping \* certificate to the inspector in charge \* (IIC). \*

(d) These identified animals must be \* maintained as a lot and presented for \* slaughter as a lot. \*

\* **(ii) Post-mortem Controls**

(a) The identification tag must be \* removed by a plant employee and \* attached to each carcass and remain \* with the carcass throughout the \* slaughter operation. \*

(b) Before the carcass enters the \* coolers, the identification tag must \* be removed and a brand identifying it \* as Beefalo Beef must be applied to \* the carcass by a plant employee. (See \* Section 3.3) \*

(c) FSIS personnel must monitor the \* tag removal and branding of the \* carcasses. \*

\* **(2) Processing Products Controls.**

To assure that Beefalo carcasses and \* Beefalo products are properly marked \* and labeled, the establishment must \* submit to the appropriate Regional \* Office for approval a Partial Quality \* Control (PQC) Program outlining their \* control procedures. This PQC Program \* must include provisions to roller \* brand each carcass as appropriate, for \* example, "Beefalo beef," in such a \* manner that each primal cut is identi- \* fied before the carcass is shipped or \* processed. \*

Final labels for Beefalo products \* shall not be used until the PQC \* program has been approved by the \* Regional Office. \*



\* **(3) Administrative Responsibilities.**

\* The IIC shall forward the copy of  
 \* the shipping certificate to the ABWR  
 \* and maintain the original certificate  
 \* in an official file.

\* **(4) Verification of Animals Regis-**

\* **tered with ABWR.** In order to verify  
 \* that the animals offered for slaughter  
 \* are properly registered with ABWR, it  
 \* may be necessary that blood samples be  
 \* submitted to a laboratory for verifi-  
 \* cation. Should such action be neces-  
 \* sary, establishment employees must  
 \* collect samples from certain beefalo  
 \* carcasses indentified by FSIS person-  
 \* nel. ABWR must supply the blood sample  
 \* vials, the shipping containers and pay  
 \* the shipping charges to submit the  
 \* samples to a laboratory, designated by  
 \* ABWR. The IIC will assure that a copy  
 \* of the shipping certificate correspond-  
 \* ing to that slaughter lot is placed in  
 \* the shipping container and mail the  
 \* container to the designated laboratory.  
 \* The Regional Office will notify the  
 \* IIC when blood samples are to be  
 \* collected and forwarded to the  
 \* laboratory.

**(o) Ingredients**

**(1) Monosodium glutamate.** When  
 monosodium glutamate and hydrolyzed  
 plant protein are used in product,  
 they must be individually shown in  
 the ingredient statement.

**(2) Parsley, pistachio nuts, pickles.**  
 Although nearly every ingredient in a  
 product contributes to its flavor,  
 substances such as parsley, pistachio  
 nuts, and pickles--not added to prod-  
 uct solely for flavoring purpose--must  
 be specifically named.

**(3) Pimento, pimiento, red pepper.**  
 Pimento or pimiento refers to the  
 thick-walled, fleshy, conical-shaped  
 sweet red pepper which may have a

tough skin removable by a peeling  
 process. The bell-shaped red pepper,  
 from which the skin is usually not  
 peeled, should not be designated  
 "pimento" or "pimiento," but should be  
 identified on labels as "red pepper."  
 Most commercial pimento (or pimiento)  
 and red pepper products are canned  
 or frozen. They are produced and  
 labeled to comply with Food and Drug  
 Administration requirements.

**(4) Smoked product.** A product  
 labeled "smoked" must be processed  
 using smoke generated from hardwood,  
 hardwood sawdust, corn cobs or from  
 natural liquid smoke which has been  
 transformed into a vapor (mist, fog,  
 gas) by the application of direct heat  
 or by mechanical means, e.g., atomiza-  
 tion.

**(5) Smoke flavoring.** If smoke fla-  
 voring or artificial smoke flavoring  
 is added to product surface but not  
 as an ingredient in the formula,  
 product need not be labeled "smoke  
 flavoring added" or "artificial smoke  
 flavoring added."

**(6) Hickory smoke.** If labeling of  
 smoked product refers to "hickory  
 smoke," plant shall provide the inspec-  
 tor with appropriate certification  
 that such sawdust or wood used for  
 smoking is 100 percent hickory.

**17.14 POULTRY**

**(a) Rock Cornish Game Hen; Cornish  
 Game Hen**

The inspector must assure identity  
 and true labeling by using adequate  
 control from ante-mortem inspection  
 through packaging.

**(1) Age; slaughter.** Ante-mortem  
 inspector determines whether chickens  
 are only 5 to 6 weeks old, and assures  
 they are slaughtered separately.

**(2) Packaging, labeling.**

(i) **Separate.** Carcasses, necks, and giblets shall be kept and packaged separately from like items of other broiler lots to prevent inclusion of oversized necks and giblets.

(ii) **Net weight.** Net weight of packaged product shall not exceed 2 pounds with or without neck and giblets. Stuffed product may weigh in excess of 2 pounds.

Do not use "rock cornish game hen" or "cornish game hen" on underweight frying chickens retained or removed from a straight run flock of commercial broilers.

**(3) Supervision.** To assure proper labeling, the inspector must closely supervise packaging and labeling operations.

**(4) Labeling RTC product.** Since the inspector has no knowledge upon which to make proper identification, ready-to-cook poultry must be labeled "rock cornish game hen" or "cornish game hen" before further processing, repacking, and relabeling.

**(b) Cornish Roaster, Cornish Young Chicken**

"Cornish" with other class names (cornish roaster, cornish young chicken, etc.) is applicable only when product is prepared from a purebred cornish chicken.

**(c) Rock Cornish Roaster or Hen**

"Rock cornish" with other class names (rock cornish roaster, rock cornish hen) is applicable only when product is a cross of rock and cornish breeds.

**(d) Leghorn, Mediterranean Poultry**

Leghorn or mediterranean breed type crosses shall not be labeled as "rock cornish game hen" or "cornish

game hen." White ear lobes would indicate that birds are leghorn or mediterranean.

**(e) Capon**

In a carcass, the presence of one complete testicle, or of partial testicles and minor secondary sex characteristics to the extent that half or more of a normal rooster comb and wattles are evident (bright red), disqualify the carcass from being labeled "capon." If the comb and wattles are white or nearly white, the carcass qualifies for labeling as "capon." When full secondary sex characteristics are evident, the label "capon" shall not be used (see 381.170). Occasionally a young bird with two complete testicles does not display secondary sex characteristics. This has been infrequent, but increases in frequency as the trend toward slaughtering younger birds continues. These birds qualify as roasters.

**(f) Carcass**

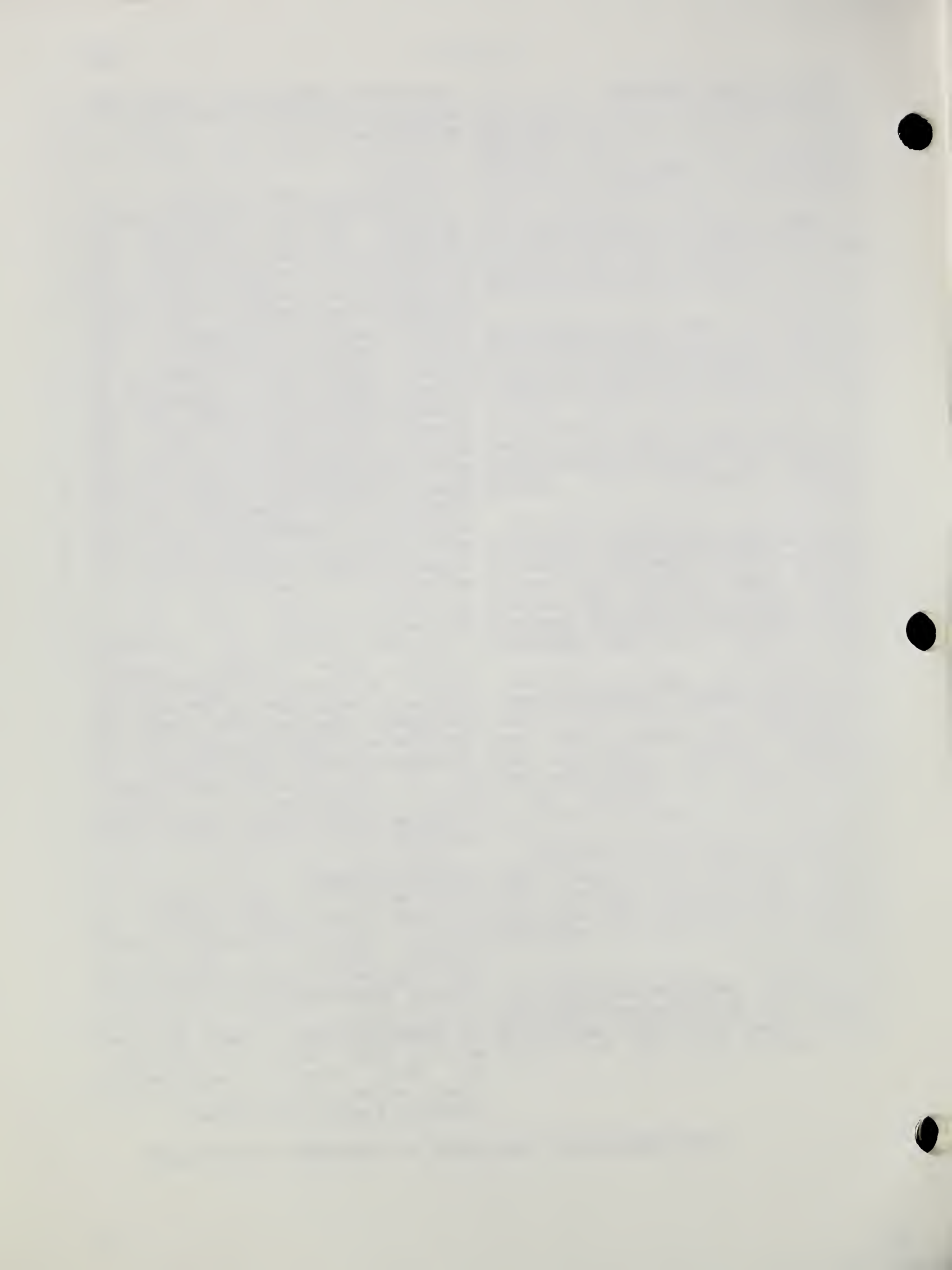
"Poultry" pertains to an entire carcass. Minor trimmings, including removal of breast blisters, minor skin abrasions, portion of wing at the humerus junction with radius and ulna, do not require special labeling -- "parts missing." This labeling is also not required on officially graded birds, if grade mark is on immediate container and product meets grade standards.

**(g) Parts, Giblets**

As defined in the regulations, "giblets" mean liver, heart, and gizzard. Section 381.170(b), states "giblets consist of approximately equal numbers of livers, hearts, and gizzards determined on a count basis."

**(I) Hearts, gizzards.** When a container bears a label "hearts and gizzards," it must contain approximately equal numbers of each. If the variance in equal count exceeds

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# CHANGE TRANSMITTAL SHEET

DIRECTIVE

REVISION

AMENDMENT

OTHER

CHANGE #3 TO THE MEAT AND POULTRY INSPECTION  
MANUAL - Part 27

#3

April 1985

## I PURPOSE

This document transmits changes to the Meat and poultry Inspection Manual.

## II CHANGES

### Remove

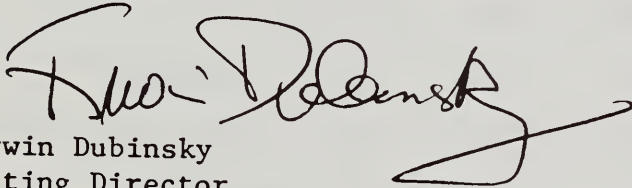
Pages 288 and 289

### Insert

Pages 288, 289, 289a and 289b

## III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.



Irwin Dubinsky  
Acting Director  
Regulations Office  
Policy and Program Planning

Attachment

The last Manual Change was #2 dated April 1985.

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**OPI:** MPITS/PPID

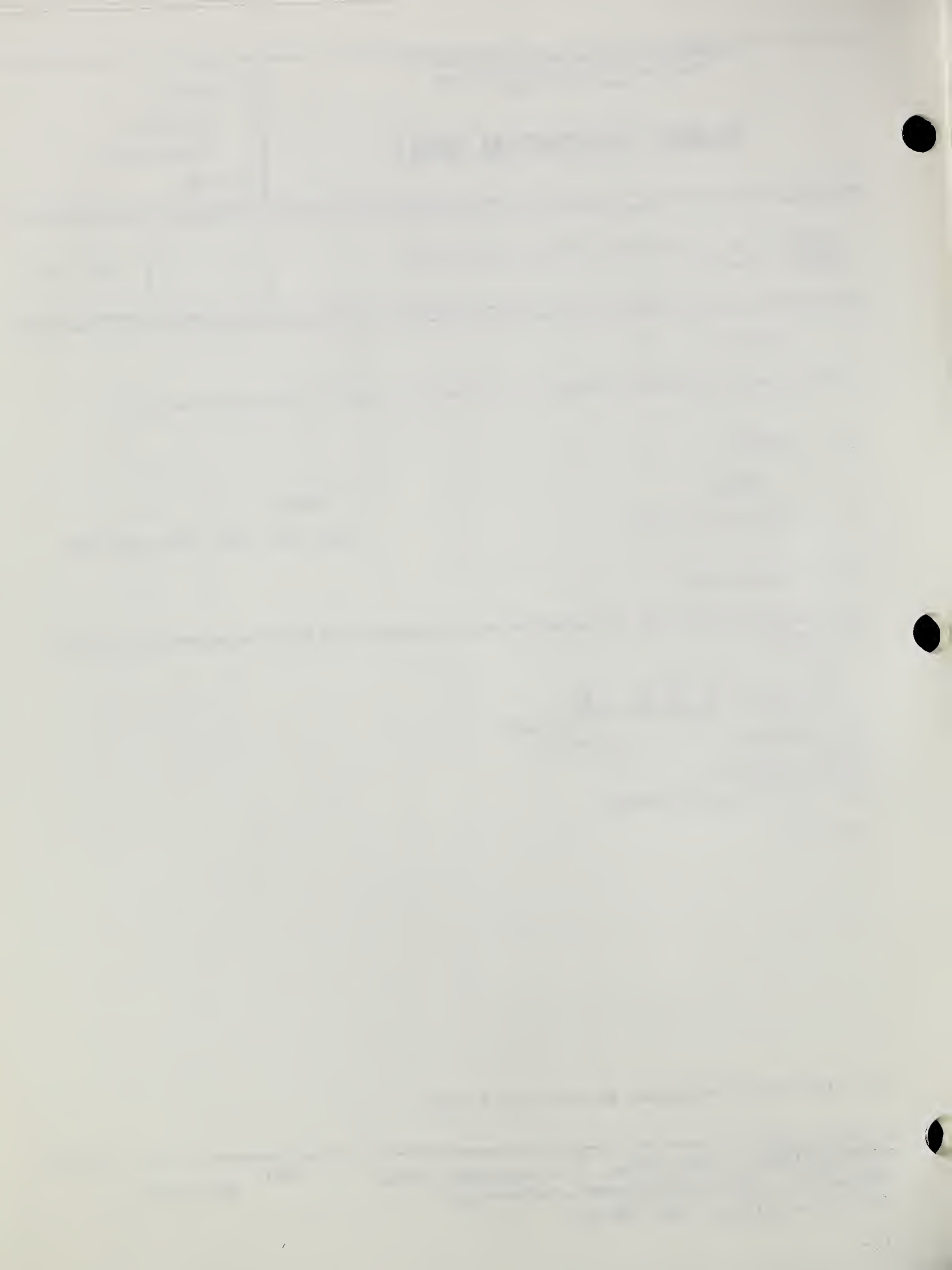


TABLE 27.4  
SAMPLING PLANS FOR RED MEAT WHOLESAL CUTS(\*)

LOT SIZE (IN POUNDS)	SAMPLE SIZE (12 LB) (UNIT/AREA)	CRITICAL		MAJOR		TOTAL	
		ACC	REJ	ACC	REJ	ACC	REJ
24,000	12	0	1	1	2	5	6
60,000	30	0	1	2	3	10	11
240,000	47	0	1	3	4	15	16
500,000	67	0	1	4	5	20	21
1,000,000	89	1	2	5	6	25	26
99,999,999	120	1	2	6	7	32	33

(\*) USE BONELESS MANUFACTURING MEAT PROCEDURES (DEFECT DESCRIPTIONS/  
CLASSIFICATIONS)

TABLE 27.5  
SAMPLING PLANS FOR RED MEAT RETAIL CUTS (\*)

LOT SIZE (IN POUNDS)	SAMPLE SIZE (12 LB)	CRITICAL		MAJOR		TOTAL	
		ACC	REJ	ACC	REJ	ACC	REJ
24,000	12	0	1	0	1	1	2
60,000	30	0	1	0	1	3	4
240,000	47	0	1	0	1	4	5
500,000	67	0	1	0	1	5	6
1,000,000	89	0	1	1	2	6	7
99,999,999	120	0	1	1	2	8	9

(\*) USE BONELESS MANUFACTURING MEAT DEFECT DESCRIPTIONS/CLASSIFICATIONS

TABLE 27.6  
SAMPLING PLAN FOR POULTRY CARCASSES (\*)

LOT SIZE (IN POUNDS)	SAMPLE SIZE (CARCASSES)	MAJOR		TOTAL	
		ACC	REJ	ACC	REJ
99,999,999	20	7	8	42	43

(\*) USE CARCASS AQL PROCEDURES (DEFECT DESCRIPTIONS/CLASSIFICATIONS) IN MPI  
DIRECTIVE 918.1



## \* 27.14 PRODUCT SAMPLING

## \* (a) Sample Size, MP Form 68

\* MP Form 68 will be used to  
\* determine the required sample sizes  
\* and to report all examinations.

## \* (b) Canned Product

## \* (1) Sample Selection

\* Enough shipping cartons must be  
\* randomly selected to obtain the  
\* required number of containers for the  
\* sample. Containers will be randomly  
\* selected from the sample cartons using  
\* Table 27.7.

TABLE 27.7 - SAMPLE SELECTION

Containers in carton	Sample
5 or less	All
6 - 12	6
13 - 60	12
61 - 230	16
231 or more	24

If, by using Table 27.7, the number  
of shipping cartons in a lot is not  
sufficient for a full sample, the  
\* inspector will select more samples  
\* from each carton. If the total number  
of containers in a lot is equal to or  
less than the required sample, the  
inspector will examine the entire lot.

## \* (c) Combo Bins Containing Canned

## \* Hams and Picnics

\* Combo bins containing cans in  
\* excess of 10 lbs. net weight will be  
\* sampled according to the random  
\* numbers provided by AIIS based on  
\* the total can count in the lot. For  
\* example, if a lot of product  
\* consisted of 20 combo bins containing  
\* 80 cans per combo, then combo bin  
\* number 1 would contain cans 1 - 80,  
\* combo bin number 2 would contain  
\* cans 81 - 160, etc.

(e) Combo Bins Containing Fresh  
Hams, Bellies, Boneless  
Manufacturing Meats, Etc.

\* Combo bins containing fresh meats  
\* such as hams and bellies will be  
\* treated as containing 18 sample  
\* selection sites. The 18 sites in  
\* the combo bin are indicated in  
\* Figure 27.7-A (see page 289a). Where  
\* there is more than one bin in a lot,  
\* selection sites for all bins will be  
\* numbered consecutively. For example,  
\* combo bin number 1 would contain  
\* sites 1-18 and combo bin number 2  
\* would contain sites 19-36, etc.  
\* Sample units will be selected  
\* according to the random numbers  
\* provided by AIIS based on the total  
\* sites in the lot.

\* The establishment's employees will  
\* expose the sample selection sites. If  
\* only one possible sample unit can be  
\* taken from a sample selection site,  
\* the inspector will select that sample  
\* unit. However, if more than one  
\* sample unit could be taken, the  
\* inspector will use an approved random  
\* selection method to determine the  
\* sample unit to be taken.

\* If more than one sample is to be  
\* taken from a combo bin, the inspector  
\* will first collect the upper level  
\* sample units located in sample  
\* selection sites 13, 14, 15, 16, 17,  
\* and 18, and label them appropriately.  
\* Then the inspector will collect and  
\* label the sample units from the  
\* middle layer containing selection  
\* sites 7, 8, 9, 10, 11, and 12.  
\* Finally, the inspector will collect  
\* and label the units from the bottom  
\* layer containing selection sites 1,  
\* 2, 3, 4, 5, and 6.

\* For sampling plans containing two  
\* steps, as in the case of boneless  
\* meat reinspection, the inspector  
\* will draw all sample units from a  
\* combo bin without regard as to  
\* whether it is first or second step  
\* sampling. The sample units will  
\* then be adequately coded as first or  
\* second step sample units.

## Part 27

COMBO DIVIDED INTO SITES FOR  
SAMPLE SELECTION OF FRESH MEATS

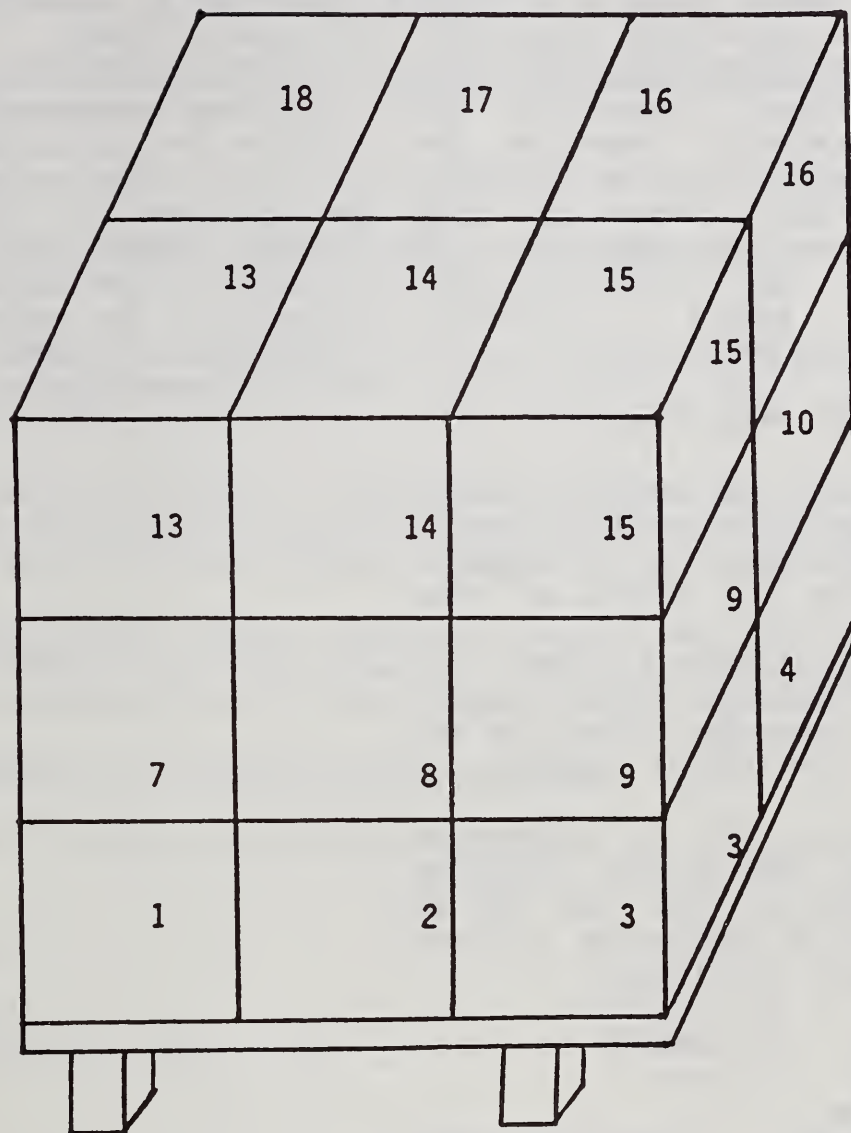


Figure 27.7-A

There are four sites not visibly illustrated. Directly under Site 17 are Sites 5 (bottom layer) and 11 (middle layer), and directly under Site 18 are Sites 6 (bottom layer) and 12 (middle layer).

**27.15 LOT EXAMINATION****(a) Inspector Responsibility**

If questionable defects are identified during lot examination, the inspector shall contact his or her immediate supervisor for guidance.

For shelf stable products packaged in flexible or semi-rigid containers, foreign establishments must have prior approval of their processing and production procedures. Therefore, the inspector, through his or her immediate supervisor, shall determine from Foreign Programs Division that the establishment has complied with requirements before initiating inspection of the product.

**(b) Shelf Stable, Heat-Processed Product**

Applies to meat and poultry products that are packed in hermetically sealed (airtight) containers and are intended to remain safe and stable at room temperature.

Condition-of-Container Examination. The inspector shall visually examine each container drawn for the sample using the defect criteria on MP Form 68.

The finding of a container exhibiting any one of the following conditions requires that the lot be retained and the procedures outlined in Part 27.16(e) be followed:

- |              |             |
|--------------|-------------|
| 1. Swell     | 5. Overfill |
| 2. Flipper   | 6. Leaking  |
| 3. Springer  | 7. Burst    |
| 4. Loose Tin |             |

Only sound, normal-appearing containers shall be returned to an accepted lot.

**(c) Container Examination Procedures**

**(1) Metal containers.** If the can has a paper label, examine the label for stains that may be evidence of leakage, rust, etc. Put slight pressure on one end and observe for any movement of either end. Repeat the procedure for the other end. Gently run a finger

along all double seams to detect any defects. Visually examine the double seam(s), the side seam and any container score lines on easy-open and pull-top devices for defects, leakage, etc. Check the container code impression to ensure there is no metal fracture or stress.

**(2) Glass containers.** Examine jar surfaces for obvious defects or crooked caps, etc. Examine the exterior of the jar closures for food particles or foreign material. Place slight pressure on the center of the cap and observe for any movement that may be indicative of a swell, flipper, short vacuum, loose cap, etc. If the cap has



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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# FSIS NOTICE

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22-85

3-18-85

EEC DROPS 90-DAY RESIDENCY RULE FOR CANADIAN CATTLE

European Economic Community (EEC) officials have informed FSIS that the three month residency rule specified on MP Form 150, Section IV, line 7, has been modified for bovine animals.

Bovine animals of Canadian origin no longer have to remain in the United States for three months prior to slaughter in order for the fresh meat/meat byproducts of that species to be eligible for export to EEC member countries.

When certifying beef product, export inspectors may add the words "and Canada" to the phrase "... animals which have remained in the territory of the United States of America (and Canada) for at least three months...".

All other requirements of MP Form 150 remain in effect.

This information will be added to an FSIS directive at a later date.



Deputy Administrator  
Meat and Poultry Inspection Operations

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**DISTRIBUTION:** All MPI Offices,  
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**NOTICE EXPIRES:**  
4-1-85

**OPI:**  
IP/ECD

SECTION 1111

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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# FSIS NOTICE

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24-85

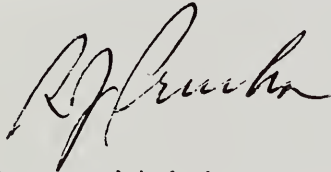
3-27-85

## SUPPLEMENTAL QUESTION AND ANSWER GUIDE ON PROTEIN FAT FREE (PFF) REGULATION

This Notice transmits an update to the Questions and Answers guide issued in FSIS Notice 68-84 dated 10-16-84. The attached guide provides several new statements and additional questions which have been posed.

As a result of the new statements, several questions in the previous guide are obsolete. The deletions may be found on the attached guide also.

Further questions should be directed through the Regional Directors' office.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment

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Compliance Offices, ABB

**NOTICE EXPIRES:**  
4-1-86

**OPI:**  
MPITS/PPID

1917 321728 2117

SUPPLEMENT TO QUESTIONS AND ANSWERS  
ON PFF-FSIS NOTICE 68-84

DELETIONS TO FSIS NOTICE 68-84

1. Page 1, I. Labeling and Standards, delete Question and Answer of #4.
2. Page 1, I. Labeling and Standards, delete the last sentence in the Answer area for Question #6.

## NEW STATEMENTS

1. **Question:** Will the agency provide any relief on the size requirement for the qualifying statement labels for cured pork products?

**Answer.** Yes. An alternative to the 3/8 inch letter size requirement is that the qualifying statement must be at least 1/3 the size of the common and usual name in the same color and style print as the product name and on the same color background. FSIS will propose a regulation to include this alternative.

2. **Question:** Will products be required to be labeled the full length of the product with a qualifying statement?

**Answer.** No. FSIS will propose a regulation to reflect this change.

3. **Question:** Since PFF accounts for all added substances in a cured pork product, is there any need to limit the use of liquid or solid sweeteners added to chopped ham as the PFF regulations require?

**Answer.** No. FSIS will propose a regulation to reflect this change.



## OTHER ISSUES

1. **Question:** Are custom exempt products subject to the PFF regulation?

**Answer.** No. However, if the "custom products" bear the mark of inspection, they are subject to the PFF regulation.

2. **Question:** If an inspected and passed product is only being resmoked or sliced, will it be subject to PFF sampling?

**Answer.** No, provided that the resmoked or sliced product bears the same common and usual name and qualifying statement (if any) as the initial product.

3. **Question:** Since FSIS will permit down labeling under PFF, can all products be down labeled to an X percent product?

**Answer.** No. Only products produced to meet the water added requirement may be down labeled to a X percent product. Products such as ham or ham with natural juices may not be down labeled to a X percent product.

4. **Question:** Will labeling be approved for less than 20 percent added ingredients for a X percent product?

**Answer.** No. However, labels submitted with less than 20 percent added ingredients will be evaluated on a case-by-case basis.

5. **Question:** Will collagen, used as an outer wrapping or coating, be deducted as a added meat protein?

**Answer.** Yes.

6. **Question:** Will plants that are currently producing a product labeled 20 percent or 30 percent water added need to make changes?

**Answer.** Yes. If the PFF value is below 17.0, it will require a label and a quality control program.

7. **Question:** Will a cured pork product that is subject to the PFF regulation but contains poultry be regulated under PFF?

**Answer.** Yes. The protein contributed by the poultry will not be deducted to determine the PFF.

8. **Question:** Can two samples be collected from the same group on the same day?

**Answer.** No.

9. **Question:** Can the PFF line be used to answer questions on PFF?

**Answer.** No. The PFF line is to be used by inspectors for verifying their calculations on retained product. Plant management is not authorized to use the PFF line.

10. **Question:** How are Talmadge-Aiken plants treated under the PFF regulation?

**Answer.** The same as any other federally inspected plant.

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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# FSIS NOTICE

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25-85

3-27-85

## CONTROL OF CURED PORK PRODUCTS ON APRIL 15, 1985

On April 15, 1985, the regulation on Control of Added Substances and Labeling Requirements for Cured Pork Products (PFF) is effective. On that date, all cured pork products (subject to the regulation) for which processing started on or after April 15, 1985, must comply with this regulation.

Products for which processing started on or before April 14, 1985, will be monitored under the current regulations and **not** controlled by the PFF regulation. Products which are processed on or after April 15, 1985, will be monitored under the new regulation.

Several questions have been posed regarding this changeover to monitoring cured pork products under the new regulation; therefore, the attached question and answer guide has been compiled for information purposes.

If there are further questions, please direct them through the Regional Directors' office.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment

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**DISTRIBUTION:** All MPI Offices,  
T/A Inspectors, Plant  
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Management, Science and  
Compliance Offices, ABB

**NOTICE EXPIRES:**

9-1-85

**OPI:**

MPITS/PPID

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## QUESTION AND ANSWER GUIDE

1. **Question:** How will products for which processing was started on or before April 14, 1985, be labeled?

**Answer:** The product will be labeled according to the current standards in effect up to April 14, 1985; that is, the product can be labeled as it has been in the past. The new PFF standards will not apply unless the product was voluntarily labeled and controlled by the PFF regulation.

2. **Question:** Will products processed and labeled on or before April 14, 1985, and in storage at the plant after April 15, 1985, be required to be relabeled?

**Answer:** No. Those products are free to move in commerce as labeled.

3. **Question:** How will product pumped or cured on April 14, 1985, and finished on April 15, 1985, be monitored?

**Answer:** The product will be monitored under the rules in effect on April 14, 1985.

4. **Question:** Will plants be permitted to use previously approved labels after April 15, 1985?

**Answer:** No. Product labels used after April 15, 1985, must comply with the PFF regulation.

5. **Question:** If processing is started on a product on or before April 14, 1985, and is in storage after April 15, 1985, how will compliance be determined?

**Answer:** The product must meet the added moisture and substance requirements that were in effect April 14, 1985. The PFF standards will **not** apply unless the product was voluntarily labeled and controlled by the PFF regulation.

6. **Question:** How will product retained on April 14, 1985, be handled?

**Answer:** Product retained on or before April 14, 1985 will be released on the basis of it complying with the added moisture or substance requirements unless the product was voluntarily labeled and controlled by the PFF regulation.

7. **Question:** What will happen to the results from PFF samples collected on or before April 14, 1985?

**Answer:** All data collected prior to April 15, 1985, will be destroyed. The plant's product and group values (cusums) will start at zero.

8. **Question:** Are TQC plants producing cured products required to amend their system prior to April 15, 1985?

**Answer:** Yes.

9. **Question:** Do TQC systems have to cover all cured pork products produced in the plant?

**Answer:** Yes.

10. **Question:** Will a QC Plan, approved by April 15, 1985, be required when a plant produces product that has a PFF value less than 17.0 or now labeled 20 percent or 30 percent added water?

**Answer:** Yes.

11. **Question:** Will all plants producing cured pork products be under the PFF compliance system?

**Answer:** No. Those plants with approved TQC system, QC programs for cured pork products, plants producing X percent products, and plants producing custom cured pork products marked "Not for Sale" will not be under the PFF compliance system.



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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**FSIS NOTICE**

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30-85

4-16-85

U.S. MEAT MAILED OR HAND-CARRIED TO SOUTH KOREA

South Korean meat inspection officials have informed FSIS that all U.S. meat packages mailed or hand-carried to South Korea must be accompanied with MP Form 130 "Meat and Poultry Certificate of Wholesomeness."

This information will be published in an FSIS directive at a later date.



*Acting* Deputy Administrator  
Meat and Poultry Inspection Operations

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UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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# FSIS NOTICE

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31-85

4-16-85

NEW REQUIREMENTS FOR EXPORT OF MEAT TO SWEDEN

The Swedish Veterinary officials have informed us that effective July 1, 1985, the following additional statements are required on MP Form 130, to export U.S. meat and meat products to Sweden.

1. For Fresh/Frozen and Processed Beef and Beef Byproducts:

"The product is derived from animals free from foot and mouth disease, not vaccinated against this disease and that the disease was not reported in the USA during the past six months."

2. For Fresh/Frozen and Processed Pork and Pork Byproducts:

"The product is derived from animals free from African Swine Fever, Hog cholera and Swine Vesicular Disease, not vaccinated against these diseases and that the diseases were not reported in the USA during the past six months."

3. For Smoked/Dried Products:

In addition to above statements - For Smoked ham (e.g., Proscuitto, Parma ham) "That the products have been stored for at least six months." For other smoked products (e.g., Salami, Smoked sausages) "That the product have been stored for three months."

4. For Cooked Meat Products: Same as stated above in Nos. 1 & 2.

This information should be used in conjunction with requirements specified in Section 22.81 of Meat and Poultry Inspection Manual and other notifications.

This information will be published in an FSIS directive at a later date.



*Acting* Deputy Administrator  
Meat and Poultry Inspection Operations

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FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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# FSIS NOTICE

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32-85

4-26-85

NEW CERTIFICATE FOR EXPORT OF FURTHER PROCESSED MEAT  
AND POULTRY PRODUCTS TO THE UNITED KINGDOM

British meat and poultry inspection officials have informed FSIS that they require MP Form 158 (Health Certificate for Meat Products Intended for Consignment to the United Kingdom) to accompany shipments of further processed meat and poultry products exported to the United Kingdom (UK).

In addition to MP Form 130, export inspectors should begin issuing MP Form 158 immediately for further processed meat and poultry products certified to the UK.

Only USDA plants certified for export of further processed meat and poultry are eligible to ship such products to the UK. If ionizing radiation is used on the product it must be indicated on the product label. The recommended storage life and storage/transportation temperature must be indicated for other than shelf stable products. Note: The UK uses the word "meat" for both meat and poultry products; therefore, the title of the new form does not contain the word "poultry".

This information should be used in conjunction with requirements specified in Section 22.39 of the Meat and Poultry Inspection Manual and other notifications, e.g., FSIS Notice 18-85, which concerns marking and packaging of product.

To expedite use of MP Form 158, copies have been sent directly to the plants which are eligible to ship further processed products to the UK.

This information will be published in an FSIS directive at a later date.

*James K. Payne (for)*

Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment

1 MP Form 158, Health Certificate for Meat Products Intended for Consignment to the United Kingdom.

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ECD/IP

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**U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
HEALTH CERTIFICATE FOR MEAT PRODUCTS INTENDED  
FOR CONSIGNMENT TO THE UNITED KINGDOM**

SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE

EXPORTING COUNTRY  UNITED STATES OF AMERICA	MINISTRY U.S. DEPARTMENT OF AGRICULTURE  DEPARTMENT CONCERNED FOOD SAFETY AND INSPECTION SERVICE
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**I. IDENTIFICATION OF MEAT PRODUCTS**

PRODUCTS MANUFACTURED WITH MEAT FROM ( <i>Animal Species</i> )		NATURE OF PRODUCTS (1)	
NATURE OF PACKAGING	NUMBER OF PACKAGES	STORAGE AND TRANSPORT TEMPERATURE (2)	NET WEIGHT

**II. ORIGIN OF MEAT**

ADDRESS(es) AND VETERINARY APPROVAL NUMBER(s) OF APPROVED PROCESSING ESTABLISHMENT(s)

**III. DESTINATION OF MEAT**

THE MEAT PRODUCTS WILL BE SENT FROM ( <i>Place of Loading</i> )	MEANS OF TRANSPORT (3)
NAME AND ADDRESS OF CONSIGNOR	NAME AND ADDRESS OF CONSIGNEE

**IV. HEALTH ATTESTATION**

I, the undersigned, certify that:

(a) the meat products described above were manufactured from fresh meat or meat products under conditions that comply with the standards laid down in the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom;

(b) the said meat products, their wrappings or packaging, bear a mark proving that they have all come from approved establishments;

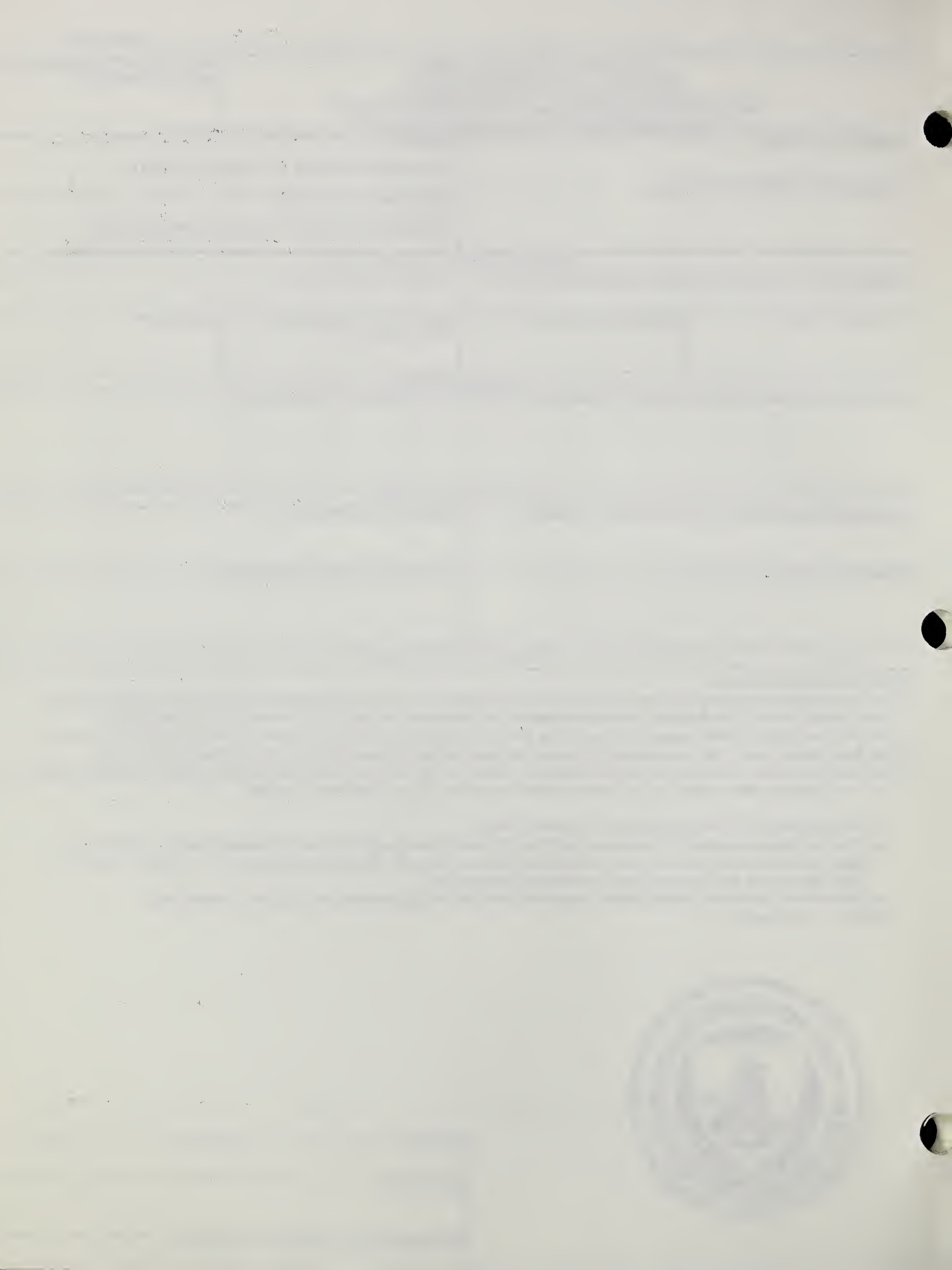
(c) the fresh pigmeat used in the manufacture of the meat products has/has not been (4) subject to a trichinae detection test;

(d) the transport vehicles and equipment and the loading conditions of this consignment comply with the hygiene requirements laid down in the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom.

- (1) Possible indication of ionizing radiation for medical reasons.
- (2) Where an indication is given in accordance with Part II Section E, paragraph 23 of the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom. (For other than shelf stable products, the maximum temperature at which the product may be transported or stored must be specified.)
- (3) Indicate the registration number (railway wagons and trucks); the flight number (aircraft) or the name (ship).
- (4) Delete as appropriate.



DONE AT	ON (Date)
SIGNATURE	
PLEASE PRINT NAME IN CAPITAL LETTERS	



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D. C.

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**FSIS NOTICE**

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33-85

4-30-85

EXPORT OF HIGH QUALITY BEEF TO CANADA

Agriculture Canada has informed FSIS that the following statement should be placed in the remarks block of MP Form 130 for high quality fresh chilled beef destined to Canada effective April 1, 1985: "The beef described above meets the high quality definition."

Fresh chilled beef eligible for export certification of the high quality definition must be graded USDA "Choice" or "Prime", or be covered by a packers validation that expresses in writing that:

A. "The carcasses or cuts are from cattle not over 30 months of age which have been fed for 100 days or more on a nutritionally balanced, high energy feed concentration ration containing no less than 70% grain and at least 20 pounds total feed per day,"

OR

B. "Beef quarters, wholesale cuts, boneless primal and subprimal cuts or portioned-steaks are from carcasses possessing the following characteristics:

1. Minimum external white fat covering over the ribeye muscle at the 12th rib of 0.4 inch to 0.9 inch.
2. Carcass weight of 600 - 850 lbs. (273 to 386 kg).
3. Minimum ribeye area at 12th rib - 9 square inches.
4. Maximum Age - 30 months. Carcass must have no visible ossification of cartilage buttons over tips of spinous processes associated with the 1st through 11th thoracic vertebrae.

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5. Minimum intermuscular fat intermingled in lean in longissimus (ribeye) muscle at the 12th rib as shown by photographic standard (equivalent to modest or fat content of lean of 6% minimum, wet tissue basis, for longissimus). Note: This will not apply to other muscles of carcass.

6. Color: Lean meat must be a bright cherry red color at time of cutting of carcass.

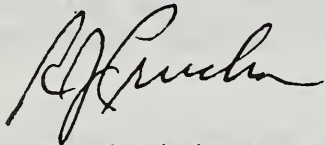
7. Fresh chilled carcasses or cuts must be at a temperature (internal of ribeye muscle) of less than 39°F (4°C) when packed for shipment."

The exporter is responsible for notifying the inspector in advance of an intended shipment under this definition.

The inspector shall file the packer's validation with the triplicate copy of the export certificate.

This information should be used in conjunction with the requirements specified in Section 22.24 of the Meat and Poultry Inspection Manual and other notifications pertaining to Canada.

This information will be published in an FSIS directive at a later date.



Deputy Administrator  
Meat and Poultry Inspection Operations



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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**FSIS CHECKLIST** 1-84 | 4/4/84

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This checklist provides a listing of published Food Safety and Inspection Service (FSIS) issuances and gives instructions for discontinuing issuances for FSIS use. The period covered by this checklist extends from January 1, 1984 to March 31, 1984.

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DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
1010.2 3/22/84	CIRCUIT MAINTENANCE GUIDELINES	X90; M91 (Except M12 and M14); CM3
1300.1 2/8/84 Reissue	FSIS INFORMATION RESOURCES MANAGEMENT	G01; M05-M09
2610.1 2/6/84 Reissue	FSIS ISSUANCE SYSTEM	G03
2610.2 2/6/84	PREPARING FSIS ISSUANCES	G01; M09

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DISTRIBUTION: G03

OPI: ASD - Paperwork Management  
Branch

DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
2680.1 2/13/84	PRINTING AND DUPLICATING SERVICES WASHINGTON, D.C. METROPOLITAN AREA	G01
4293.1 1/25/84 Reissue	PERSONNEL RECORDS	G03, All Employees
4312.1 2/14/84 Reissue	POSITION MANAGEMENT	G03 (Except M11 and M12)
4713.3 1/5/84 Reissue	EQUAL EMPLOYMENT OPPORTUNITY (EEO) COUNSELING AND COMPLAINTS PROGRAM	G03, All Employees
5710.1 2/27/84 Reissue	DESIGNATION OF STATES FOR FEDERAL MEAT OR POULTRY INSPECTION	M91; M93; M94, CM3; S03
9060.3 1/19/84 Amend. 2	CROSS-UTILIZATION OF STATE AND FEDERAL EMPLOYEES	X90; M91
10620.1 3/20/84 Reissue	SUBMISSION OF SURVEILLANCE SAMPLES FOR BIOLOGICAL RESIDUE ANALYSES	M91; S03; CM3

DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
130.1 12/5/72	ISSUANCE SYSTEM (Superseded by FSIS Directive 2610.1, 2/6/84)
130.2 7/10/72	GUIDELINES FOR PREPARATION OF MPI ISSUANCES (Superseded by FSIS Directive 2610.1, 2/6/84)
915.2 11/8/83	POLICY FOR DESIGNATING STATES AND ESTABLISHMENTS (Superseded by FSIS Directive 5710.1, 2/27/84)
1030.1 5/2/79	POSITION MANAGEMENT (Superseded by FSIS Directive 4312.1, 2/14/84)
1300.1 5/14/79	AUTOMATED DATA PROCESSING SYSTEMS (Superseded by FSIS Directive 1300.1, 2/8/84)
1300.2 1/7/83	INFORMATION RESOURCES MANAGEMENT REVIEW BOARD AND COORDINATING COMMITTEE (Superseded by FSIS Directive 1300.1, 2/8/84)

DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
2610.1 9/14/81	FSIS ISSUANCE SYSTEM (Superseded by FSIS Directive 2610.1, 2/6/84)
2680.1 11/19/79	PRINTING AND REPRODUCTION SERVICES WASHINGTON, D.C. METROPOLITAN AREA (Superseded by FSIS Directive 2680.1, 2/13/84)
4293.1 9/8/82	PERSONNEL RECORDS (Superseded by FSIS Directive 4293.1, 1/25/84)
4713.1 11/9/78	EQUAL EMPLOYMENT OPPORTUNITY (Superseded by FSIS Directive 4713.1, 1/5/84 as it pertains to EEO Counseling Program)

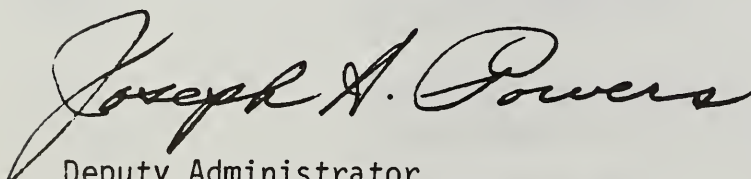
<u>DATE and NO.</u>	<u>BULLETIN CANCELLED</u>
83-3 1/4/83	SUBMISSION OF SURVEILLANCE SAMPLES FOR BIOLOGICAL RESIDUE ANALYSES (Superseded by FSIS Directive 10620.1, 3/20/84)

NOTICES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
1-84 1/3/84	REQUEST FOR FSIS EQUAL EMPLOYMENT OPPORTUNITY (EEO) COUNSELOR NOMINEES	G03, All Employees
2-84 1/10/84	PERSONNEL DESIGNATION	G01, Limited
3-84 2/6/84	NEW FSIS ISSUANCE SYSTEM	G03, All Employees; M94; M95
4-84 2/14/84	EQUAL EMPLOYMENT OPPORTUNITY POLICY STATEMENT	G03, All Employees
5-84 2/15/84	REMOVAL OF KIDNEYS FROM MATURE CHICKENS AND MATURE TURKEYS	M91; M25 and M27
6-84 3/1/84	TESTING AND DISPOSITION OF 0-3 WEEK OLD CALVES SUSPECTED OF CONTAINING SULFA AND/OR ANTIBIOTIC RESIDUES	M91 (Except M15 and M17); S03; CM3; M28
7-84 3/8/84	ADDRESS ADDITION TO THE MEAT AND POULTRY INSPECTION DIRECTORY	G03; M25; M27; S01
8-84 3/8/84	METAL CONTAINERS FOR IMPORTED MEAT EXTRACTS INTERIM POLICY	M91; M26; M28
9-84 3/16/84	RELOCATION OF PERSONNEL DIVISION	G01
10-84 3/23/84	MAIL VOLUME SURVEY MAY 13-19, 1984	MVS
11-84 3/26/84	OFFICE SAFETY	G03, All Employees

APHIS ISSUANCES

All APHIS issuances are discontinued for FSIS use except for those to be cancelled by FSIS Directive 4735.3, EMPLOYEE CONDUCT:  
APHIS Directives 470.1, 470.2, 470.4, 470.5, 470.6, and 475.1



Deputy Administrator  
Administrative Management



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
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# FSIS CHECKLIST

2-84 | 7/17/84

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This checklist provides a listing of published Food Safety and Inspection Service (FSIS) issuances and gives instructions for discontinuing issuances for FSIS use. The period covered by this checklist extends from April 1, 1984 to June 30, 1984.

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### DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
4335.3 5/21/84	REASSIGNMENT OF VETERINARY MEDICAL OFFICERS	X01; X09; X10; M91
5110.1 5/18/84 Reissue	REIMBURSABLE SERVICES REFERENCE GUIDE	X01; X04; X07; M90; M09-M12
7220.1 Amend. 2 5/1/84	STANDARDS AND LABELING DIVISION POLICY MEMORANDA NOTE: Number of basic directive changed from 7320.1 to 7220.1.	M91; M94; S01; CM3
9020.1 5/15/84 Reissue	GENERAL EXPORT INFORMATION	M91; M93; M94; S01; CM1

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DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
9040.1 5/15/84	PRODUCT REINSPECTION	M91; M93; M94; S01; CM1
9060.1 4/5/84 Reissue	CROSS-UTILIZATION OF POULTRY GRADERS AND FOOD INSPECTORS	X90; M91; CM3

DIRECTIVE CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
9060.1 8/17/82	CROSS-UTILIZATION OF POULTRY GRADERS AND FOOD INSPECTORS (Superseded by FSIS Directive 9060.1, 4/5/84)

BULLETINS CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
78-72 7/14/78	LABEL APPROVAL FOR PRODUCT INTENDED FOR EXPORT (Superseded by FSIS Directive 9020.1, 5/15/84)
81-36 8/11/81	MPI DATA CENTER MAILING ADDRESS (Superseded by FSIS Notice 34-84, 6/20/84)
82-20 4/20/82	REIMBURSABLE SERVICES REFERENCE GUIDE (Superseded by FSIS Directive 5110.1, 5/18/84)
83-60 12/19/83	POULTRY PLANTS ELIGIBLE TO EXPORT TO THE UNITED KINGDOM (Superseded by FSIS Notice 30-84, 6/8/84)
83-61 12/19/83	MEAT PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS TO THE UNITED KINGDOM (Superseded by FSIS Notice 14-84, 4/5/84)
84-2 1/20/84	APPLICATION OF FOREIGN LANGUAGE STICKERS ON APPROVED LABELS (Superseded by FSIS Directive 9020.1, 5/15/84)

MPI MANUAL CANCELLED

Section 22.1	GENERAL REQUIREMENTS (Superseded by FSIS Directive 9020.1, 5/15/84)
Section 22.2	APPLICATION
Section 22.3	PRODUCT REINSPECTION
Section 22.6	NET WEIGHT (Superseded by FSIS Directive 9040.1, 5/15/84)

NOTICES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
12-84 4/4/84	CHECKLIST OF MPI BULLETINS	M91; M94
13-84 4/4/84	ANNUAL NOTICE TO HIGH-MILEAGE DRIVERS	G01, Regular G02, All Employees
14-84 4/5/84 Reissue	MEAT PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS TO THE UNITED KINGDOM	M91; M94
15-84 4/6/84	RELOCATION OF EMPLOYEE RELATIONS BRANCH PERSONNEL DIVISION	G01
16-84 4/10/84	LEAVE DISCREPANCIES	G03, All Employees
17-84 4/12/84	MALACHITE GREEN SCREENING TEST FOR SULFITE	M91; M94
18-84 4/12/84	EXPORT OF BEEF LUNGS TO MALAYSIA	M91; M94
19-84 4/18/84	EXPORT CERTIFICATES FOR FRANCE	M91; M93; M94
20-84 4/20/84	EXPORT OF FULLY CURED BACON, HAM, AND PORK SPARERIBS TO THE UNITED KINGDOM	M91; M93; M94
21-84 4/24/84	INFORMATION REGARDING THE PFF REGULATION	M91; CM3; M28
22-84 5/1/84	CHANGE TO 9300-3 (ANTE-MORTEM AND POST- MORTEM INSPECTION SUMMARY) - SHEEP AND GOATS	M91; M93; M94; S03; CM3
23-84 5/8/84	HONOR AWARDS CEREMONY 1984	G01, All Employees G02, Regular
24-84 5/10/84	CUTOFF DATES - YEAR END PURCHASES	G03, (Except M12-M14)
25-84 6/4/84 Reissue	RECESSION OF FSIS NOTICE 6-84	M91; M93; M94; S03; CM3 and Packers & Stockyard Agencies
26-84 6/5/84 Reissue	EXPORT CERTIFICATES FOR FRANCE - REVISED	M91; M93; M94



27-84 6/6/84	RELOCATION OF FINANCE DIVISION	G01
28-84 6/6/84	CURE MIX SURVEILLANCE CHECKS	M91; M93; M94; S03; CM3
29-84 6/6/84	IMPLEMENTING PFF REGULATIONS	M91; M93; M94; S03; CM3
30-84 6/8/84 Reissue	POULTRY PLANTS ELIGIBLE TO EXPORT TO THE UNITED KINGDOM	M91; M93; M94; S03; CM3
31-84 6/8/84 Reissue	MEAT PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS TO THE UNITED KINGDOM	M91; M93; M94; S03; CM3
32-84 6/14/84	MERIT PAY POOL DESIGNATIONS FY 1984	G03 (Except M12)
33-84 6/20/84	ADDENDUM TO POLICY MEMO 067	M91; M93; M94; S01; CM3
34-84 6/20/84 Reissue	MPI DATA CENTER MAILING ADDRESS	M91; M93; M94; S03; CM3
35-84 6/20/84	ASSIGNMENT REPORTING SYSTEM	M91; M93; M94; S03; CM3
36-84 6/22/84	CONGRESSIONAL TESTIMONY BY FIELD EMPLOYEES	G01; G02, All Employees
37-84 6/27/84	RELOCATION OF SAFETY OFFICE AND FOIA OFFICE	G03 (Except M11-M14)

NOTICES CANCELLED

DATE and NO.	SUBJECT
6-84 3/1/84	TESTING AND DISPOSITION OF 0-3 WEEK OLD CALVES SUSPECTED OF CONTAINING SULFA AND/OR ANTIBIOTIC RESIDUES (Superseded by FSIS Notice 25-84, 6/4/84)
14-84 4/5/84	MEAT PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS TO THE UNITED KINGDOM (Superseded by FSIS Notice 31-84, 6/8/84)
19-84 4/18/84	EXPORT CERTIFICATE FOR FRANCE (Superseded by FSIS Notice 26-84, 6/5/84)

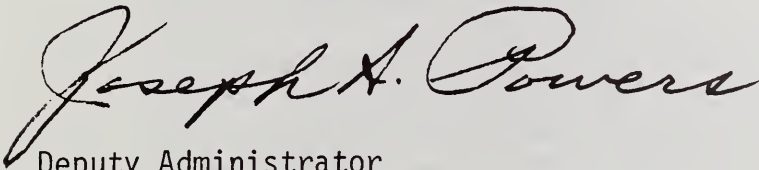


NOTE: Retain FSIS Directives 9020.1 (12/10/81), Establishments Requiring Additional Inspection Effort and 9040.1 (11/27/79), Criteria for Filling Vacant Inplant Positions until they are reissued and redesignated following the NEW numbering scheme.

APHIS ISSUANCES

All APHIS issuances are discontinued for FSIS use except for those to be cancelled by FSIS Directive 4735.3, EMPLOYEE CONDUCT:

APHIS Directives 470.1, 470.2, 470.4, 470.5, 470.6, and 475.1

A handwritten signature in cursive script that reads "Joseph A. Powers".

Deputy Administrator  
Administrative Management



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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**FSIS CHECKLIST** 3-84 | 10/11/84

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This checklist provides a listing of published Food Safety and Inspection Service (FSIS) issuances and gives instructions for discontinuing issuances for FSIS use. The period covered by this checklist extends from July 1, 1984 to September 30, 1984.

Distribution codes for FSIS Directives and Notices are explained on the inside cover of FSIS Directives Subject and Numeric Index. Issuances are distributed only to the organization units listed under "Distribution". If your office was listed but did not receive the issuance(s), you may order replacement copies from Administrative Services Division (ASD), Paperwork Management Branch (PMB), Room 0155-South Building, Washington, D.C. 20250. Offices not listed under the "Distribution", should order copies by memorandum through normal channels.

DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
3730.1 7/26/84 Reissue	RECOVERY OF EMPLOYEE INDEBTEDNESS	G03
3800.10 8/13/84	MPIO TRAVEL EXPENDITURE REPORTING SYSTEM	M91, All Employees X01; X04; X06; X07
3830.2 8/17/84	TRAVELER'S CHARGE CARD PROGRAM	G03
4300.7 7/1/84 Reissue	EMPLOYEES ASSIGNED OVERSEAS OR TO INTERNATIONAL ORGANIZATIONS	X90; M90; M06
4550.2 8/27/84 Reissue	GARNISHMENT OF WAGES FOR CHILD SUPPORT OR ALIMONY	G03

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DISTRIBUTION: G03

OPI: ASD - Paperwork Management Branch

DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
4735.3 8/20/84	EMPLOYEE RESPONSIBILITIES AND CONDUCT	G03, All Employees
4900.4 8/10/84 Reissue	EMPLOYEE INQUIRIES CONCERNING PAY PROBLEMS AND QUERIES TO NATIONAL FINANCE CENTER	G03
7010.1 7/18/84	PROCESSING USDA-DONATED COMMODITIES	M91; M94; M95; S03; CM3
7220.1 Amend. 3 7/3/84	STANDARDS AND LABELING DIVISION POLICY MEMORANDA	M91; M94; S01; CM3
7220.1 Amend. 4 8/8/84	STANDARDS AND LABELING DIVISION POLICY MEMORANDA	M91; M94; S01; CM3
9080.1 9/6/84 Reissue	SPECIAL EXPORT REQUIREMENTS	M91; M93; M94; CM1; S01
10,600.2 8/14/84	RECEIVING AND PROCESSING NON-SENSITIVE SAMPLES BY SCIENCE LABORATORIES	M91; M93; M94; S03; CM3
11,210.1 7/18/84 Reissue	PROTECTING POTABLE WATER SUPPLIES ON OFFICIAL PREMISES	M91; M94; M95; S03; CM3

DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
3730.1 8/7/80	REPORTING AND COLLECTING SALARY OVERPAYMENTS (Superseded by FSIS Directive 3730.1, 7/26/84)
4300.7 2/25/83	EMPLOYEES ASSIGNED OVERSEAS OR TO PUBLIC INTERNATIONAL ORGANIZATIONS (Superseded by FSIS Directive 4300.7, 7/1/84)
4550.2 4/11/83	GARNISHMENT OF WAGES FOR CHILD SUPPORT OR ALIMONY (Superseded by FSIS Directive 4550.2, 8/27/84)
4900.4 9/24/82	EMPLOYEE INQUIRIES CONCERNING PAY PROBLEMS AND QUERIES TO NATIONAL FINANCE CENTER (NFC) (Superseded by FSIS Directive 4900.4, 8/10/84)

MPI DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
130.1 Rev. 1 12/5/72	ISSUANCE SYSTEM



MPI DIRECTIVES CANCELLED

DATE and NO.	SUBJECT
130.2 7/10/72	GUIDELINES FOR PREPARATION OF MPI ISSUANCES
413.1 3/31/75	POLICY ON FILLING POSITIONS
462.1 11/27/73	STANDARDS OF PERFORMANCE
901.1 5/3/76	MEAT AND POULTRY INSPECTION PROGRAM ADP RESPONSIBILITIES
903.1 7/5/72	FOOD INSPECTOR (MPI) LIVESTOCK DIVISION MEAT GRADER WORKING RELATIONSHIP
903.2 9/20/72	CROSS-UTILIZATION OF STATE AND FEDERAL EMPLOYEES
908.1 Rev. 1 9/8/75	REGIONAL, AREA, STATE, AND CIRCUIT CODES FOR PROGRAM REPORTING
909.2 6/8/73	INFORMATION TO THE PUBLIC--TITLE 5, U.S.C. FREEDOM OF INFORMATION ACT (FOIA)
909.6 10/24/73	SECURITY AND CONTROL OF CASE FILE REPORTS OF ALLEGED VIOLATIONS
909.7 12/9/75	MP FORM 91, MEAT DENATURING GUIDE FOR MEAT DENATURED BY BLACK DYE, CHARCOAL, OR CHARCOAL SOLUTION
909.8 1/6/78	ACTIVITY REPORT OF IMPLANT COMPLIANCE GROUP
910.2 6/29/76	REVIEW OF STATE MEAT AND POULTRY COMPLIANCE PROGRAMS
915.6 3/11/74	PROCEDURES FOR HANDLING APPLICATIONS FOR EXEMPTIONS BASED ON RELIGIOUS DIETARY LAWS AS AUTHORIZED BY THE POULTRY PRODUCTS INSPECTION ACT
915.8 11/16/77	ESTABLISHMENTS REQUIRING ADDITIONAL INSPECTION EFFORT
921.1 3/6/73	PLANNED COMPLIANCE PROGRAM
921.2 Rev. 1 2/10/78	INPLANT COMPLIANCE PROGRAM
922.3 1/18/73	DETENTIONS, SEIZURES, AND CONDEMNATIONS

MPI DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
922.4 3/14/73	PREPARATION OF CASE FILE--REPORT OF APPARENT VIOLATION
922.5 9/28/72	RECALLS--CONTROL AND DISPOSITION
923.2 7/3/72	LICENSING PERSONS OTHER THAN MEAT AND POULTRY INSPECTION PROGRAM EMPLOYEES

MPI BULLETINS CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
76-123 8/3/76	MPI-APHIS MANAGEMENT AND COMMUNICATIONS SYSTEM COORDINATION (Cancelled per IEDM)
77-19 2/9/77	WATER REUSE (Superseded by FSIS Directive 11,210.1, 7/18/84)
78-32 3/14/78	GRADE SPECIFICATIONS FOR PRODUCT PURCHASED UNDER GOVERNMENTAL CONTRACT (Cancelled by Program Area)
78-35 3/16/78	ESTABLISHMENT NUMBERS (Cancelled by IEDM)
78-128 11/27/78	EXPORT OF EQUINE MEAT (Superseded by FSIS Directive 9080.1, 9/6/84)
79-75 7/23/79	PROTECTION OF POTABLE WATER SUPPLY ON OFFICIAL PREMISES (Superseded by FSIS Directive 11,210.1, 7/18/84)
79-111 11/8/79	THE REUSE OF BRINE ON PRODUCT IN IMPERVIOUS CASINGS (Superseded by MPI Bulletin 83-16)
80-1 1/22/80	CORRECTION TO MPI BULLETIN 77-114 (Cancel after new pages are included in MPI Bulletin 77-114)
80-48 9/19/80	SUBMISSION OF WEEKLY MPI FORMS 103 AND 404 (Cancelled per IEDM)
80-67 12/5/80	SUBMISSION OF MP FORM 404 QUARTERLY (Superseded by MPI Bulletin 82-2)
81-35 8/6/81	SLAUGHTER DATES ON PRODUCT FOR EXPORT (Superseded by FSIS Directive 9080.1, 9/6/84)
82-2 1/20/82	QUARTERLY SUBMISSION OF MP FORM 404 (Cancelled per IEDM)
83-3 1/4/83	SUBMISSION OF SURVEILLANCE SAMPLES FOR BIOLOGICAL RESIDUE ANALYSES (Superseded by FSIS Directive 10620.2, 3/29/84)

MPI BULLETINS CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
83-9 2/10/83	JAPAN REQUIRES USE OF UPDATED EXPORT DOCUMENT (Superseded by FSIS Notice 44-84, 7/30/84)
83-41 7/14/83	APPROVAL OF PARTIAL PLANT QUALITY CONTROL PROGRAMS (Superseded by MPI Bulletin 84-5)

MPI MANUAL CANCELLED

Section 22.17 ADDITIONAL REQUIREMENTS (Superseded by FSIS Directive 9080.1, 9/6/84)

APHIS ISSUANCES CANCELLED

The following issuances have been cancelled by FSIS Directive 4735.3, EMPLOYEE RESPONSIBILITIES AND CONDUCT, 8/20/84.

<u>DATE and NO.</u>	<u>SUBJECT</u>
470.1 9/13/74	EMPLOYEE INDEBTEDNESS
470.2 9/3/75	MISCONDUCT AND DISCIPLINE
470.4 12/5/74	GIFTS AND DECORATIONS FROM A FOREIGN GOVERNMENT
470.5 8/9/74	EMPLOYEE CONDUCT
470.6 4/8/74	PURCHASE OF PRODUCTS FROM ESTABLISHMENTS OPERATING UNDER FEDERAL INSPECTION
475.1 3/29/76	POLITICAL ACTIVITY



NOTICES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
38-84 7/5/84	MEMORANDUM OF UNDERSTANDING BETWEEN AMS AND FSIS	M91; M93; M94; S03; CM3
39-84 7/5/84	DAILY SANITATION REPORT - MP FORM 455 (Superseded by Notice 54-84, 8/29/84)	M91; M93; M94; S03; CM3
40-84 7/5/84	PROCEDURES TO FOLLOW IN CASES OF BRIBERY OR ATTEMPTED BRIBERY	G03, All Employees; M93 and Special List; M24
41-84 7/18/84	USE OF ISOLATED SOY PROTEIN CONTAINING TITANIUM DIOXIDE	M91; M93; M94; S03; CM3
42-84 7/25/84	SUBMITTING ADVANCE PROCUREMENT PLAN (APP) FOR FISCAL YEAR 1985	G01
43-84 7/27/84 Reissue	FSIS EQUAL EMPLOYMENT OPPORTUNITY (EEO) COUNSELOR PROGRAM	G03, All Employees; M24
44-84 7/30/84 Reissue	PROPER COMPLETION OF EXPORT CERTIFICATES FOR JAPAN	M91; M93; M94; S03; CM3
45-84 7/30/84	EXPORT OF FRESH/FROZEN BEEF TO DENMARK	M91; M93; M94; S03; CM3
46-84 8/6/84	FISCAL YEAR 1985 PAY PERIODS	G03
47-84 8/8/84	CODING PROCEDURES FOR FISCAL YEAR 1984 TRANSITION AND SUBSEQUENT FISCAL YEARS	G03
48-84 8/15/84	TIME AND ATTENDANCE (T&A) REPORTING PROCEDURES FOR PAY PERIOD 20	G03 (Except M12-M14, All Employees)
49-84 8/15/84	SUBMISSION OF FORM MP-11, SERVICES RENDERED	X01; X02; X06; X07; M01; M03; M09-M11; M12-M14, All Employees
50-84 8/27/84	CHARGE FOR LONG-DISTANCE DIRECTORY ASSISTANCE	G03
51-84 8/27/84	REPORTING FISCAL YEAR 1984 YEAR-END TRANSACTIONS	G03 (Except M11-M14)
52-84 8/28/84	EMPLOYEE DEVELOPMENT GUIDE FOR INTER- MITTENT POULTRY FOOD INSPECTORS	X01; M90; M09; M10; M11; X15; CM3



NOTICES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
53-84 8/29/84 Reissue	EXPORT OF FRESH/FROZEN MEAT TO DENMARK - REVISED	M91; M93; M94; S03; CM3
54-84 8/29/84 Reissue	DAILY SANITATION REPORT - MP FORM 455	M91; M93; M94; S03; CM3
55-84 8/31/84	RESTORATION OF FORFEITED ANNUAL LEAVE	G03, All Employees
56-84 8/31/84	SPECIAL PROVISIONS REGARDING END OF LEAVE YEAR	G03, All Employees; M24
57-84 9/10/84	USPS EXPRESS MAIL CUSTOMER CONTROL NUMBERS	G01, Regular G02, All Employees
58-84 9/11/84	ALTERNATIVE METHODS FOR CERTIFYING BEEF TO LIPC, JAPAN	M91; M93; M94; M95 S03; CM3
59-84 9/12/84	STANDARDIZATION OF READING CAST PLATES AND DISPOSITION OF CASES	M91; M93; M94; S03; CM3; M95
60-84 9/20/84	NEW TRAVEL EXPENDITURE REPORTING SYSTEM	M91, All Employees X01; X04; X06; X07
61-84 9/21/84 Reissue	EXPORT OF BEEF LUNGS TO MALAYSIA	M91; M93; M94; M95; S03; CM3
62-84 9/21/84	MARKING OF PRODUCT FOR EXPORT TO CANADA (INCLUDES "FOR FURTHER PROCESS- ING")	M91; M93; M94; M95; S03; CM3
63-84 9/21/84	EXPORT OF ANIMAL CASINGS TO JAPAN	M91; M93; M94; S03; CM3; M95

NOTICES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
18-84 4/12/84	EXPORT OF BEEF LUNGS TO MALAYSIA (Superseded by FSIS Notice 61-84, 9/21/84)
33-83 8/22/83	FSIS EQUAL EMPLOYMENT OPPORTUNITY (EEO) COUNSELOR PROGRAM (Superseded by FSIS Notice 43-84, 7/27/84)
39-84 7/5/84	DAILY SANITATION REPORT - MP FORM 455 (Superseded by FSIS Notice 54-84, 8/29/84)
45-84 7/30/84	EXPORT OF FRESH/FROZEN BEEF TO DENMARK (Superseded by FSIS Notice 53-84, 8/29/84)

*Joseph A. Powers*

Deputy Administrator  
Administrative Management

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS CHECKLIST

4-84

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This checklist provides a listing of published Food Safety and Inspection Service (FSIS) issuances and gives instructions for discontinuing issuances for FSIS use. The period covered by this checklist extends from October 1, 1984 to December 31, 1984.

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## DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
3710.1 10/23/84 Reissue	EMPLOYEES' CLAIM FOR LOSS OR DAMAGED PERSONAL PROPERTY	G03
3820.1 Amend. 1 12/6/84	EMPLOYEE RELOCATION ALLOWANCES	G03 (Except M12-M14)
4335.5 12/5/84	REASSIGNMENT OF FOOD INSPECTORS	All MPI Offices; All Food Inspectors; OA; ODA-AM; PD
4832.1 12/10/84 Reissue	SOCIAL SECURITY AND MEDICARE COVERAGE	G03
5110.2 12/14/84 Reissue	CROSS-UTILIZATION OF POULTRY GRADERS AND FOOD INSPECTORS	G03

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DISTRIBUTION: G03

OPI: ASD - Paperwork Management Branch

DIRECTIVES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
5110.3 12/14/84 Reissue	CROSS-UTILIZATION OF MEAT GRADERS AND FOOD INSPECTORS	G03
5720.2 10/30/84 Reissue	REVIEWING STATE MEAT AND POULTRY INSPECTION PROGRAMS	M91, M93, M94, M95, S03, CM3
6010.1 12/4/84	WEEKLY LIVESTOCK SLAUGHTER REPORT-- FORM LS-149	M91, M93, M94, M95, S03, CM3
7220.1 Amend. 5 10/25/84	STANDARDS AND LABELING DIVISION POLICY MEMORANDA	M91, M93, M94, M95, S03, CM3
7220.1 Amend. 6 12/26/84	STANDARDS AND LABELING DIVISION POLICY MEMORANDA	M91, M93, M94, M95, S03, CM3
9060.4 11/20/84 Reissue	EXPORT CERTIFICATION	M91, M93, M94, M95, S03, CM3
10,130.1 11/16/84	UNIDENTIFIED ANALYTICAL RESPONSES (UAR)	M91, M93, M94, M95, S03, CM3
11,210.1 11/16/84 Reissue	PROTECTING POTABLE WATER SUPPLIES ON OFFICIAL PREMISES	M91, M93, M94, M95, S03, CM3

DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
1230.1 10/7/80	FSQS PUBLIC PARTICIPATION AND CONSUMER REPRESENTATION PROGRAM
1232.3 6/11/81	SECURITY POLICY AND PROCEDURE--SECTION 6 AND SECTION 32 PROGRAM DOCKETS
1260.1 7/6/78	PATENTS OF INVENTIONS BY FSQS EMPLOYEES
2500.2 7/20/78	ROOM IDENTIFICATION WASHINGTON METROPOLITAN AREA
2600.2 8/7/78	USE OF DEPARTMENT'S OFFICIAL SEAL AND ITS REPLICAS



DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
3420.1 6/9/80	CERTIFICATE ACCOUNTABILITY
3710.1 7/25/78	EMPLOYEES' CLAIM FOR LOSS OR DAMAGED PERSONAL PROPERTY (Superseded by FSIS Directive 3710.1, 10/23/84)
4315.1 2/24/82	PLACEMENT FOLLOWUP
4832.1 5/11/82	SOCIAL SECURITY COVERAGE (Superseded by FSIS Directive 4832.1, 12/10/84)
9060.1 4/5/84	CROSS-UTILIZATION OF POULTRY GRADERS AND FOOD INSPECTORS (Superseded by FSIS Directive 5110.2, 12/14/84)
9060.2 5/12/83	CROSS-UTILIZATION OF MEAT GRADERS AND FOOD INSPECTORS (Superseded by FSIS Directive 5110.3, 12/14/84)
11,210.1 7/18/84	PROTECTING POTABLE WATER SUPPLIES ON OFFICIAL PREMISES (Superseded by FSIS Directive 11,210.1, 11/16/84)

MPI DIRECTIVES CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
910.1 12/12/73	REVIEW OF CERTIFIED STATE MEAT AND POULTRY INSPECTION PROGRAMS (As it applies to reviewing plants under State jurisdiction)
915.3 9/7/76	REVIEWING CUSTOM OPERATIONS PURPORTEDLY EXEMPT FROM INSPECTION UNDER THE FEDERAL MEAT INSPECTION ACT AND "AT LEAST EQUAL" STATE LAWS (As it applies to reviewing plants under State jurisdiction)
915.7 4/1/74	REVIEWING POULTRY OPERATIONS PURPORTEDLY EXEMPT FROM INSPECTION (As it applies to reviewing plants under State jurisdiction)

MPI BULLETINS CANCELLED

<u>DATE and NO.</u>	<u>SUBJECT</u>
81-46 9/23/81	EXPORT OF FRESH/FROZEN MEAT AND MEAT BYPRODUCTS TO THE NETHERLANDS (Superseded by FSIS Notice 76-84, 12/4/84)
82-40 8/6/82	NEW EXPORT CERTIFICATES - IMPLEMENTATION OCTOBER 1, 1982 (Superseded by FSIS Directive 9060.4, 11/20/84)

MPI MANUAL CANCELLED

Sec. 22.4	EXPORT CERTIFICATION (Superseded by FSIS Directive 9060.4, 11/20/84)
Sec. 22.5	CONTROL OF CERTIFICATES AND STAMPS (Superseded by FSIS Directive 9060.4, 11/20/84)
Sec. 22.7	REIMBURSABLE SERVICES (Superseded by FSIS Directive 9060.4, 11/20/84)

NOTICES ISSUED

<u>NO. and DATE</u>	<u>SUBJECT</u>	<u>DISTRIBUTION</u>
64-84 10/10/84	CANADA REQUIRES OFFICIAL INSPECTION LEGEND ON CASING LABELS	M91, M93, M94, M95, S03, CM3
65-84 10/12/84	MP FORM 91, MEAT DENATURING GUIDE	M91, M93, M94, M95, S03, CM3
66-84 10/11/84	FEDERAL EMPLOYEES' HEALTH BENEFITS OPEN SEASON - NOVEMBER 5 - DECEMBER 7, 1984	G03, All Employees; M24
67-84 10/12/84	MAIL VOLUME SURVEY JANUARY 26 - FEBRUARY 1, 1985	MVS
68-84 10/16/84	QUESTIONS AND ANSWERS GUIDE TO PROTEIN FAT FREE (PFF) REGULATIONS	M93, M94, M95, S03, CM3
69-84 10/16/84	CLARIFICATIONS TO GUIDE FOR PROTEIN FAT FREE (PFF) ANALYSIS SAMPLING PROGRAM	M91, M93, M94, M95, S03, CM3
70-84 10/18/84	USE OF PROTEIN FAT FREE STANDARDS AND LABELS PRIOR TO APRIL 15, 1985	M91, M93, M94, M95, S03, CM3
71-84 10/22/84	1985 DEPARTMENT HONOR AWARDS	G03, All Employees
72-84 10/23/84	SPANISH LABELING REQUIREMENTS - INCLUDING THE CANARY ISLANDS	M91, M93, M94, M95, S03, CM3
73-84 11/10/84	MANAGEMENT CODES FOR INSPECTORS IN SJ-466 POSITIONS	M01, M09, M10, M11, M12, X01, X04, X07, X09
74-84 11/21/84	PRODUCTION DATES OF FRESH FROZEN MEAT/POULTRY PRODUCTS FOR EXPORT TO SAUDI ARABIA	M91, M93, M94, M95, S03, CM3
75-84 11/26/84	TRAVEL PROMOTIONAL MATERIAL	G03
76-84 12/4/84	NEW PUBLIC HEALTH CERTIFICATE FOR THE NETHERLANDS	M91, M93, M94, M95, S03, CM3

NOTICES ISSUED

NO. and  
DATE

SUBJECT

DISTRIBUTION

77-84  
12/6/84

USE OF THE PFF TOLL-FREE TELEPHONE LINE

M91, M93, M94, M95,  
S03, CM3

78-84  
12/31/84

REVIEW OF CUSTOM EXEMPT PLANTS IN  
DESIGNATED STATES

All MPI Offices, T/A  
Inspectors, Plant  
Management, T/A Plant  
Management, Science  
and Compliance Offices

*Joseph A. Powers*  
Deputy Administrator  
Administrative Management

