

**Hello. I'm Marty O'Conner and I'm going to cover some information for Larry Meadows, Chief of the Meat Grading and Certification Branch. There are three basic documents used to guide monitoring activities in the plants through our monitoring procedures.**

**The first is meat grading instruction 611, preparation of samples for laboratory fat analysis. The next, meat grading 613 for examination of sampling procedures for microbial requirements.**

**And finally meat grading instruction 625, monitoring and verification guidelines for Federal ground beef purchase program. All of these can be accessed on the web at a link that is provided at the bottom of this slide.**

**Procedures are conducted at finished product producing facilities and are covered under these products that are produced in the last fiscal year. Ground beef, boneless beef, beef roast, lamb leg roast and chops - shoulder chops, excuse me, and ground bison.**

**Additionally we did sausage patties. The scope for the meat grading activities, covers the monitoring and verification of the technical requirement schedule, the item description checklist requirement as well as a technical proposal that is submitted by the contractor.**

**Additionally verification of these processing steps, quality assurance activities and corrective actions, other approved technical proposals are evaluated and documented through the monitoring system.**

**Once this is complete for a day, a report is generated and submitted to the contracting offices periodically so we can monitor and evaluate the process the company is producing under.**

**For the ground beef program the graders will monitor the fat and microbial sampling, randomly selecting independent samples for the designated laboratory analysis and ensure AMS samples are placed in a tamper-proof sampling bag for the shipment to the ADL.**

**They will also complete the lab form before sending the product off for analysis. The grader uses a checklist to ensure all verification and monitoring steps are completed as required and documented appropriately.**

**There are two slides that are activities that are evaluated on these. They show them on a previous slide and the one that you are presently looking at. This is the information that the grader will record his observations on and ultimately develop a report and send to the contracting officer.**

**The vendor also has responsibility in the development of a plan and the carrying out of the processing. They must provide the SPC chart and histogram to the grader for evaluation by them after each fat analysis and after each microbial analysis is received.**

**Again, it's again critical, that they do it on a lot-by-lot basis and not on a day-to-day basis. They also carry the responsibility to determine and declare operating status to the grader. And it's**

**critical if they do have a change in status, but they do in fact notify the grader in a timely manner.**

**Meat grading also publishes laboratory test files and provides the lab with information by company, by product and also by the laboratories that have conducted the test.**

**As said previously the grader then provides a weekly status report to the Commodity Procurement Branch Chief, Duane Williams. We talked about the AMS designated laboratories. And what they need to do is provide all information to the vendor and the contacting officer or both.**

**Again it's the vendor's responsibility to analyze the information provided by the ADL and declare to the contracting officer the status that they're performing under while the meat grading branch does monitor the process that they're doing through guidance of the contracting officer, the contracting officer through the technical representative which is in the Standardization Branch.**

**My branch which I talked about, the evaluation process will advise and look at those charts to ensure that the vendors are interpreting them correctly. For the IDCR program the graders report contractual deviations of non-conformances to the plant for corrective action.**

**Again they're in there in the monitoring mode, but when they see something that is not going in accordance with the plan as written they will note that to the company.**

**The continuous occurrence of the same non-conformances is observed a written summary, is submitted to the commodity procurement activity to ensure that corrective actions will be noted and carried forward. That summarizes the basic activities that the Meat Grading Branch conducts in-plant.**

**For further information on any of the information that is supplied by meat grading or their monitoring reports or the corrective actions that are observed and requested updates please refer to the contact list that's currently on the screen. With that I thank you and have a good day.**