

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM**

APPROVED
USDA, AMS, LS, STDZ/Rm. 2607-S 6/16/04

AMENDMENT NO. 2 – JUNE 2004

TO:

**TECHNICAL DATA SUPPLEMENT (TDS)
FOR FROZEN LEAN GROUND BUFFALO,
TDS-BUF-MAY 2003**

This amendment is issued to modify the **APPLICABLE DOCUMENTS, ORDERING DATA, FAT LIMITATIONS**, and **Marking** of Containers sections.

Page 1, **II. APPLICABLE DOCUMENTS**, revise as follows:

Delete the following:

“Meat Grading and Certification (MGC) Branch Instruction Manual, Series 600 and 700”

Insert the following two bullets:

- “• Meat Grading and Certification (MGC) Branch Instructions”
- ARC 1010 Procedure, USDA Supplier Eligibility Program”

Page 1, **III. ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER**, section **A. ITEMS**, 2. Material, paragraph a) Domestic Origin, delete reference to “MGC Instruction 606 for Domestic Origin Verification”, and substitute with the following:

“ARC 1010 Procedure, USDA Supplier Eligibility Program”

Page 1, **III. ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER**, section **A. ITEMS**, 2. Material, paragraph c) Slaughter Requirements, delete in it entirety and replace with the following:

- c) Harvest Requirements – Contractor must have documentation and a program in place that verifies the source of raw materials used in each lot of production. All bison will be harvested in facilities that comply with the following additional requirements:
 - (1) Humane Handling – All bison shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Bison – Meat from carcasses of non-ambulatory disabled bison will not be included in USDA purchased lean ground buffalo.
 - (3) Pathogen Intervention – Include at least two pathogen intervention or anti-microbial steps. One of the intervention steps shall be steam pasteurization, an organic rinse, or a 180°F hot water wash and must be a critical control point (CCP) in their FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.

- (4) Carcasses Testing – Routinely test carcasses for *E.coli* O157:H7 to verify effectiveness of interventions at CCP.
- (5) Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.

Page 2, Delete D. **FAT LIMITATIONS** section in its entirety, and substitute with the following new section:

“D. FAT LIMITATIONS

The fat content shall not exceed 10 percent and will be declared in the nutrition facts panel on the package label. “

Page 6, EXHIBIT A, SHIPPING CONTAINER MARKINGS:, fourth sentence beginning with “The USDA symbol shall”. Delete “3 1/2 INCHES”, and substitute with “2.0 INCHES”.

This amendment is effective immediately and will be applicable to all contracts issued after June 10, 2004.

/s/ Martin E. O'Connor
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