Agricultural Marketing Service
Creating Opportunities for American Farmers and Businesses
Audit Service Update

Steve Ross
Senior Agricultural Marketing Specialist

Quality Assessment Division
Livestock, Poultry, and Seed Program
Red Meat Audit Services

- AMS conducted over 400 onsite audits for the industry at approximately 100 different establishments for beef, pork, lamb, and seafood purchases.

- Audits were completed on behalf of Commodity Procurement according to the different Supplements and the Master Solicitation.
Outcomes of Audits

Beef, Pork, Lamb, Seafood Products:

• Vast majority of companies are in compliance with requirements

• Top findings of audits:
  
  • Removal of objectionable materials
  
  • Freezing of products, both at production and at shipping; Seals
  
  • Not following Technical Proposal (TP): not keeping records; not keeping TP’s current (e.g. shipping points current for Food Defense)
Animal Welfare

- New NAMI 2017 is in effect:
  - Will be phasing this in for the audits to keep everyone current
  - Changed some of the transportation issues
  - 14 points to cover in company’s program
  - Use of prods reduced to 10% at time of unloading
Animal Welfare Cont.

- Majority of AW audits are in compliance

- Noted problems:
  - Prod use at both unloading and alleyways leading up to knock box
  - Slips and falls
  - PAACO trained employees
  - Unloading times from time of arrival on premises
Food Defense

- 600 overall establishments or freezers require annual food defense audits.

- AMS approach is to keep vendors current in advance and not wait for the company to call when approval is about to expire.

- Provide routine status reports to point of contacts at individual plants, as well as corporate offices.
CN Labeling

• Audit Rates will no longer be charged beginning FY18

• Commitment/Resident Applicants – if the review can be completed within normal working hours no additional fee will be charged; otherwise the grader may charge overtime or a supervisor may charge travel time and expenses to complete the review.

• Non-commitment/Fee Applicants – will be charged at the fee rate and applicable time and travel expenses.

• QAD 652 Procedure CN Labeling Reviews
Questions & Answers
Processing Updates

Richard Lawson
National Poultry Supervisor
72-Hour Freezer Check

• August 2017 – Temporary Removal

• End Product Data Schedule (EPDS) Product

• Academia

• American Commodity Distribution Association (ACDA) Processing Committee
72-Hour Skip-Lot

- November 2016
- Updated QAD 613- Frozen Product Examination
- Freezer History Level II

*Level II* – All lots shall be examined within the specified time except when the timeframe falls on a nonscheduled workday. In these instances, the examination may be delayed until the next scheduled workday. A minimum of 1 in every 10 lots must be sampled and the sample size may also be reduced to a minimum of one-third of the sample size specified in QAD Instruction 615. On lots failing to meet requirements at Level II, sample frequency immediately reverts to Level I unless the problem can be traced to a nonrecurring-type mechanical breakdown, power outage, etc. In these cases, contact the supervisor to determine if the sample frequency may remain at Level II.
Ground Beef - Update

• 40° Temperature Checks – Ground Beef
• Complete Wash Down
• Per FSIS Regulations
• HACCP
Computer Generated Stamps

- U.S.D.A. INSPECTED FOR
  CONTRACT COMPLIANCE
  P-42

- USDA
  Further Processed Certification Program
FPCP/FPMP

- Further Processing Certification Program Facilities: 34
- Further Processing Monitoring Program Facilities: 18
- Non-Conformances
  - Review Every Deficiency
  - Allowed 3 in 6 month time period
Updating Policies

- Currently reviewing certification procedures QAD 600-635

- [https://www.ams.usda.gov/resources/qad-procedures](https://www.ams.usda.gov/resources/qad-procedures)
Poultry Picture Series

• AMS Publication
Questions?