Creating Opportunities for American Farmers and Businesses



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## **Audit Service Update**

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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

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## **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





### FPCP/FPMP

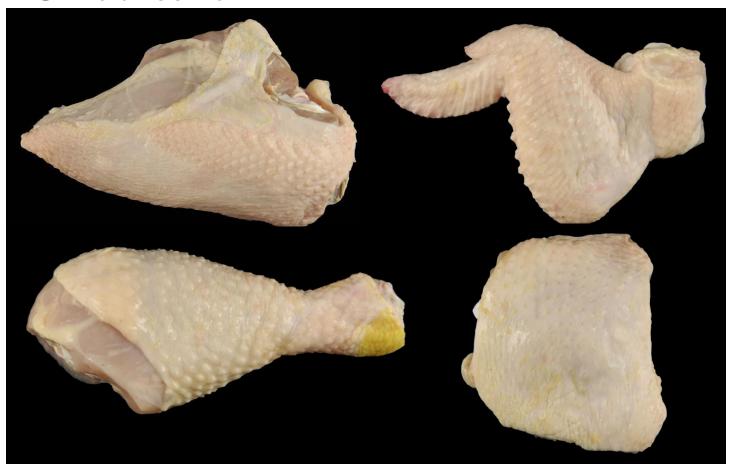
- Further Processing Certification Program Facilities: 34
- Further Processing Monitoring Program Facilities: 18
- Non-Conformances
  - Review Every Deficiency
  - Allowed 3 in 6 month time period

## Updating Policies

- Currently reviewing certification procedures QAD 600-635
- https://www.ams.usda.gov/resources/qad-procedures

## Poultry Picture Series

AMS Publication



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# Questions?