



Where Food Comes From Certified Beef Program G-33 Specification

1 REQUIREMENTS

Beef carcasses certified under this specification shall follow an operational USDA Process Verified or Quality System Assessment Program that includes verification of this program and shall meet the following requirements:

- a. All cattle must be identified with an RFID tag that is compliant with the Animal Disease Traceability (ADT) and/or Agricultural Marketing Service (AMS) Approved Program using an AMS Compliant Tag (PCT);
- b. Classed as Steer or Heifer carcasses only¹;
- c. U.S. Prime, Choice, or Select and have a minimum marbling score of Slight 0¹;
- d. A yield grade of 3.9 or numerically lower¹;
- e. Less than 30 months of age with lean color, texture, and firmness, meeting the requirements for A maturity in the U.S. grade it qualifies for^{1,2};
- f. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- g. Free of “dark cutting” characteristics.

2 CARCASS IDENTIFICATION

Carcasses to be examined for compliance with the requirements of this specification shall be identified and segregated as prescribed in the plant specific Quality Assessment Division (QAD) Quality Plan procedures. A designated plant or Where Food Comes From (WFCF) employee shall notify the AMS agent of the approximate slaughter time and lot identification of cattle intended for the program prior to their slaughter.

3 TRAINING EMPLOYEES

WFCF or designee shall train individuals responsible for program integrity. These individuals will be responsible for training and supervising plant employees who conduct animal and carcass identification, product labeling, segregation, storage and distribution, and other duties. A record designating each trained employee has completed the approved training, signed by the trainer and trainee and must be on file at the plant.

¹ Determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

² Age of the animal shall be determined in accordance with the Food Safety and Inspection Service (FSIS) Directive 6100.4 Verification Instructions Related to Specified Risk Materials (Chapter 2, II Verification Activities for Age Determination) or through an approved USDA Quality Systems Assessment Program or USDA Process Verified Program.



4 CERTIFICATION

Carcasses to be examined for compliance with this specification shall be clearly identified and presented to an AMS grader for certification. Certification procedures for identification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses, and control of certified carcasses shall be in accordance with established QAD procedures.

5 LABELING

Labeling of products derived from certified carcasses must follow Food Safety and Inspection Service regulations and policy guidelines and QAD procedures.

6 FEES

The costs of all grading and certification services performed by an AMS grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

David Bowden, Chief, Standards Branch
Quality Assessment Division
Livestock & Poultry Program