



Where Food Comes From U.S.A Source Verified 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 EID tag that is compliant with the Animal Disease Traceability (ADT) and/or Agricultural Marketing Service (AMS) Approved Program using an AMS Compliant Tag (PCT) traceable to the U.S.A. ranch of birth;
- b. All cattle must be accompanied with an *IMI Shipment Load Certificate* and must be source and age verified.
- c. Classed as Steer or Heifer only¹;
- d. U.S. Prime, Choice, or Select and have a minimum marbling score of Slight 0¹ ;
- e. A yield grade of 3.9 or numerically lower¹ ;
- f. 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} ;
- g. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- h. 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 QAD Quality Plan procedures. A designated plant or 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.

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 Quality Assessment Division (QAD) procedures.

5 LABELING

Labeling of products derived from certified carcasses must follow Food Safety and Inspection Service (FSIS) regulations [9 CFR part 317.2](#), [9 CFR part 412.1](#), policy guidelines found at [FSIS: Labeling and Label Approval website](#) and [FSIS: Claims Guidance website](#) and QAD procedures including [QAD 107: Requirements for Grading Terms on Meat Product Labeling](#).

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.

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