BEEF CARCASS INSTRUMENT GRADING PROCEDURES

1 Purpose

The U.S. Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Livestock, Poultry, and Seed Program (LPS), Quality Assessment Division (QAD) will implement a program to predict beef carcass quality and yield factors made by approved instrument systems. Plants are encouraged to utilize USDA approved technologies to augment the USDA grading process of beef carcases presented for official grading. This voluntary program may be utilized by a plant at their discretion, but must comply with QAD Procedures to be recognized and relied upon by the QAD grader in conducting official duties.

2 Scope

The intent of utilizing beef carcass instrument grading augmentation is to improve the accuracy and uniformity of grade application nationwide. Instrumentation grade data may be obtained from both sides of a carcass or from either side. When both sides are available and the plant only collects grade data from a single side, the plant instrumentation operator shall determine which side will be used to collect the best quality and/or yield grade data. When neither side of a carcass can be used for instrumentation assessment, the carcass may be presented for traditional grading provided an accurate grade determination can be made by the QAD grader or re-presented for instrument assessment if further preparations are conducted for proper image capture.

3 References

QAD 500 Procedure: Beef, Bullock, and Bull Grading Methods and Procedures

QAD 515A Appendix: Instrument Marbling Validation Cards

QAD 515B Form: Instrument Validation - E plus V

QAD 515C Form: Instrument Validation - RMS

United States Standards for Grades of Carcass Beef

4 Instrument and Cooler Operation

4.1 Applicant Responsibility

4.1.1 Provide the QAD grader with approved procedures for startup and re-startup in the event of instrumentation failure during a single shift.

4.1.2 Provide documentation that the instrument operator(s) and/or technician(s) is/are trained

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4.1.3 Use only instruments approved by QAD.

4.1.4 Assure carcasses are adequately chilled, properly split, and properly ribbed a minimum of ten minutes prior to presentation to the instrument and presented for grading in accordance with QAD 500 Procedure: Beef, Bullock, and Bull Grading Methods and Procedures.

4.1.5 Operate instrument technology in accordance with the manufacturer’s guidance.

4.1.6 Ensure instrument prediction information and images are provided to the QAD grader for proper monitoring of the system.

4.1.7 Store images (both raw and processed) and corresponding information a minimum of 15 days. When requested by QAD, provide images and information within 5 business days.

4.2 AMS Responsibility

4.2.1 Review, understand, and apply the approved start-up procedures.

4.2.2 Verify the training of the operator and technicians are current (within the last 12 months) via a training log or other acceptable documentation.

4.2.3 Verify, as applicable, that the instrument(s) is/are on an approved list via serial numbers, etc.

4.2.4 Verify that all components (camera head, cable and controller box) have the same ID number.

4.2.5 Assign a sufficient number of QAD graders to provide an efficient and effective service.

4.2.6 Using applicable Instrument Validation Form (QAD 515B or C), monitor calibration/validation of the instrument immediately at the beginning of each shift and prior to the start of operations, even if one shift runs continuously into the second shift. Additional validation by the applicant (system check) will occur at the mid-shift meal break.

A. Daily Validation - Ensure that the marbling validation readings are within the daily tolerances established in QAD 515A Appendix: Instrument Marbling Validation Cards - Target and Tolerance Values.

1. Record the average marbling check scores (low, medium, and high) as well as the standard deviation for each card on the applicable QAD 515B or C Form: Instrument Validation. If the marbling score readings are within the daily tolerances, a “pass” shall be indicated with a “1” (one) for correct or a “0” (zero) for not correct in the “Daily” box. Also record the average value for the USDA marbling card as well as the standard deviation (these values are not considered when validating the instrument and are used for maintenance issues only).

2. If the marbling check system fails, notify applicant management, and discontinue use of the instrument until the problem has been corrected. At the option of the applicant, traditional grading by the QAD grader may occur until corrective action is completed. The system must be rebooted and allowed to warm up a minimum of 20 minutes. After
a corrective action, monitoring/validation will be repeated before a restart of instrumentation operations.

B. Long Term Validation - Ensure that the long-term readings are within the tolerance four (4) or more times for the last ten (10) checks (see QAD 515A Appendix: Instrument Marbling Validation Cards - Target and Tolerance Values).

1. If two or more of the readings from the Low, Medium or High cards are within the long-term tolerances, (Low and High, Medium and High, Low and Medium, or all three), a “pass” shall be indicated with a “1” (one) in the “Long Term” box. If two or more of the marbling score readings are outside of the long-term tolerances, place a “0” (zero) in the “Long Term” box.

NOTE: The USDA marbling card is not part of the long-term validation check.

2. If seven of the last ten long term marbling validation checks have failed, notify applicant management, and discontinue use of the instrument until the instrument system has undergone a documented service and recalibration, and the problem causing the noncompliance has been corrected. Management may use an alternate instrument system or may use traditional grading by the QAD grader until the corrective action is completed.

4.2.7 QAD graders will email QAD 515B and C Forms to their supervisor and the Instrument Grading Program Manager; and upload the completed forms to the Meat Plant Data files on the QAD AGNIS site.

5 Carcass Presentation Phase

5.1 Applicant Responsibility

5.1.1 Ensure carcasses are presented split and ribbed in accordance with the United States Standards for Grades of Carcass Beef.

5.1.2 Provide an employee to identify the carcasses with the official USDA grade shields and acceptance stamps. Staffing and position placement of QAD graders for this purpose will be determined locally by the QAD supervisor on a case-by-case basis.

5.1.3 In chain grading operations, provide a shut-off switch for the QAD grader to stop the operation when additional time is needed to override the instrumentation grade prediction.

5.2 AMS Responsibility

Ensure official grading equipment is used to apply grade and certification identification stamps when accepting instrument grade factor data output. Plant employees applying grade stamps must be in close and visual proximity to the QAD grader so that the proper grade carcass identification can be monitored.

6 Image – Capture Phase
6.1 **Applicant Responsibility**

6.1.1 Ensure images are sharp and clear (properly focused and not blurred).

6.1.2 Ensure images are free of processing debris that would negatively impact instrument prediction (cumulative area must not exceed 0.5 square inches).

6.1.3 Ensure camera placement includes the 12th-13th rib cross section.

6.1.4 Ensure quality control measures are being conducted to verify proper alignment of camera mechanism on carcass surface.

6.1.5 Ensure images do not have extra muscles (examples: spinalis dorsi and intercostal) that would negatively impact instrument prediction (cumulative area must not exceed 0.9 square inches) for over tracing or under tracing. If they do, image would be deemed unacceptable for grade.

7 **Official Grade Determination Phase**

In addition to monitoring the plant operational system as described above, the QAD grader is responsible for the official grade determination in accordance with the *United States Standards for Grades of Carcass Beef*, within the following limitations.

7.1 **AMS Responsibility**

7.1.1 The on-line QAD grader will accept the instrument grade factor data output for each carcass unless:

A Carcasses are not presented in accordance with official USDA standards and QAD 500 Procedure: *Beef, Bullock and Bull Grading Methods and Procedures*. Carcasses not properly presented would include carcasses exhibiting on one or both side as applicable:

1. Ribbed on a bias
2. Fat trim or fat pulls (if yield grading)
3. Mis-splits not allowing proper evaluation of the bone surfaces
4. Carcasses exhibiting a surface other than the 12th-13th rib cross section

B Carcasses presented have:

1. Frozen ribeyes
2. Dark cutting characteristics
3. Advanced maturity for instrument assigned grade
4. Blood shot area of more than a small amount
5. Callous areas in excess of ½ square inch

C Carcass ID number does not match the monitor carcass ID number.

D Image and data does not match the carcass even if the carcass ID numbers match.

E Override instrument prediction of Official Quality or Yield Grades if the QAD grader determines that:

1. Visual assessed marbling is 40 degrees or greater different from the instrument and would result in a different quality grade. All instrument marbling calls will be rounded down for instruments that call marbling to the single degree. (For example, instrument calls marbling a Small-08, we will call it a Small-0. If the instrument calls the carcass a Slight-97, we will call it a Slight-90.)

2. Ribeye area is 1.0 square inch or greater different from the instrument and would result in a different yield grade, or carcass specification certification decision. (If applying yield grades.)

3. Fat thickness is 0.2 inch or greater different from the instrument.

4. Preliminary yield grade (PYG) is 0.5 inch or greater different from the instrument. (If applying yield grades.)

5. Final yield grade is 0.50 or greater different from the instrument and would result in a different yield grade. (If applying yield grades.)

**Note:** The override determination is made independently for 1, 2, 3, and 4 above, and is applied even if only one side of the carcass was properly imaged.

7.1.2 Carcasses will be eligible for instrument or visual (traditional) assessment for the purpose of re-grading as requested by the plant. If presented for visual re-grade evaluation, graders will use the following criteria.

A Utilize tolerances established by QAD before changing instrument prediction.

B Override instrument prediction if the QAD grader determines that:

1. Visual assessed marbling is 40 units or greater different from the instrument and would result in a different quality grade.

2. Ribeye area is 1.0 square inch or greater different from the instrument and would result in a different yield grade, or carcass specification certification decision. (If applying yield grades.)

3. Fat thickness is 0.2 inch or greater different from the instrument.

4. Preliminary yield grade (PYG) is 0.5 inch or greater different from the instrument.
5. Final yield grade is 0.50 or greater different from the instrument and would result in a different yield grade.

**Note:** The override determination is made independently for 1, 2, 3, and 4 above, and is applied even if only one side of the carcass was properly imaged.

C Carcasses presented for re-grades using instrument assessment factors may be imaged by the on-line instrument on the grading chain, or by an approved portable instrument on stationary re-grade rails. Both on-line and portable instruments must be calibrated and validated daily in accordance with this Procedure. Carcasses may be imaged only (1) time for re-grade purposes during the time graders are asked to review regrades (similar to the process for traditional regrades when a carcass will be examined once during a review). Over and under tracing of the ribeye muscle is not a consideration for instrument marbling prediction.

7.2 **Applicant Responsibility**

7.2.1 Provide instrument assessment data and ribeye images (color or black and white) to the QAD grader for each carcass presented for visual re-grading.

7.2.2 Ensure a mechanism is in place to reflect any change of grade made by the QAD grader.

7.2.3 Re-grades presented for visual assessment must be presented to the QAD grader in adequate lighting (100 foot candle power minimum).

7.2.4 Provide the QAD grader daily quality and yield grade counts by shift by grader.

8 **Gross Non-compliance**

The QAD grader may suspend the use of grade factors from instrumentation systems at any time gross non-compliance is observed and cannot be immediately corrected.

Gross non-compliance will be defined as 10% of the carcasses over a period of one hour being considered to be over or under graded by 40 degrees of marbling or more. For example, carcasses being evaluated as Choice (Small-0) by the instrument and the marbling calls evaluated by the grader as Slight-60 or less marbling will be considered to be incorrectly graded and be over-rote.

8.1 Other examples of gross non-compliance:

8.1.1 The displayed instrumentation image or instrument prediction does not match the carcass presented for grading.

8.1.2 The monitor does not display carcass information while the grading chain is running.

8.1.3 Traditional grading by the QAD grader may occur until a corrective action has been taken.

9 **Report of Numbers Graded**

Applicants will provide a count of the total carcasses transferred and presented for grading and the
total number of head graded by each quality grade, yield grade, or carcass specification, and the average weight for carcasses transferred for grading, on a daily basis. This information should be made available to the grader on the day following grading.

10 Change of Record

The following changes were made to the 09 06 16 revision of this document:

1. Updated QAD 515B Form: *Instrument Validation - E plus V*
2. Added QAD 515C Form: *Instrument Validation - RMS*
3. Added 4.2.7
4. Replaced Standardization Branch (SB) with QAD
5. Replaced agent with grader

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