



VERIFICATION ACCORDING TO LIVE ANIMAL AND CARCASS SCHEDULES

1 Purpose

This Procedure defines general responsibilities of facilities and Quality Assessment Division (QAD) personnel for the verification of carcasses for conformance with approved specifications. Procedures for specific facilities are described in local QAD Quality Plans and, when applicable, facility's Product Quality Control (PQC) plans.

2 Scope

The provisions of this Procedure apply to facilities who request verification of carcasses for conformance with the requirements of any of the U.S. Department of Agriculture (USDA) verified beef programs.

3 References

The following referenced documents are used for the application of this document. The latest edition of the referenced document (including any amendments) applies.

Applicable Verified USDA Beef Schedules

QAD 1408 Form Quality Plan

[QAD 500 Procedure Beef, Bullock, and Bull Grading Methods and Procedures](#)

QAD 523A Form Daily Live Animal/Carcass Verification Worksheet

Official U.S. Department of Agriculture (USDA) Marbling Photographs

[Official U.S. Standards for Grades of Carcass Beef](#)

4 Policy

Only live animal and carcass schedules that have been approved by the Standardization Branch of the Livestock, Poultry, and Seed Program shall be used to verify live animal and carcass characteristics. Plant specific procedures for verification activities shall be detailed in each facility's QAD 1408 Form Quality Plan.

All animals or products on which QAD is requested to verify or certify breed characteristics must be associated with a breed association recognized by the National Pedigreed Livestock Council (NPLC).

5 Responsibilities

- 5.1 The National Meat Supervisor is responsible for approving changes in procedures prior to implementation for any participating facilities.
- 5.2 Supervisory Agricultural Marketing Specialists (SAMS) are responsible for the implementation and maintenance of the Procedure.

6 Procedures

6.1 Facility Procedures

- 6.1.1 Identify eligible carcasses on the chain or stationary rail in the cooler with a stamped impression of the applicable letters and numbers according to the specification or program for which verification is requested. Identify carcasses on each forequarter and/or hindquarter, or as specified in the approved PQC program documentation. Alternative methods of identification may be approved by the National Meat Supervisor and included in the approved PQC program and QAD Quality Plan.
- 6.1.2 Segregate carcasses offered for verification on a stationary rail in an easily accessible area under adequate lighting if not offered for verification on the grading chain.

6.2 Grader Procedures

- 6.2.1 When required in the PQC program specifications, ensure the facility has a valid PQC program in effect for the product to be verified.
- 6.2.2 Review the applicable QAD Quality Plan for the carcass verification procedures at the establishment where service is requested.



- 6.2.3 Evaluate eligible carcasses or sides offered for verification for conformance with specification requirements in accordance with the official United States Standards for the applicable species.
- 6.2.4 Identify qualifying carcasses presented for grading and verification with the appropriate quality and yield grades and the Accepted as Specified bronze stamp. It is allowable to place the Accepted as Specified bronze stamp on the forequarter or hindquarter in lieu of the applicable quality grade stamp. It is also permissible for the graders to select and certify carcasses prior to plant personnel stamping the carcasses with the *Applicable Verified USDA Beef Schedule*. In these cases, the schedule stamp shall be placed immediately adjacent to the Accepted as Specified bronze stamp, or an alternative identification method approved by the National Meat Supervisor may be used.

Note: For programs such as Schedule GLA, where a QAD stamp indicating a breed influence is used, it is permissible for the establishment to use the QAD identification for private, non-verified breed labeling claims. Such labeling will be under Food Safety and Inspection Service approval and control.

- 6.2.5 Enter the applicable carcass verification data in the Conformance Assessment Management System (CAMS). For those agents/locations without access to CAMS, record verified products on *QAD 523 Form Daily Live Animal/Carcass Verification Worksheet* and submit to the QAD office by email to QAD.SupportService@ams.usda.gov.

Change Record

The following changes were made to QAD 523 Certification of Carcass Characteristics for Compliance with Approved Specifications version 12/30/15.

- a. Item 4. Policy - updated with breed association
- b. Item 6.2.5 - updated email address

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