

# Texas Poultry HACCP Roundtable

November 30, 2006

**Notes:** Thanks to the folks who were able to make to the November Roundtable. There weren't too many attendees because of the inclement weather in Dallas on Nov. 30. We did have a discussion on new agency rules and updates, along with a new technologies handout. Because of the weather, the meeting was called at lunch and the few questions were sent directly to FSIS. Dr. Jennifer McKean has provided the answers below. We hope to have better weather for the next Roundtable, scheduled for February. If you have questions before then, please email them to me. As always, if I can be of assistance, please call or email me, and I will do what I can. ([mdavis@poultry.tamu.edu](mailto:mdavis@poultry.tamu.edu))

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## Questions

### **1. What is new with food security?**

*The Agency recently released a survey on food security plans. The inspectors completed this survey in PBIS and the Agency (OFDER) is looking at the responses to the surveys. The Agency may or may not pursue additional rule-making in the Federal Register after the analysis of the survey results is complete. Presently we are following FSIS Directive 5420.1 Revision 2.*

### **2. What is the regulation supporting tagging a bird suspected of being contaminated with fecal material?**

*Need more information to answer this question. 381.91(b) states that birds contaminated with digestive tract contents shall not be condemned if immediately reprocessed under the supervision of an inspector and thereafter found not to be adulterated.*

### **3. Is it appropriate to maintain regulatory control of an area, which had a leak in the roof, after the repairs have been completed until it rains to check for a leak?**

*This should be addressed on a case by case basis through the supervisory chain.*

### **4. Is condensate in any area, which does not affect a product, a problem?**

*The regulation, 416.2(d) states ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of unsanitary conditions must be maintained. The inspector needs to make a determination whether condensation in an area will create an unsanitary condition or lead to adulteration of product.*

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- 5. Grease was found on a piece of equipment. Inspector would not release the line until the veterinarian came to determine if further planned action was acceptable. Line was stopped for over an hour resulting in lost production. Inspectors have the authority to apply tags or stop lines, but do not seem to have the authority to remove tags or release lines after corrective action has been taken. Is it necessary for the veterinarian to approve all further planned actions before production can resume? If no veterinarian is present, what steps can the facility take to resolve the issue?**

*This needs to be addressed through the supervisory chain.*