

TEXAS DEPARTMENT OF STATE HEALTH SERVICES
MEAT SAFETY ASSURANCE
Austin, TX

<h1>MSA DIRECTIVE</h1>	5000.3 Rev. 1	2/11/16
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IDENTIFICATION AND SEGREGATION OF PRODUCT

I. PURPOSE

This directive provides inspection program personnel (IPP) with instructions for verifying that meat and poultry establishments identify, segregate, and properly hold adulterated product that has been returned to the establishment or has been received by the establishment for further processing.

KEYPOINTS:

- *Updated to remove PBIS procedure codes and include Public Health Information System (PHIS) Inspection Task names*

II. CANCELLATION

MSA Directive 5000.3 *Identification and Segregation of Product*

III. BACKGROUND

A. This directive focuses on products that are considered to be adulterated and that have been returned to an establishment because of a recall or that have been received at an establishment for other reasons (e.g., product produced at another establishment that needs to receive further treatment so that it is no longer adulterated). Properly identifying and segregating product considered to be adulterated is necessary to prevent shipment of adulterated product into commerce.

IV. VERIFICATION ACTIVITIES FOR PRODUCTS WHEN THERE IS REASON TO BELIEVE THEY ARE ADULTERATED OR MISBRANDED, AND THEY ARE RETURNED TO, OR RECEIVED AT, A MEAT OR POULTRY ESTABLISHMENT

A. IPP are to verify that an establishment implements controls to segregate and to maintain the identification of adulterated or misbranded product that is returned to the establishment as a result of a recall or other reason until the planned disposition of the product is completed.

B. IPP are to verify that when a meat or poultry establishment receives product produced at another establishment for purposes of further processing, that the receiving establishment has addressed the treatment of the product in its HACCP plan. Among other measures, the establishment needs to identify the measures that it will take to segregate and to maintain the identity of the product, so that it does not enter commerce until it has been appropriately processed.

C. If an establishment plans to hold the adulterated product while it decides how to dispose of or process that product, IPP are to verify that the establishment's controls are sufficient to ensure that the product will be appropriately segregated from non-adulterated product, and that the product is prevented from entering commerce.

NOTE: IPP are to also follow the instructions found in MSA Directive 10,010.2, *Verification Activities for Shiga Toxin-Producing Escherichia Coli (STEC) in Raw Beef Products*, for STEC positive product.

D. IPP are to accomplish the above verifications by performing a routine or directed HACCP Verification Task under the appropriate product category.

E. If an establishment fails to maintain the segregation of the product from non-adulterated product or fails to implement controls to prevent the product from entering commerce, IPP are to retain the product by taking a regulatory control action. IPP also are to document noncompliance as set out in [MSA Directive 5000.1](#), *Verifying an Establishment's Food Safety System*.

F. If IPP find the product has entered commerce, they are to contact their Circuit Manager (CM) to inform them that product that may be adulterated or misbranded has entered commerce. The CM will contact the MSA Central Office and follow the Recall Procedures per [MSA Directive 8080.1](#), *Recall of Meat and Poultry Products*.

G. Product is in commerce if it is out of the producing establishment's direct control and is in distribution (e.g., in a warehouse or distribution center not owned by the establishment, retail facility, restaurant, or other institution). The Agency will consider product under the producing establishment's direct control if it is:

1. At the establishment;
2. Located on the premises owned by the producing establishment;
3. At a sister establishment owned by the same establishment or corporation;
4. At a warehouse owned by the establishment or corporation;
5. On a truck or other conveyance owned or operated by the establishment or corporation; or
6. Offsite under company control.

V. QUESTIONS

Refer questions through supervisory channels.



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