

128. FSIS—HACCP Round Table, March 30–31, 1994—Summary Report (April 1994).
129. Office of the U.S. Trade Representation, Executive Office of the President. General Agreement on Tariffs and Trade; Final Text of Uruguay Round Agreements as signed April 15, 1994 (GPO: Washington, D.C. ISBN 0–16–045022–5): p. 69.

## VI. Proposed Rules

### List of Subjects

#### 9 CFR Part 308

Meat inspection, Sanitation.

#### 9 CFR Part 310

Antimicrobial treatment, Microbial testing, Reporting and Recordkeeping requirements.

#### 9 CFR Part 318

Meat inspection, Reporting and Recordkeeping requirements, Reinspection, Processed products, Microbial testing.

#### 9 CFR Part 320

Meat inspection, Reporting and recordkeeping requirements.

#### 9 CFR Part 325

Meat inspection, Reporting and recordkeeping requirements, transportation.

#### 9 CFR Part 326

Hazard Analysis and Critical Control Point (HACCP) systems, Meat inspection, Reporting and recordkeeping requirements.

#### 9 CFR Part 327

Imported products, Hazard Analysis and Critical Control Point (HACCP) systems.

#### 9 CFR Part 381

Sanitation, Antimicrobial treatment, Microbial testing, Reinspection, Processed products, Reporting and recordkeeping, Hazard Analysis and Critical Control Point (HACCP) systems, Imports, Transportation.

For the reasons set forth in the preamble, 9 CFR chapter III is proposed to be amended as follows:

### PART 308—SANITATION

1. The authority citation for part 308 would continue to read as follows:

**Authority:** 21 U.S.C. 601–695; 7 CFR 2.17, 2.55.

2. Section 308.3 would be amended by redesignating paragraphs (b) through (i) as paragraphs (c) through (j), and adding a new paragraph (b) to read as follows:

#### § 308.3 Establishments; sanitary conditions; requirements.

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(b) The establishment shall develop and maintain written Sanitation Standard Operating Procedures (Sanitation-SOP's) which must be available to program employees for verification and monitoring. Sanitation-SOP's shall at a minimum detail daily sanitation procedures to be conducted before and during operations, to prevent direct contamination or adulteration of product(s). Sanitation SOP's must also identify plant officials responsible for monitoring daily sanitation activities, evaluating the effectiveness of SOP's, and initiating corrective actions when needed.

(1) A "U.S. Rejected" tag will be attached to the applicable equipment, utensil, room or compartment if a program employee determines that the establishment has failed to adhere to the sanitation SOP's specifically required by FSIS regulations. No equipment, utensil, room or compartment so tagged shall be used until reinspected and found acceptable by a Program employee.

(2) The establishment owner or operator shall be responsible for the establishment's adherence to the SOP's, as well as for all sanitary requirements specified elsewhere in these regulations. Preoperational procedures prescribed in the Sanitation-SOP's must be completed before the start of operations.

(3) The establishment shall develop and maintain a daily record of completion of all sanitation Standard Operating Procedures. Daily records, including any deviations from regulatory requirements and corrective actions taken shall be maintained by the establishment for a minimum of 6 months.

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### PART 310—POSTMORTEM INSPECTION

3. The authority citation for part 310 would continue to read as follows:

**Authority:** 21 U.S.C. 601–695, 7 CFR 2.17, 2.55.

4. Part 310 would be amended by adding §§ 310.24 and 310.25 to read as follows:

#### § 310.24 Treating carcasses to reduce bacteria.

(a) *General.* Raw livestock carcasses shall be treated at least once at any point during the slaughter and dressing operation, but prior to entering the cooler to reduce levels of bacteria on carcass surfaces.

(b) *Treatment methods.* Official establishments may use any of the

following treatment methods to reduce bacteria, provided that equipment has been approved under § 308.5, and that operation of the method results in full compliance with the Act and this subchapter.

(1) Any chlorine compound approved by the Administrator and administered to raw, uncooled whole livestock carcasses or major carcass portions at 20 to 50 parts per million (ppm) in the intake water at the final wash. The chlorinated water must contact all carcass surfaces. The Administrator will prepare a list containing compounds approved for use in official establishments. A copy of the list may be obtained from the Compounds and Packaging Branch, Produce Assessment Division, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250–3700.

(2) Hot water applied such that the temperature of the water at the carcass surface is  $\geq 165^{\circ}\text{F}$  ( $\geq 74^{\circ}\text{C}$ ) for  $\geq 10$  seconds. The hot water must contact all carcass surfaces.

(3) Any antimicrobial compound listed in the table in § 318.7(c)(4) and permitted for use on livestock products may be used under the conditions specified therein. The antimicrobial compound must be administered so that it contacts all carcass surfaces.

(4) Any antimicrobial compound previously approved for use in livestock or livestock products as a food additive or processing aid by the Food and Drug Administration and listed in title 21 of the Code of Federal Regulations, parts 73, 74, 81, 172, 173, 182, or 184 may be used, provided the owner or operator has received approval for such use from the Administrator in accordance with § 318.7(a) of this subchapter. Any such antimicrobial compound must be administered so that it contacts all carcass surfaces.

(c) *Exemptions for exported product.* Product designated for export only to a country which will not accept product exposed to the antimicrobial treatment installed in the establishment will be exempted by the inspection program from the requirement for antimicrobial treatment if the product is properly identified, segregated, and labeled.

#### § 310.25 Microbial testing.

(a) *General.* (1) *Incidental sampling.* In the event of an outbreak of foodborne disease or other evidence of a threat to public health attributable to a meat or meat food product, the Administrator will conduct a sampling and testing program as may be required. Carcasses at official establishments may be included in such a sampling and testing