

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Inedible Material - Handling &amp; Storage of - General</b>	<b>10-A-01</b>
<b>REGULATORY REFERENCES</b> <i>AR 42/2003 Meat Inspection Regulation</i> (Consolidated to 112/2009) Sections 15.1, 18(1)(b)(ii) & 18(1)(f) <i>Meat Facility Standards</i> (MFS) Sections A.2.4.2, 2.5 (1, 2 & 3), C.1.1.3, E.1.1.1	<b>Initial Release</b> Sept 1, 2009 <b>Revision Date</b> Sept 1, 2011
	<b>Page 1 of 3</b>

## RATIONALE

Care has to be taken to ensure that inedible products are kept separate from edible products at all times.

**Note:** Complete separation is required to ensure that inedible materials are not accidentally, or fraudulently, added to meat products that have been approved for human consumption.

There are **two** basic **types** of **inedible meat** products:

1. Portions of the carcass that by their nature are **not salvaged** for human consumption, e.g. hides, horns, certain internal organs, etc.

**Note:** Actually, any portion, of a healthy animal, that is not contaminated, or affected with a disease condition, may be considered suitable for human consumption. There is a wide variation, between ethnic groups, as to what is suitable for human consumption and what isn't.

2. Entire carcasses or portions of carcasses, which **have been condemned** by a MIB Inspector.

**Note:** Common reasons for condemnation include the presence of disease, or contamination. Carcasses that are dead on arrival, or that have died in the holding pens, are also condemned.

It is particularly important that condemned meat products be closely supervised because some of these products could be a source of disease for humans, or other animals, if they are not handled and disposed of in an appropriate manner.

## OBJECTIVE/OUTCOME

The "Licensed Meat Facility" (facility) will develop and implement appropriate facilities and procedures for the handling and storage of inedible meat, or meat products, until such time as they have been properly disposed of, or salvaged, for other purposes.

**Note:** These procedures must effectively prevent the contamination of edible meat products.

Non- condemned inedible material can be salvaged for:

- a) animal food;
- b) research, educational, or pharmaceutical (drug production) purposes;

c) bait

**Condemned materials may be used** for the same purposes but **only if approved by a Meat Inspection Branch (MIB) Inspector.**

The **salvage of Specified Risk Material** (SRM), from beef carcasses, is **NOT ALLOWED** under any circumstances.

Until they have been disposed of, removed for disposal, or salvaged for other purposes, all inedible meat products will be:

1. Properly identified.
2. Kept separate from edible meat product.
3. Denatured in an approved manner (as required).

**Note:** Denaturing is defined as making a meat product unfit for eating by adding an un-wholesome substance that will adversely affect the appearance and/or taste of the product.

Condemned meat products must be denatured, if in the opinion of a MIB Inspector, the product is likely to be mistaken for a product suitable for human consumption.

4. Placed in an approved inedible container.
5. Moved to the inedible room, or area, of the abattoir.

**Note:** To minimize the chance of contact with edible meat products, inedible material must be removed immediately and in a sanitary manner, from areas where edible products are handled, or processed. Sanitary removal includes removal by the shortest possible distance.

Condemned material will be maintained under rigid inspectional control until such time as it has been properly salvaged, or disposed of.

Appropriate sanitation procedures will be in place.

**Note:** These procedures must ensure that equipment, used for edible meat products, coming into contact with condemned meat products will be cleaned and sanitized before reuse.

Abattoir personnel and MIB Inspectors that handle condemned meat products are required to wash their hands and clean and sanitize their work clothing and equipment before handling any edible product.

Waste products such as manure, paunch and viscera contents will be disposed of in an appropriate manner.

**Note:** Generally any method that won't lead to the creation of a sanitary problem on the premises is acceptable. The storage of these types of waste in, or near, the abattoir is not acceptable.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for “**Inedible Material- Handling and Storage of - General**” will be met when:

1. Up-to-date written “**Inedible Separation, Storage & Disposal Procedures**”, specific for the facility, are on file.

Note: These procedures must:

- a) have detailed handling instructions for all types of inedible products, including those that are to be disposed of and those that will be salvaged for approved purposes;
  - b) stipulate the facilities and equipment that may be used and operational controls that need to be in place for the salvage of inedible product for other legitimate purposes
2. On site observations demonstrate that the “**Inedible Separation, Storage & Disposal Procedures**” are being implemented as written.

**RELATED SECTIONS OF TIPM**

02-D-01 Inedible Facilities, Equipment & Containers

02-D-02 Inedible Room or Area

10-A-02 Inedible Material (condemned) - Handling & Storage of

10-A-03 Inedible Material (non-condemned) - Handling & Storage of

10-A-04 SRM Removal & Control Program

10-A-05 Inedible Material - Removal & Receipt of

10-A-06 Inedible Material - Disposal Methods

10-B-01 Salvage for Animal Food

10-B-02 Salvage for Miscellaneous Purposes

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Inedible Material (condemned) - Handling &amp; Storage of</b>	<b>10-A-02</b>
<b>REGULATORY REFERENCES</b> <u>AR 42/2003 Meat Inspection Regulation</u> (Consolidated to 112/2009) Sections 15.1, 18(1)(b)(ii), 18(1)(f), 49, 51 & 55 <u>AR 229/2000 Destruction and Disposal of Dead Animals Regulation</u> Sections 2(1), 2(4) and 2(7)(a) <u>Meat Facility Standards (MFS)</u> Sections A.2.4.2, 2.5 (1, 2 & 3), C.1.1.3, E.1.1.1	<b>Initial Release</b> Sept 1, 2009 <b>Revised on</b> Sept 1, 2011  <b>Page 1 of 3</b>
<p><b>RATIONALE</b></p> <p>Condemned meat products are defined as carcasses, or portions of carcasses, including organs, that have been determined, by a Meat Inspection Branch (MIB) Inspector, to be affected with disease, or any other abnormal condition, that makes them unfit for human consumption.</p> <p>Condemned meat products must be properly handled to ensure that they are not accidentally, or fraudulently, mixed with edible meat products.</p> <p style="padding-left: 40px;"><i>Note:</i> Condemned meat products have the potential to spread disease to humans and/or other animals if they are not handled and disposed of in a sanitary manner.</p> <p>A “Licensed Meat Facility” (abattoir) that wants to salvage condemned materials, for any purpose, must have appropriate facilities for the safe handling of these materials.</p> <p style="padding-left: 40px;"><i>Note:</i> Appropriate facilities will minimize contamination risks as condemned materials are salvaged, stored and handled in any manner.</p>	
<p><b>OBJECTIVE/OUTCOME</b></p> <p>Appropriate facilities and procedures will be developed and implemented for the handling and storage of condemned meat, or meat products, until such time as they have been properly disposed of, or salvaged for other purposes.</p> <p style="padding-left: 40px;"><i>Note:</i> These procedures must be effective in preventing the contamination of edible meat products.</p> <p>Condemned material will be:</p> <ol style="list-style-type: none"> <li>1. Maintained under the control of a MIB Inspector until such time as it has been properly salvaged, or disposed of.</li> <li>2. Clearly identified as condemned material.                     <p style="padding-left: 40px;"><i>Note:</i> MIB Inspectors are required to use the “MI - 8 Condemned Tag” to identify condemned material. These tags, which have been formally approved by the MIB, may be applied directly to the condemned meat product, or on containers.</p> </li> <li>3. Kept separate from edible meat products at all times.                     <p style="padding-left: 40px;"><i>Note:</i> This can be accomplished by placing condemned products in an approved inedible container, and/or by moving them into the inedible room, or area, of the abattoir.</p> <p style="padding-left: 40px;">To minimize any chance of contact with edible meat products, condemned material must be removed immediately and in a sanitary manner, from areas where edible products are handled, or processed.</p> </li> </ol>	

**TIPM – 10-A-02 Page 2 of 3 – OBJECTIVE/OUTCOME (continued)**

Sanitary removal includes removal by the shortest possible distance.

Under no circumstances can condemned material be stored in processing areas for edible products.

4. Denatured in an appropriate manner, when directed to do so by a MIB Inspector.

**Note:** Denaturing is defined as making a meat product unfit for eating by adding an un-wholesome substance that will adversely affect the appearance and/or taste of the product.

Generally denaturing will be required if the MIB Inspector is of the opinion that the product may be mistaken for an edible product.

Two common methods of denaturing include the addition of a chemical called Birkolene B, or charcoal.

Poultry parts or carcasses are exempt from denaturing requirements when they are placed in the inedible trough and thus mixed with inedible product. All red meat parts must be denatured.

Denaturing, when required, must be done in an inedible room, or area.

All containers and utensils used to collect, store, handle or process condemned material will be clearly distinguishable from similar containers, or utensils, used for edible material.

**Note:** Containers should be clearly marked with the word “CONDEMNED”.

Adequate facilities will be present to ensure complete separation of materials salvaged for animal food during chilling, packing, marking, denaturing and storage of the product.

Appropriate sanitation procedures will be in place.

**Note:** These procedures must ensure that equipment coming into contact with condemned meat products be cleaned and sanitized before reuse.

Plant personnel and MIB Inspectors that handle condemned meat products are required to wash their hands and clean and sanitize their work clothing and equipment before handling any edible product.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for “**Inedible Material (condemned)- Handling & Storage of**” will be met when:

1. Written, abattoir specific “**Condemned Material Handling Procedures**”, are on file.

**Note:** These procedures must:

- a) have detailed handling instructions for all types of condemned products, including those that are to be disposed of and those that will be salvaged for approved purposes;
- b) stipulate the facilities and equipment that may be used and the operational controls that need to be in place for the salvage of condemned product for other legitimate purposes

2. On site observations demonstrate that the “**Condemned Material Handling Procedures**” are being implemented.

**RELATED SECTIONS OF TIPM**

02-D-01 Inedible Facilities, Equipment & Containers

02-D-02 Inedible Room or Area

10-A-01 Inedible Material - Handling & Storage of - General

10-A-03 Inedible Material (non-condemned) - Handling & Storage of

10-A-04 SRM Removal & Control Program

10-A-06 Inedible Material - Disposal Methods

10-B-01 Salvage for Animal Food

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Inedible Material (non-condemned) - Handling &amp; Storage of</b>	<b>10-A-03</b>
<b>REGULATORY REFERENCES</b> <u>AR 42/2003 Meat Inspection Regulation</u> (Consolidated to 112/2009) Sections 15.1, 18(1)(b)(ii) & 18(1)(f) <u>Meat Facility Standards (MFS)</u> Sections A.2.4.2, 2.5 (1, 2 & 3), C.1.1.3, E.1.1.1	<b>Initial Release</b> Sept 1, 2009
	<b>Page 1 of 1</b>
<b>RATIONALE</b> To prevent the accidental, or fraudulent, mixing of non-condemned inedible materials with edible meat products care must be taken to ensure that these products are handled in a sanitary manner and that they are stored separate from edible product.	
<b>OBJECTIVE/OUTCOME</b> Appropriate facilities and procedures will be developed and implemented for the handling and storage and disposal of non-condemned inedible meat products, until such time as they have been properly disposed of, or salvaged for other purposes. <p style="margin-left: 40px;"><i>Note:</i> These procedures must be effective in preventing the contamination of edible meat products.</p> <p style="margin-left: 40px;">The <u>salvage of Specified Risk Material (SRM)</u>, from beef carcasses, is <b><u>NOT ALLOWED</u></b> under any circumstances.</p> All inedible containers and utensils used for inedible material will be clearly distinguished from containers and utensils that are used for edible products. Products which by their nature are not edible or suitable for other purposes, will be collected and handled in a sanitary manner which minimizes any chance of cross contaminating edible meat products until they are disposed of. <p style="margin-left: 40px;"><i>Note:</i> These products include beef hides, hair, feathers, etc.</p>	
<b>REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)</b> Requirements for the “ <b>Inedible Material (non-condemned)-Handling &amp; Storage of</b> ” will be met when: <ol style="list-style-type: none"> <li>1. Up-to-date written “<b>Inedible Material Handling Procedures</b>”, which are specific for the “Licensed Meat Facility” (facility), are on file.  <p style="margin-left: 40px;"><i>Note:</i> These procedures must:                             <ol style="list-style-type: none"> <li>a) have detailed handling instructions for all types of non- condemned products, including those that are to be disposed of and those that will be salvaged for approved purposes;</li> <li>b) stipulate the facilities and equipment that may be used and the operational controls that need to be in place for the salvage of non-condemned product for other legitimate purposes</li> </ol> </p> </li> <li>2. On site observations demonstrate that the “<b>Inedible Material Handling Procedures</b>” are implemented and meet regulatory requirements</li> </ol>	
<b>RELATED SECTIONS OF TIPM</b> 02-D-01 Inedible Facilities, Equipment & Containers 02-D-02 Inedible Room or Area 10-A-01 Inedible Material - Handling & Storage of - General 10-A-05 Inedible Material - Removal & Receipt of 10-A-06 Inedible Material - Disposal Methods	

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: SRM Removal &amp; Control Program</b>	<b>10-A-04</b>
<b>REGULATORY REFERENCES</b> <u>AR 42/2003 Meat Inspection Regulation</u> (Consolidated to 112/2009) Sections 15.1, 18(1)(b)(ii), 18(1)(f) & 54 <u>Meat Facility Standards (MFS)</u> Sections A.2.4.2, 2.5 (1, 2 & 3), C.1.1.3, E.1.1.1	<b>Initial Release</b> Sept 1, 2009  <b>Page 1 of 8</b>
<b>RATIONALE</b> <p>The removal of Specified Risk Material (SRMs) from cattle slaughtered prevents tissues that may contain BSE infectivity from entering the human food chain.</p> <p><b>Note:</b> <u>This document has been written primarily for the handling of SRMs in an abattoir</u> but certain aspects apply to other licensed meat facilities including those operated by a licensed mobile butcher. <b>The term “abattoir” will be used in the rest of this document.</b></p> <p>Following the discovery of BSE, in Canada, in May of 2003, “Health Canada” and the “Canadian Food Inspection Agency” (CFIA) made changes to the federal <i>Food and Drug Regulations</i> and the <i>Health of Animals Regulations</i> which required the exclusion of SRMs from human food.</p> <p>In addition, on July 12, 2007, the new “Enhanced Feed Ban” and related regulatory amendments came into effect.</p> <p><b>Note:</b> <u>This ban prohibits the use of SRMs in all animal feeds, pet foods and fertilizers. This prohibition applies to SRMs removed from healthy slaughter cattle, cattle dead stock, and condemned carcasses.</u></p> <p><b>If the SRMs have not been removed the entire carcass must be handled as if all of its tissues were SRM.</b></p> <p>These regulatory changes have made it necessary for an abattoir to develop systems for containing SRMs and reducing the risk of cross contamination.</p> <p>Operational controls, such as the use of separate knives for exclusive use on SRMs, must be put into place.</p> <p><b>Note:</b> <u>An abattoir specific written “SRM Removal and Control Program” must be developed and implemented.</u></p> <p>The brain, spinal cord, trigeminal ganglia, eyes, tonsils, and dorsal root ganglia, of cattle over thirty months of age and the distal ileum, in cattle of all ages, are classified as SRM.</p> <p><b>Note:</b> <u>Ganglia are clusters of nerve cells located outside of the brain, or spinal cord. The trigeminal ganglia (left and right) are located, in the skull, close to the brain. They are visible as enlargements on the fifth cranial nerve.</u></p> <p><u>Dorsal root ganglia are clusters of nerve cells located between the vertebrae all along the spine. Removal of the vertebrae effectively removes these ganglia. For practical purposes the entire skull has been designated as SRM because removal of the skull gets rid of the brain, trigeminal ganglia, eyes and tonsils.</u></p>	



**OBJECTIVE/OUTCOME**

A written “**SRM Removal and Control Program**”, will be on file at the abattoir.

**Note:** In accordance with CFIA legislation the operator of the abattoir is responsible for the proper removal and disposal of SRMs and for ensuring that SRMs are not incorporated into any edible meat products.

The basic objective of the “**SRM Removal and Control Program**” is to control the hazards associated with SRMs by:

- a) ensuring the removal of all SRMs;
- b) preventing contamination of edible meat products, by SRMs, during slaughter and cutting/boning operations;
- c) minimizing the chance of contaminating ruminant (cattle, sheep, etc.) animal feeds with SRMs (prohibited proteins of ruminant origin)

The written “**SRM Removal and Control Program**” will be:

1. Implemented
2. Updated as required

**Note:** Changes to Health Canada or CFIA regulations, relating to SRMs, come into effect immediately and the “SRM Control Program” will require updating whenever these regulatory changes occur.

The abattoir operator and the Meat Inspection Branch (MIB) Inspector assigned to the abattoir will understand and carryout their respective roles as follows:

**Abattoir Responsibilities**

The abattoir operator will:

1. Ensure that animals over thirty (30) months (OTM) are identified.

**Note:** When documentation is available, it shall be used as the primary means of determining the age of animals. Alternatively, the operator may decide to treat all slaughtered animals as being derived from OTM. If ageing is done by dentition, **MIB Inspectors are ageing** in abattoirs. Despite this assistance, the operator is still legally responsible for ensuring that animals are properly aged.

2. Establish procedures to ensure that the identity of all animals is maintained until SRMs have been removed.

**Note:** If the identity of a carcass is lost, that carcass must be handled as if it was OTM of age.

It is recommended that OTM cattle be slaughtered at the end of the day.

This makes it easier to maintain their identity. It also minimizes the chance of contaminating meat and meat products from UTM animals.

3. Stain all SRM as follows:

- a) whole, or part, carcasses of OTM animals will be marked with a meat marking dye along the entire vertebral column;

**Note:** Only dyes that have been approved by the Head of the MIB can be used.

- b) cattle condemned and euthanized, on the ante-mortem inspection and those

that are found dead must be visibly marked along their spines

Note: The carcasses of these animals must be marked with a wide stripe, from the back of the head and along the full length of the spine, using a conspicuous, indelible dye that contrasts with the color of the animal.

**Staining is not required if ALL INEDIBLE MATERIALS FROM ALL ANIMAL SPECIES are being disposed of on the premises of the abattoir.**

4. **Ensure the complete removal of SRMs** from all animals.

Note: SRMs include the distal ileum from animals of any age and the following tissues in animals 30 months of age or older (OTM):

a) skull;

A special permit, from the CFIA, is **required to allow the release of the poll and horns, for mounting.**

b) brain;

c) eyes;

d) palatine tonsils;

e) trigeminal ganglia;

f) spinal cord;

g) dorsal root ganglia;

Note: carcasses of condemned animals containing SRM, any inedible material mixed with SRM shall be handled as SRM. Inedible material from floor waste where SRM is removed or handled and/or solids that have been recovered from wastewater shall be handled as SRM.

5. Develop a system for reworking carcasses in cases of incomplete SRM removal.

Note: Reworked carcasses must be:

a) handled in a manner that minimizes the chance of contaminating other meat products with SRM;

b) presented for subsequent inspection by the MIB Inspector

6. Handle all SRMs as "Inedible Meat Products" and segregate SRMs as soon as possible after removal during slaughter, or at the time of cutting/boning the carcass.

Note: If the vertebral column is going to be removed later it must be stained immediately after dressing operations have been completed.

Segregation is accomplished by collecting all SRMs (including SRMs separated from the carcass, SRMs from the floor and gross SRM debris) into designated clearly identified SRM containers.

SRM containers must be leak proof and stored, if possible, in a designated section of the inedible products area.

If the operator chooses not to segregate, or is not approved, by the MIB, to segregate SRM from the other inedible material then all materials will be handled as if they were SRM and the requirement to stain will still apply.

**TIPM – 10-A-04 Page 4 of 8 – OBJECTIVE/OUTCOME (continued)**

7. Keep appropriate daily written SRM records:

Note: As a minimum these records will include:

- a) name and address of the abattoir;
- b) date of SRM removal and staining;
- c) combined weight of SRM & carcasses considered to be SRM;
- d) number of carcasses;
- e) name of the dye used;
- f) CCIA tag numbers;
- g) date and method of destruction or containment
- h) date of transportation of SRM from the establishment;
- i) name and address of the person, or company, transporting the SRM;

Individuals, or companies, transporting SRM must have a CFIA permit.

- j) name and address of final destination of the SRM;

The abattoir operator is responsible for ensuring, and including in the written program, that only transport vehicles with a valid permit are to be used to remove SRM from the facility.

Individuals, or companies, receiving SRM also need a CFIA permit.

- k) All records must be retained for 10 years.

**Under the terms of the CFIA “Enhanced Feed Ban” mobile butchers and other licensed meat facilities are also required to keep these records.**

CFIA permits will be in place for the collection, transportation, receipt of, or processing of, SRMs.

Note: In accordance with CFIA policy, the transportation of cattle carcasses, with SRM intact, to another facility, for deboning, cutting and wrapping, etc. requires a CFIA permit. In addition the facility receiving these carcasses must have a CFIA SRM harvesting permit.

A CFIA permit is also required for the movement of carcasses containing SRM.

When a carcass containing SRM is moved to another provincially licensed abattoir each half of the carcass must be tagged with an MIF-2 “SRM Held Tag” tag.

The MIB Inspector at the receiving abattoir will notify the MIB Inspector at the shipping abattoir when the SRMs have been removed. Following notification, the MIB Inspector at the shipping abattoir will verify the removal by filling out the appropriate columns on the MIF - 3 “Control Sheet for MIF - 2 (Red) and MIF - 7 (Green) Held Tags”.

Abattoirs still require a CFIA permit even if the SRMs are going to be subjected to containment, or destruction, at the abattoir.

**MIB Inspector Responsibilities**

MIB Inspectors will:

1. Determine the age of all cattle.

Note: Approved methods of age determination include:

- a) examination of the incisor teeth or;
- b) verification of approved birth date documents

When dentition is used to age an animal, **MIB Inspectors have the option of filling out an MIA - 4A “Verification of SRM Removal and Condemnation” form** for the facility operator to give to the animal owner.

**Ages don't need to be determined if ALL carcasses are handled as if they are OTM.**

2. **Ensure that the entire small intestine, from animals of ALL AGES, is removed and put into a designated SRM container.**

Note: **The removal of the entire small intestine only applies when the operator does not have permission to remove just the ileum.**

To obtain permission, to remove only the ileum, the abattoir operator must develop, implement and maintain an approved written procedure that ensures removal of the entire distal ileum. This procedure would be included in the “SRM Removal and Control Program” for the abattoir. The distal ileum is defined as the ileo-cecal junction and at least 200cm of the attached and uncoiled small intestine proximal to the ileo-cecal junction must be removed.

3. Monitor the removal of SRM, from animals 30 months of age, or older, to ensure:

- a) removal of the tongue at least 2.5 cm (1 inch) anterior to its base;
- b) **placement of all parts of the skull in a designated SRM inedible bin** following removal of the cheek meat and tongue;

Note: The above two steps ensure the removal and disposal of the brain, eyes, palatine and lingual tonsils and trigeminal ganglia.

- c) complete removal and disposal of the spinal cord from each half of the split carcass including those that are improperly split;

Note: **The spinal cord must also be removed from carcasses that are UTM as it is an inedible product.**

In abattoirs where the same splitting saw is used for both OTM & UTM animals **the saw must be cleaned and sanitized after use on an OTM animal before it can be used again on an UTM animal.**

If the splitting saw is equipped with an automatic rinse system, the exhaust water must be directed away from carcasses and other edible products to prevent cross contamination. The waste water should be treated as SRM and collected into an SRM container.

**Chain link gloves should not be used to remove the spinal cord** because of the high risk of gross contamination of edible portions of the carcass with SRM.

**TIPM – 10-A-04 Page 6 of 8 – OBJECTIVE/OUTCOME (continued)**

d) observe removal of the vertebral column on the kill floor;

**Note:** When the vertebral column is removed on the kill floor the MIB Inspector will document the removal on the MIF - 3. In these cases, a MIF - 2 tag (red SRM Removal Tag) is not required.

e) implement the following procedures when the vertebral column isn't removed on the kill floor:

- i. mark the exposed vertebral canal at the level of the cervical, thoracic, lumbar and sacral vertebrae with regular stamp ink;
- ii. place a MIF - 2 tag on each half of the carcass;
- iii. record the following information in the appropriate columns of the MIF – 3:
  - Slaughter Date
  - MIF - 2 Numbers
  - Owner's Name

f) place the inspection stamp on the carcass;

**Note:** When the MIB Inspector has finished the OTM carcass should be placed on a separate rail in the chilling cooler.

g) ensure that SRMs are handled in a manner that prevents them from being used in human food, farm animal feeds, pet foods or fertilizers

**Note:** In this role, MIB inspectors are required to oversee the identification, removal, segregation, storage and shipment, or disposal of SRM material from OTM carcasses that are intended for human consumption.

All parts of carcasses from animals that were condemned on an ante-mortem inspection, or found dead at the abattoir must be handled as SRM.

**Verification of Removal of Dorsal Root Ganglia**

The following steps will be taken to verify removal of the Dorsal Root Ganglia:

1. The **abattoir operator will ensure that the vertebrae** from each half of the carcass and the held tags **are placed in a separate designated SRM container** and are retained for examination by a "Meat Inspector".
2. Following observation of the removed vertebral column and associated held tags the MIB Inspector will verify the SRM removal by dating and signing the appropriate columns of the MIF - 3. The numbers of OTM carcasses and the numbers of vertebral columns must reconcile. Furthermore, at least one inch from the vertebral arch on either side must be removed to ensure complete removal of DRG. MIB staff are expected to ensure reconciliation of numbers and ensure adequate DRG removal.

**Note:** Completed MIF - 3 forms will be sent to regional "Administrative Support" staff for filing and in accordance with Federal Legislation, MIF - 3 forms will be retained for a minimum of 10 years.

## REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)

Note: SRM audits are conducted by MIB and CFIA. The following requirements were in effect at the time this document was written. The CFIA has the authority to change these requirements at any time. The reader is advised to contact a CFIA representative if further clarification, about what constitutes an auditable system, is required.

Requirements for “**SRM Removal and Control Program**” will be met when:

1. A written “**SRM Removal and Control Program**” is on file.

Note: This program must clearly and precisely detail the following procedures:

- a) method and procedure for age determination;
- b) identification and marking of OTM carcasses;
- c) SRM removal procedures including control measures taken to ensure segregation and minimize cross contamination;
- d) identification and description of SRM tools and equipment;
- e) stunning and dressing procedures that ensure all identified SRMs are removed from the carcass;
- f) handling and disposition of SRMs including the cleaning of SRM containers

The program must include all relevant SRM control procedures required pursuant to the enhanced feed ban as regulated by the CFIA (including the transportation and harvest of edible meat from a carcass containing SRMs.

2. Appropriate records of the “**SRM Removal and Control Program**” are on file.

Note: To be considered appropriate SRM records must contain the:

- a) name and address of the person handling the SRM;
- b) date;
- c) combined weight of the SRMs;
- d) number of carcasses, or parts thereof;
- e) name of dye;
- f) CCIA tag numbers;
- g) name and address of the person transporting, confining or destroying the SRMs

SRM records must be made for each day that SRM's are removed, stained, or received.

SRM records must be retained for at least 10 years.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS) (continued)**

These records should clearly indicate that inspections have been conducted and that issues, relating to SRM removal, which may lead to cross-contamination of a carcass with SRMs have been addressed with appropriate corrective actions taken to address any non compliant product.

3. On site observations demonstrate that SRM removal and control measures meet or exceed the requirements mandated by federal regulations and specifically that:

- a) Operating procedures identify cattle that are OTM and UTM of age.

Note: Acceptable methods of aging cattle include dentition (examination of teeth) and the examination of approved birth date records such as those provided by the Canadian Cattle Identification Agency or a “Registered Breed Association”.

- b) SRM removal procedures are sufficient to ensure that edible meat is not contaminated with SRM.

Note: In SRMs removed from the carcass, including the distal ileum, are handled as SRM and placed in appropriately identified and dedicated SRM containers.

- c) Equipment is properly cleaned and sanitized.

Note: Proper cleaning and sanitizing procedures must:

- i. Prevent accidental contamination of non-SRM tissues with SRM.

Ensure that all visible organic material is treated as SRM and is placed in appropriately labeled and/or identified SRM containers.

**RELATED SECTIONS OF TIPM**

10-A-01 Inedible Material - Handling & Storage of - General

10-A-02 Inedible Material (condemned) - Handling & Storage of

10-A-05 Inedible Material - Removal & Receipt of

10-A-06 Inedible Material - Disposal Methods

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Inedible Material - Removal &amp; Receipt of</b>	<b>10-A-05</b>
<b>REGULATORY REFERENCES:</b> <u>AR 42/2003 Meat Inspection Regulation</u> (Consolidated to 112/2009) Sections 15.1 & 18(1)(b)(ii) <u>Meat Facility Standards (MFS)</u> Sections A. 2.5.2, B.2.1.2	<b>Initial Release</b> Sept 1, 2009
	<b>Page 1 of 2</b>

## **RATIONALE**

Removal of inedible materials, from a “Licensed Meat Facility” (facility), must be done in a manner that prevents any contact between edible and inedible material.

**Note:** Generally this requires that inedible materials be shipped from a separate dock than edible materials and in separate containers.

Vehicles used to transport inedible materials must not be used to transport edible product.

Some facilities receive inedible oils, fats, bones, etc. from other licensed facilities. The receipt of these products must be done in a manner that prevents any chance of contact with any edible products.

**Note:** This means that these materials can only be received into the inedible area(s) of the facility.

## **OBJECTIVE/OUTCOME**

There will be appropriate facilities for the shipping (removal) and receipt (if necessary) of inedible material (condemned or non-condemned).

**Note:** Suitable shipping and receiving facilities, for inedible materials, will comply with the general construction and facility requirements that are stipulated in TIPM Chapter 2, Section C: Design and Construction and Section D: Waste Handling, Storage and Removal.

These facilities must be located in close proximity to the inedible room, or area, and must not be used to ship or receive edible material.

The frequency of removal will be compatible with the limitations of the storage facilities for inedible and condemned materials.

**Note:** It is “Common Industry Practice” to remove inedible and condemned meat products every day.

Less frequent removal is acceptable providing the inedible area is refrigerated and there is sufficient room to contain all inedible and condemned material within the inedible area of the facility.

Suitable and dedicated bulk containers (bins or barrels) will be available for the shipment of inedible and condemned materials.

**Note:** Suitable containers will be constructed of impervious material and kept in a good state of repair.

There will be satisfactory sanitation of the inedible and condemned material storage and shipping areas and equipment.



**TIPM – 10-A-05 Page 2 of 2 – OBJECTIVE/OUTCOME (continued)**

Note: Inedible containers, shipping docks and storage areas should be cleaned and sanitized immediately after inedible and/or condemned material has been removed from the facility.

Equipment and containers used to ship or receive inedible material should also be cleaned and sanitized whenever unsanitary conditions develop (e.g. a spill).

**The following conditions apply to facilities receiving inedible materials from another facility:**

1. A separate receiving area must be is located within the inedible section of the facility.

Note: The receiving area must be designed and constructed in a manner that ensures that the receipt of inedible materials can be accommodated without creating any risk of contamination to edible meat products or to the premises as a whole.

2. The receipt of dead animals requires special permission from the Division Veterinarian (DV).

Note: Permission, from the DV, is not required to receive animals that died in transit to the facility.

3. Equipment and physical facilities must be adequate to ensure the proper cleaning and sanitizing of containers and transport vehicles.

Note: Containers must be cleaned and sanitized prior to their storage in the facility.

Vehicles and containers must be cleaned and sanitized before being allowed to return to another licensed facility.

The receipt of inedible meat products must not interfere with, or compromise, the sanitary standards in the rest of the facility.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for the “**Inedible Material- Removal & Receipt of**” will be met when:

1. The removal and receipt (if applicable) of inedible materials is included in the facility’s up-to-date written “**Inedible Material Handling Procedures**”.

Note: These procedures must stipulate the facilities and equipment that are to be used and the operational controls that need to be in place including cleaning and sanitation requirements.

2. On site observations demonstrate that the written procedures for the removal and receipt of inedible and condemned material are being implemented.

**RELATED SECTIONS OF TIPM**

02-D-01 Inedible Facilities, Equipment & Containers

02-D-02 Inedible Room or Area

10-A-01 Inedible Material - Handling & Storage of - General

10-A-02 Inedible Material (condemned) - Handling & Storage of

10-A-03 Inedible Material (non-condemned) - Handling & Storage of

10-A-04 SRM Removal & Control Program

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Inedible Material - Disposal Methods</b>	<b>10-A-06</b>
<b>REGULATORY REFERENCES</b> <u>AR 42/2003 Meat Inspection Regulation</u> (Consolidated to 112/2009) Sections 15.1 & 55 <u>AR 229/2000 Destruction and Disposal of Dead Animals Regulation</u> Sections 1(a)(ii), 2(1), 2(4), 2(6) and 2(7)(a) <u>Meat Facility Standards</u> (MFS) Sections A.2.4.2, 2.5 (1, 2 & 3)	<b>Initial Release</b> Sept 1, 2009  <b>Page 1 of 4</b>
<b>RATIONALE</b> <p>Inedible materials originate from a number of sources including but not restricted to:</p> <ol style="list-style-type: none"><li>1. Portions of carcasses that are not considered to be edible.</li><li>2. Carcasses or portions thereof that have been condemned on a post-mortem inspection.</li><li>3. Carcasses of animals condemned on the ante-mortem (before death) inspection.</li><li>4. Carcasses of animals that have died enroute to the "Licensed Meat Facility" (facility) or that have died, in the facility, before slaughter.</li></ol> <p>All of the above waste materials (condemned or not) will be disposed of in a sanitary manner in order to ensure that there is no spread of disease.</p> <p><b>Note:</b> This is particularly important in the case of waste materials that have been condemned because they are affected with a disease condition.</p> <p>Abattoirs can get rid of these products either through salvage or disposal.</p> <p><b>Note:</b> Some of these materials can be salvaged for animal food while others may be salvaged for other purposes.</p> <p>The <b>salvage of condemned material</b> can <b>only</b> be done <b>with permission</b> of the MIB Inspector.</p> <p>Materials that are not salvaged must be disposed of in accordance with AR 229/2000.</p> <p><b>Note:</b> AR 229/2000 allows livestock producers to dispose of dead animals in any of the following ways:</p> <ol style="list-style-type: none"><li>a) burial;</li><li>b) burning;</li><li>c) composting;</li><li>d) rendering;</li><li>e) natural disposal (allowing the dead animal to be scavenged)</li></ol> <p>Under Section 2(6) of AR 229/200 <b>facilities are specifically prohibited from using natural disposal</b> as a method of disposal for inedible offal, or condemned material.</p> <p>The intent of this document is to provide information on the legal requirements for alternative methods of disposal.</p> <p><b>Note:</b> In this document burial, burning and composting are considered to be alternative methods of disposal.</p>	

## TIPM – 10-A-06 Page 2 of 4 – **OBJECTIVE/OUTCOME** (continued)

Unless salvaged for other purposes, all inedible offal and/or condemned material will be disposed of in accordance with the provisions of AR 229/2000.

**Note:** Under the provisions of AR 229/2000 the operator is considered to be in possession, or control, of the animal (carcass and parts) therefore the operator is responsible for properly disposing of inedible and condemned meat products.

Notwithstanding the above statement, in the case of custom slaughter, the facility can require the owner of the animal to take inedible materials, other than Specified Risk Materials (SRMs), back to their farm for disposal. This would require the owner to be present at the time of slaughter.

Meat Inspection Branch (MIB) Inspectors have a duty to ensure that the inedible and condemned materials are being disposed of in a responsible manner.

The abattoir will use one, or a combination, of the following methods of disposal:

1. Rendering
2. Burial
3. Burning
4. Composting

### **Rendering**

Having a commercial rendering company pick up and dispose of inedible and condemned material is the most common method of disposal employed by facilities. It is also the **recommended method of disposal**.

**Note:** The rendering company must abide by the requirements for shipping of inedible and condemned material as outlined in TIPM document 10-A-05 Inedible Material - Removal & Receipt of

### **Burial**

The most efficient and secure method of disposal, by burial, is to have it done in A Class I or Class II landfill, as defined in AR 192/96 *Waste Control Regulation*.

**Note:** Individual landfills have the right to accept, or refuse, waste material from an abattoir. To accept this type of waste they must have a full-time operator who agrees to immediately bury the waste.

The owner of a facility can bury waste material providing:

1. The burial takes place on land owned by the owner of the facility.
2. The amount of waste, in any one burial pit, is restricted to 2500 kg, or less.
3. The burial site is at least:
  - a) 100 meters from wells or other domestic water intakes, streams, creeks, ponds, springs and high water marks of lakes, and at least 25 meters from the edge of a coulee, major cut or embankment;
  - b) 100 meters from any residences;
  - c) 100 meters from any livestock facilities, including pastures, that are situated on land owned, or leased, by another person;

**TIPM – 10-A-06 Page 3 of 4 – OBJECTIVE/OUTCOME (continued)**

- d) 300 meters from a primary highway;
  - e) 100 meters from a secondary highway;
  - f) 50 meters from any other road allowance
4. The burial pit is covered with a minimum of one meter of compacted soil or a wooden, or metal, lid designed to exclude scavengers.

**Note:** If a lid is used then quicklime must be applied in sufficient amounts to control flies and odor.

5. The bottom of the pit is at least one meter above the seasonal high water table.

**Note:** All of the preceding requirements for burial and the following section on composting are direct quotes from AR 229/2000.

**Composting**

**Note:** Composting is defined as allowing inedible and condemned material to decompose in a manner that leads to the creation of a stable humus-like material.

The owner of a facility can compost waste material providing:

1. The compost site is located on land owned by the owner of the facility.
2. The compost site is at least:
  - a) 100 meters from wells or other domestic water intakes, streams, creeks, ponds, springs and high water marks of lakes, and at least 25 meters from the edge of a coulee, major cut or embankment;
  - b) 100 meters from any residences;
  - c) 100 meters from any livestock facilities, including pastures, that are situated on land owned, or leased, by another person
3. The compost site is designed to exclude scavengers.
4. Each carcass, or part of a carcass, does not exceed 100 kg.
5. The maximum volume waste material must not exceed 25 percent of the total compost pile.
6. The waste material must be covered by at least 15 cm of composting material.
7. The animals, or parts of them, must be covered by at least 15 cm of composting material.

**Note:** Disposal by composting can also be done in a Class I compost facility, as defined in AR 192/96 *Waste Control Regulation* and in accordance with the Code of Practice for Compost Facilities. The reader is advised to contact Alberta Environment for additional information about composting requirements.

**Burning**

A facility can use an incinerator to burn inedible and condemned materials.

**Note:** An **incinerator used by a facility** would be classified as a commercial incinerator therefore it **must be licensed** by Alberta Environment.

**TIPM – 10-A-06 Page 4 of 4 – OBJECTIVE/OUTCOME (continued)**

Meeting the licensing requirements will ensure that burning is done in accordance with AR 124/93 *Substance Release Regulation* and the Code of Practice for Small Incinerators.

The reader is advised to contact Alberta Environment for additional information about the requirements for burning.

Facilities that decide to dispose of their own waste (i.e. use any method other than the services of a rendering plant) will develop and implement written “Disposal Procedures”.

Note: The written “Disposal Procedures” will include documentation that can be inspected and all SRMs will be disposed of as stipulated in TIPM document 10-A-04 Specified Risk Materials - Handling of.

To be in compliance with the *Health of Animals Regulations* (Canada) abattoirs that decide to use a method of disposal, other than rendering, must have a CFIA permit to dispose of SRMs.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Note: The following requirements only apply to facilities that do their own disposal of inedible and condemned material.

Requirements for the “**Inedible Material- Disposal Methods**” will be met when:

1. Up-to-date, facility specific written “**Disposal of Inedible Material Procedures**” are on file at the facility.
2. Licences and permits are in place as appropriate for the chosen method of disposal.
3. On site inspections reveal that the “**Disposal of Inedible Material Procedures**” are being implemented.

**RELATED SECTIONS OF TIPM**

02-D-01 Inedible Facilities, Equipment & Containers

02-D-02 Inedible Room or Area

10-A-04 SRM Removal & Control Program

10-A-05 Inedible Material - Removal & Receipt of

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Condemnations by the Facility Operator</b>	<b>10-A-07</b>
<b>REGULATORY REFERENCES</b> <u>AR 229/2000 Destruction and Disposal of Dead Animals Regulation</u> Sections 1(b)(ii), 2(1), 2(4), 2(6) and 2(7)(a)	<b>Initial Release</b> Sept 1, 2009
	<b>Page 1 of 2</b>
<b>RATIONALE</b> <p>Many opportunities occur, particularly during cutting and boning operations, whereby meat and meat products may become contaminated after inspection has been completed.</p> <p><b>Note:</b> A good example of this would be contamination of portions that fall on the floor during processing.</p> <p>This document is primarily concerned with meat, or meat products, that have become inedible due to something that has happened after they have been approved by a Meat Inspection Branch (MIB) Inspector.</p> <p><b>Note:</b> It also applies to products, from another “Licensed Meat Facility”, which was received in an adulterated condition.</p> <p>Affected products must be handled (re-conditioned, or reworked) in a manner that will effectively remove the contamination without causing cross-contamination of other meat, or meat products.</p> <p>If the operator of a “Licensed Meat Facility”(facility) doesn’t wish to follow acceptable salvage, or rework, procedures he is obligated to condemn his, or her, own meat product.</p> <p><b>Note:</b> A facility operator can’t condemn any meat, or meat products, which have been “Held”, detained, or seized, by a MIB Inspector.</p> <p>These products will be identified with the use of a “Held” tag, which ensures that the product is under the control of the Inspector. Only a MIB Inspector has the authority to remove the tag and release, or condemn the product.</p> <p>Meat products that have been condemned by the abattoir operator must be handled, stored and disposed of in the same manner as any other inedible and/or condemned material.</p>	
<b>OBJECTIVE/OUTCOME</b> <p>Written “<b>Inedible and Re-work Procedures</b>” will be developed and implemented that are effective in making meat, or meat products, which have become contaminated, safe for human consumption.</p> <p>Meat products that have fallen on the floor will be:</p> <ol style="list-style-type: none"><li>1. Immediately removed from the floor.</li><li>2. Placed where it will not contact other meat, or meat products.</li><li>3. Trimmed to remove visible contamination.</li><li>4. Washed.</li></ol> <p><b>Note:</b> The sequence of immediate removal, trimming and washing should be standard practice for any type of visible contamination.</p>	

**TIPM – 10-A-07 Page 2 of 2 – OBJECTIVE/OUTCOME (continued)**

The MIB Inspector will be consulted whenever the facility operator is not certain whether salvage procedures:

1. Should have been used;
2. May not have been effective in removing the contamination.

**Note:** In these cases the affected product should be held for the MIB Inspector who will make one of the following decisions:

- a) approve the material in question;
- b) condemn the material;
- c) recommend further salvage procedures if indicated, or
- d) hold the material for further testing (e.g. laboratory tests)

Meat, or meat products, condemned by the operator of the facility will not be recorded on official MIB condemnation forms.

**Note:** An exception to this would be a situation where the MIB Inspector has authorized the abattoir operator to reject poultry carcasses before they are hung on the evisceration line when readily recognizable conditions were seen on the ante-mortem inspection that clearly indicated that the carcasses would not be suitable.

All meat products condemned by the facility operator will be disposed of in an appropriate manner and in accordance with AR229/2000.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for “**Condemnation by the Facility Operator**” will be met when:

1. Up-to-date written “**Inedible Handling & Rework Procedures**”, which are specific for the facility, are on file.

**Note:** These procedures must have detailed handling instructions for all types of inedible products, including those that are disposed of, and those that may become inedible, or unsuitable, through processing errors.

Corrective actions required, to make contaminated products safe for human consumption, must be clearly identified in a stepwise fashion.

2. On site observations demonstrate that the “**Inedible Handling & Rework Procedures**” are being properly implemented as required.

**RELATED SECTIONS OF TIPM**

02-D-01 Inedible Facilities, Equipment & Containers

02-D-02 Inedible Room or Area

10-A-01 Inedible Material - Handling & Storage of - General

10-A-02 Inedible Material (condemned) - Handling & Storage of

10-A-06 Inedible Material - Disposal Methods

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Salvage for Animal Food</b>	<b>10-B-01</b>
<b>REGULATORY REFERENCES</b> <i>AR 42/2003 Meat Inspection Regulation</i> (Consolidated to 112/2009) Sections 15.1 & 18(1)(b)(ii) <u>Meat Facility Standards (MFS)</u> Sections A.2.4.2, 2.5 (1, 2 & 3), C.1.1.3, E.1.1.1	<b>Initial Release</b> Sept 1, 2009 <b>Revised on</b> Sept 1, 2011
	<b>Page 1 of 14</b>

## **RATIONALE**

Approved meat and meat by-products are suitable for use as animal foods.

**Note:** One significant difference to this general statement is the matter of Specified Risk Materials (SRMs) from beef carcasses. SRMs are considered to be the part of the beef carcass that is most likely to contain the agent that causes Bovine Spongiform Encephalopathy (B.S.E. or “Mad Cow Disease”). **SRMs CANNOT be used** in animal foods.

All approved meat and meat by-products for animal food are to be handled, processed and stored in the same manner as edible product.

Certain condemned meat and meat by-products, with the authorization of the Meat Inspection Branch (MIB) Inspector, can also be used in animal food.

**Note:** Meat products, for use in animal food, must not be collected until the post-mortem examination of the carcass has been completed. See the attached Appendix “Disposition For Animal Food” Table

All condemned or non-approved meat and meat by-products for animal food must not be taken into any room in which edible product is chilled, processed or stored. If an operator is doing any further processing of condemned materials and certain approved materials (e.g. green tripe, hooves, stomachs), they require separate facilities and equipment used **only** for these purposes.

To ensure the integrity of human food products the salvaging and/or processing of meat products, for animal food, must be carried out in a safe and sanitary manner.

**Note:** The facilities and methods used, in a “Licensed Meat Facility” (facility) that salvages inedible material for animal food, must be approved by the Area Manager (AM).

## **OBJECTIVE/OUTCOME**

The facility will have appropriate facilities and equipment for the separation, denaturing, chilling, packaging, labeling and storage of animal food products.

**Note:** To provide as much physical and operational separation as possible, materials salvaged for animal food must be processed in a section of the facility that is only used for that purpose.

These facilities must be approved by the AM.



**TIPM – 10-B-01 Page 2 of 14 – OBJECTIVE/OUTCOME (continued)**

Written protocols for the handling of animal foods will be in place.

Note: These protocols must detail the area(s) of the facility that will be used, the processes to be followed and sanitary requirements.

Animal food material will only be taken from carcasses after the post-mortem inspection has been completed.

Note: Only materials from animals being processed at the facility can be used for animal food. **Bringing in material**, from any other source, to produce animal food is **not allowed**.

Notwithstanding the preceding statement, packaged animal food products, produced in another provincially, or federally, regulated facility can be received for freezing, storage and shipping in the frozen state providing they are identified for use as animal food, and their handling does not pose any sanitary problems.

**SPECIFIED RISK MATERIAL (SRM) CAN'T BE USED FOR ANIMAL FOOD.**

Condemned material will not be collected for use in animal food unless authorized by a MIB Inspector.

Note: Authorization to use condemned material is required to ensure that there is no risk to the health of any animal that eats the food.

MIB Inspectors have access to a publication called the "Meat Inspection Manual". This manual, produced by the Regulatory Service Division (RSD), provides guidance on the suitability of condemned materials for use in animal foods.

If this manual doesn't directly address a particular situation the MIB Inspector will consult with the DV who will make the final decision on the suitability of any condemned material.

Meat products, collected for use in animal food, will be placed in a designated container and promptly moved to the part of the facility that has been designated for the handling of animal food.

Note: Containers for animal food products must have a unique color and a label identifying that it is used for animal food.

Denaturing will be performed, as required, and in a satisfactory manner.

Note: Denaturing is defined as making a meat product unfit for eating (by humans) through the addition of an un-wholesome substance that will adversely affect the appearance and/or taste of the product.

Generally denaturing will be required if the MIB Inspector is of the opinion that the product may be mistaken for an edible product.

Denaturing of lungs, spleens, udders and un-cleaned intestines is generally not required as these products are not likely to be mistaken for product that would be eaten by humans.

**TIPM – 10-B-01 Page 3 of 14 – OBJECTIVE/OUTCOME (continued)**

Materials intended for use as animal food are commonly denatured by the addition of charcoal or by mixing the collected material with intestines.

The distal ileum (part of the intestine) from beef carcasses must not be used because **it is SRM**.

Denaturing, when done, must be done in an inedible room, or area.

After packaging animal food products will be labeled in a manner that will:

1. Ensure proper use of the material.
2. Make it possible to conduct a recall if necessary.

Note: Labels for animal food products will:

- a) identify the meat product in descriptive terms with lettering at least 1.9 cms in height;
- b) carry a statement “Animal Food” or name the animal species the food is intended for also in lettering at least 1.9 cm high;
- c) contain the name, address and number of the facility where the animal food product was produced or the name of the person the product was prepared for;
- d) state the net quantity of the meat product;
- e) state that the animal food must be kept refrigerated, or frozen, unless it:
  - i) has been packaged in a hermetically sealed container and treated to achieve commercial sterility; or
  - ii) is dried to attain a water activity of 0.85 or less; or
  - iii) has a pH of 4.6 or lower; or
  - iv) is packaged in salt, or a saturated salt solution; and
  - v) if fermented, has a pH of 5.3 or less, and a water activity of 0.90 or less at the end of the fermentation process and within the appropriate time as set out in the fermentation recipe or
  - vi) has been subjected to a method of treatment, approved by the AM, that ensures the stability of the animal food product when it is stored at normal room temperature.

Animal food products will be stored in an appropriate manner.

Note: With the approval of the Area Manager (AM) **animal food products made from non condemned materials can be frozen and stored in a freezer used to store products intended for human consumption**, providing the animal food:

- a) is properly labeled as animal food;
- b) is kept segregated from human food products in the freezing and/or storage areas;

c) does not pose a hazard to edible meat products

These types of products can also be shipped from the edible shipping area.

The Director, of the RSD, may require separate locked cages, with a log book and written procedures to track the entry and removal of product from the chilling, freezing, and/or storage area before permission will be granted.

All other animal food products must be stored and shipped in a manner that keeps them apart from meat products that have been approved for human consumption.

**Facilities processing and storing animal food products**, on their premises, **cannot salvage condemned material** for use in their animal foods.

### **REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for the “**Salvage for Animal Food**” will be met when:

1. Up-to-date written “**Salvaging for Animal Food Procedures**”, which are specific for the facility, are on file.

Note: These procedures must:

- a) have detailed instructions relating to all items being salvaged, including aspects of the collection, packaging, labelling and storage of meat by-products
  - b) detail the facilities, area and equipment that will be used, and the operational controls that will be in place, including chilling and sanitary requirements.
2. Personnel responsible for harvesting the meat by-products are properly trained.
  3. On site observation demonstrates that the written “**Animal Food Salvage/Harvesting Procedures**” have been properly implemented such that by-products are harvested in a hygienic manner.

### **APPENDIX – DISPOSITION FOR ANIMAL FOOD** **RED MEAT**

<b>CONDITION</b>	<b>COMMENTS/UTILIZATION</b>
Abscesses 001 Module 6-1-1	Post mortem: beef liver: <b>single abscess is removed</b> and liver is used for animal food Post mortem: Carcass: numerous abscesses or associated with systemic effects condemn carcass and use carcass for animal food <b>after removal of lesions on affected parts</b>

<p>Actinobacillosis (Wooden Tongue) 401 Module 6-1-6</p>	<p>If Affected <b>head</b> is condemned and also the tongue is condemned and , <b>are not suitable for animal food</b>. Carcasses condemned for emaciation or systemic changes are suitable for animal food</p>
<p>Actinomycosis (Lump Jaw) 403 Module 6-1-131</p>	<p>Affected <b>head</b> is condemned and also the tongue is condemned and are <b>not suitable for animal food</b>. Condemned <b>head and carcass with widespread lesions is not suitable</b> for animal food . Carcasses condemned for emaciation are suitable for animal food.</p>
<p>Adhesions - 511 Peritonitis 571 Module 6-1-177</p>	<p>In acute peritonitis, condemned material is <b>suitable</b> for animal food <b>following removal of the lesions providing there is no evidence of septicemia</b>.</p> <p>Condemned <b>material from carcasses with a septicemia is not suitable for animal food</b>.</p> <p>Material condemned for adhesions is suitable for animal food.</p>
<p>Adhesions - 511 Pleuritis 577 Module 6-1-180</p>	<p>Material from carcasses condemned for acute pleuritis is <b>suitable</b> for animal food <b>following removal of the lesions</b> providing there is no evidence of septicemia.</p> <p>Condemned <b>material from a carcass with septicemia is not suitable for animal food</b>.</p> <p>Material condemned for adhesions is suitable for animal food.</p>
<p>Anemia 910 Module 6-1-10</p>	<p>Condemned materials are suitable for animal food provided the anemia is not accompanied by septicemia.</p>
<p>Arthritis 512 Module 6-1-12</p>	<p>Condemned materials are <b>suitable for animal food following removal of affected joints</b> providing there are no indications of a concurrent septicemia.</p>
<p>Ascaris suum (Milk Spots - Pig Round Worm)790 Module 6-1-167</p>	<p>Condemned livers are suitable for animal food because the lesions are only scars.</p>
<p>Ascities 320 Module 6-1-16</p>	<p>Condemned materials are suitable for animal food.</p>
<p>Atrophic Rhinitis 455</p>	<p>Condemned <b>heads are not suitable for animal food</b> primarily because of the</p>

Module 6-1-192	association between cats and atrophic rhinitis. With systemic effects <b>where the lungs are abscessed, condemn the carcass and use for animal food after removal of affected parts.</b>
Atrophy 210 Module 6-1-20	Condemned material is suitable for animal food.
Black Leg 410 Module 6-1-22	Condemned <b>material is not suitable for animal food.</b>
Bone Infection (Osteomyelitis) 150 Module 6-1-166	Condemned material is <b>suitable</b> for animal food <b>following removal of affected bones and lymph nodes.</b>
Bovine Squamous Cell Carcinoma (Cancer Eye) 620 Module 6-1-227	Condemned material, <b>other than heads with abscessed or necrotic lesions,</b> is suitable for animal food.
Bovine Virus Disease (BVD)/ Erosions 094 Module 6-1-79	Condemned material is suitable for animal food.
Bruising 051 Module 6-1-24	Condemned material is suitable for animal food.
Bursitis (Hygroma) 080/081 Module 6-1-26	Condemned material is suitable for animal food.
Calcification 710 Module 6-1-29	Condemned material is suitable for animal food.
Calculi (stones) 355 Module 6-1-210	Affected tissues are suitable for animal food.
Cannibalism 007 Module 6-1-212	Condemned material is <b>suitable</b> for animal food <b>following removal of abscesses.</b>
Caseous Lymphadenitis (CLA) 420 Module 6-1-31	Condemned material is <b>suitable</b> for animal food <b>following the removal of the abscessed lymph nodes.</b>
Cellulitis 800 Module 6-1-35	Condemned material is <b>not suitable for animal food.</b>
Cirrhosis 521 Module 6-1-37	Condemned livers are suitable for animal food.
Coccidiosis 720 Module 6-1-39	Condemned material is suitable for animal food.

Congestion 523 Module 6-1-42	Condemned material is suitable for animal food.
Congestive Heart Failure (Ascities - 320 & Edema - 340) Module 6-1-16	Condemned materials are suitable for animal food.
Cryptorchid (Ridgeling) 060 Module 6 – 1 - 195	Condemned material is suitable for animal food.
Cysticercosis: <b>C.bovis is a federally reportable disease.</b> 735 Module 6-1-44	<b>Materials condemned for C. bovis, ovis, pisiformis, or tenuicollis are not suitable for animal food.</b>
Cysts 092 Module 6 -1-54	Condemned materials are suitable for animal food.
Dermatitis 810 Module 6-1-56	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Diamond Skin Disease (Erysipelas) 435 Module 6-1-61	Condemned material is <b>not suitable for animal food.</b>
Edema 340 Module 6-1-16	Condemned materials are suitable for animal food.
Emaciation (Serous Atrophy of Fat) 220 Module 6-1-64	Condemned materials are suitable for animal food.
Emphysema 082 Module 6-1-69	Condemned materials are suitable for animal food.
Endocarditis 572 Module 6-1-72	Condemned material is <b>not suitable for animal food.</b>
Enteritis 530 Module 6-1-75	<b>Condemned material is not suitable for animal food.</b>
Eosinophilic Myositis 551 Module 6-1-78	<b>Condemned material is not suitable for animal food.</b>
Erosions 094 Module 6-1-79	Condemned materials are suitable for animal food.
Erythemia 523 Module 6-1-42	Condemned materials are suitable for animal food.
Erythropoietic Porphyria (Osteohemachromatosis) 130 Module 6-1-162	Condemned materials are suitable for animal food.

Exostosis 120 Module 6-1-82	Condemned materials are suitable for animal food.
Fatty Infiltration 230 Module 6-1-83	Condemned materials are suitable for animal food.
Fibrosis 968 Module 6-1-88	Condemned materials are suitable for animal food.
Fistula 002 Module 6-1-89	Condemned material is <b>not suitable for animal food.</b>
Foot Rot (Pododermatitis) 861 Module 6-1-91	Condemned materials are suitable for animal food.
Foreign Body 850 Module 6-1-92	Condemned materials are suitable for animal food.
Foot and Mouth Module 6-1-79	Condemned material is <b>not suitable for animal food. All material must go to rendering or burial.</b>
Frostbite 049 Module 6-1-95	Condemned materials are suitable for animal food.
Gangrene 260 Module 6-1-97	Condemned material is <b>not suitable for animal food.</b>
Gastritis 535 Module 6-1-99	Condemned material is <b>not suitable for animal food.</b>
Goiter (Hypertrophy) 830 Module 6-1-116	Condemned materials are suitable for animal food.
Granuloma 623 Module 6-1-101	Condemned materials are suitable for animal food.
Granulomatous Lymphadenitis 495 Module 6-1-101	<b>Affected lymph nodes are not suitable for animal food</b> but other condemned materials are suitable.
Hardware Disease (Traumatic Reticulitis Complex) 855 Module 6-1-104	Condemned material is <b>suitable</b> for animal food <b>following removal of the lesions</b> unless there are signs of septicemia.  <b>If there is evidence of septicemia condemned material is not suitable</b> for animal food.
Hemangioma 625	Condemned materials are suitable for

Module 6-1-230	animal food.
Hematoma and Hemorrhage (Major) 053 – Hematoma for clotted blood 576 – Hemorrhage/Major for large accumulations of unclotted blood Module 6-1-107	Condemned materials are suitable for animal food.
Hemorrhage (Petechial and Ecchymotic) 575 – Hemorrhage (Petechial) for pinpoint or petechial, hemorrhages 574 – Hemorrhage/Splash (Ecchymosis) for larger ecchymotic hemorrhages Module 6 -1 - 109	Condemned materials are suitable for animal food.
Hernias 095 Module 6 -1 -198	Condemned material is <b>suitable</b> for animal food, <b>following removal of any peritonitis lesions</b> , providing emaciation is the primary reason for condemnation.
Hydatid Cysts 089 Module 6-1-112	Condemned material is <b>not suitable for animal food.</b>
Hydronephrosis 563 Module 6 -1- 114	Condemned material is <b>not suitable for animal food.</b>
Hyperkeratosis 810 (Dermatitis) Module 6-1-57	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Hypertrophy 830 Module 6-1-116	Condemned materials are suitable for animal food.
Icterus (Jaundice) 920 Module 6-1-123	<b>Providing there is no indication of septicemia</b> condemned material is suitable for animal food.
Injection Site Lesions 065 (Antibiotic Residue) 265 (Injection Site) Module 6-1-120	Condemned materials are suitable for animal food.
Intestinal Emphysema (Pigs) 082 Module 6-1-69	Condemned materials are suitable for animal food.
Jaundice (Icterus) 920 Module 6-1-123	<b>Providing there is no indication of septicemia</b> condemned material is suitable for animal food.
Johne's Disease 440 Module 6-1-125	Johne's infection is localized in the intestines and mesenteric lymph nodes. A carcass condemned for emaciation is due to Johne's infection is suitable for animal food
Joint Ill (Navel Infection/Omphalophlebitis) 445 Module 6-1-148	Providing there is no septicemia <b>condemned carcasses are suitable</b> for animal food <b>following removal of the lesions.</b>



	<b>Carcasses affected with septicemia are not suitable for animal food.</b>
Kidney Cysts 092 Module 6 -1-54	Condemned materials are suitable for animal food.
Liver Flukes 760 Module 6-1-127	Condemned <b>livers are not suitable for animal food.</b> Condemned <b>carcasses are suitable</b> for animal food <b>following removal of the liver.</b>
Lump Jaw (Actinomycosis) 403 Module 6-1-131	Condemned <b>livers are not suitable for animal food.</b>  Condemned <b>carcasses are suitable</b> for animal food <b>following removal of the liver.</b>
Lung Worms  Module 6-1-173	Lung worms have no effect on the suitability of the carcass. <b>Lungs containing worms are condemned and are not suitable for animal food.</b>
Lymphadenitis 546 Module 6-1-134	Condemned material is <b>not suitable for animal food.</b>
Lymphosarcoma 635 Module 6-1-232	Condemned materials are suitable for animal food.
Mange (Dermatitis) 810 Module 6-1-56	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Mastitis 547 Module 6-1-137	Condemned <b>udders are not suitable for animal food.</b> <b>Condemned carcasses are suitable</b> for animal food following removal of the udder and <b>providing there is no evidence of septicemia.</b>
Melanoma 645 Module 6-1-236	Condemned materials are suitable for animal food
Melanosis 071 Module 6-1-140	Condemned materials are suitable for animal food.
Mesotheliomas 660 Module 6-1-242	Condemned materials are suitable for animal food.
Metritis 548 Module 6-1-143	Providing there is no evidence of a septicemia condemned material is <b>suitable for animal food following removal of the uterus.</b>

Myositis 550 Module 6-1-146	Condemned material is <b>not suitable for animal food.</b>
Navel Infection (Omphalophlebitis) 445 Module 6-1-148	Providing there is no septicemia <b>condemned carcasses are suitable for animal food following removal of the lesions.</b> <b>Carcasses affected with septicemia are not suitable for animal food.</b>
Nephritis 560 Module 6-1-151	Condemned kidneys are <b>not suitable for animal food.</b> Other condemned material is <b>suitable for animal food following removal of the kidneys.</b>
Neurofibroma 660 Module 6-1-241	Condemned materials are suitable for animal food.
Neurological Disorders  Module 6-1-153	Condemned material is <b>not suitable for animal food.</b>
Nodular Worms 790 Module 6-1-171	Nodular worms cause nodular lesions in intestines in cattle and sheep and have no effect on the carcass. <b>Affected intestines are condemned and are not suitable for animal food.</b>
Ochranosis 071 Module 6-1-142	Condemned materials are suitable for animal food.
Orchitis 570 Module 6-1-161	Carcasses condemned for emaciation are <b>suitable for animal food following removal of the testicles.</b>
Osteohemachromatosis (Pink Tooth) 130 Module 6-1-162	Condemned materials are suitable for animal food.
Osteomalacia 141 Module 6-1-164	Condemned materials are suitable for animal food.
Osteomyelitis 150 Module 6-1-166	Condemned material is <b>suitable for animal food following removal of affected bones and lymph nodes.</b>
Parasitic Conditions (Miscellaneous) 790 Module 6-1-167	Commonly due to the presence of ascarid larvae migration in the livers of hogs (milk spots). Livers with more than 3 spots are condemned and are suitable for animal food. Carcasses condemned for emaciation or jaundice are suitable for animal food.
Pericarditis 571 Module 6-1-175	Condemned material is <b>not suitable for animal food.</b>

<p>Peritonitis 573 Module 6-1-177</p>	<p>In acute peritonitis, condemned material is <b>suitable</b> for animal food <b>following removal of the lesions providing there is no evidence of septicemia.</b></p>
	<p>Condemned <b>material from carcasses with a septicemia is not suitable for animal food.</b></p>
	<p>Material condemned for adhesions is suitable for animal food.</p>
<p>Pityriasis Rosea 810 Module 6-1-58</p>	<p>Condemned material is <b>not suitable for animal food.</b></p>
<p>Pleuritis 577 Module 6-1-180</p>	<p>Material from carcasses condemned for acute pleuritis is <b>suitable</b> for animal food <b>following removal of the lesions</b> providing there is no evidence of septicemia.</p> <p>Condemned <b>material from a carcass with septicemia is not suitable for animal food.</b></p> <p>Material condemned for adhesions is suitable for animal food.</p>
<p>Pneumonia 579 Module 6-1-182</p>	<p>Providing there is no evidence of septicemia condemned carcass is <b>suitable</b> for animal food <b>following removal of the lungs.</b></p> <p><b>Carcasses with a septicemia are not suitable for animal food.</b></p>
<p>Pork Tapeworm (Cysticercus cellulosae) 735 Module 6-1-44</p>	<p>Federal CFIA guidelines have a zero tolerance for C. cellulosae. <b>A single cyst is considered sufficient to condemn a carcass. Carcass and offal is not suitable for animal food.</b></p>
<p>Pyelonephritis 566 Module 6-1-189</p>	<p>Condemned material is <b>suitable</b> for animal food <b>following removal of the kidneys</b> providing there is no evidence of a septicemia. Condemned <b>material from animals with a</b></p>

	<b>septicemia is not suitable</b> for animal food.
Ridgeling (Retained Testicle/Cryptorchid) 060/064 Module 6-1-195	Carcass condemned for sexual odor is suitable for animal food.
Rhinitis (Atrophic Rhinitis) 455 Module 6-1-193	Condemned <b>heads are not suitable for animal food</b> primarily because of the association between cats and atrophic rhinitis in hogs. With systemic effects where the lungs are abscessed, condemn the carcass and use for animal food after removal of affected parts.
Rickets 141 Module 6-1-195	Rickets is a degenerative disease caused by nutritional deficiency or imbalance. Portions may be condemned for bruising or fractures and the carcass if condemned for emaciation is suitable for animal food
Ringworm 891 Module 6-1-197	Affected hide is condemned and is not suitable for animal food
Sarcocystosis 770 Module 6-1-201	Condemned material is <b>not suitable for animal food.</b>
Sawdust Liver 520 Module 6-1-203	Condemned materials are suitable for animal food.
Septicemia 930 Module 6-1-207	Condemned material is <b>not suitable for animal food.</b>
Serous Atrophy of Fat (Emaciation) 220 Module 6-1-64	Condemned materials are suitable for animal food
Steatitis (Yellow Fat Disease) 102 (Not Otherwise Specified) Module 6-1-209	Condemned materials are suitable for animal food.
Stones (Calculi) 091 Module 6-1-212	Affected tissues are suitable for animal food.
Tail Biting (Cannibalism) 007 Module 6-1-215	Condemned material is <b>suitable</b> for animal food <b>following removal of abscesses.</b>  <b>Lungs with embolic abscesses are not suitable for animal food.</b>
Telangiectasis 200 Module 6-1-217	Condemned Material is suitable for animal food.

Toxemia 960 Module 6-1-219	Condemned Material is suitable for animal food.
Trichinosis 101 Module 6-1-222	Condemned material is <b>not suitable for animal food.</b>
Tuberculosis (TB) 490 Module 6-1-226	Condemned material is <b>not suitable for animal food.</b>
Tumor-Cancer Eye (Bovine Squamous Cell Carcinoma) 620 Module 6-1-229	Condemned material, <b>other than heads with abscesses or necrotic lesions</b> , is suitable for animal food.
Tumor-Hemangioma 625 Module 6-1-231	Condemned materials are suitable for animal food.
Tumor-Lymphosarcoma 635 Module 6-1-235	Condemned materials are suitable for animal food.
Tumor-Melanoma 645 Module 6-1-238	Condemned materials are suitable for animal food.
Tumors-Miscellaneous 660 Module 6-1-243	Condemned materials are suitable for animal food.
Uremia 350 Module 6-1-245	Condemned materials are suitable for animal food.
Waterbelly (Urolithiasis) 355 Module 6-1-248	Condemned materials are suitable for animal food.
White Muscle Disease 211 Module 6-1-249	Condemned materials are suitable for animal food.
Xanthosis 079 Module 6-1-251	Condemned materials are suitable for animal food.

#### **RELATED SECTIONS OF TIPM**

03-H-02 Recall Procedures

10-A-01 Inedible Material - Handling & Storage of - General

10-A-02 Inedible Material (condemned) - Handling & Storage of

10-A-03 Inedible Material (non-condemned) - Handling & Storage of

10-A-04 SRM Removal & Control Program

# TECHNICAL INTERPRETATION POLICY MANUAL (TIPM)

<b>SUBJECT: Salvage for Miscellaneous Purposes</b>	<b>10-B-02</b>
<b>REGULATORY REFERENCE</b> <i>AR 42/2003 Meat Inspection Regulation</i> (Consolidated to 112/2009) Sections 18(1)(ii) & 54(4)	<b>Initial Release</b> Sept 1, 2009 <b>Revised on</b> Sept 1, 2011
	<b>Page 1 of 12</b>

## **RATIONALE**

Besides being useful for animal food meat, internal organs and tissues from healthy (non-diseased) carcasses and in some instances from condemned carcasses, can be used, or are needed, for other legitimate purpose some of which include:

1. Education
2. Research
3. Pharmaceutical (drug) manufacturing
4. Bait

**Note:** An example of where it would be beneficial to release condemned organs, or tissues, would be for research into the condition that caused the condemnation.

Only non-condemned material should be released for routine school biology classes and for pharmaceutical purposes.

The operator of a "Licensed Meat Facility" (abattoir) is not required to seek permission to release non-condemned tissues and organs, from healthy livestock for the above purposes but the facilities used to collect, package and ship these materials need to be approved by the Area Manager (AM).

**Note:** The AM has to be assured that the salvaging and/or processing of meat products for other purposes is carried out in a safe and sanitary manner and that there is not chance of contaminating edible product.

Permission of the AM is also required for the release of any condemned material.

**Note:** Once the AM has approved the facilities and procedures for these activities the MIB Inspector will make decisions, on a case by case basis, as to which condemned material can be released.

To ensure the integrity of human food products the salvaging and/or processing of meat products, for miscellaneous purposes, must be carried out in a safe and sanitary manner.

**Note:** The facilities and methods used, in an abattoir that salvages inedible material for miscellaneous purposes, must be approved by the AM.

## **OBJECTIVE/OUTCOME**

Written procedures will be developed and implemented for each type of inedible material that is going to be collected for miscellaneous purposes.

**Note:** The salvage of Specified Risk Material (SRM), from beef carcasses, is **NOT ALLOWED** under any circumstances.

**TIPM – 10-B-02 Page 2 of 12 – OBJECTIVE/OUTCOME (continued)**

Facilities, equipment, and procedures for the collecting handling and storage of the salvaged inedible material will be approved by the AM.

Note: The AM will not give approval if there is any chance that the activity will compromise the integrity of edible product.

Condemned material will not be released for any purpose without the permission of the AM and/or resident MIB Inspector.

Note: The MIB Inspector will not approve the release of any condemned material that may be hazardous to humans, or animals, that may come into contact with it.

Information is available, for MIB Inspectors, in the attached Appendix “Disposition for Animal Food” which provides direction as to which condemned meat products are suitable for use in animal food.

MIB Inspectors can also consult with the DV if there is any uncertainty about the suitability of whether any particular product can be used for this purpose.

It is unlikely that products condemned due to the presence of any chemical, or drug, residues would be considered suitable for use as bait.

**Condemned material should not be released to schools for use in normal biology classes.** In these cases only non-condemned inedible material should be released.

Salvaged material will be kept separate from all edible meat products.

Note: Materials intended for pharmaceutical (drug manufacturing) purposes can be stored with edible meat products provided there is a written program, approved by the AM, which addresses the issues of labeling, segregation, monitoring of procedures, log books for documentation, recall procedures, etc.

**REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)**

Requirements for the “**Salvage for Miscellaneous Purposes**” will be met when:

1. Written procedures, which are specific to the facility, are on file.

Note: These procedures must outline the steps to be taken and the facilities and equipment to be used for salvaging inedible materials for miscellaneous purposes.

2. On site observations demonstrate that the collection, processing and shipping of inedible material, for miscellaneous purposes, does not compromise the safety of any edible meat products.

**APPENDIX– DISPOSITION FOR ANIMAL FOOD**  
**RED MEAT**

CONDITION	COMMENTS/UTILIZATION
Abscesses 001 Module 6-1-1	Post mortem: beef liver: <b>single abscess is removed</b> and liver is used for animal food Post mortem: Carcass: numerous abscesses or associated with systemic

	effects condemn carcass and use carcass for animal food <b>after removal of lesions on affected parts</b>
Actinobacillosis (Wooden Tongue) 401 Module 6-1-6	Affected <b>head</b> is condemned and also the tongue is condemned, and <b>are not suitable for animal food</b> . Carcasses condemned for emaciation or systemic changes are suitable for animal food
Actinomycosis (Lump Jaw) 403 Module 6-1-131	Affected <b>head</b> is condemned and also the tongue is condemned and are <b>not suitable for animal food</b> . Condemned <b>head and carcass with widespread lesions is not suitable</b> for animal food. Carcasses condemned for emaciation are suitable for animal food.
Adhesions - 511 Peritonitis 571 Module 6-1-177	In acute peritonitis, condemned material is <b>suitable</b> for animal food <b>following removal of the lesions providing there is no evidence of septicemia</b> .  Condemned <b>material from carcasses with a septicemia is not suitable for animal food</b> .  Material condemned for adhesions is suitable for animal food.
Adhesions - 511 Pleuritis 577 Module 6-1-180	Material from carcasses condemned for acute pleuritis is <b>suitable</b> for animal food <b>following removal of the lesions</b> providing there is no evidence of septicemia.  Condemned <b>material from a carcass with septicemia is not suitable for animal food</b> . Material condemned for adhesions is suitable for animal food.
Anemia 910 Module 6-1-10	Condemned materials are suitable for animal food provided the anemia is not accompanied by septicemia.
Arthritis 512 Module 6-1-12	Condemned materials are <b>suitable for animal food following removal of affected joints</b> providing there are no indications of a concurrent septicemia.
Ascaris suum (Milk Spots - Pig Round Worm) 790 Module 6-1-167	Condemned livers are suitable for animal food because the lesions are only scars.



Ascities 320 Module 6-1-16	Condemned materials are suitable for animal food.
Atrophic Rhinitis 455 Module 6-1-192	Condemned <b>heads are not suitable for animal food</b> primarily because of the association between cats and atrophic rhinitis. With systemic effects <b>where the lungs are abscessed, condemn the carcass and use for animal food after removal of affected parts.</b>
Atrophy 210 Module 6-1-20	Condemned material is suitable for animal food.
Black Leg 410 Module 6-1-22	Condemned <b>material is not suitable for animal food.</b>
Bone Infection (Osteomyelitis) 150 Module 6-1-166	Condemned material is <b>suitable</b> for animal food <b>following removal of affected bones and lymph nodes.</b>
Bovine Squamous Cell Carcinoma (Cancer Eye) 620 Module 6-1-227	Condemned material, <b>other than heads with abscessed or necrotic lesions</b> , is suitable for animal food.
Bovine Virus Disease (BVD)/ Erosions 094 Module 6-1-79	Condemned material is suitable for animal food.
Bruising 051 Module 6-1-24	Condemned material is suitable for animal food.
Bursitis (Hygroma) 080/081 Module 6-1-26	Condemned material is suitable for animal food.
Calcification 710 Module 6-1-29	Condemned material is suitable for animal food.
Calculi (stones) 355 Module 6-1-210	Affected tissues are suitable for animal food.
Cannibalism 007 Module 6-1-212	Condemned material is <b>suitable</b> for animal food <b>following removal of abscesses.</b>
Caseous Lymphadenitis (CLA) 420 Module 6-1-31	Condemned material is <b>suitable</b> for animal food <b>following the removal of the abscessed lymph nodes.</b>
Cellulitis 800 Module 6-1-35	Condemned material is <b>not suitable for animal food.</b>
Cirrhosis 521	Condemned livers are suitable for animal

Module 6-1-37	food.
Coccidiosis 720 Module 6-1-39	Condemned material is suitable for animal food.
Congestion 523 Module 6-1-42	Condemned material is suitable for animal food.
Congestive Heart Failure (Ascities - 320 & Edema - 340) Module 6-1-16	Condemned materials are suitable for animal food.
Cryptorchid (Ridgeling) 060 Module 6 – 1 - 195	Condemned material is suitable for animal food.
Cysticercosis: <b>C.bovis is a federally reportable disease.</b> 735 Module 6-1-44	<b>Materials condemned for C. bovis, ovis, pisiformis, or tenuicollis are not suitable for animal food.</b>
Cysts 092 Module 6 -1-54	Condemned materials are suitable for animal food.
Dermatitis 810 Module 6-1-56	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Diamond Skin Disease (Erysipelas) 435 Module 6-1-61	Condemned material is <b>not suitable for animal food.</b>
Edema 340 Module 6-1-16	Condemned materials are suitable for animal food.
Emaciation (Serous Atrophy of Fat) 220 Module 6-1-64	Condemned materials are suitable for animal food.
Emphysema 082 Module 6-1-69	Condemned materials are suitable for animal food.
Endocarditis 572 Module 6-1-72	Condemned material is <b>not suitable for animal food.</b>
Enteritis 530 Module 6-1-75	<b>Condemned material is not suitable for animal food.</b>
Eosinophilic Myositis 551 Module 6-1-78	<b>Condemned material is not suitable for animal food.</b>
Erosions 094 Module 6-1-79	Condemned materials are suitable for animal food.
Erythemia 523	Condemned materials are suitable for animal food.

Module 6-1-42	
Erythropoietic Porphyria (Osteohemachromatosis) 130 Module 6-1-162	Condemned materials are suitable for animal food.
Exostosis 120 Module 6-1-82	Condemned materials are suitable for animal food.
Fatty Infiltration 230 Module 6-1-83	Condemned materials are suitable for animal food.
Fibrosis 968 Module 6-1-88	Condemned materials are suitable for animal food.
Fistula 002 Module 6-1-89	Condemned material is <b>not suitable for animal food.</b>
Foot Rot (Pododermatitis) 861 Module 6-1-91	Condemned materials are suitable for animal food.
Foreign Body 850 Module 6-1-92	Condemned materials are suitable for animal food.
Foot and Mouth Module 6-1-79	Condemned material is <b>not suitable for animal food. All material must go to rendering or burial.</b>
Frostbite 049 Module 6-1-95	Condemned materials are suitable for animal food.
Gangrene 260 Module 6-1-97	Condemned material is <b>not suitable for animal food.</b>
Gastritis 535 Module 6-1-99	Condemned material is <b>not suitable for animal food.</b>
Goiter (Hypertrophy) 830 Module 6-1-116	Condemned materials are suitable for animal food.
Granuloma 623 Module 6-1-101	Condemned materials are suitable for animal food.
Granulomatous Lymphadenitis 495 Module 6-1-101	<b>Affected lymph nodes are not suitable for animal food</b> but other condemned materials are suitable.
Hardware Disease (Traumatic Reticulitis Complex) 855 Module 6-1-104	Condemned material is <b>suitable</b> for animal food <b>following removal of the lesions</b> unless there are signs of septicemia.  <b>If there is evidence of septicemia condemned material is not suitable for</b>

	animal food.
Hemangioma 625 Module 6-1-230	Condemned materials are suitable for animal food.
Hematoma and Hemorrhage (Major) 053 – Hematoma for clotted blood 576 – Hemorrhage/Major for large accumulations of unclotted blood Module 6-1-107	Condemned materials are suitable for animal food.
Hemorrhage (Petechial and Ecchymotic) 575 – Hemorrhage (Petechial) for pinpoint or petechial, hemorrhages 574 – Hemorrhage/Splash (Ecchymosis) for larger ecchymotic hemorrhages Module 6 -1 - 109	Condemned materials are suitable for animal food.
Hernias 095 Module 6 -1 -198	Condemned material is <b>suitable</b> for animal food, <b>following removal of any peritonitis lesions</b> , providing emaciation is the primary reason for condemnation.
Hydatid Cysts 089 Module 6-1-112	Condemned material is <b>not suitable for animal food.</b>
Hydronephrosis 563 Module 6 -1- 114	Condemned material is <b>not suitable for animal food.</b>
Hyperkeratosis 810 (Dermatitis) Module 6-1-57	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Hypertrophy 830 Module 6-1-116	Condemned materials are suitable for animal food.
Icterus (Jaundice) 920 Module 6-1-123	<b>Providing there is no indication of septicemia</b> condemned material is suitable for animal food.
Injection Site Lesions 065 (Antibiotic Residue) 265 (Injection Site) Module 6-1-120	Condemned materials are suitable for animal food.
Intestinal Emphysema (Pigs) 082 Module 6-1-69	Condemned materials are suitable for animal food.
Jaundice (Icterus) 920 Module 6-1-123	<b>Providing there is no indication of septicemia</b> condemned material is suitable for animal food.
Johne's Disease 440 Module 6-1-125	Johne's infection is localized in the intestines and mesenteric lymph nodes. A carcass condemned for emaciation is due to Johne's infection is suitable for animal food
Joint III (Navel)	Providing there is no septicemia

Infection/Omphalophlebitis) 445 Module 6-1-148	<b>condemned carcasses are suitable</b> for animal food <b>following removal of the lesions.</b>  <b>Carcasses affected with septicemia are not suitable for animal food.</b>
Kidney Cysts 092 Module 6 -1-54	Condemned materials are suitable for animal food.
Liver Flukes 760 Module 6-1-127	Condemned <b>livers are not suitable for animal food.</b> Condemned <b>carcasses are suitable</b> for animal food <b>following removal of the liver.</b>
Lump Jaw (Actinomycosis) 403 Module 6-1-131	Condemned <b>livers are not suitable for animal food.</b>  Condemned <b>carcasses are suitable</b> for animal food <b>following removal of the liver.</b>
Lung Worms  Module 6-1-173	Lung worms have no effect on the suitability of the carcass. <b>Lungs containing worms are condemned and are not suitable for animal food.</b>
Lymphadenitis 546 Module 6-1-134	Condemned material is <b>not suitable for animal food.</b>
Lymphosarcoma 635 Module 6-1-232	Condemned materials are suitable for animal food
Mange (Dermatitis) 810 Module 6-1-56	In general <b>most materials</b> , condemned for various conditions in this section <b>are not suitable for animal food.</b>
Mastitis 547 Module 6-1-137	Condemned <b>udders are not suitable for animal food.</b> <b>Condemned carcasses are suitable</b> for animal food following removal of the udder and <b>providing there is no evidence of septicemia.</b>
Melanoma 645 Module 6-1-236	Condemned materials are suitable for animal food.
Melanosis 071 Module 6-1-140	Condemned materials are suitable for animal food.
Mesotheliomas 660 Module 6-1-242	Condemned materials are suitable for animal food.
Metritis 548	Providing there is no evidence of a septicemia condemned material is <b>suitable</b>

Module 6-1-143	<b>for animal food following removal of the uterus.</b>
Myositis 550 Module 6-1-146	Condemned material is <b>not suitable for animal food.</b>
Navel Infection (Omphalophlebitis) 445 Module 6-1-148	Providing there is no septicemia <b>condemned carcasses are suitable for animal food following removal of the lesions.</b> <b>Carcasses affected with septicemia are not suitable for animal food.</b>
Nephritis 560 Module 6-1-151	Condemned kidneys are <b>not suitable for animal food.</b> Other condemned material is <b>suitable for animal food following removal of the kidneys.</b>
Neurofibroma 660 Module 6-1-241	Condemned materials are suitable for animal food.
Neurological Disorders  Module 6-1-153	Condemned material is <b>not suitable for animal food.</b>
Nodular Worms 790 Module 6-1-171	Nodular worms cause nodular lesions in intestines in cattle and sheep and have no effect on the carcass. <b>Affected intestines are condemned and are not suitable for animal food.</b>
Ochranosis 071 Module 6-1-142	Condemned materials are suitable for animal food.
Orchitis 570 Module 6-1-161	Carcasses condemned for emaciation are <b>suitable for animal food following removal of the testicles.</b>
Osteohemachromatosis (Pink Tooth) 130 Module 6-1-162	Condemned materials are suitable for animal food.
Osteomalacia 141 Module 6-1-164	Condemned materials are suitable for animal food.
Osteomyelitis 150 Module 6-1-166	Condemned material is <b>suitable for animal food following removal of affected bones and lymph nodes.</b>
Parasitic Conditions (Miscellaneous) 790 Module 6-1-167	Commonly due to the presence of ascarid larvae migration in the livers of hogs (milk spots). Livers with more than 3 spots are condemned and are suitable for animal food. Carcasses condemned for emaciation or jaundice are suitable for animal food.
Pericarditis	Condemned material is <b>not suitable for</b>

571 Module 6-1-175	<b>animal food.</b>
Peritonitis 573 Module 6-1-177	In acute peritonitis, condemned material is <b>suitable</b> for animal food <b>following removal of the lesions providing there is no evidence of septicemia.</b>
	Condemned <b>material from carcasses with a septicemia is not suitable for animal food.</b>
	Material condemned for adhesions is suitable for animal food.
Pityriasis Rosea 810 Module 6-1-58	Condemned material is <b>not suitable for animal food.</b>
Pleuritis 577 Module 6-1-180	Material from carcasses condemned for acute pleuritis is <b>suitable</b> for animal food <b>following removal of the lesions</b> providing there is no evidence of septicemia.
	Condemned <b>material from a carcass with septicemia is not suitable for animal food.</b>
	Material condemned for adhesions is suitable for animal food.
Pneumonia 579 Module 6-1-182	Providing there is no evidence of septicemia condemned carcass is <b>suitable</b> for animal food <b>following removal of the lungs.</b>
	<b>Carcasses with a septicemia are not suitable for animal food.</b>
Pork Tapeworm (Cysticercus cellulosae) 735 Module 6-1-44	Federal CFIA guidelines have a zero tolerance for C. cellulosae. <b>A single cyst is considered sufficient to condemn a carcass. Carcass and offal is not suitable for animal food.</b>
Pyelonephritis 566 Module 6-1-189	Condemned material is <b>suitable</b> for animal food <b>following removal of the kidneys</b> providing there is no evidence of a septicemia.
	Condemned <b>material from animals with a septicemia is not suitable</b> for animal food.
Ridgeling (Retained Testicle/Cryptorchid)	Carcass condemned for sexual odor is

060/064 Module 6-1-195	suitable for animal food.
Rhinitis (Atrophic Rhinitis) 455 Module 6-1-193	Condemned <b>heads are not suitable for animal food</b> primarily because of the association between cats and atrophic rhinitis in hogs. With systemic effects where the lungs are abscessed, condemn the carcass and use for animal food after removal of affected parts.
Rickets 141 Module 6-1-195	Rickets is a degenerative disease caused by nutritional deficiency or imbalance. Portions may be condemned for bruising or fractures and the carcass if condemned for emaciation is suitable for animal food
Ringworm 891 Module 6-1-197	Affected hide is condemned and is not suitable for animal food
Sarcocystosis 770 Module 6-1-201	Condemned material is <b>not suitable for animal food.</b>
Sawdust Liver 520 Module 6-1-203	Condemned materials are suitable for animal food.
Septicemia 930 Module 6-1-207	Condemned material is <b>not suitable for animal food.</b>
Serous Atrophy of Fat (Emaciation) 220 Module 6-1-64	Condemned materials are suitable for animal food
Steatitis (Yellow Fat Disease) 102 (Not Otherwise Specified) Module 6-1-209	Condemned materials are suitable for animal food.
Stones (Calculi) 091 Module 6-1-212	Affected tissues are suitable for animal food.
Tail Biting (Cannibalism) 007 Module 6-1-215	Condemned material is <b>suitable</b> for animal food <b>following removal of abscesses.</b>  <b>Lungs with embolic abscesses are not suitable for animal food.</b>
Telangiectasis 200 Module 6-1-217	Condemned Material is suitable for animal food.
Toxemia 960 Module 6-1-219	Condemned Material is suitable for animal food.



Trichinosis 101 Module 6-1-222	Condemned material is <b>not suitable for animal food.</b>
Tuberculosis (TB) 490 Module 6-1-226	Condemned material is <b>not suitable for animal food.</b>
Tumor-Cancer Eye (Bovine Squamous Cell Carcinoma) 620 Module 6-1-229	Condemned material, <b>other than heads with abscesses or necrotic lesions</b> , is suitable for animal food.
Tumor-Hemangioma 625 Module 6-1-231	Condemned materials are suitable for animal food.
Tumor-Lymphosarcoma 635 Module 6-1-235	Condemned materials are suitable for animal food.
Tumor-Melanoma 645 Module 6-1-238	Condemned materials are suitable for animal food.
Tumors-Miscellaneous 660 Module 6-1-243	Condemned materials are suitable for animal food.
Uremia 350 Module 6-1-245	Condemned materials are suitable for animal food.
Waterbelly (Urolithiasis) 355 Module 6-1-248	Condemned materials are suitable for animal food.
White Muscle Disease 211 Module 6-1-249	Condemned materials are suitable for animal food.
Xanthosis 079 Module 6-1-251	Condemned materials are suitable for animal food.

**RELATED SECTIONS OF TIPM**

03-H-02 Recall Procedures

10-A-01 Inedible Material - Handling & Storage of - General

10-A-02 Inedible Material (condemned) - Handling and Storage of

10-A-03 Inedible Material (non-condemned) - Handling and Storage of

10-A-04 SRM Removal & Control Program