UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

# FSIS DIRECTIVE

5000.3

12/21/06

## IDENTIFICATION AND SEGREGATION OF PRODUCTS

### I. PURPOSE

This directive provides inspection program personnel with instructions for verifying that an establishment identifies, segregates, and properly holds adulterated product that has been returned to the establishment or has been received by the establishment for further processing. Also, this directive addresses Agency personnel's responsibility to verify that an establishment that decides to hold products pending receipt of the laboratory results of FSIS or establishment testing does so in an appropriate manner.

### II. [RESERVED]

### III. [RESERVED]

### IV. REFERENCES

9 CFR parts 416, 417, and 500
FSIS Directives 5000.1, Revision 1; 8080.1, Revision 4; 10,010.1, Revision 1; and 10,240.4

### V. BACKGROUND

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

The directive also addresses products that an establishment holds pending FSIS or establishment test results that, if positive, will indicate that the product is adulterated. If an establishment elects to hold product represented by an FSIS or establishment sample (sample lot), the establishment is responsible for justifying and identifying what it determines to be the sampled lot. To ensure that the sampled lot maintains its identity, the establishment should segregate the sampled lot.

## VI. VERIFICATION ACTIVITIES FOR PRODUCTS THAT THERE IS REASON TO BELIEVE ARE ADULTERATED OR MISBRANDED AND THAT ARE RETURNED TO, OR RECEIVED AT, AN ESTABLISHMENT

A. Inspection program personnel are to verify, that when adulterated or misbranded product is returned to an establishment as a result of a recall or for some other reason, the establishment implements controls to segregate and maintain the identification of the product until the planned disposition of the product.

B. Inspection program personnel are to verify that when an establishment receives product produced at another establishment for purposes of further processing, the receiving establishment has addressed the treatment of the product in its HACCP plan, including measures that provide for the segregation and maintenance of identity of the product so that it does not enter commerce until it has been appropriately processed.

C. If an establishment plans to hold the adulterated product while it decides how to dispose of or process the product, inspection program personnel are to verify that the establishment's controls are sufficient to ensure that the product will continue to be appropriately segregated from non-adulterated product, and that the product does not enter commerce.

**NOTE**: Inspection program personnel are to accomplish the above verifications by performing a scheduled or unscheduled 02 procedure under the appropriate HACCP activity code.

D. If an establishment fails to maintain the segregation of the product from non-adulterated product or fails to prevent the product from entering commerce, inspection program personnel are to retain the product by taking a control action in accordance with 9 CFR 500.2, *Product Adulteration or Misbranding*. Inspection program personnel also are to document non-compliance as set out in FSIS Directive 5000.1, Rev 2, Amendment 1.

E. If inspection program personnel find that the product does enter commerce, FSIS may request a voluntary recall and suspend inspection activities at the establishment as set out in 9 CFR 500.3(a)(1).

## VII.VERIFICATION ACTIVITIES FOR PRODUCTS BEING HELD BY AN ESTABLISHMENT PENDING TEST RESULTS THAT, IF POSITIVE, WILL INDICATE THAT THE PRODUCT IS ADULTERATED

If an establishment is holding product pending FSIS test results or its own test results, inspection program personnel are to verify that the establishment has identified the sampled lot and has segregated the lot from other product, so that the sampled lot's identity is maintained pending the test results. If the establishment moves this product to another official establishment, renderer, or landfill operation, inspection program personnel are to examine establishment records to verify that the product received

appropriate disposition.

If inspection program personnel have questions about the establishment's definition of the lot or if they have other questions they are to contact the Technical Service Center at 1-800-233-3935.

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