



**VIRGINIA DEPARTMENT
OF AGRICULTURE AND
CONSUMER SERVICES**

OFFICE OF MEAT AND POULTRY SERVICES

How does Inspection fit into the Food Safety System?

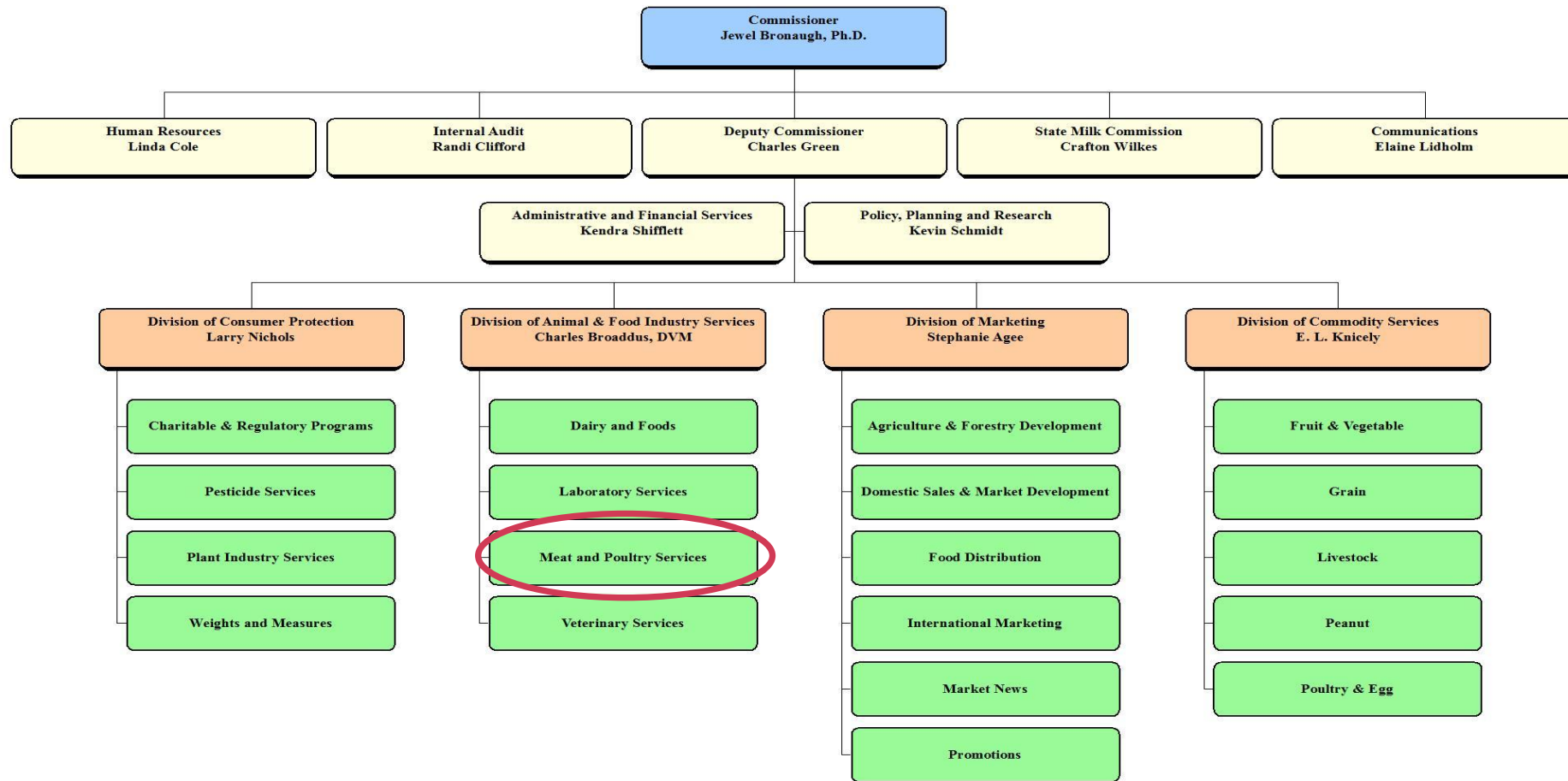
- Within the Division of Animal & Food Industry Services
- OMPS maintains a State Meat Inspection Program a cooperative agreement with USDA's Food Safety Inspection to provide inspection to State and Federal (TA) establishments.
- **State Plants – 8**
- **Talmadge/Aiken (T/A) – 39**



Our Mission: to administer meat and poultry inspection laws and regulations designed to provide and maintain a safe, unadulterated, wholesome and accurately labeled meat and poultry supply.



Virginia Department of Agriculture and Consumer Services



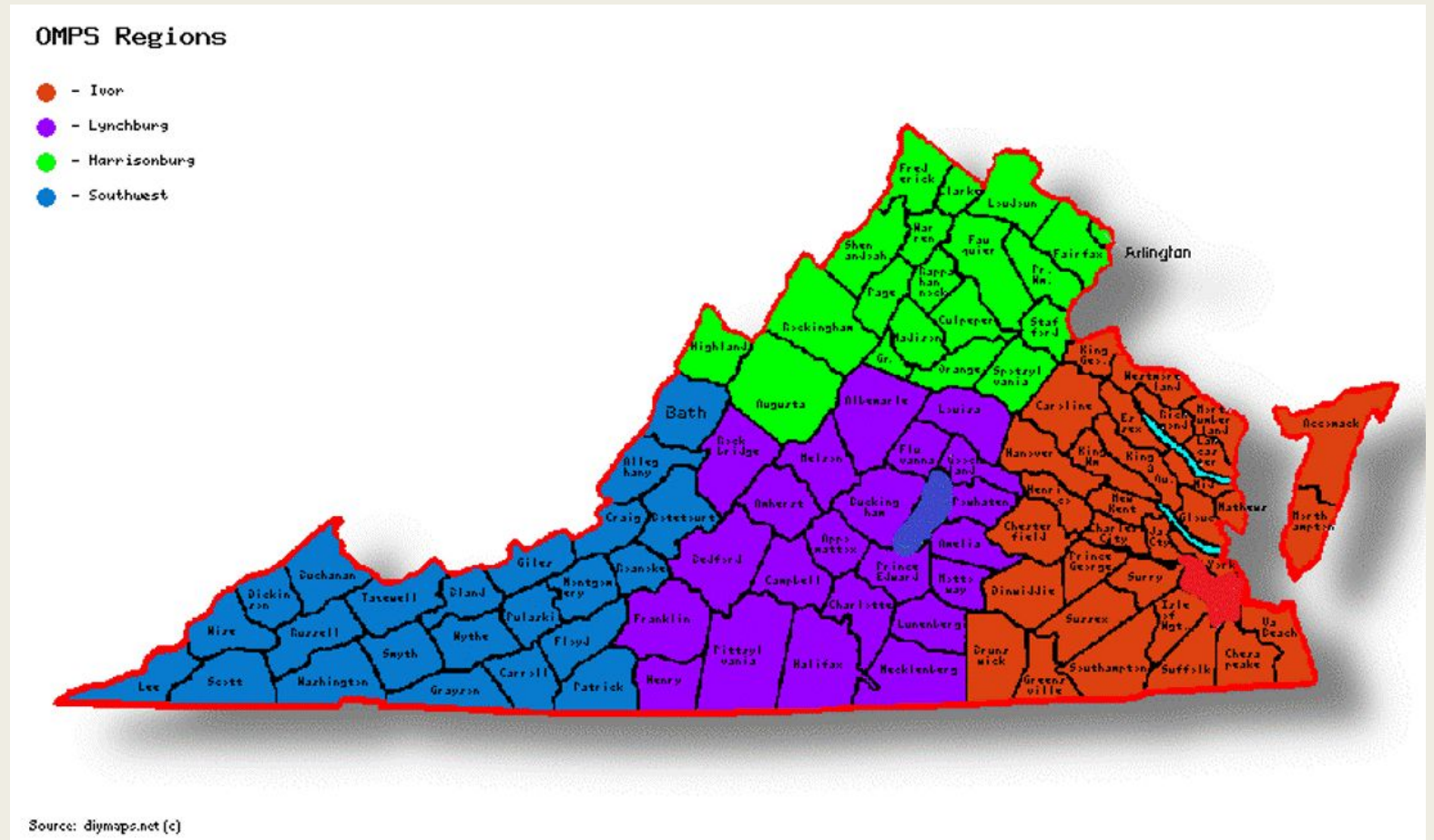
Inspection Personnel Breakdown

- Management Team – 7
- Field Supervisors -4
- Administrative Support staff – 1 FTE + 1 PT
- Field Inspectors – 26 FTE + 2 PT
- Compliance Officers – 3
- **Total OMPS Staff - 44**



Who covers where?

- Each inspector could have a single establishment or have a patrol assignment, covering multiple establishments.
- Most plants work a single shift but 5 of them work two shifts plus weekends
- Compliance officers are spread throughout the state.





What does Meat Inspection include?

- **Must be performed in a facility operating under a Grant of Inspection (GOI)**
 - *That information is used in the Establishment Profile to generate inspection tasks, and sampling*
 - *Federal Meat Inspection Act (1906)*
- **Inspection of Animals (Ante-Mortem and Humane Handling)** – HATS Tracking in PHIS and GMP's for poultry.
 - *Humane Methods of Slaughter Act of 1978*
- **Inspection of Carcasses (Post-Mortem)** (100%)
 - *Varies by species;*
 - *All species have a zero tolerance for feces, milk, and ingesta. Poultry only feces.*

What does Meat Inspection include?

■ Inspection of Facilities (Sanitation)

§ 416.1 General rules. -Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated.

■ Inspection of Process (Fabrication, Package and Labeling)

- *Breaking carcasses down into consumer ready pieces, smoking, curing*
- *Labeling requirements: product name, net weight, Inspection legend, etc.*



How do we see it all?

■ Observations -

- Every animal for slaughter, snack stick formulation, physical observations

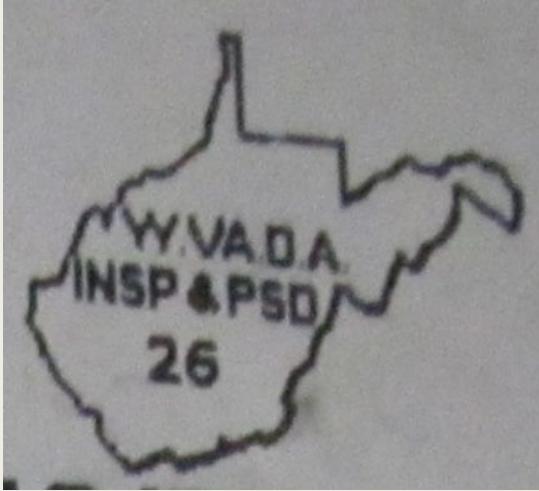
■ Records Reviews

- Verifying accuracy and completeness as soon as possible. SSOP records, HACCP records, etc.

■ Sampling -

- Sampling requests are generated by product produced as listed in the Establishment Profile.
- MT43 for Ground Beef, MT60 for Bench Trim





Compliance Enforcement Officer

- Purpose of Compliance: Provide consumer protection through enforcement of comprehensive system of inspection laws and regulations designed to provide and maintain a safe, unadulterated, wholesome, and accurately labeled meat and poultry supply.
- Travel throughout the state to observe locations where meat is illegally being sold.



Compliance Enforcement Officer

- Compliance Enforcement officers conduct in-commerce activities at warehouses, distributors, transporters, retailers, ports of entry, and other in-commerce businesses to ensure that meat, poultry, and egg products are safe, wholesome, and correctly labeled and packaged.



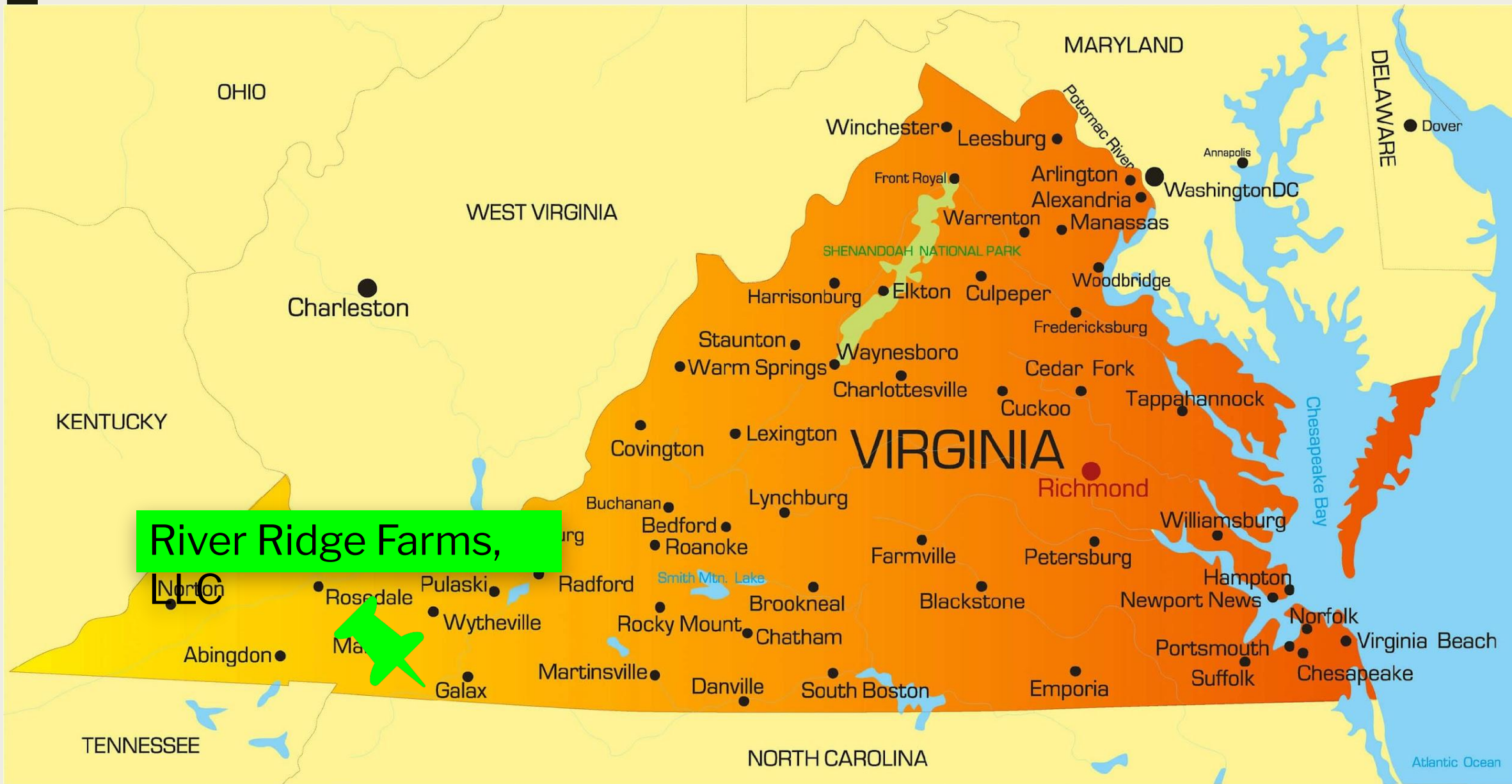


EXTREME CONDITIONS
COMPLIANCE OFFICERS HAVE
FOUND

What makes Virginia special?

- There is a wide variety of establishments throughout the state.
 - *Varying from very small, one-man operations to multiple shift corporation establishments.*
 - *Varies in products – dry aged cut-to-order whole carcasses, RTE snack sticks, country ham, traditional raw and ground products*
 - *An inspector could start the day at small slaughter plant and end at an RTE establishment.*
- All of the OMPS & VDACS employees
 - *Genuinely want you to succeed as an individual while maintaining food safety.*





River Ridge Farms,
LLC





Nutrition Facts

Serving Size: 1 link (26g/.9oz)
Servings Per Container 1

Amount Per Serving

Calories 80 Calories from Fat 40

% Daily Value*

Total Fat 4g **6%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 420mg **18%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 9g

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

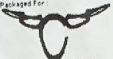


RIVER RIDGE FARMS,
LLC - TA -
INDEPENDENCE, VA



Donald's Meat Processing






 U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 39968

DONALD'S MEAT PROCESSING
LEXINGTON VA 24450

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. **COOK THOROUGHLY.**
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY. **KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.**

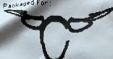
BUFFALO CREEK BEEF
BEEF GROUND 5 LB.



Packed On	Keep Refrigerated or Frozen	
Sep 04, 19	Price/LB	Total Price
Net Wt: 5.065 lb	\$0.00/lb	\$0.00

KEEP REFRIGERATED OR FROZEN 249






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BUFFALO CREEK BEEF
BEEF BRISKET





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PORK HOT SAUSAGE
PATTIES

INGREDIENTS: PORK, SALT, RED PEPPER, SAGE, SUGAR, BLACK PEPPER



Packed On: Sep 04, 19 Keep Refrigerated or Frozen

DONALD'S MEAT PROCESSING - TA - LEXINGTON, VA



Seven Hills Food Co.



VIRGINIA



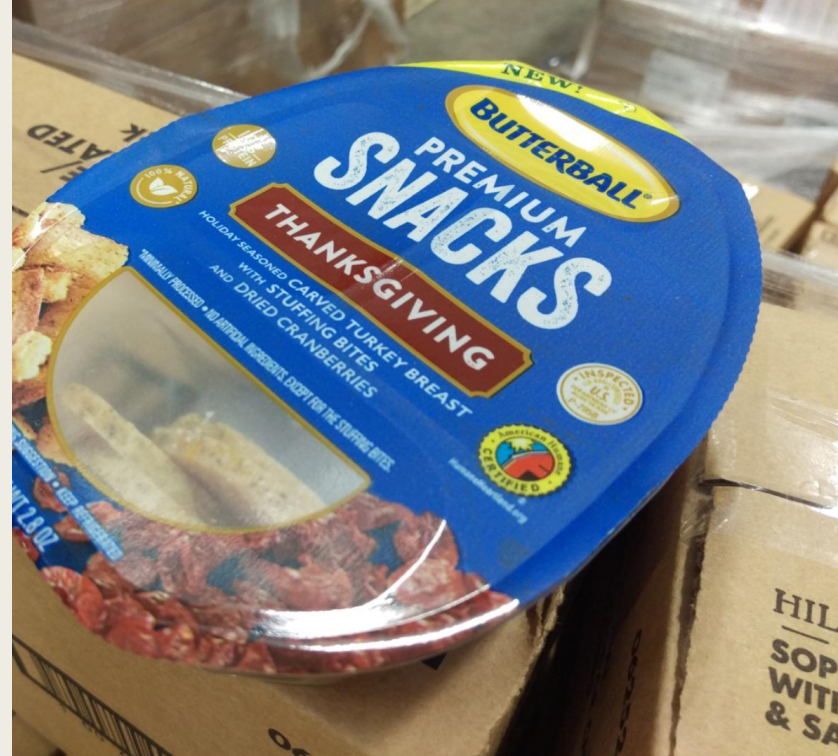
SEVEN HILLS FOOD CO. - IA -
LYNCHBURG, VA

Monogram Snacks

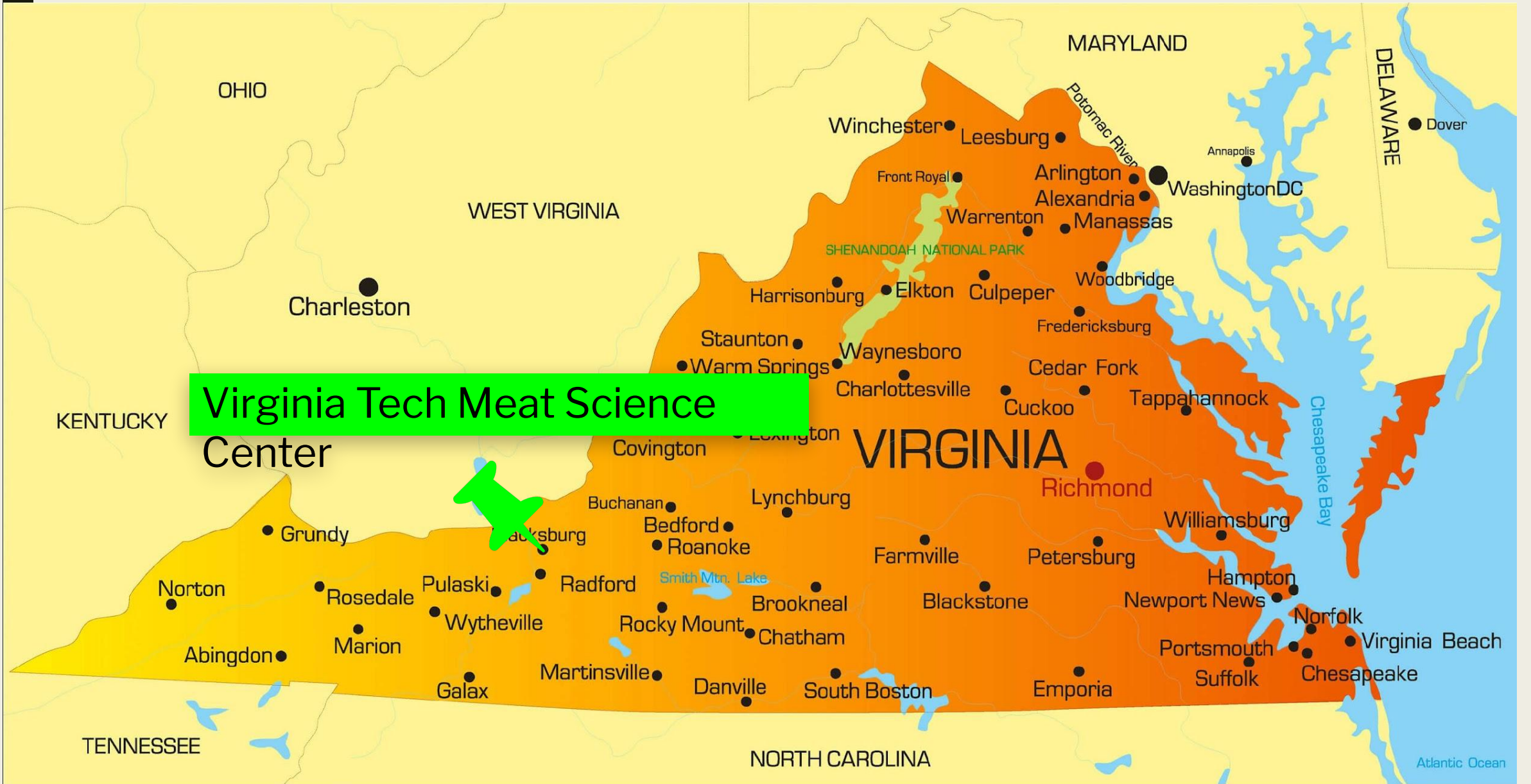




MONOGRAM SNACKS - TA - MARTINSVILLE, VA



MONOGRAM SNACKS



Virginia Tech Meat Science
Center





Virginia Tech Meat Science Center - State - Blacksburg, VA



Gunnoe's Sausage

Co.





GUNNOE'S SAUSAGE CO. - TA - GOODE, VA

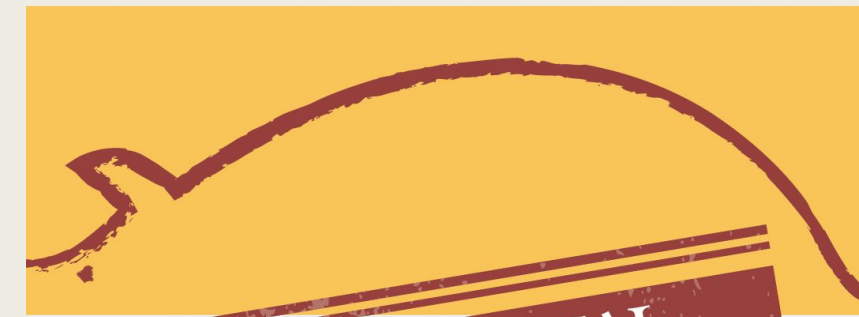


Terra Di
Siena

VIRGINIA



Terra di Siena



**TRADITIONAL
TUSCAN
SALUMERIA**

**TERRA DI SIENA – TA –
AMELIA COURTHOUSE,
VA**

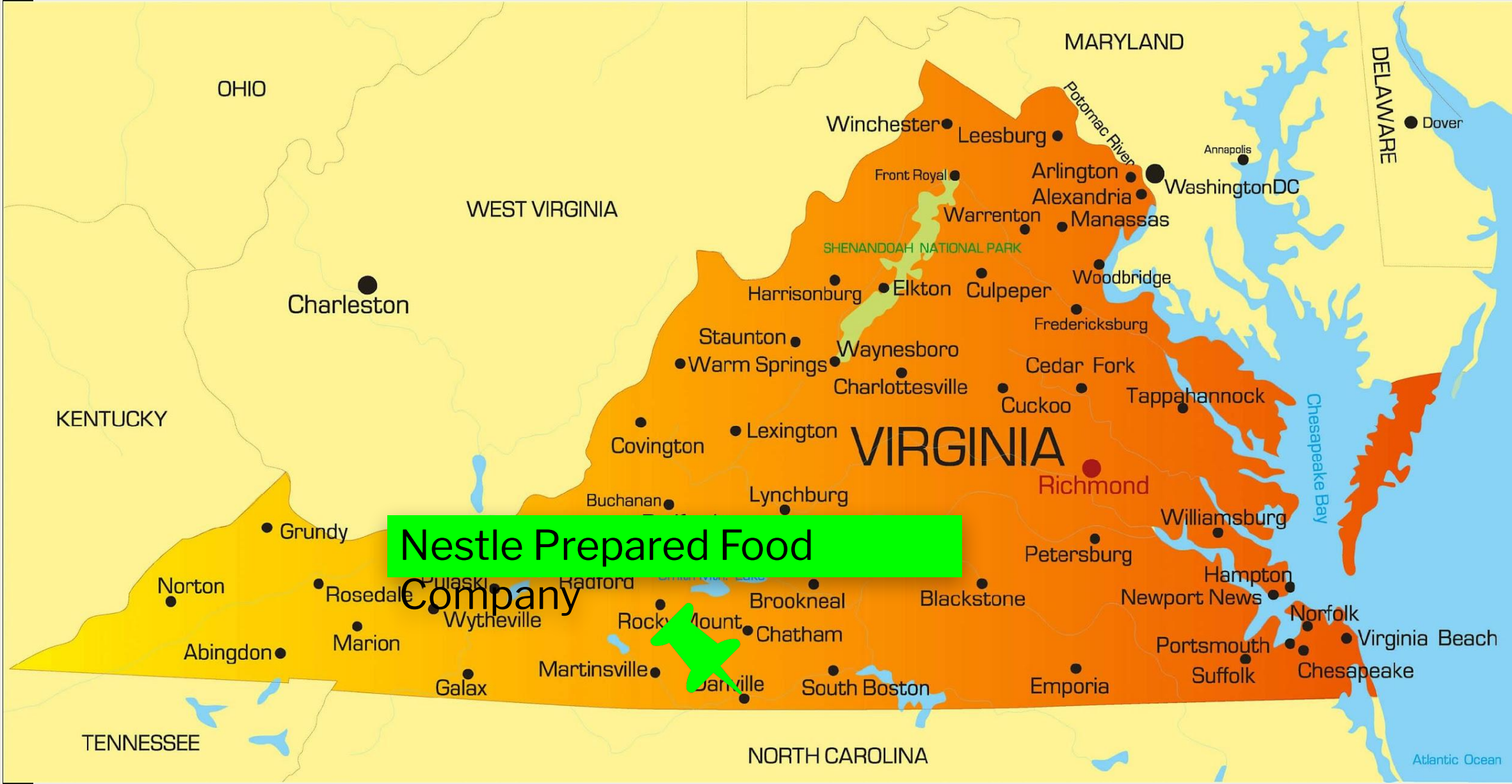


Smith Valley Meats





SMITH VALLEY MEATS - TA - RICH CREEK, VA



Nestle Prepared Food Company





NESTLE PREPARED FOOD COMPANY – TA – DANVILLE, VA



QUESTIONS
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