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.
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 though 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 a 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 – TA – INDEPENDENCE, VA
SEVEN HILLS FOOD CO. – TA – LYNCHBURG, VA
Monogram Snacks
MONOGRAM SNACKS – TA – MARTINSVILLE, VA
Virginia Tech Meat Science Center
– State – Blacksburg, VA
TERRA DI SIENA – TA – AMELIA COURTHOUSE, VA
SMITH VALLEY MEATS – TA – RICH CREEK, VA
NESTLE PREPARED FOOD COMPANY – TA – DANVILLE, VA