



Standard Operating Procedure for Minimizing BSE Risk Associated with Specified Risk Materials



How To Use This Document

This Standard Operation Procedure (SOP) is based on the requirements of 9 CFR 309.3 and 9 CFR 310.22 and outlines plant procedures to reduce the risk of the Bovine Spongiform Encephalopathy (BSE) agent entering the human food chain. Use this example as a reference when developing your own establishment's SOP for minimizing BSE risks associated with Specified Risk Materials (SRMs). The exact language in SOPs may vary from one establishment to another, but the level of detail should compare with what is found in the following example.

SOP Slaughter

- Non-ambulatory, disabled cattle are not to be accepted for slaughter.
- Owners of carcasses are required to affirm that the live animal was ambulatory at the time of slaughter and declare each animal to be either less than 30 months of age or 30 months and older before the carcass is accepted for processing.
- The age of all cattle slaughtered is determined so that SRMs can be identified for removal from the human food chain. The age of cattle is determined according to procedures outlined in FSIS Notices 5-04 and 10 -04 (verifiable documents and dentition). A daily record is maintained to record the age of each bovine animal slaughtered, for the subsequent removal of any SRMs in the manner described in this SOP. Any corrective actions taken meet 9 CFR 417.3 (b) and include a reassessment to determine if the newly identified SRM hazard and associated removal steps should be incorporated into the HACCP plan, sanitation SOP, or other prerequisite program. Corrective actions are recorded in the corrective action log.
- SRMs to be removed from the human food chain include:
 - » The tonsils and small intestine from all cattle.
 - » The brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and the dorsal root ganglia of cattle 30 months of age and older.
- The carcass and head of cattle identified to be 30 months of age or older are identified. Any incidental contamination of the head by SRMs is removed by knife trimming prior to washing of the head. The knife used for trimming SRMs is cleaned of any SRMs before being used on edible product. After the removal of cheek meat (hot boned) and tongue, the skull, brain, trigeminal ganglia, and tonsils are placed in a labeled inedible container.
- Palatine tonsils are removed by knife trimming from cattle heads less than 30 months of age if the heads will be used for human food. Lingual tonsils are removed by knife trimming from tongues saved for human food. The tonsils are placed in a labeled inedible container.

- After viscera inspection, the small intestine from all cattle, as part of the entire digestive tract, is placed in a labeled inedible container.
- After carcass splitting, cattle 30 months of age or older have the spinal cord removed and placed in a labeled inedible container. Each half of the remaining vertebral column is marked with green carcass ink to identify the vertebral column that will be removed during further processing.
- During further processing of cattle 30 months of age or older the SRM portion of the vertebral column is removed and placed in a labeled inedible container. The SRM portion of the vertebral column is removed before individual steaks are cut. If a carcass 30 months of age or older leaves this establishment for further processing, documentation transfers with the carcass to identify the presence of SRMs in the carcass.
- This establishment routinely evaluates the effectiveness of the procedures addressed in this SOP and revises the procedures whenever necessary to prevent SRMs from use as human food

Source:

This SOP was originally developed by the University of Wisconsin Extension and is used by the Minnesota Department of Agriculture with permission from [University of Wisconsin - Madison Center for Meat Process Validation](#).