

A Survey of Regulatory Practices Regarding Non-Amenable Species: Slaughter, Processing, and Sale for Human Consumption

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Background

- There is an increase in inquiry regarding the slaughter and processing of non-amenable species of animals in Virginia.
- Non-amenable species may be a vector for agents of public health concern.
- Regulations are currently voluntary and not uniform across the United States.

Background (continued)

- Providing sufficient regulatory oversight is an emerging issue.
- Requirements within the Virginia Retail Food Establishment Regulations.
- Food Safety Specialists have no expertise in the slaughter of animals.
- A significant degree of specialized knowledge is required.

Problem Statement

VDACS is unaware of how other states regulate the slaughter and processing of non-amenable species. This information could be useful to VDACS and other states to help make good regulatory policy decisions about how to ensure public health.

Research Question

1. How are state programs ensuring food safety and public health with regard to food products derived from non-amenable species?



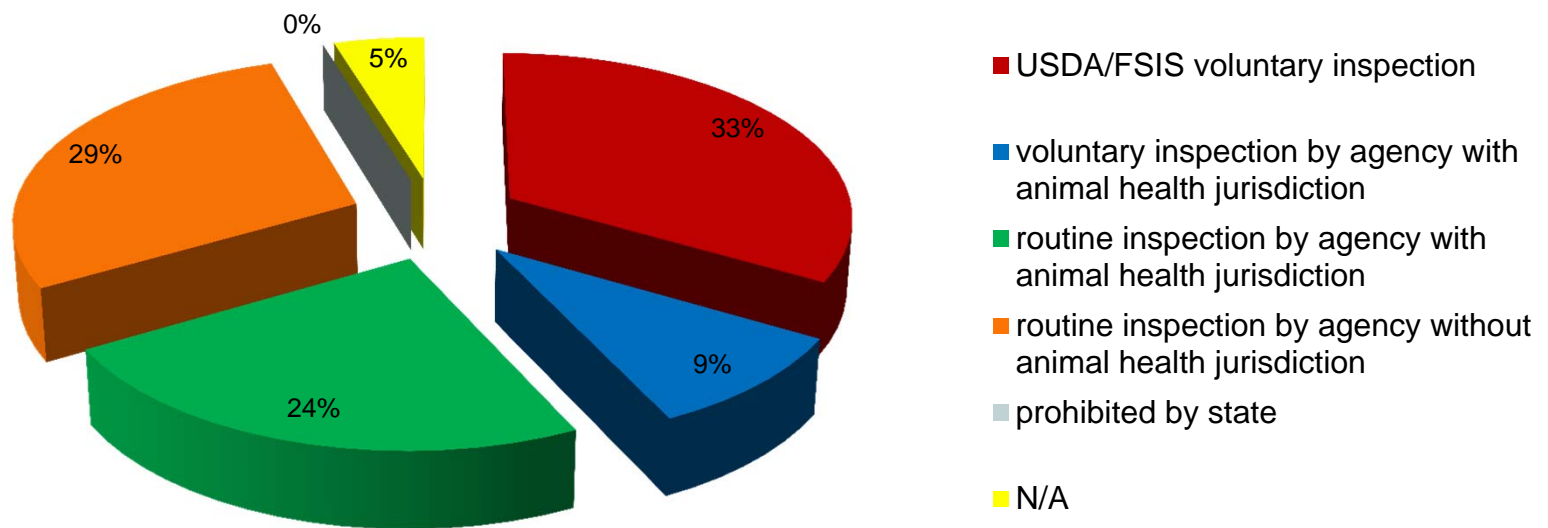
Methodology

- Key individuals from regulatory agencies in all 50 states.
- Identified utilizing the *AFDO Directory of State and Local Officials*.
- 14-question blind survey utilizing SurveyMonkey®.
- Tabulation of survey results.
- Comparative analysis of trends.



Results

FIGURE 1: Programs that Provide Regulatory Oversight for the Slaughter and Processing of Non-Amenable Species



Results (continued)

- Based on 17 responses from 50 states (34% response rate).
- 29% indicated routine inspection by agency with/without animal health jurisdiction.
- 41% indicated that the food safety program is attempting to arrange for inspection.
- 53% do not perform ante-and post-mortem examinations.
- 29% indicated that a guidance document has been developed.

Conclusions

- Unique challenges are presented to state agencies and various approaches are used.
- USDA/FSIS voluntary inspection is not used consistently.
- Low number of establishments = low exposure.
- Elevated food safety risk.
- State agencies must collaborate.
- Cost has been prohibitive.
- Burden is on the processor.

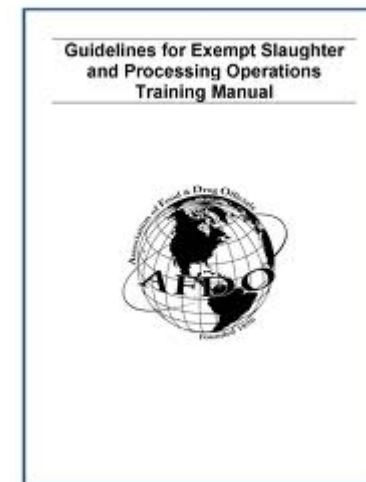


Recommendations

- For firms not under voluntary inspection:
 - Written GMPs, SSOPs and HACCP plans.
 - Slaughter logs, invoices, records available for review
- For the Food Safety Program in Virginia:
 - Processor label product with disclaimer.
 - Collaborate with Office of Meat and Poultry Services (OMPS).
 - FSS receive training and work with OMPS personnel.
 - Follow guidance documents developed by OMPS.

Recommendations (continued)

- Guidance document titled “Guidelines for Exempt Slaughter and Processing Operations” developed by AFDO should be utilized.
- Consider other options based on public health rationale and relative food safety risks presented by different animal foods.



References

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Questions?

