

Food Safety and Inspection Service, USDA

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AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.18, 2.53.

SOURCE: 35 FR 15567, Oct. 3, 1970, unless otherwise noted.

§ 310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.

(a) A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all livestock slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter unless, because of unusual circumstances, prior arrangements acceptable to the Administrator have been made in specific cases by the circuit supervisor for making such inspection and examination at a later time.

(b)(1) The staffing standards on the basis of the number of carcasses to be inspected per hour are outlined in the following tables. Standards for multiple inspector lines are based on inspectors rotating through the different types of inspection stations during each shift to equalize the workload. The inspector in charge shall have the authority to require the establishment to reduce slaughter line speeds where, in his judgment, the inspection procedure cannot be adequately performed at the current line speed because of particular deficiencies in carcass preparation and presentation by the plant at the higher speed, or because the health condition of the particular ani-

mals indicates a need for more extensive inspection.

(2) *Cattle inspection.* For all cattle staffing standards, an “a” in the “Number of Inspectors by Stations” column means that one inspector performs the entire inspection procedure and a “b” means that one inspector performs the head and lower carcass inspection and a second inspector performs the viscera and upper carcass inspection.¹

(i) *Inspection Using the Viscera Truck.*

STEERS AND HEIFERS

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Carcass
1 to 27	a	a	a
28 to 56	b	b	b
57 to 84	1	1	1
85 to 86	1	2	1
87 to 143	2	2	1

COWS AND BULLS

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Carcass
1 to 27	a	a	a
28 to 55	b	b	b
56 to 77	1	1	1
78 to 81	1	2	1
82 to 134	2	2	1

(A) Rules for determining adjusted maximum slaughter rates for single-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspector actually walks between the points shown in columns 2 through 14 of the following table. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2

¹The “Maximum Slaughter Rates” figures listed in paragraph (b)(2)(i) of this section for one (a) and two (b) inspector kills are overstated because the time required to walk from one inspection station to another is not included. To determine the proper adjusted maximum slaughter line speed, paragraph (b)(2)(i)(A) of this section for one inspector kills or paragraph (b)(2)(i)(B) of this section for two inspector kills must be used along with their accompanying rules.

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through 14. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus total of the deduction figures. If the resultant

number is not a whole number, it must be rounded off to the next *lowest* whole number.

ONE-INSPECTOR CATTLE KILL—VISCERA TRUCK
[Table of deductions from maximum slaughter rates for each 2 feet between points (in tenths of cattle per hour)]

1 Num- ber of be- tween points	2 Head rack and high rail		3 Viscera and low rail		4 Low rail and head rack		5 Head rack and carcass ²		6 Carcass ² and washbasin		7 Tags—brands and low rail		8 Viscera and washbasin		9 Viscera and high rail		10 Low rail and high rail ¹		11 Head rack and chest washbasin		12 Washbasin and high rail ¹		13 Head rack and wash- basin		14 Viscera and legs—brands		
	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
5	0	0	0.1	0	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
7	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
9	0	0	0.2	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
11	0.1	0.1	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
13	0.1	0.1	0.3	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
15	0.1	0.1	0.4	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
17	0.1	0.1	0.4	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
19	0.1	0.1	0.5	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
21	0.2	0.2	0.5	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
23	0.2	0.2	0.6	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
25	0.2	0.2	0.7	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
27	0.2	0.2	0.7	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6	0.5	0.6
29	0.2	0.2	0.8	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6
31	0.3	0.3	0.8	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7	0.6	0.7
33	0.3	0.3	0.9	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7	0.7
35	0.3	0.3	1.0	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8	0.7	0.8
37	0.3	0.3	1.0	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8	0.8
39	0.3	0.3	1.1	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9	0.8	0.9
41	0.4	0.3	1.1	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9
43	0.4	0.4	1.2	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0
45	0.4	0.4	1.2	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0	0.9	1.0
47	0.4	0.4	1.3	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1
49	0.4	0.4	1.4	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1	1.0	1.1
51	0.5	0.5	1.4	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2
53	0.5	0.5	1.5	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2	1.1	1.2
55	0.5	0.5	1.5	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2
57	0.5	0.5	1.6	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3	1.2	1.3
59	0.5	0.5	1.6	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3

¹ The washbasin referred to here is the one the inspector uses while enroute from the head rack to high rail inspection.

² This refers to the carcass in the bleeding area.

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(B) Rules for determining adjusted maximum slaughter rates for two-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspectors actually walk between the points shown in columns 2 through 9 of the following table. Column 9 is used only if the condemned brands and tags the viscera inspector uses are kept at a location other than at the wash-basin-sterilizer. For each column, de-

termine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 9. Divide this total by 2. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus the number calculated above. If the resultant number is not a whole number, it must be rounded off to the next *lowest* whole number.

TWO-INSPECTOR CATTLE KILL—VISCERA TRUCK
 [Table of deductions from maximum slaughter rates for each 2 feet between points (in tenths of cattle per hour)]

1 Number of feet between points	Heads and low rail inspection						Viscera and high rail inspection									
	2 Head rack and washbasin		3 Head rack and carcasses ²		4 Washbasin and low rail		5 Head rack and low rail		6 Viscera and brands tags (washbasin)		7 Viscera and high rail		8 High rail and washbasin		9 Viscera and washbasin	
	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls	Strs. Hfirs.	Cows Bulls
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0.1	0	0.1	0	0	0.1	0	0	0	0	0	0	0	0	0.1	0.2
5	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.8	0.7	0.4	0.5	0.5	0.5	0.5	0.2	0.3
7	0.1	0.2	0.1	0.1	0.1	0.1	0.1	1.5	1.4	0.7	0.9	1.0	0.9	0.3	0.3	0.4
9	0.2	0.2	0.1	0.2	0.2	0.2	0.2	2.2	2.0	1.1	1.3	1.5	1.3	0.4	0.5	0.5
11	0.2	0.3	0.1	0.2	0.2	0.2	0.2	2.8	2.7	1.4	1.7	1.9	1.8	0.5	0.6	0.6
13	0.2	0.4	0.1	0.3	0.2	0.2	0.2	3.5	3.3	1.7	2.1	2.4	2.2	0.6	0.7	0.8
15	0.3	0.4	0.1	0.3	0.2	0.3	0.2	4.1	3.9	2.0	2.5	2.9	2.6	0.7	0.9	0.6
17	0.3	0.5	0.1	0.4	0.2	0.3	0.4	4.8	4.5	2.4	2.9	3.3	3.0	0.8	1.0	1.0
19	0.3	0.6	0.2	0.4	0.3	0.4	0.4	5.4	5.1	2.7	3.3	3.7	3.4	0.9	1.2	1.2
21	0.3	0.6	0.2	0.4	0.3	0.4	0.4	6.0	5.7	3.0	3.7	4.2	3.7	1.0	1.3	1.3
23	0.4	0.7	0.2	0.5	0.3	0.5	0.5	6.6	6.3	3.3	4.0	4.6	4.1	1.2	1.4	1.4
25	0.4	0.7	0.2	0.5	0.3	0.5	0.5	7.2	6.8	3.6	4.4	5.0	4.5	1.3	1.6	1.6
27	0.4	0.8	0.2	0.6	0.4	0.5	0.5	7.8	7.4	3.9	4.7	5.4	4.9	1.4	1.7	1.7
29	0.5	0.9	0.2	0.6	0.4	0.6	0.4	8.3	7.9	4.2	5.1	5.8	5.2	1.5	1.8	1.8
31	0.5	0.9	0.2	0.7	0.4	0.6	0.4	8.9	8.5	4.5	5.4	6.2	5.6	1.6	2.0	2.0
33	0.5	1.0	0.2	0.7	0.4	0.7	0.4	9.4	9.0	4.8	5.8	6.5	5.9	1.7	2.1	2.1
35	0.6	1.1	0.3	0.8	0.5	0.7	0.5	10.0	9.5	5.0	6.1	6.9	6.3	1.8	2.2	2.3
37	0.6	1.1	0.3	0.8	0.5	0.7	0.5	10.5	10.0	5.3	6.4	7.3	6.6	1.9	2.4	2.4
39	0.6	1.2	0.3	0.9	0.5	0.8	0.5	11.0	10.5	5.6	6.8	7.6	6.9	2.0	2.5	2.5
41	0.7	1.2	0.3	0.9	0.6	0.8	0.6	11.5	11.0	5.9	7.1	8.0	7.2	2.1	2.6	2.6
43	0.7	1.3	0.3	0.9	0.6	0.9	0.6	12.0	11.4	6.1	7.4	8.3	7.6	2.2	2.8	2.8
45	0.7	1.4	0.3	1.0	0.6	0.9	0.6	12.5	11.9	6.4	7.7	8.7	7.9	2.4	2.9	2.9
47	0.8	1.4	0.3	1.0	0.6	1.0	0.6	13.0	12.4	6.7	8.0	9.0	8.2	2.5	3.0	3.0
49	0.8	1.5	0.3	1.1	0.7	1.0	0.7	13.4	12.8	6.9	8.3	9.4	8.5	2.6	3.2	3.1
51	0.8	1.6	0.3	1.1	0.7	1.0	0.7	13.9	13.3	7.2	8.6	9.7	8.8	2.7	3.3	3.3
53	0.9	1.6	0.4	1.2	0.7	1.1	0.7	14.4	13.7	7.4	8.9	10.0	9.1	2.8	3.4	3.4
55	0.9	1.7	0.4	1.2	0.7	1.1	0.7	14.8	14.1	7.7	9.2	10.3	9.4	2.9	3.5	3.5
57	0.9	1.7	0.4	1.3	0.8	1.2	0.8	15.2	14.6	7.9	9.5	10.6	9.7	3.0	3.7	3.6
59	0.9	1.8	0.4	1.3	0.8	1.2	0.8	15.7	15.0	8.2	9.7	10.9	9.9	3.1	3.8	3.8

¹This column to be used only if brands and tags are not located at the washbasin.

²This refers to the carcasses in the bleeding area.

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(ii) Inspection Using Viscera Table, Tongue-In Presentation of Heads.

STEERS AND HEIFERS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 32	a	a	a
33 to 58	b	b	b
59 to 84	1	1	1
85 to 86	1	2	1
87 to 143	2	2	1
144 to 171	3	2	1
172 to 198	3	3	1
199 to 226	3	3	2
227 to 253	4	3	2
254 to 280	4	4	2
281 to 306	5	4	2
307 to 333	5	5	2

COWS AND BULLS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 29	a	a	a
30 to 56	b	b	b
57 to 77	1	1	1
78 to 81	1	2	1
82 to 134	2	2	1
135 to 159	2	3	1
160 to 187	3	3	1
188 to 213	3	4	1
214 to 234	3	4	2
235 to 264	4	4	2
265 to 289	5	4	2
290 to 314	5	5	2

(iii) Inspection Using Viscera Table, Tongue-Out Presentation of Heads.

STEERS AND HEIFERS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 32	a	a	a
33 to 58	b	b	b
59 to 86	1	1	1
87 to 103	1	2	1
104 to 156	2	2	1
157 to 186	2	3	1
187 to 216	3	3	1
217 to 246	3	3	2
247 to 275	3	4	2
276 to 304	4	4	2
305 to 333	4	5	2
334 to 362	5	5	2
363 to 390	5	6	2

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 29	a	a	a
30 to 56	b	b	b
57 to 79	1	1	1
80 to 98	1	2	1
99 to 147	2	2	1
148 to 174	2	3	1
175 to 205	3	3	1
206 to 233	3	4	1
234 to 256	3	4	2
257 to 288	4	4	2
289 to 316	5	4	2
317 to 343	5	5	2

(3) *Swine inspection.* There are two systems of post-mortem inspection: The New Swine Slaughter Inspection System (NSIS), which may be used for market hogs, and the traditional inspection system, which may be used for all swine.

(i) The NSIS may be used for market hogs if the official establishment requests to use it and meets or agrees to meet the requirements in 9 CFR 309.19 and §310.26. The Administrator may permit establishments that slaughter classes of swine other than market hogs to use NSIS under a waiver from the provisions in 9 CFR 309.19 and §310.26 as provided by 9 CFR 303.1(h). The Administrator also may permit establishments that slaughter both market hogs and other classes of swine to slaughter the market hogs under NSIS and slaughter the other classes of swine under traditional inspection.

(ii) Traditional inspection shall be used for swine when NSIS is not used. The following inspection staffing standards are applicable to swine slaughter configurations operating under traditional inspection when NSIS is not used. The inspection standards for all slaughter lines are based upon the observation rather than palpation, at the viscera inspection station, of the spleen, liver, heart, lungs, and mediastinal lymph nodes. In addition, for one- and two-inspector lines under traditional inspection, the standards are based upon the distance walked (in feet) by the inspector between work stations; and for three or more inspector slaughter lines, upon the use of a mirror, as described in

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§ 307.2(m)(6) of this chapter, at the carcass inspection station. Although not required in a one- or two-inspector slaughter configuration, except in certain cases as determined by the inspection service, if a mirror is used, it must comply with the requirements of § 307.2(m)(6).

TABLE 1 TO PARAGRAPH (B)(3)—ONE INSPECTOR—STAFFING STANDARDS FOR SWINE

Distance walked ¹ in feet is—	Maximum inspection rates (head per hour)			
	Market hogs (heads attached or detached)		Sows and boars (heads detached)	
	Without mirror	With mirror	Without mirror	With mirror
0 to 5	140	150	131	143
6 to 10	134	144	126	137
11 to 15	129	137	122	132
16 to 20	124	132	117	127
21 to 35	120	127	113	122
26 to 30	116	122	110	118
31 to 35	112	118	106	114
36 to 40	108	114	103	110
41 to 45	105	110	100	106
46 to 50	101	107	97	103
51 to 55	98	103	94	100
56 to 60	96	100	91	97
61 to 65	93	97	89	94
66 to 70	90	95	87	92
71 to 75	88	92	85	89
76 to 80	86	89	82	87
81 to 85	84	87	80	85
86 to 90	82	85	79	83
91 to 95	80	83	77	81
96 to 100	78	81	75	79

¹Distance walked is the total distance that the inspector will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, head, and wash-basin).

TABLE 2 TO PARAGRAPH (B)(3)—TWO INSPECTORS—STAFFING STANDARDS FOR MARKET HOGS

Distance walked ¹ in feet by inspector B is—	Maximum inspection rates (head per hour with heads attached or detached)		
	Line configuration		
	Carcass, ² head viscera ³	Viscera, ² head carcass ³	Head, ² viscera carcass ³
Without Mirror			
0 to 5	151–253	151–271	151–296
6 to 10	151–239	151–255	151–277
11 to 15	151–226	151–240	151–260
16 to 20	151–214	151–227	151–244
21 to 25	151–204	151–215	151–231
With Mirror			
0 to 5	151–253	151–303	151–318
6 to 10	151–239	151–283	151–304
11 to 15	151–226	151–265	151–289
16 to 20	151–214	151–249	151–270
21 to 25	151–204	151–235	151–254

¹Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

²Inspector A.

³Inspector B.

Note 1 to Table 2 to paragraph (b)(3): In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

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TABLE 3 TO PARAGRAPH (B)(3)—TWO INSPECTORS—STAFFING STANDARDS FOR SOWS AND BOARS

Distance walked ¹ in feet by inspector B is—	Maximum inspection rates (head per hour)			
	Line Configuration			
	Carcass, ² head viscera, ³ heads de- tached	Viscera, ² head carcass, ³ heads de- tached	Head, ² viscera carcass, ³ heads de- tached	Head, ² viscera carcass, ³ heads at- tached
Without Mirror				
0 to 5	144–248	144–254	144–267	144–267
6 to 10	144–235	144–240	144–253	144–253
11 to 15	144–222	144–227	144–239	144–239
16 to 20	144–211	144–215	144–226	144–226
21 to 25	144–201	144–205	144–214	144–214
With Mirror				
0 to 5	144–248	144–292	144–305	144–292
6 to 10	144–235	144–273	144–291	144–280
11 to 15	144–222	144–256	144–272	144–268
16 to 20	144–211	144–241	144–255	144–255
21 to 25	144–201	144–228	144–240	144–240

¹Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

²Inspector A.

³Inspector B.

Note 1 to table 3 to Paragraph (b)(3): In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

TABLE 4 TO PARAGRAPH (B)(3)—THREE INSPECTORS OR MORE—STAFFING STANDARDS FOR SWINE

Maximum inspection rates (head per hour with heads attached)	Number of inspectors by station			
	Head	Viscera	Carcass	Total
Market hogs:				
319 to 506	1	1	1	3
507 to 540	1	2	1	4
541 to 859	2	2	1	5
860 to 1,022	2	3	1	6
1,023 to 1,106	3	3	1	7
Sows and boars:				
306 to 439	1	1	1	3
306 to 462 ¹	1	1	1	3
440 to 475	2	1	1	4
476 to 752	2	2	1	5
753 to 895	3	2	1	6
896 to 964	3	3	1	7

¹This rate applies if the heads of sows and boars are detached from the carcasses at the time of inspection.

Note 1 to table 4 to paragraph (b)(3): In multiple-inspector plants, the inspectors must rotate between all inspection positions during each shift to equalize the workload.

[35 FR 15567, Oct. 3, 1970, as amended at 47 FR 33676, Aug. 4, 1982; 50 FR 19903, May 13, 1985; 84 FR 52346, Oct. 1, 2019]

§310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.

(a) The head, tail, tongue, thymus gland, and all viscera of each slaughtered animal, and all blood and other parts of such animal to be used in the preparation of meat food products or medical products, shall be handled in such a manner as to identify them with

the rest of the carcass and as being derived from the particular animal involved, until the post-mortem examination of the carcass and parts thereof has been completed. Such handling shall include the retention of ear tags, backtags, implants, and other identifying devices affixed to the animal, in such a way to relate them to the carcass until the post-mortem examination has been completed.

(b) The official State-Federal Department backtag on any carcass shall: