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the required incubation period shall submit a written proposal to the area supervisor. Such a proposal shall include provisions that will assure that shipped product will not reach the retail level of distribution before sample incubation is completed and that product can be returned promptly to the establishment should such action be deemed necessary by the incubation test results. Upon receipt of written approval from the area supervisor, product may be routinely shipped provided the establishment continues to comply with all requirements of this subpart.

(2) *Container condition*—(i) *Normal containers.* Only normal-appearing containers shall be shipped from an establishment as determined by an appropriate sampling plan or other means acceptable to Program employees.

(ii) *Abnormal containers.* When abnormal containers are detected by any means other than incubation, the establishment shall inform the inspector, and the affected code lot(s) shall not be shipped until the Program has determined that the product is safe and stable. Such a determination will take into account the cause and level of abnormals in the affected lot(s) as well as any product disposition actions either taken or proposed by the establishment.

(Approved by the Office of Management and Budget under control number 0583–0015)

[51 FR 45619, Dec. 19, 1986, as amended at 57 FR 37872, Aug. 21, 1992; 57 FR 55443, Nov. 25, 1992; 62 FR 45025, Aug. 25, 1997; 65 FR 34389, May 30, 2000; 65 FR 53532, Sept. 5, 2000]

§ 318.310 Personnel and training.

All operators of thermal processing systems specified in § 318.305 and container closure technicians shall be under the direct supervision of a person who has successfully completed a school of instruction that is generally recognized as adequate for properly training supervisors of canning operations.

[51 FR 45619, Dec. 19, 1986]

§ 318.311 Recall procedure.

Establishments shall prepare and maintain a current procedure for the recall of all canned product covered by this subpart. Upon request, the recall procedure shall be made available to Program employees for review.

(Approved by the Office of Management and Budget under control number 0583–0015)

PART 319—DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

Subpart A—General

Sec.
319.1 Labeling and preparation of standardized products.
319.2 Products and nitrates and nitrites.
319.5 Mechanically Separated (Species).
319.6 Limitations with respect to use of Mechanically Separated (Species).
319.10 Requirements for substitute standardized meat food products named by use of an expressed nutrient content claim and a standardized term.

Subpart B—Raw Meat Products

319.15 Miscellaneous beef products.
319.29 Miscellaneous pork products.

Subpart C—Cooked Meats

319.80 Barbecued meats.
319.81 Roast beef parboiled and steam roasted.

Subpart D—Cured Meats, Unsmoked and Smoked

319.100 Corned beef.
319.101 Corned beef brisket.
319.102 Corned beef round and other corned beef cuts.
319.103 Cured beef tongue.
319.104 Cured pork products.
319.105 "Ham patties," "Chopped ham," "Pressed ham," "Spiced ham," and similar products.
319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country Pork Shoulder," "Country Style Pork Shoulder," and "Dry Cured Pork Shoulder."
319.107 Bacon.

Subpart E—Sausage Generally: Fresh Sausage

319.140 Sausage.
319.141 Fresh pork sausage.
319.142 Fresh beef sausage.
319.143 Breakfast sausage.
319.144 Whole hog sausage.
319.145 Italian sausage products.

Subpart F—Uncooked, Smoked Sausage

319.160 Smoked pork sausage.