

shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Condemned."

(d) The devices described in paragraphs (a), (b), and (c) of this section shall be the official devices for identification of livestock required to be identified as U.S. Suspect or U.S. Condemned as provided in this part.

### PART 310—POST-MORTEM INSPECTION

Sec.

- 310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.
- 310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.
- 310.3 Carcasses and parts in certain instances to be retained.
- 310.4 Identification of carcasses and parts; tagging.
- 310.5 Condemned carcasses and parts to be so marked; tanking; separation.
- 310.6 Carcasses and parts passed for cooking; marking.
- 310.7 Removal of spermatic cords, pizzles and preputial diverticuli.
- 310.8 Passing and marking of carcasses and parts.
- 310.9 Anthrax; carcasses not to be eviscerated; disposition of affected carcasses; hides, hoofs, horns, hair, viscera and contents, and fat; handling of blood and scalding vat water; general cleanup and disinfection.
- 310.10 Carcasses with skin or hide on; cleaning before evisceration; removal of larvae of Hypodermiae, external parasites and other pathological skin conditions.
- 310.11 Cleaning of hog carcasses before incising.
- 310.12 Sternum to be split; abdominal and thoracic viscera to be removed.
- 310.13 Inflating carcasses or parts thereof; transferring caul or other fat.
- 310.14 Handling of bruised parts.
- 310.15 Disposition of thyroid glands and laryngeal muscle tissue.
- 310.16 Disposition of lungs.
- 310.17 Inspection of mammary glands.
- 310.18 Contamination of carcasses, organs, or other parts.
- 310.19 Inspection of kidneys.
- 310.20 Saving of blood from livestock as an edible product.
- 310.21 Carcasses suspected of containing sulfa and antibiotic residues; sampling frequency; disposition of affected carcasses and parts.
- 310.22 [Reserved]
- 310.23 Identification of carcasses and parts of swine.

§310.24 [Reserved]

310.25 Contamination with microorganisms; pathogen reduction performance standards for Salmonella.

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 animals 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.<sup>1</sup>

<sup>1</sup>The "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

*Continued*

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(i) Inspection Using the Viscera Truck.

STEERS AND HEIFERS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
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	Car-cass
1 to 27 .....	a	a	a
28 to 55 .....	b	b	b

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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COWS AND BULLS—Continued

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
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 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 between points	2 Head rack and high rail		3 Viscera and low rail		4 Low rail and head rack		5 Head rack and carcass <sup>2</sup>		6 Carcass <sup>2</sup> and washbasin <sup>2</sup>		7 Tags—brands and low rail		8 Viscera and washbasin		9 Viscera and high rail		10 Low rail and high rail		11 Head rack and washbasin		12 Washbasin and high rail		13 Head rack and washbasin <sup>1</sup>		14 Viscera and tags—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	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	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	0	0
5	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	0	0
7	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	0	0
9	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	0	0
11	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	0.1	0.1	0.1	0.1
13	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	0.2	0.2
15	0.1	0.1	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	0.3	0.3	0.3
17	0.1	0.1	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	0.4	0.4	0.4
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	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	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	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	0.5	0.5
27	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	0.6	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	0.6	0.6
31	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	0.7	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	0.7	0.7
35	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	0.8	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	0.8	0.8
39	0.3	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	0.9	0.9
41	0.4	0.4	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	0.9	0.9
43	0.4	0.4	1.2	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	0.9	0.9
45	0.4	0.4	1.2	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	0.9	0.9
47	0.4	0.4	1.3	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	1.0	1.0
49	0.4	0.4	1.4	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	1.0	1.0
51	0.5	0.5	1.4	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
53	0.5	0.5	1.5	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1
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	1.2	1.2
57	0.5	0.5	1.6	1.2	1.3	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
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	1.3	1.3

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

<sup>2</sup>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.



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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

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 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.* The following inspection staffing standards are applicable to swine slaughter configurations. 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, 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 §307.2(m)(6), 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.—ONE INSPECTOR—STAFFING STANDARDS FOR SWINE

Distance walked <sup>1</sup> 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

TABLE 1.—ONE INSPECTOR—STAFFING STANDARDS FOR SWINE—Continued

Distance walked <sup>1</sup> 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
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

<sup>1</sup> Distance 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.—TWO INSPECTORS—STAFFING STANDARDS FOR MARKET HOGS

Distance walked <sup>1</sup> in feet by inspector B is—	Maximum inspection rates (head per hour with heads attached or detached)		
	Line configuration		
	Carcass, <sup>2</sup> head viscera <sup>3</sup>	Viscera, <sup>2</sup> head carcass <sup>3</sup>	Head, <sup>2</sup> viscera carcass <sup>3</sup>
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

<sup>1</sup> Distance 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).

<sup>2</sup> Inspector A.  
<sup>3</sup> Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions *during each shift* to equalize the workload.

TABLE 3.—TWO INSPECTORS—STAFFING STANDARDS FOR SOWS AND BOARS

Distance walked <sup>1</sup> in feet by inspector B is—	Maximum inspection rates (head per hour)			
	Line Configuration			
	Car-cass, <sup>2</sup> head viscera, <sup>3</sup> heads de-tached	Viscera, <sup>2</sup> head car-cass, <sup>3</sup> heads de-tached	Head, <sup>2</sup> viscera car-cass, <sup>3</sup> heads de-tached	Head, <sup>2</sup> viscera car-cass, <sup>3</sup> heads attached
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

<sup>1</sup> Distance 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).

<sup>2</sup> Inspector A.  
<sup>3</sup> Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions *during each shift* to equalize the workload.

TABLE 4.—THREE INSPECTORS OR MORE—STAFFING STANDARDS FOR SWINE

Maximum inspection rates (head per hour with heads attached)	Number of inspectors by station			
	Head	Viscera	Car-cass	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 <sup>1</sup> .....	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

<sup>1</sup> This rate applies if the heads of sows and boars are *de-tached* from the carcasses at the time of inspection.

NOTE: 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]

**§ 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:

(1)(i) Be removed from the hide of the animal by an establishment employee and placed in a clear plastic bag. The bag containing the tag shall be affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(2)(i) Brucellosis and tuberculosis ear tags, herd identification ear tags, sales tags, ear bangles, and similar identification devices shall be removed from the animal's hide or ear by an establishment employee and shall be placed in a clear plastic bag and affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(3) In cases where both types of devices described in paragraphs (b)(1) and (2) of this section are present on the same animal, both types may be placed in the same plastic bag or in two separate bags.

(4) The circuit supervisor may allow the use of any alternate method proposed by the operator of an official establishment for handling the type of devices described in paragraph (b)(2) of

this section if such alternate method would provide a ready means of identifying a specific carcass with the corresponding devices by a Program inspector during the post-mortem inspection.

(5) Disposition and use of identifying devices.

(i) The official State-Federal Department backtags will be collected by a Program inspector and used to obtain traceback information necessary for proper disposition of the animal or carcass and otherwise handled according to instructions issued to the inspectors.

(ii) The devices described in paragraph (b)(2) of this section shall be collected by the Program inspector when required to obtain traceback information necessary for proper disposition of the animal or carcass and for controlling the slaughter of reactor animals. Devices not collected for these purposes shall be discarded after the post-mortem examination is complete.

(6) Plastic bags used by the establishment for collecting identifying devices will be furnished by the Department.

[35 FR 15567, Oct. 3, 1970; 36 FR 12004, June 24, 1971]

**§ 310.3 Carcasses and parts in certain instances to be retained.**

Each carcass, including all detached organs and other parts, in which any lesion or other condition is found that might render the meat or any part unfit for food purposes, or otherwise adulterated, and which for that reason would require a subsequent inspection, shall be retained by the Program employee at the time of inspection. The identity of every such retained carcass, detached organ, or other part shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the Program employee.

**§ 310.4 Identification of carcasses and parts; tagging.**

Such devices and methods as may be approved by the Administrator may be used for the temporary identification of retained carcasses, organs, and other parts. In all cases, the identification shall be further established by affixing