SUBCHAPTER A—MANDATORY MEAT INSPECTION

PART 301—DEFINITIONS

Sec. 301.1 Meaning of terms.
301.2 Definitions.
§ 301.1 Meaning of terms.
As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.
§ 301.2 Definitions.
As used in this subchapter, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:
(b) Administrator. The Administrator of the Food Safety and Inspection Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his/her stead.
(c) Adulterated. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:
(1) If it bears or contains any such poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health;
(2)(i) If it bears or contains (by reason of administration of any substance to the live animal or otherwise) any added poisonous or added deleterious substance (other than one which is:
(A) A pesticide chemical in or on a raw agricultural commodity;
(B) A food additive; or
(C) A color additive which may, in the judgment of the Administrator, make such article unfit for human food;
(ii) If it is, in whole or in part, a raw agricultural commodity and such commodity bears or contains a pesticide chemical which is unsafe within the meaning of section 408 of the Federal Food, Drug, and Cosmetic Act;
(iii) If it bears or contains any food additive which is unsafe within the meaning of section 409 of the Federal Food, Drug, and Cosmetic Act;
(iv) If it bears or contains any color additive which is unsafe within the meaning of section 706 of the Federal Food, Drug, and Cosmetic Act: Provided, That an article which is not deemed adulterated under paragraphs (aa)(2) (ii), (iii), or (iv) of this section shall nevertheless be deemed adulterated if use of the pesticide chemical food additive, or color additive in or on such article is prohibited by the regulations in this subchapter in official establishments;
(3) If it consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;
(4) If it has been prepared, packed, or held under unsanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health;
(5) If it is, in whole or in part, the product of an animal which has died otherwise than by slaughter;
(6) If its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health;
(7) If it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act;
(8) If any valuable constituent has been in whole or in part omitted or abstracted therefrom; or if any substance has been substituted, wholly or in part thereof; or if damage or inferiority has been concealed in any manner; or if any substance has been added thereto.
or mixed or packed therewith so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is; or,

(9) If it is margarine containing animal fat and any of the raw material used therefor was rendered in whole or in part of any filthy, putrid, or decomposed substance, or is otherwise adulterated.

(d) Anesthesia. Loss of sensation or feeling.

(e) Animal food. Any article intended for use as food for dogs, cats, or other animals derived wholly, or in part, from the carcass or parts or products of the carcass of any livestock, except that the term animal food as used herein does not include:

(1) Processed dry animal food or
(2) Livestock or poultry feeds manufactured from processed livestock by-products (such as meatmeal tankage, meat and bone meal, blood meal, and feed grade animal fat).

(f) Animal food manufacturer. Any person engaged in the business of manufacturing or processing animal food.

(g) Area. One or more circuits under the supervision of an area supervisor.

(h) Area Supervisor. The official in charge of an area.

(i) Artificial coloring. A coloring containing any dye or pigment, which dye or pigment was manufactured by a process of synthesis or other similar artifice, or a coloring which was manufactured by extracting a natural dye or natural pigment from a plant or other material in which such dye or pigment was naturally produced.

(j) Artificial flavoring. A flavoring containing any sapid or aromatic constituent, which constituent was manufactured by a process of synthesis or other similar artifice.

(k) Biological residue. Any substance, including metabolites, remaining in livestock at time of slaughter or in any of its tissues after slaughter as the result of treatment or exposure of the livestock to a pesticide, organic or inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anthelmintic, tranquilizer, or other therapeutic or prophylactic agent.

(l) Capable of use as human food. This term applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by the applicable provisions of §§334.3, 334.10, 325.11, and 325.13 of this subchapter to deter its use as a human food, or it is naturally inedible by humans; e.g., hoofs or horns in their natural state.

(m) Captive bolt. A stunning instrument which when activated drives a bolt out of a barrel for a limited distance.

(n) Carbon dioxide. A gaseous form of the chemical formula CO\(_2\).

(o) Carbon dioxide concentration. Ratio of carbon dioxide gas and atmospheric air.

(p) Carcass. All parts, including viscera, of any slaughtered livestock.

(q) Chemical preservative. Any chemical that, when added to a meat or meat food product, tends to prevent or retard deterioration thereof, but does not include common salt, sugars, vinegars, spices, or oils extracted from spices or substances added to meat and meat food products by exposure to wood smoke.

Other definitions, if any, that are applicable only for purposes of a specific part of the regulations in this subchapter, are set forth in such part.

(r) Circuit. One or more official establishments included under the supervision of a circuit supervisor.

(s) Circuit supervisor. The supervisor of a circuit.

(t) Commerce. Commerce between any State, any Territory, or the District of Columbia, and any place outside thereof; or within any Territory not organized with a legislative body, or the District of Columbia.

(u) Consciousness. Responsiveness of the brain to the impressions made by the senses.

(v) Cutting up. Any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof to remove surface contaminants is not considered as cutting up.

(w) Dead livestock. The body (cadaver) of livestock which has died otherwise than by slaughter.

(x) The Department. The United States Department of Agriculture.
(y) Dying, diseased, or disabled livestock. Livestock which has or displays symptoms of having any of the following:
(1) Central nervous system disorder;
(2) Abnormal temperature (high or low);
(3) Difficult breathing;
(4) Abnormal swellings;
(5) Lack of muscular coordination;
(6) Inability to walk normally or stand;
(7) Any of the conditions for which livestock is required to be condemned on ante-mortem inspection in accordance with the regulations in part 309 of this subchapter.

(z) Edible. Intended for use as human food.

(aa) Experimental animal. Any animal used in any research investigation involving the feeding or other administration of, or subject to, an experimental biological product, drug, or chemical or any nonexperimental biological product, drug, or chemical used in a manner for which it was not intended.

(bb) Exposure time. The period of time an animal is exposed to an anesthesia-producing carbon dioxide concentration.


(dd) Firm. Any partnership, association, or other unincorporated business organization.

(ee) Food Safety and Inspection Service. The Food Safety and Inspection Service of the Department.

(ff) Further processing. Smoking, cooking, canning, curing, refining, or rendering in an official establishment of product previously prepared in official establishments.

(gg) Immediate container. The receptacle or other covering in which any product is directly contained or wholly or partially enclosed.

(hh) Import Field Office (IFO). The office of the supervisor of import inspection activities for a particular import ing field area. The areas are as follows:

IFO #2. New York, NY—Covering the areas of New York City and northern New Jersey.
IFO #3. Philadelphia, PA—Covering the State of Pennsylvania and the area of southern New Jersey.
IFO #4. Baltimore, MD—Covering the States of Maryland, Delaware, West Virginia, Virginia and Kentucky.
IFO #5. Charleston, SC—Covering the States of Tennessee, North Carolina, South Carolina, Georgia and Florida (excluding south Florida).
IFO #6. Miami, FL—Covering the areas of southern Florida, Puerto Rico and the Virgin Islands.
IFO #7. New Orleans, LA—Covering the States of Louisiana, Mississippi, Alabama, Arkansas, Texas, Oklahoma, Kansas, New Mexico and Colorado.
IFO #8. San Pedro, CA—Covering the States of Hawaii, Arizona, Utah, Nevada, the area of southern California, American Samoa, Guam, and the Northern Marianas.
IFO #10. Detroit, MI—Covering the States of Michigan, Wisconsin, Minnesota, Iowa, Missouri, Illinois, Indiana and Ohio.

(ii) Import Supervisor. The official in charge of import inspection activities within each of the import field offices.

(jj) Inedible. Adulterated, uninspected, or not intended for use as human food.

(kk) Inhumane slaughter or handling in connection with slaughter. Slaughter or handling in connection with slaughter not in accordance with the Act of August 27, 1958 (72 Stat. 862; 7 U.S.C. 1901 through 1906, as amended by the Humane Methods of Slaughter Act of 1978, 92 Stat. 1069) and part 313 of this subchapter.

(ll) “Inspected and passed” or “U.S. Inspected and Passed” or “U.S. Inspected and Passed by Department of Agriculture” (or any authorized abbreviation thereof). This term means that the product so identified has been inspected and passed under the regulations in this subchapter, and at the time it was inspected, passed, and identified, it was found to be not adulterated.

(mm) Inspector. An inspector of the Program.

(nn) Inspector in charge. A designated program employee who is in charge of
one or more official establishments within a circuit and is responsible to
the circuit supervisor or his/her des-
ignee.

(oo) Label. A display of written,
printed, or graphic matter upon the
immediate container (not including
package liners) of any article.

(pp) Labeling. All labels and other
written, printed, or graphic matter:
(1) Upon any article or any of its con-
tainers or wrappers, or
(2) Accompanying such article.

(qq) Livestock. Cattle, sheep, swine,
goat, horse, mule, or other equine.

(rr) Meat. (1) The part of the muscle
of any cattle, sheep, swine, or goats,
which is skeletal or which is found in
the tongue, in the diaphragm, in the
heart, or in the esophagus, with or
without the accompanying and over-
lying fat, and the portions of bone,
skin, sinew, nerve, and blood vessels
which normally accompany the muscle
tissue and which are not separated
from it in the process of dressing. It
does not include the muscle found in
the lips, snout, or ears. This term, as
applied to products of equines, shall
have a meaning comparable to that
provided in this paragraph with respect
to cattle, sheep, swine, and goats.

(2) The product derived from the me-
chanical separation of the skeletal
muscle tissue from the bones of live-
stock using the advances in mechanical
meat/bone separation machinery and
meat recovery systems that do not
 crush, grind, or pulverize bones, and
from which the bones emerge com-
parable to those resulting from hand-
deboning (i.e., essentially intact and in
natural physical conformation such
that they are recognizable, such as loin
bones and rib bones, when they emerge
from the machinery) which meets the
criteria of no more than 0.15 percent or
150 mg/100 gm of product for calcium
(as a measure of bone solids content)
within a tolerance of 0.03 percent or 30
mg.

(ss) Meat broker. Any person engaged
in the business of buying or selling car-
casses, parts of carcasses, meat or
meat food products of livestock on
commission, or otherwise negotiating
purchases or sales of such articles
other than for his/her own account or
as an employee of another person.

(tt) Meat byproduct. Any part capable
of use as human food, other than meat,
which has been derived from one or
more cattle, sheep, swine, or goats.
This term, as applied to products of
equines, shall have a meaning com-
parable to that provided in this para-
graph with respect to cattle, sheep,
swine, and goats.

(uu) Meat food product. Any article
capable of use as human food which is
made wholly or in part from any meat
or other portion of the carcass of any
cattle, sheep, swine, or goats, except
those exempted from definition as a
meat food product by the Adminis-
trator in specific cases or by the regu-
lations in part 317 of this subchapter,
upon a determination that they con-
tain meat or other portions of such
carcasses only in a relatively small
proportion or historically have not
been considered by consumers as prod-
ucts of the meat food industry, and
provided that they comply with any re-
quirements that are imposed in such
cases or regulations as conditions of
such exemptions to assure that the
meat or other portions of such car-
casses contained in such articles are
not adulterated and that such articles
are not represented as meat food prod-
ucts. This term, as applied to food
products of equines, shall have a mean-
ing comparable to that provided in this
paragraph with respect to cattle, sheep,
swine, and goats.

(vv) Misbranded. This term applies to
any carcass, part thereof, meat or meat
food product under one or more of the
following circumstances:
(1) If its labeling is false or mislead-
ing in any particular;
(2) If it is offered for sale under the
name of another food;
(3) If it is an imitation of another
food, unless its label bears, in type of
uniform size and prominence, the word
"imitation" and immediately there-
after, the name of the food imitated;
(4) If its container is so made,
formed, or filled as to be misleading;
(5) If in a package or other container
unless it bears a label showing:
(i) The name and place of business of
the manufacturer, packer, or distribu-
tor; and
(ii) An accurate statement of the
quantity of the contents in terms of

78
(5) If it bears or contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears a label stating that fact; except as otherwise provided by the regulations in part 317 of this subchapter; or

(6) If any word, statement, or other information required by or under authority of the Act to appear on the label or other labeling is not prominently placed thereon with such conspicuity (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;

(7) If it purports to be or is represented as a food for which a definition and standard of identity or composition has been prescribed by the regulations in part 319 of this subchapter unless:

(i) It conforms to such definition and standard, and

(ii) Its label bears the name of the food specified in the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in such food;

(8) If it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by the regulations in part 319 of this subchapter, and it falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard;

(9) If it is not subject to the provisions of paragraph (vii)(ii) of this section unless its label bears:

(i) The common or usual name of the food, if any there be, and

(ii) In case it is fabricated from two or more ingredients, the common or usual name of each such ingredient, except as otherwise provided in part 317 of this subchapter;

(10) If it purports to be or is represented for special dietary uses, unless its label bears such information concerning its vitamin, mineral, and other dietary properties as is required by the regulations in part 317 of this subchapter.

(11) If it bears contains any artificial flavoring, artificial coloring, or chemical preservative, unless it bears a label stating that fact; except as otherwise provided by the regulations in part 317 of this subchapter; or

(12) If it fails to bear, directly thereon or on its containers, when required by the regulations in part 316 or 317 of this subchapter, the inspection legend and, unrestricted by any of the foregoing, such other information as the Administrator may require in such regulations to assure that it will not have false or misleading labeling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

(ww) Nonfood compound. Any substance proposed for use in official establishments, the intended use of which will not result, directly or indirectly, in the substance becoming a component or otherwise affecting the characteristics of meat food and meat products, excluding labeling and packaging materials as covered in part 317 of the subchapter.

(yy) Official device. Any device prescribed by the regulations in this subchapter for use in applying any official mark.

(zz) Official establishment. Any slaughtering, cutting, boning, meat canning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

(zzz) Official import inspection establishment. This term means any establishment, other than an official establishment as defined in paragraph (zz) of this section, where inspections are authorized to be conducted as prescribed in §327.6 of this subchapter.

(bbb) Official inspection legend. Any symbol prescribed by the regulations in this subchapter showing that an article was inspected and passed in accordance with the Act.

(ccc) Official mark. The official inspection legend or any other symbol prescribed by the regulations in this section.
The addresses of the Regional Directors are as follows:

Northeastern Region—Seventh Floor, 1421 Cherry Street, Philadelphia, PA 19102.

Southeastern Region—Room 299 South, 1718 Peachtree Street, NW., Atlanta, GA 30309.

North Central Region—607 East Second Street, Des Moines, IA 50309.

Southwestern Region—Room 5-F41, 1100 Commerce Street, Dallas, TX 75201.

Western Region—Room 620 Central Avenue, Building 2C, Alameda, CA 94501.

The addresses of the Regional Directors are as follows:


Southeastern Region—Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, Tennessee, Virginia (Northwestern), West Virginia, Puerto Rico, and the Virgin Islands.

North Central Region—Illinois, Indiana, Iowa, Michigan, Minnesota, Ohio, and Wisconsin.

Southwestern Region—Arkansas, Kansas, Louisiana, Missouri, Nebraska, New Mexico, Oklahoma, and Texas.


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Western Region—Room 620 Central Avenue, Building 2C, Alameda, CA 94501.
§ 302.3 Livestock and products entering official establishments.

All livestock and all products entering any official establishment and all products prepared, in whole or in part, therein, shall be inspected, handled, stored, prepared, packaged, marked, and are slaughtered for transportation or sale as articles of commerce, or in which any products of, or derived from, carcasses of livestock are, wholly or in part, prepared for transportation or sale as articles of commerce, which are intended for use as human food;

(2) Every establishment, except as provided in § 303.1 (a) and (b), or (d) of this subchapter, within any State or organized Territory which is designated pursuant to paragraph 301(c) of the Act, at which any livestock are slaughtered or any products of any livestock are prepared, for use as human food solely for distribution within such jurisdiction; and

(3) Every establishment, except as provided in § 303.1 (a) and (b) of this subchapter, that is designated by the Administrator pursuant to paragraph 301(c) of the Act as one producing adulterated products which would clearly endanger the public health.