

§310.1

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- 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 Hypodermae, 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.
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- 310.22 [Reserved]
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- 310.25 Contamination with microorganisms; process control verification criteria and testing; pathogen reduction standards.

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.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 |

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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(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 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 washbasin ¹ | | 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 | 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 | 0.1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.2 | 0.1 | 0 | |
| 7 | 0 | 0 | 0.1 | 0.1 | 0 | 0 | 0 | 0 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.2 | 0.2 | 0.2 | 0.1 | 0.1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.3 | 0.3 | 0.3 |
| 9 | 0 | 0 | 0.2 | 0.1 | 0.1 | 0 | 0 | 0 | 0 | 0.1 | 0.2 | 0.2 | 0.2 | 0.4 | 0.4 | 0.4 | 0.4 | 0.4 | 0.4 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.4 | 0.4 | 0.4 |
| 11 | 0.1 | 0.1 | 0.2 | 0.2 | 0.2 | 0 | 0 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.5 | 0.5 | 0.5 | 0.5 | 0.5 | 0.5 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.5 | 0.6 | 0.6 |
| 13 | 0.1 | 0.1 | 0.3 | 0.2 | 0.2 | 0 | 0 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.5 | 0.5 | 0.5 | 0.5 | 0.5 | 0.5 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.7 | 0.9 | 0.9 |
| 15 | 0.1 | 0.1 | 0.4 | 0.3 | 0.3 | 0 | 0 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.6 | 0.6 | 0.6 | 0.6 | 0.6 | 0.6 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.9 | 1.0 | 1.0 |
| 17 | 0.1 | 0.1 | 0.4 | 0.3 | 0.3 | 0 | 0 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.6 | 0.6 | 0.6 | 0.6 | 0.6 | 0.6 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.0 | 1.1 | 1.1 |
| 19 | 0.1 | 0.1 | 0.5 | 0.4 | 0.4 | 0 | 0 | 0 | 0 | 0.4 | 0.4 | 0.4 | 0.4 | 0.7 | 0.7 | 0.7 | 0.7 | 0.7 | 0.7 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.1 | 1.2 | 1.2 |
| 21 | 0.2 | 0.2 | 0.5 | 0.4 | 0.4 | 0 | 0 | 0 | 0 | 0.4 | 0.4 | 0.4 | 0.4 | 0.8 | 0.8 | 0.8 | 0.8 | 0.8 | 0.8 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.2 | 1.3 | 1.3 |
| 23 | 0.2 | 0.2 | 0.6 | 0.5 | 0.5 | 0 | 0 | 0 | 0 | 0.4 | 0.5 | 0.5 | 0.5 | 0.9 | 0.9 | 0.9 | 0.9 | 0.9 | 0.9 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.3 | 1.4 | 1.4 |
| 25 | 0.2 | 0.2 | 0.7 | 0.5 | 0.5 | 0 | 0 | 0 | 0 | 0.4 | 0.5 | 0.5 | 0.5 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.4 | 1.5 | 1.5 |
| 27 | 0.2 | 0.2 | 0.7 | 0.5 | 0.6 | 0 | 0 | 0 | 0 | 0.4 | 0.5 | 0.6 | 0.6 | 1.1 | 1.1 | 1.1 | 1.1 | 1.1 | 1.1 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.5 | 1.6 | 1.6 |
| 29 | 0.2 | 0.2 | 0.8 | 0.6 | 0.6 | 0 | 0 | 0 | 0 | 0.5 | 0.6 | 0.6 | 0.6 | 1.2 | 1.2 | 1.2 | 1.2 | 1.2 | 1.2 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.6 | 1.7 | 1.7 |
| 31 | 0.3 | 0.3 | 0.8 | 0.6 | 0.7 | 0 | 0 | 0 | 0 | 0.5 | 0.6 | 0.7 | 0.7 | 1.3 | 1.3 | 1.3 | 1.3 | 1.3 | 1.3 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.7 | 1.8 | 1.8 |
| 33 | 0.3 | 0.3 | 0.9 | 0.7 | 0.7 | 0 | 0 | 0 | 0 | 0.6 | 0.7 | 0.7 | 0.7 | 1.4 | 1.4 | 1.4 | 1.4 | 1.4 | 1.4 | 0 | 0 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 0.1 | 1.8 | 1.9 | 1.9 |
| 35 | 0.3 | 0.3 | 1.0 | 0.7 | 0.7 | 0 | 0 | 0 | 0 | 0.6 | 0.7 | 0.8 | 0.8 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 1.9 | 2.0 | 2.0 |
| 37 | 0.3 | 0.3 | 1.0 | 0.8 | 0.8 | 0 | 0 | 0 | 0 | 0.6 | 0.8 | 0.8 | 0.8 | 1.5 | 1.6 | 1.6 | 1.6 | 1.6 | 1.6 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.0 | 2.1 | 2.1 |
| 39 | 0.3 | 0.3 | 1.1 | 0.8 | 0.8 | 0 | 0 | 0 | 0 | 0.7 | 0.8 | 0.9 | 0.9 | 1.6 | 1.7 | 1.7 | 1.7 | 1.7 | 1.7 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.1 | 2.2 | 2.2 |
| 41 | 0.4 | 0.3 | 1.1 | 0.9 | 0.9 | 0 | 0 | 0 | 0 | 0.7 | 0.9 | 0.9 | 0.9 | 1.7 | 1.8 | 1.8 | 1.8 | 1.8 | 1.8 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.2 | 2.3 | 2.3 |
| 43 | 0.4 | 0.4 | 1.2 | 0.9 | 1.0 | 0 | 0 | 0 | 0 | 0.7 | 0.9 | 1.0 | 1.0 | 1.8 | 1.9 | 1.9 | 1.9 | 1.9 | 1.9 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.3 | 2.4 | 2.4 |
| 45 | 0.4 | 0.4 | 1.2 | 0.9 | 1.0 | 0 | 0 | 0 | 0 | 0.8 | 0.9 | 1.0 | 1.0 | 1.9 | 2.0 | 2.0 | 2.0 | 2.0 | 2.0 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.4 | 2.5 | 2.5 |
| 47 | 0.4 | 0.4 | 1.3 | 1.0 | 1.1 | 0 | 0 | 0 | 0 | 0.8 | 1.0 | 1.1 | 1.1 | 2.0 | 2.1 | 2.1 | 2.1 | 2.1 | 2.1 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.5 | 2.6 | 2.6 |
| 49 | 0.4 | 0.4 | 1.4 | 1.0 | 1.1 | 0 | 0 | 0 | 0 | 0.8 | 1.0 | 1.1 | 1.1 | 2.1 | 2.2 | 2.2 | 2.2 | 2.2 | 2.2 | 0 | 0 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 0.2 | 2.6 | 2.7 | 2.7 |
| 51 | 0.5 | 0.5 | 1.4 | 1.1 | 1.2 | 0 | 0 | 0 | 0 | 0.9 | 1.1 | 1.2 | 1.2 | 2.2 | 2.3 | 2.3 | 2.3 | 2.3 | 2.3 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 2.7 | 2.8 | 2.8 |
| 53 | 0.5 | 0.5 | 1.5 | 1.1 | 1.2 | 0 | 0 | 0 | 0 | 0.9 | 1.1 | 1.2 | 1.2 | 2.2 | 2.3 | 2.3 | 2.3 | 2.3 | 2.3 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 2.8 | 2.9 | 2.9 |
| 55 | 0.5 | 0.5 | 1.5 | 1.2 | 1.2 | 0 | 0 | 0 | 0 | 1.0 | 1.2 | 1.2 | 1.2 | 2.3 | 2.4 | 2.4 | 2.4 | 2.4 | 2.4 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 2.9 | 3.0 | 3.0 |
| 57 | 0.5 | 0.5 | 1.6 | 1.2 | 1.3 | 0 | 0 | 0 | 0 | 1.0 | 1.2 | 1.3 | 1.3 | 2.3 | 2.4 | 2.4 | 2.4 | 2.4 | 2.4 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 3.0 | 3.1 | 3.1 |
| 59 | 0.5 | 0.5 | 1.6 | 1.3 | 1.3 | 0 | 0 | 0 | 0 | 1.0 | 1.3 | 1.3 | 1.3 | 2.4 | 2.5 | 2.5 | 2.5 | 2.5 | 2.5 | 0 | 0 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | 3.1 | 3.2 | 3.2 |

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

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

² This 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 | Carcass |
| 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 | Carcass |
| 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 | Carcass |
| 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 | Carcass |
| 1 to 29 | a | a | a |

COWS AND BULLS—Continued

| Maximum slaughter rates (head per hour) | Number of inspectors by stations | | |
|---|----------------------------------|---------|---------|
| | Head | Viscera | Carcass |
| 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 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 |

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

| 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 |
| 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 |

¹ 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 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 |

¹ 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).

² Inspector A.
³ 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 ¹ in feet by inspector B is— | Maximum inspection rates (head per hour) | | | |
|---|---|---|---|---|
| | Line Configuration | | | |
| | Carcass, ² head viscera, ³ heads detached | Viscera, ² head carcass, ³ heads detached | Head, ² viscera carcass, ³ heads detached | Head, ² viscera carcass, ³ 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 |

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

| Distance walked ¹ in feet by inspector B is— | Maximum inspection rates (head per hour) | | | |
|---|---|---|---|---|
| | Line Configuration | | | |
| | Carcass, ² head viscera, ³ heads detached | Viscera, ² head carcass, ³ heads detached | Head, ² viscera carcass, ³ heads detached | Head, ² viscera carcass, ³ heads attached |
| Without Mirror | | | | |
| 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 |

¹ 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).

² Inspector A.
³ 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 | 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 |

¹ This rate applies if the heads of sows and boars are detached 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