§ 381.73 Quarantine of diseased poultry.

If live poultry, which is affected by any contagious disease which is transmissible to man, is brought into an official establishment, such poultry shall be segregated. The slaughtering of such poultry shall be deferred and the poultry shall be dealt with in one of the following ways:

(a) If it is determined by a veterinary inspector that further handling of the poultry will not create a health hazard, the lot shall be slaughtered separately, subject to ante mortem and post mortem inspection pursuant to the regulations.

(b) If it is determined by a veterinary inspector that further handling of the poultry will create a health hazard, such poultry may be released for treatment under the control of an appropriate State or Federal agency. If the circumstances are such that release for treatment is impracticable, a careful bird-by-bird ante mortem inspection shall be made, and all birds found to be, or which are suspected of being, affected with a contagious disease transmissible to man shall be condemned.

§ 381.74 Poultry suspected of having biological residues.

When any poultry at an official establishment is suspected of having been treated with or exposed to any substance that may impart a biological residue that would make their edible tissues adulterated, they shall, at the option of the operator of the establishment, be processed at the establishment and the carcasses and all parts thereof retained under U.S. Retained tags, pending final disposition in accordance with § 381.80, of this part, and other provisions in subpart K; or they shall be slaughtered at the establishment and buried or incinerated in a manner satisfactory to the inspector. Alternatively, such poultry may be returned to the grower, if further holding is likely to result in their not being adulterated by reason of any residue. The Inspection Service will notify the other Federal and State agencies concerned of such action. To aid in determining the amount of residue present in the poultry, officials of the Inspection Service may permit the slaughter of any such poultry for the purpose of collecting tissues for analysis of the residue. Such analysis may include the use of implant screening procedures designed to detect the presence of antimicrobial residues in any species of poultry.

[47 FR 41336, Sept. 20, 1982]

§ 381.75 Poultry used for research.

(a) No poultry used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless the

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operator of such establishment, the
sponsor of the investigation, or the in-
vestigator has submitted to the Inspec-
tion Service, or the Veterinary Bio-
logics unit of Veterinary Services, Ani-
mal and Plant Health Inspection Serv-
ice of the Department or the Environ-
mental Protection Agency, or the Food
and Drug Administration of the De-
partment of Health, Education, and
Welfare, data or a summary evaluation
of the data which demonstrates that
the use of such biological product,

drug, or chemical will not result in the
products of such poultry being adulter-
ated, and the Administrator has ap-
proved such slaughter.

[37 FR 9706, May 16, 1972, as amended at 39
FR 4569, Feb. 5, 1974]

Subpart K—Post Mortem Inspe-
cion; Disposition of Carcasses
and Parts

§ 381.76 Post-mortem inspection, when
required; extent; traditional,
Streamlined Inspection System
(SIS), New Line Speed (NELS) In-
spection System and the New Tur-
key Inspection (NTI) System; rate of
inspection.

(a) A post-mortem inspection shall be
made on a bird-by-bird basis on all
poultry eviscerated in an official estab-
lishment. No viscera or any part there-
of shall be removed from any poultry
processed in any official establishment,
except at the time of post-mortem in-
pection, unless their identify with the
rest of the carcass is maintained in a
manner satisfactory to the inspector
until such inspection is made. Each
carcass to be eviscerated shall be
opened so as to expose the organs and
the body cavity for proper examination
by the inspector and shall be prepared
immediately after inspection as ready-
to-cook poultry. If a carcass is frozen,
it shall be thoroughly thawed before
being opened for examination by the
inspector. Each carcass, or all parts
comprising such carcass, shall be ex-
amined by the inspector, except for
parts that are not needed for inspec-
tion purposes and are not intended for
human food and are condemned.

(b)(1) There are five systems of post-
mortem inspection: Streamlined In-
spection System (SIS) and the New
Line Speed (NELS) Inspection System,
both of which shall be used only for
broilers and cornish game hens; the
New Turkey Inspection (NTI) System,
which shall be used only for turkeys;
Traditional Inspection; and Ratite In-
pection.

(i) The SIS shall be used only for
broilers and cornish game hens if:
(a) The Administrator determines
that SIS will increase inspector effi-
ciency; or
(b) The operator requests SIS and the
Administrator determines that the sys-
tem will result in no loss of inspection
efficiency.

(ii) The NELS Inspection System
shall be used only for broilers and cor-
nish game hens if:
(a) The operator requests the NELS
Inspection System, and
(b) The Administrator determines
that the establishment has the intent
and capability to operate at line speeds
greater than 70 birds per minute, and
meets all the facility requirements in
§381.36(d).

(iii) The NTI System shall be used
only for turkeys if:
(a) The operator requests it, and
(b) The Administrator determines
that the establishment meets all the
facility requirements in §381.36(e).

(iv) Traditional inspection shall be
used for turkeys when the NTI System
is not used. For other classes of poul-
try, Traditional Inspection shall be
used when neither the SIS nor the
NELS Inspection System is used.

(2) The requirements of paragraph (a)
of this section are applicable to all four
inspection systems.

(3) The following requirements are
applicable to SIS:

(i) Definitions. For purposes of this
paragraph, the following definitions
shall apply:
(a) Cumulative sum (CUSUM). A sta-
tistical concept used by the establish-
ment and monitored by the inspector
whereby compliance is determined
based on sample results collected over
a period of time. For purposes of deter-
mining compliance with the finished
product standards, the CUSUM is equal
to the sum of prior test results plus the
weighted result of the current test

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