§ 381.310 Personnel and training.

All operators of thermal processing systems specified in §381.305 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 45634, Dec. 19, 1986]

§ 381.400 Nutrition labeling of poultry products.

(a) Nutrition labeling must be provided for all poultry products intended for human consumption and offered for sale, except single-ingredient, raw poultry products that are not ground or chopped poultry products described in §381.401 and are not major cuts of single-ingredient, raw poultry products identified in §381.444, unless the product is exempted under §381.500. Nutrition labeling must be provided for the major cuts of single-ingredient, raw poultry products identified in §381.444, either in accordance with the provisions of §381.409 for nutrition labels, or in accordance with the provisions of §381.445 for point-of-purchase materials, except as exempted under §381.500. For all other products that require nutrition labeling, including ground or chopped poultry products described in §381.401, nutrition labeling must be provided in accordance with the provisions of §381.409, except as exempted under §381.500.

(b) Nutrition labeling may be provided for single-ingredient, raw poultry products that are not ground or chopped poultry products described in §381.401 and that are not major cuts of single-ingredient, raw poultry products identified in §381.444, either in accordance with the provisions of §381.409 for nutrition labels, or in accordance with the provisions of §381.445 for point-of-purchase materials.

[75 FR 82166, Dec. 29, 2010]