



## Nebraska Beef to School Processing Standard Operating Procedure

**Purpose:** Ensure only wholesome processed beef products are provided to Nebraska Child Nutrition Programs (CNP). Assurance should be provided that the local beef products are identified and truthfully labeled, ensuring that the beef provided to the CNP is that of the original cattle. All beef used in CNP, donated or purchased, must be slaughtered, processed, and packaged under USDA inspection.

**Scope:** This procedure applies to CNP participating in the Nebraska Beef to School program.

**Key Words:** USDA Inspected Processor, HACCP, Sanitation Standard Operating Procedures (Sanitation SOP) and Sanitation Performance Standards (SPS), Cross Contamination, Age of Beef, Physical Hazards, Chemical Hazards

### Procedures:

1. Follow Federal, State and Local Food Codes.
2. All beef must be slaughtered, processed, and packaged under USDA inspection. Meat will have the USDA stamp on the case or package. The USDA stamp is a requirement for all beef served in CNP.
  - a. A list of USDA federally inspected slaughter and processing facilities are on the USDA's Meat, Poultry and Egg Product inspection (MPI) Directory: <https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/mppi-directory>
3. School districts must request a letter stating that the USDA Inspected Processor has a Food Safety plan based on Hazard Analysis Critical Control Point (HACCP), Sanitation Standard Operating Procedures (Sanitation SOP) and Sanitation Performance Standards (SPS). The letter should be on letterhead with a signature. Schools must follow School Procurement Procedures when selecting a processor. Find procurement resources and policy here: <https://www.fns.usda.gov/cfs/procuring-local-foods>



### Incidents/Conditions:

1. Request the preferred method of communication (email or phone) and contact information from the USDA Inspected Processor for notification for adulterated or misbranded meat.

2. USDA Inspected Processors are required to notify the local FSIS District Office within 24 hours of learning or determining that an adulterated (foreign material) or misbranded meat or meat food has entered commerce. The official establishment must inform the FSIS District Office of the type, amount, origin and destination of the adulterated or misbranded product.
3. When adulterated or misbranded meat is identified in the school, contact the USDA inspected processor immediately. Give the USDA Inspected Processor as much information as possible. School District name, phone number, email, name of the person reporting, relationship to the school, time, date when the adulterated or misbranded meat was identified. Take photos or video of the product that has been adulterated or misbranded. Take a sample of the product label, product and any other applicable material.
4. Follow recall protocol – store, segregate and label case, box or packages as do not use.
5. Keep until told to discard by inspector or investigator.
6. Record incident on the foreign material/ misbranded product log.
7. Keep communication open with the USDA Inspected Processor.
8. If the USDA Inspected Processor does not respond to your complaint, contact your Local/State Health Department. They will contact the FSIS.

#### **Over 30 months of age Cattle taken in to USDA Processor:**

1. If a school district brings in cattle to the USDA Inspected Processor which are 30 months of age or older, the school district must notify the UDSA Inspected Processor. The USDA Inspected Processor may need to make special arrangements or have certain days for processing cattle 30 months of age or older.
2. Verbally verify that the USDA Inspected Processor maintains proper records on handling cattle older than 30 months of age or older.

#### **Origin Labeling Local Beef:**

1. Nebraska Beef to Schools is local customer-driven and therefore the state of origin labeling is not required.

#### **Transportation SOP for Nebraska Beef to Schools:**

1. See the transportation SOP for Nebraska Beef to Schools.
2. Packaging for transportation: containers for transportation of the processed beef need to be food grade and able to keep the processed beef frozen.
3. Fresh beef should be transported 40°F or below.

#### **Monitoring:**

1. The Food Service Manager/Director will work with the USDA Inspected Processor to provide safe beef to schools.
2. Follow up on any adulterated or misbranded meat issues.
3. Check receiving log and adulterated or misbranded meat logs.

4. Check beef packages for “Not for Sale”. Custom Exempt slaughtered, processed, and packaged meat products labeled as “Not for Sale” cannot be donated or sold to schools.

**Corrective action:**

1. Document adulterated or misbranded meat; notify USDA Inspected Processor immediately upon identifying.
2. Communicate with the USDA Inspected Processor to resolve the issue.

**Verification and Record Keeping:**

1. Keep the Beef to School receiving logs.
2. Keep the temperature logs.
3. Verify that the processor has maintained their USDA status.

Other SOP’S related:

1. Cooking Time and Temperature Control for Safety Foods
2. Cooling Time and Temperature Control for Safety Foods
3. Receiving Deliveries
4. Hand Washing
5. Preventing Cross-Contamination during Storage and Preparation

**References:**

<https://www.fsis.usda.gov/wps/portal/fsis/home>

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/production-and-inspection/inspection-and-grading-of-meat-and-poultry-what-are-the-differences\\_/inspection-and-grading-differences](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/production-and-inspection/inspection-and-grading-of-meat-and-poultry-what-are-the-differences_/inspection-and-grading-differences)

<http://www.montana.edu/mtfarmtoschool/b2s-faq.html>

[https://fns-prod.azureedge.net/sites/default/files/cn/SP01\\_CACFP%2001\\_SFSP01-2016os.pdf](https://fns-prod.azureedge.net/sites/default/files/cn/SP01_CACFP%2001_SFSP01-2016os.pdf)

<https://www.fsis.usda.gov/wps/wcm/connect/8d0a0e73-1e6f-424f-a41f-ea942247a5ff/Guideline-for-Industry-Response-Customer-Complaint.pdf?MOD=AJPERES>

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<https://www.govinfo.gov/content/pkg/CFR-2014-title9-vol2/pdf/CFR-2014-title9-vol2-sec381-144.pdf>

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