

United States Department of Agriculture
Marketing and Regulatory Programs
Agricultural Marketing Service
Livestock and Seed Program
Meat Grading & Certification Branch

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CERTIFICATION FOR STOCKPILE

Purpose

This instruction defines procedures for stockpile certification.

Procedures

- 1. Certification for Stockpile.
 - a. Unless otherwise specified by the purchaser, fresh meat items may be stockpiled in a frozen or chilled state. "Freezer Stockpile" or "Chilled Stockpile" as applicable is stenciled on the top of the containers at the time of production, even though a purchase order may have been available.
 - b. When meat products are stockpiled for a specific purchaser, the name of the purchaser is stenciled or printed on top of the containers.
 - c. Place USDA shield stamp imprints partially over the date and the sealing tape(s) on the end of the containers.
 - d. When frozen stockpiled products are examined for final acceptance, product will be examined as follows:

<u>Lot Size</u>	Sample Size
10 or less	1
11-50	2
51-300	5
301-800	9
Over 800	14
Reexamination over 800	21

- e. When chilled stockpile products are examined for final acceptance, the finding of any product showing evidence of deterioration due to mishandling, or obvious deviation from specification requirements will cause rejection of the lot. Additionally, the product will be examined as follows:
 - 1. Nonvacuum-packaged product held in the fresh-chilled state.
 - a. If less than 4 days have elapsed since initial certification, the reexamination will be in sufficient detail to ensure that the condition of the product is as required in the applicable specification.
 - b. Depending upon the amount of time elapsed since initial certification,

- the reexamination may range from a small sample of the product to complete reexamination.
- c. If 4 or more days have elapsed since the day of initial certification, a complete reexamination for condition will be required.
- 2. Vacuum-packaged product held in the fresh-chilled state.
 - a. Use the same guidelines as nonvacuum packaged products substituting 7 days for 4 days.

2. General Stockpile (IMPS).

- a. Waivers to specification requirements will not be permitted.
- b. All applicable options listed in the specification must be included in the markings. For example, when certifying product for fat content, the maximum fat content specified must be included in the markings. The following applicable statement can be placed on the container at the time of production or after results are received and verified. For stockpiled IMPS ground beef items (bulk and patties) requiring a certified fat content determination: "Max. Fat Chemical ______%" 1/2
- c. Tentatively accept product requiring chemical analysis pending receipt of complying laboratory analysis results. Meat Grading and Certification Branch personnel will establish procedures to maintain control over the location and disposition of the product until the analysis results are received and verified.
- d. Product which is noncomplying based on the chemical analysis results will be rejected and handled according to established procedures.
- 3. Stockpile for a Specific Purchaser.
 - a. Unless otherwise specified, meat products may be stockpiled for large-scale purchasers such as States, the Veterans Administration, etc., who utilize approved specifications. Such specifications are usually based on IMPS but contain modifications to meet the purchaser's specific requirements. When product is stockpiled for a specific purchaser, the following requirements will apply:
 - 1. No modifications or waivers, except those contained in the purchaser's specification, will be permitted.
 - 2. If applicable and prior to final acceptance, the contract or purchase order number will be stenciled on the container.

^{1/} Enter the applicable fat content in whole numbers (e.g., 25 %).

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