

## §318.310

the required incubation period shall submit a written proposal to the area supervisor. Such a proposal shall include provisions that will assure that shipped product will not reach the retail level of distribution before sample incubation is completed and that product can be returned promptly to the establishment should such action be deemed necessary by the incubation test results. Upon receipt of written approval from the area supervisor, product may be routinely shipped provided the establishment continues to comply with all requirements of this subpart.

(2) *Container condition*—(i) *Normal containers*. Only normal-appearing containers shall be shipped from an establishment as determined by an appropriate sampling plan or other means acceptable to Program employees.

(ii) *Abnormal containers*. When abnormal containers are detected by any means other than incubation, the establishment shall inform the inspector, and the affected code lot(s) shall not be shipped until the Program has determined that the product is safe and stable. Such a determination will take into account the cause and level of abnormality in the affected lot(s) as well as any product disposition actions either taken or proposed by the establishment.

(Approved by the Office of Management and Budget under control number 0583-0015)

[51 FR 45619, Dec. 19, 1986, as amended at 57 FR 37872, Aug. 21, 1992; 57 FR 55443, Nov. 25, 1992; 62 FR 45025, Aug. 25, 1997; 65 FR 34389, May 30, 2000; 65 FR 53532, Sept. 5, 2000]

### §318.310 Personnel and training.

All operators of thermal processing systems specified in §318.305 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 45619, Dec. 19, 1986]

### §318.311 Recall procedure.

Establishments shall prepare and maintain a current procedure for the recall of all canned product covered by

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this subpart. Upon request, the recall procedure shall be made available to Program employees for review.

(Approved by the Office of Management and Budget under control number 0583-0015)

## PART 319—DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

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### Subpart C—Cooked Meats

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### Subpart D—Cured Meats, Unsmoked and Smoked

- 319.100 Corned beef.
- 319.101 Corned beef brisket.
- 319.102 Corned beef round and other corned beef cuts.
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- 319.104 Cured pork products.
- 319.105 “Ham patties,” “Chopped ham,” “Pressed ham,” “Spiced ham,” and similar products.
- 319.106 “Country Ham,” “Country Style Ham,” “Dry Cured Ham,” “Country Pork Shoulder,” “Country Style Pork Shoulder,” and “Dry Cured Pork Shoulder.”
- 319.107 Bacon.

### Subpart E—Sausage Generally: Fresh Sausage

- 319.140 Sausage.
- 319.141 Fresh pork sausage.
- 319.142 Fresh beef sausage.
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### Subpart F—Uncooked, Smoked Sausage

- 319.160 Smoked pork sausage.

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**Subpart G—Cooked Sausage**

- 319.180 Frankfurter, frank, furter, hotdog, weiner, vienna, bologna, garlic bologna, knockwurst, and similar products.
- 319.181 Cheesefurters and similar products.
- 319.182 Braunschweiger and liver sausage or liverwurst.

**Subpart H [Reserved]**

**Subpart I—Semi-Dry Fermented Sausage [Reserved]**

**Subpart J—Dry Fermented Sausage [Reserved]**

**Subpart K—Luncheon Meat, Loaves and Jellied Products**

- 319.260 Luncheon meat.
- 319.261 Meat loaf.

**Subpart L—Meat Specialties, Puddings and Nonspecific Loaves**

- 319.280 Scrapple.
- 319.281 Bockwurst.

**Subpart M—Canned, Frozen, or Dehydrated Meat Food Products**

- 319.300 Chili con carne.
- 319.301 Chili con carne with beans.
- 319.302 Hash.
- 319.303 Corned beef hash.
- 319.304 Meat stews.
- 319.305 Tamales.
- 319.306 Spaghetti with meatballs and sauce, spaghetti with meat and sauce, and similar products.
- 319.307 Spaghetti sauce with meat.
- 319.308 Tripe with milk.
- 319.309 Beans with frankfurters in sauce, sauerkraut with wieners and juice, and similar products.
- 319.310 Lima beans with ham in sauce, beans with ham in sauce, beans with bacon in sauce, and similar products.
- 319.311 Chow mein vegetables with meat, and chop suey vegetables with meat.
- 319.312 Pork with barbecue sauce and beef with barbecue sauce.
- 319.313 Beef with gravy and gravy with beef.

**Subpart N—Meat Food Entree Products, Pies, and Turnovers**

- 319.500 Meat pies.

**Subpart O—Meat Snacks, Hors d'Oeuvres, Pizza, and Specialty Items**

- 319.600 [Reserved]

**Subpart P—Fats, Oils, Shortenings**

- 319.700 Margarine or oleomargarine.

- 319.701 Mixed fat shortening.
- 319.702 Lard, leaf lard.
- 319.703 Rendered animal fat or mixture thereof.

**Subpart Q—Meat Soups, Soup Mixes, Broths, Stocks, Extracts**

- 319.720 Meat extract.
- 319.721 Fluid extract of meat.

**Subpart R—Meat Salads and Meat Spreads**

- 319.760 Deviled ham, deviled tongue, and similar products.
- 319.761 Potted meat food product and deviled meat food product.
- 319.762 Ham spread, tongue spread, and similar products.

**Subpart S—Meat Baby Foods [Reserved]**

**Subpart T—Dietetic Meat Foods [Reserved]**

**Subpart U—Miscellaneous**

- 319.880 Breaded products.
- 319.881 Liver meat food products.

AUTHORITY: 7 U.S.C. 450, 1901–1906; 21 U.S.C. 601–695; 7 CFR 2.18, 2.53.

SOURCE: 35 FR 15597, Oct. 3, 1970, unless otherwise noted.

**Subpart A—General**

**§319.1 Labeling and preparation of standardized products.**

(a) Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

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(b) Any binder or antimicrobial agent that has been found to be safe and suitable by the Food and Drug Administration and the Food Safety and Inspection Service may be used in the production of meat products with standards of identity in this part, where the product standards and applicable Federal regulations already permit the use of these types of ingredients.

[35 FR 15597, Oct. 3, 1970, as amended at 68 FR 22578, Apr. 29, 2003]

### §319.2 Products and nitrates and nitrites.

Any product, such as frankfurters and corned beef, for which there is a standard in this part and to which nitrate or nitrite is permitted or required to be added, may be prepared without nitrate or nitrite and labeled with such standard name when immediately preceded with the term "Uncured" in the same size and style of lettering as the rest of such standard name: *Provided*, That the product is found by the Administrator to be similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate and nitrite: *And provided further*, That labeling for such product complies with the provisions of §317.17(c) of this subchapter.

[44 FR 48961, Aug. 21, 1979]

### §319.5 Mechanically Separated (Species).

(a) Mechanically Separated (Species) is any finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts of carcasses and meeting the other provisions of this paragraph. Examples of such product are "Mechanically Separated Beef", "Mechanically Separated Veal", "Mechanically Separated Pork", and "Mechanically Separated Lamb". At least 98 percent of the bone particles present in such product shall have a maximum size no greater than 0.5 millimeter in their greatest dimension and there shall be no bone particles larger than 0.85 millimeter in their greatest dimension. The product resulting from the separating process shall not have a calcium content exceeding 0.75 percent, as

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a measure of a bone solids content of not more than 3 percent, and shall have a minimum PER of 2.5 (except as modified in paragraph (e)(1) of this section). Such product also shall have a protein content of not less than 14 percent and a fat content of not more than 30 percent, or it shall be deemed to be product for processing. Such product failing to meet the bone particle size, calcium, or PER requirements of this paragraph shall only be used in producing animal fats. Where such product meets the bone particle size, calcium, and PER requirements of this paragraph, it may also be used in the formulation of meat food products in accordance with §319.6.

(b) Mechanically Separated (Beef) is inedible and prohibited for use as human food.

(c)-(d) [Reserved]

(e)(1) An essential amino acid content of at least 33 percent of the total amino acids presents in "Mechanically Separated (Species)" shall be accepted as evidence of compliance with the protein quality requirement set forth in paragraph (a) of this section. For purposes of this paragraph, essential amino acid content includes isoleucine, leucine, lysine, methionine, phenylalanine, threonine, and valine content, and the total amino acids present include isoleucine, leucine, lysine, methionine, phenylalanine, threonine, valine, tyrosine, arginine, histidine, alanine, aspartic acid, glutamic acid, glycine, proline, serine, and hydroxyproline content.

(2) Analytical methods used by establishments in verifying the fat, protein, and calcium content of product consisting of or containing Mechanically Separated (Species) shall be among those listed in "Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)," 16th edition, 1995, §§960.39, 976.21, 928.08 (Chapter 39), and 940.33 (Chapter 45), which is incorporated by reference, or, if no AOAC method is available, in the "Chemistry Laboratory Guidebook," U.S. Department of Agriculture, Washington, D.C., March 1986 edition, sections 6.011-6.013, Revised June 1987 (pages 6-35 through 6-65), or by appropriate methods validated by scientific