

be individually wrapped or packaged in water-vapor resistant cartons or the containers should be lined with heavy water-vapor resistant paper so as to assure adequate overlapping of the lining to completely surround the carcasses and to permit unsealed closure or sealing in such a manner that water-vapor loss from the product is considerably retarded or prevented. The rabbit carcasses should receive an initial rapid freezing under such packaging, temperature, air circulation, and stacking conditions which will result in freezing the carcasses solid in less than 48 hours.

(2) Frozen ready-to-cook rabbits shall be held under conditions which will maintain the product in a solidly frozen state with temperature maintained as constant as possible.

(d) *Refrigeration.* Immediately after packaging, all ready-to-cook rabbits, other than those which are shipped from the plant in a refrigerated carrier,

should be moved into the freezer, except that a period not exceeding 72 hours will be permitted for transportation and temporary holding before placing in the freezer provided such rabbits are held at not above 36 °F.

**§ 354.245 Vermin.**

Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from the official plant. Dogs, cats, and other pets shall be excluded from rooms where edible products are processed, handled, or stored.

**§ 354.246 Exclusion of diseased persons.**

No person affected with any communicable disease (including, but not being limited to, tuberculosis) in a transmissible stage shall be permitted in any room or compartment where exposed or unpacked edible products are prepared, processed, or otherwise handled.

**§ 354.247 Table showing types of materials.**

Equipment, utensils, and facilities	Iron	Stainless steel and monel metal	Aluminum	Galvanized iron
Holding pens .....	A	A	A	A
Overhead conveyors .....	A	A	A	A
Conveyor track .....	A	A	.....	A
Shackles .....	.....	A	.....	A
Shackle chain .....	A	A	.....	A
Eviscerating pans .....	.....	A	A	A
Inspection table .....	.....	A	A	A
Inside and outside washer .....	.....	A	A	A
Cooling tanks and racks .....	.....	A	A	A
Utensils for handling edible products .....	.....	A	A	A
Framework (of equipment) .....	A	.....	.....	.....

Key: A—Acceptable.

**§ 354.248 Scope and applicability of rules of practice.**

The rules of practice of the Department of Agriculture in subpart H of part I, subtitle A, title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this part (9 CFR part 354).

[43 FR 11148, Mar. 17, 1978]

**PART 355—CERTIFIED PRODUCTS FOR DOGS, CATS, AND OTHER CARNIVORA; INSPECTION, CERTIFICATION, AND IDENTIFICATION AS TO CLASS, QUALITY, QUANTITY, AND CONDITION**

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SANITATION AND FACILITIES

- 355.13 Sanitation.
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- 355.16 Control of flies, rats, mice, etc.
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- 355.18 Drawings and specifications to be furnished.

INSPECTION PROCEDURE

- 355.19 Inspector to be informed when plant operates.
- 355.20 Inspector to have access to plant at all times.
- 355.21 Products entering inspected plants.
- 355.22 Designation of place of receipt of returned products.
- 355.23 Tagging products "U.S. retained."
- 355.24 Processes to be supervised.
- 355.25 Canning with heat processing and hermetically sealed containers; closures; code marking; heat processing; incubation.
- 355.26 Samples of certified products, ingredients, etc., to be taken for examination.
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- 355.28 Unfit material to be condemned.

COMPOSITION OF CERTIFIED PRODUCTS

- 355.29 Composition of certified products for dogs, cats, and other carnivora.

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- 355.31 Supervision by inspector.

LABELING

- 355.32 Labeling required.
- 355.33 Plant number to be embossed on metal containers.
- 355.34 Labels, approval of, by Administrator.
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- 355.36 Obsolete labels.
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- 355.38 Withdrawal of service.

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- 355.39 Appeals from decisions made under this part.

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- 355.40 Plants to furnish information for reports.

MULE MEAT AND ANIMAL FOOD, MULE MEAT  
BY-PRODUCT

- 355.41 Antemortem and postmortem inspection for mules.
- 355.42 Marking of mule meat and animal food mule meat by-product.
- 355.43 Scope and applicability of rules of practice.

AUTHORITY: 7 U.S.C. 1622, 1624; 7 CFR 2.17 (g) and (i), 2.55.

SOURCE: 23 FR 10107, Dec. 23, 1958, unless otherwise noted. Redesignated at 30 FR 4195, Mar. 31, 1965.

DEFINITIONS

**§ 355.1 Meaning of words.**

Words used in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

**§ 355.2 Terms defined.**

When used in this part unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(a) *Person* means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

(b) *Program* means the Meat and Poultry Inspection Program of the Food Safety and Inspection Service of the United States Department of Agriculture.

(c) *Circuit supervisor* means an inspector of the Program assigned to supervise and perform official work at a circuit. Such inspector is assigned by and reports directly to the Administrator or other person designated by him.

(d) *Inspector* means an inspector of the Program.

(e) *Inspected plant* means any plant preparing certified products for dogs,