



SPECIAL PROCEDURES FOR CERTIFYING KOSHER GROUND BEEF

Purpose

This instruction defines procedures for certifying Kosher boneless beef for production of Kosher ground beef.

Policy

Koshering is a process required for preparing meat in keeping with Jewish dietary laws. The Quality Assessment Division will not interfere with the Koshering process, but will control designated products through Koshering, grinding, boxing, and freezing.

USDA graders will certify Koshered boneless beef for grinding in accordance with the applicable specification. However, fresh chilled boneless Kosher meat held longer than 72 hours after the initial condition examination will not be eligible for reexamination due to physical characteristic changes occurring during the Koshering process.

Procedures for Certifying Fresh Chilled Meat

Graders will:

1. Examine the offered lot of bone in or boneless meat to be Koshered to ensure excellent condition requirements are met. After the Koshering process and prior to the expiration of the established time limitation, reject the offered lot if any meat exhibits odors not associated with freshly Koshered meat.
2. Control acceptable boneless meat through the Koshering process and the grinding operation.
3. Sample the finished Kosher ground beef as described in the appropriate specification.
4. Label the finished product according to specification requirements.
5. Seal finished product according to QAD 616: *Sealing and Stamping*.

Procedures for Freezing Certified Fresh Chilled Kosher Meat

1. Previously certified fresh chilled boneless Kosher meat may be boxed and frozen prior to further processing.



2. The grader will control product destined for freezing through the Koshering process and into containers suitable for freezing.

Prior to resumption of processing and within specified timeframes, graders will evaluate frozen Kosher meat to ensure proper handling during freezer storage. All product not handled properly will be rejected.

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