



USDA Fowl Meat Verification Program

1. GENERAL

The USDA Fowl Meat Verification (FMV) Program services are provided by the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Livestock, Poultry, and Seed (LPS) Program, Quality Assessment Division (QAD) under the authority of the Agricultural Marketing Act (AMA) of 1946, as amended, and the Code of Federal Regulations (CFR) 7 Part 70, in cooperation with the Food Safety Inspection Service (FSIS).

This document specifies the requirements for the USDA-FMV Program. The USDA-FMV Program is a voluntary, user-fee service available to fowl producers and processors to provide third-party verification that fowl meat has been produced and/or processed from fowl and properly labeled.

USDA-FMV Program Manuals are submitted by clients for approval, and are monitored by the Quality Assessment Division in accordance with the USDA Quality System Assessment (QSA) Program and the USDA- FMV Program.

All requirements of the USDA-FMV Program are generic and are intended to be applicable to all clients, regardless of type, size, and product provided. Any requirement(s) of this Program that cannot be applied due to the nature of the client and its product can be considered for exclusion.

2. SCOPE

These requirements apply to the auditing and approval of production facilities, slaughter and/or processing facilities and any other entities in the process requesting that fowl meat be verified as fowl; specifically, that fowl being produced and processed is fowl meat and does not contain broiler meat. Fowl meat products shall be derived from mature fowl chickens as defined in AMS 70.200 *et seq.*, Section 70.201 (f) and (g).

3. REFERENCES

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

3.1 *QAD 1000, QSVP General Policies and Procedures*

3.2 *QAD 1002 USDA Quality System Assessment Program*

3.3 *USDA- FMV Program Website:*

<http://www.ams.usda.gov/AMSV1.0/VerifiedOperationsRegistry>

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3.4 *Official Listing USDA-FMV Program Suppliers at:*
<http://www.ams.usda.gov/services/business-listings> (Verified Operations Registry)

4. RESPONSIBILITIES

4.1 Clients shall meet all applicable policies, procedures, and requirements outlined in this document and the Division's *QSVP General Policies and Procedures*.

4.2 Clients shall provide access to all processes and areas, records, and personnel for the purposes of initial audit approval, surveillance audits, re-approval audits, and the resolution of complaints.

4.3 The Division shall meet all applicable policies, procedures, and requirements outlined in this document and the Division's *QSVP General Policies and Procedures*, and referenced documents as applicable.

5. PROGRAM REQUIREMENTS

The client shall submit a documented program that addresses the USDA-FMV Program requirements as outlined in the following clauses.

5.1 Quality System Assessment

Clients who wish to meet the specified requirements under this Program shall meet these requirements through an approved USDA Quality System Assessment (QSA) Program. To operate an approved USDA-QSA Program, a company shall submit a documented program that meets the program requirements.

5.2 Identification and Traceability

5.2.1 The unique identification of the fowl meat products will originate and transfer through all phases of product development, from receipt into the program through production to delivery, and includes quantities. The client shall maintain records of all fowl meat products as identified, records of all changes of identities, and quantities of the total production of fowl meat.

5.2.2 The key requirements of the FMV Program for clients are:

5.2.2.1 Fowl meat products shall be identified and segregated at all times from non-fowl meat products at production, processing, transportation, and storage facilities.

5.2.2.2 Fowl meat products shall be traceable to origin from any point in the process.

5.2.2.3 Procedures for documenting the results of inspections and tests shall be developed.

5.2.2.4 Minimum of one fowl meat mock recall per year shall be performed to test and improve the system.

5.2.2.5 Will follow their documented procedures and recordkeeping activities as prescribed in their FMV Program manual.



5.3 Recordkeeping

- 5.3.1 Documented procedures are maintained to assure all Program requirements are met prior to transfer of ownership.
- 5.3.2 Records demonstrating conformance with the Program shall be maintained.
- 5.3.3 Records may be electronic or hard copy.
- 5.3.4 Records shall be maintained for 2 years after the close of the fiscal/calendar year in which they were created.
- 5.3.5 Records shall be stored in a manner so as to prevent loss, damage or alteration and shall be made readily available to auditors.

5.4 Requirements for Production Facilities - Controls and Segregation

- 5.4.1 Procedures shall be developed and documented to assure fowl meat is not commingled with non-fowl meat.
- 5.4.2 Fowl meat shall be adequately segregated from non-fowl meat when both types of poultry are produced and stored in the same vicinity.

5.5 Requirements for Processing Facilities – Production Controls

- 5.5.1 Each step in the process where controls are needed to assure that only fowl are slaughtered and processed shall be described complete with frequencies of monitoring and means of verification that the controls are effective.
- 5.5.2 Procedures shall be developed and documented to assure fowl products are not commingled with non-fowl meat products.
- 5.5.3 Procedures shall be documented to account for fowl meat products excluded from the FMV Program.
- 5.5.4 Processing facilities are required to report their production pounds to AMS Livestock, Poultry, and Seed Program for fowl meat product produced on a quarterly basis. The preferred method of this information delivery is by email at QAD.AUDITSERVICE@AMS.USDA.GOV

5.6 Shipment

- 5.6.1 Procedures for the quantity of fowl meat shipped will be documented.
- 5.6.2 Controls will assure that fowl meat products are positively identified and segregated from non-fowl meat products at all stages of shipping.
- 5.6.3 Procedures shall be documented for conducting necessary inspections, tests and record verifications to assure fowl meat products comply with program requirements.

6. Listing of Approved Suppliers for the USDA-FMV Program

The Division provides public information about the current status of a client's program in the *Official Listing of Approved USDA-FMV Programs*.

<https://www.ams.usda.gov/services/business-listings> (Verified Operations Registry)