



Where Food Comes From Certified Poultry Program

P-01 Specification

1 REQUIREMENTS

Poultry carcasses and parts certified under this specification shall follow an operational USDA Process Verified or Quality System Assessment Program that includes verification of this program and shall meet the following requirements:

- a. All poultry must be hatched, raised, and harvested in the US. The full life span of the birds must be controlled and verified by a [USDA Process Verified Approved Service Provider](#).
- b. All carcasses must be U.S. Grade A Quality¹;
- c. The carcass or part must be free of deformities that detract from its appearance¹;
- d. The carcass has a well-developed covering of flesh¹;
- e. The carcass or part, has a well-developed layer of fat¹;
- f. Parts are free of broken bones¹; and
- g. The carcass or parts shall have a clean appearance¹.

2 CARCASS IDENTIFICATION

Carcass or parts to be examined for compliance with the requirements of this specification shall be identified and segregated as prescribed in the plant specific Quality Assessment Division (QAD) Quality Plan procedures. A designated plant or Where Food Comes From (WFCF) employee shall notify the AMS grader of the approximate harvest time and lot identification of chickens intended for the program prior to their harvest.

3 TRAINING EMPLOYEES

WFCF or designee shall train individuals responsible for program integrity. These individuals will be responsible for training and supervising plant employees who conduct bird and carcass identification, product labeling, segregation, storage and distribution, and other duties. A record designating each trained employee has completed the approved training and signed by the trainer and trainee must be on file at the plant.

4 CERTIFICATION

Carcasses or parts examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS grader for certification. An AMS grader will certify acceptable

¹ Determined in accordance with the "United States Classes, Standards, and Graders for Poultry."



carcasses or parts. Certification procedures for identification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses or parts, and control of certified carcasses or parts shall be in accordance with established QAD procedures.

5 **LABELING**

Labeling of products derived from certified carcasses or parts must follow Food Safety and Inspection Service regulations and policy guidelines and QAD Procedures.

6 **FEES**

The costs of all grading and certification services performed by an AMS grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

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