



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.

Richard H. Lawson, National Poultry Supervisor
Quality Assessment Division
Livestock and Poultry Program

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.