



United States Department of Agriculture

Food Safety and
Inspection Service

February 29, 2016

Office of Policy and
Program Development

Risk, Innovations, &
Management Staff
Patriot Plaza III

1400 Independence
Avenue, SW,
Washington, D.C.
20250-3700

Mr. Larry Griffiths
General Manager
Water Management Resources
P.O. Box 219
Overton, NV 89040

Dear Mr. Griffiths:

This letter is in response to your November 5, 2015, notification. Water Management Resources requested a no objection from the Food Safety and Inspection Service (FSIS) for the use of Pork Head and Tongue Washer and Pork Split Carcass Washer (FSIS Log No. 16-NT-2007-N-A). Please note that a new FSIS Log Number was issued to supersede 09-NT-0467-N-A because the Pork Head and Tongue Washer and Pork Split Carcass Washer is not a modification of the bird washer (FSIS Log No. 09-0467-N-A). The Pork Head and Tongue Washer and Pork Split Carcass Washer is a redesigned system.

FSIS has completed its review of your technology. This technology does not adversely affect the safety of the product, does not jeopardized the safety of FSIS program personnel, does not interfere with FSIS inspection procedures, and does not require a change to the Agency's regulations. In addition, this series of beef carcass washing system is very similar to other pork head and tongue washer and pork split carcass washing systems that have been already accepted by FSIS. Therefore, FSIS does not them as new technology. You may use your pork head and tongue washer and pork split carcass washing systems in any FSIS pork establishment.

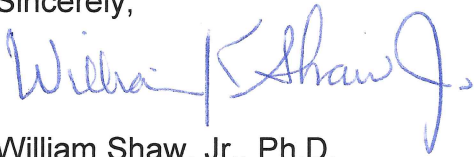
This letter should not be considered as validation that your chemical or process would be effective in any particular official establishment.

The use of this technology, as described in your notification, will need to be incorporated into a hazard analysis. Where appropriate based on the decisions made in the hazard analysis, the technology must be incorporated into a Hazard Analysis and Critical Control Point (HACCP) plan or written Sanitation Standard Operating Procedures (SSOPs) or other prerequisite program. The technology must be validated under

in-plant conditions and verified on an "on-going" basis for its effectiveness. If the establishment does not address the effects of using this technology in its hazard analysis, FSIS would be unable to determine that product processed using this new technology is not adulterated, and therefore the product would not be eligible to bear the mark of inspection.

Any additional questions regarding this submission should be directed to Udit Minocha, Ph.D. at (301) 504-0896 or via email at udit.minocha@fsis.usda.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "William Shaw, Jr.", with a stylized flourish at the end.

William Shaw, Jr., Ph.D.
Director
Risk, Innovations, and Management Staff
Office of Policy and Program Development