

Al Noor Halal Meat Abattoir
4028 Dickersonville Rd
Ransomville, NY 14131
716-524-1717

Date 03/24/2024

To whom it may concern,

We acknowledge the following:

BSE SOP

SOP for Minimizing BSE Risks Associated with Specified Risk Materials (SRMs)

This SOP is based on the requirements of 9CFR309.3 and 9CFR310.22 and outlines plant procedures that will reduce the risk of the BSE agent entering the human food chain.

Farm Killed Beef

Owners of not-inspected carcasses for custom processing will be required to affirm that the live animal was ambulatory at the time of slaughter, the individual will need to sign an ambulatory farm kill form. All beef carcasses that are not presented with the head attached will deemed over 30 months of age and SRM's will be removed.

Slaughter Floor Procedures

The age of all cattle slaughtered will be determined so that Specified Risk Materials (SRMs) can be identified for removal from the human food chain. The age of cattle will be determined according to procedures outlined in FSIS Notices 5-04 and 10 - 04 (verifiable documents and dentition). A daily record will be maintained to record the age of each bovine animal slaughtered, for the subsequent removal of any Specified Risk Materials in the manner described in this SOP. Any corrective actions taken will meet 9 CFR 417.3 (b) and will include a reassessment to determine if the newly identified SRM hazard and associated removal steps should be incorporated into the HACCP plan, sanitation SOP or other prerequisite program. Corrective actions will be recorded in the corrective action log.

Specified risk materials to be removed from the human food chain include:

- The tonsils and small intestine from all cattle.
- The brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column, (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae and the wings of the sacrum) and the dorsal root ganglia of cattle 30 months of age and older.

Any incidental contamination of the head by SRM material will be removed by knife trimming prior to washing of the head. The knife used for trimming SRM material will be cleaned of any SRM material before being used on edible product. After the removal of tongue, the skull, brain, trigeminal ganglia and tonsils will be placed in a labeled inedible container. Palatine tonsils will be removed by knife trimming from cattle heads less than 30 months of age if the heads will be used for human food.

Lingual tonsils will be removed by knife trimming from tongues saved for human food. The tonsils will be placed in a labeled inedible container.

After viscera inspection, the small intestine from all cattle, as part of the entire digestive tract, will be placed in a labeled inedible container.

After carcass splitting, cattle 30 months of age or older will have the spinal cord removed and placed in a labeled inedible container. Each half of the remaining vertebral column will be marked with a red carcass tag to identify the vertebral column will be removed during further processing.

During further processing of cattle 30 months of age or older the specified risk material portion of the vertebral column will be removed and placed in a labeled inedible container. The specified risk material portion of the vertebral column will be removed before individual steaks are cut. No carcass 30 months of age or older will leave this establishment for further processing.

This establishment will routinely evaluate the effectiveness of the procedures addressed in this SOP and will revise the procedures whenever necessary to prevent specified risk materials from use as human food.

Best Regards,

Al Noor Halal Meat Abattoir

Facility Owner/Operating Manager

Liaquat Ali

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