

Regulatory Update

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Prop 12 Basics

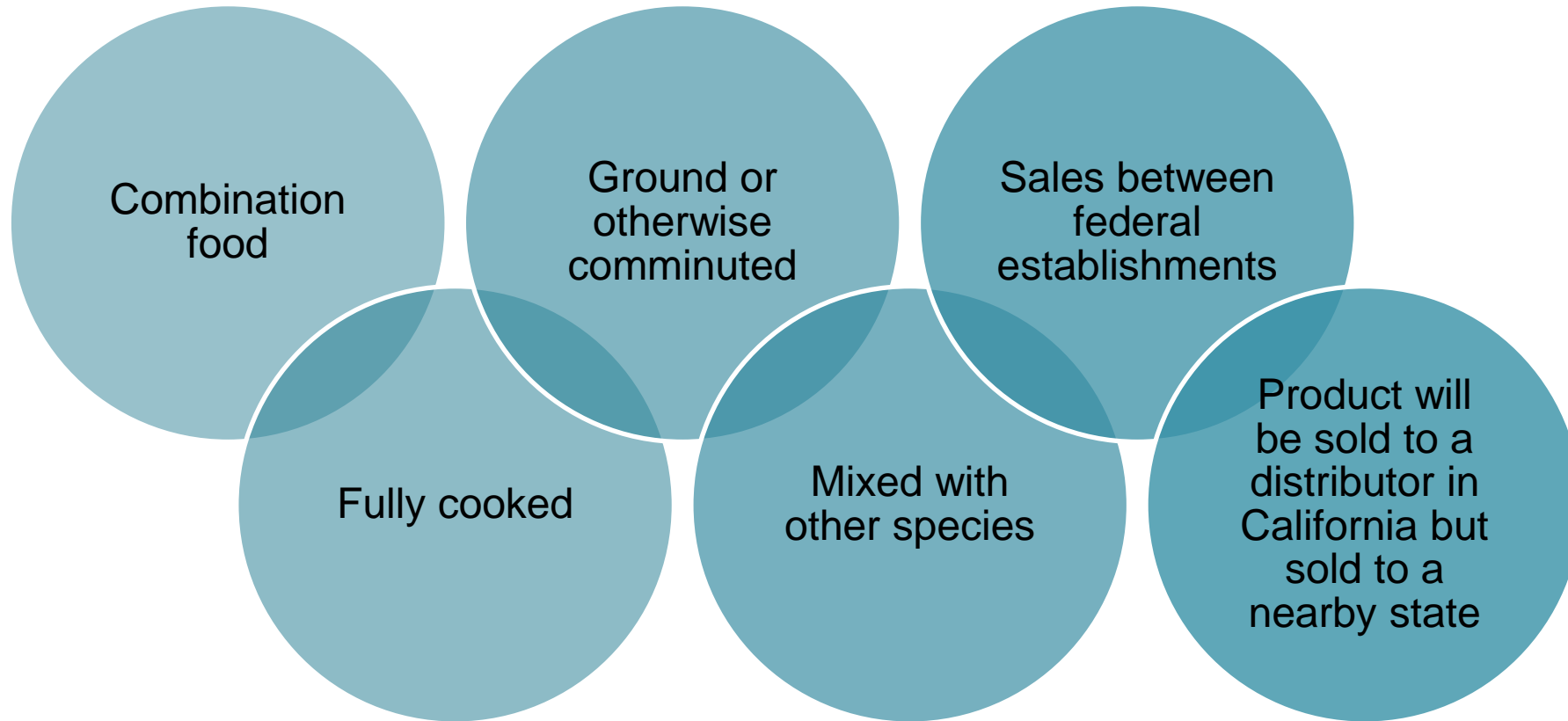
Affects egg-laying hens, veal calves and breeding pigs and prevents them from being confined in a cruel manner.

Egg laying hens must be housed with a minimum of 144 square inch per hen.

Calves for veal must be housed with a minimum of 43 square feet per calf by January 2020.

Pigs must be raised with 24 square feet per pig by January 1, 2022.

General Exemptions under Prop 12



Note* These are examples and if the scenario is more complex, then further analysis should be performed to determine exemption status.

Prop 12 Labeling

Covered Compliant

- Veal Prop 12 Compliant
- Pork Prop 12 Compliant
- Eggs Prop 12 compliant

Covered Noncompliant

- For transshipment
- Not Prop 12 compliant
- Only for use at est ###

<https://ask.usda.gov/s/article/askFSIS-Public-Q-A-California-Prop-12>

- Documents of title and shipping documents of covered product transported within the state must be labeled.

Public Health Regulations

63 Total Regulations on PHR List

15 citations were dropped and 7 new ones were added

Currently operating under new PHR list

All 416 regs are still on the list

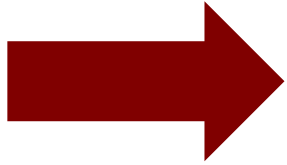
Slight Increase in Tier 2 and 1 levels for processing

Slight decrease in Tier 2 and 1 for combination plants

PHR Percentage

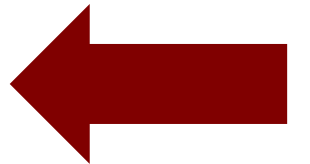
	FY2023 Tier 1 Upper level cut point	FY2023 Tier 2 Lower level cut point	FY2024 Tier 1 Upper level cut point	FY2024 Tier 2 Lower level cut point
Processing	3.65	2.45	3.76	2.49
Combination	7.48	4.59	7.17	4.44

Ask FSIS Questions



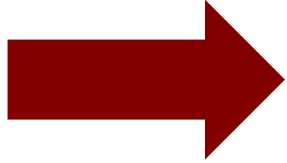
Q: Should Routine *Listeria monocytogenes* (Lm) Risk-Based (RLm) Sampling be performed only when product is being produced?

A: Yes. [FSIS Directive 10,240.5](#) defines an RLm as the collection of product, food contact surface, and environmental samples. In order to collect all three sample types, the establishment should be producing product the day of collection.



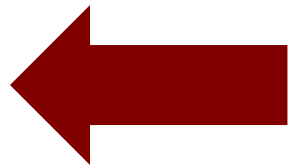
<https://ask.usda.gov/s/article/Routine-Lm-Risk-Based-RLm-Sampling>

Ask FSIS Questions



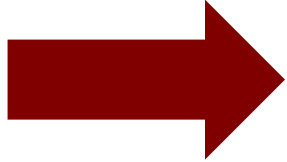
Q: Can an establishment reclassify a ready-to-eat (RTE) product as Not RTE (NRTE) in its HACCP plan

Yes. An establishment may reclassify a RTE product as NRTE, as long as it is not defined by a standard identity (e.g., hot dogs or barbeque) as a fully-cooked product according to 9 CFR 319 or 381 or by a common or usual name as fully cooked. In order to reclassify the product as NRTE, an establishment may follow the guidance in Attachment 1.2 on pages 22-23 and Appendix 1.2 on



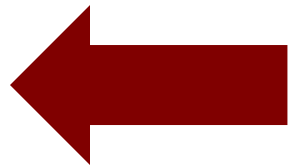
<https://ask.usda.gov/s/article/Routine-Lm-Risk-Based-RLm-Sampling>

Ask FSIS Questions



Q: Can an official establishment producing an FSIS inspected product use wooden racks?

A: FSIS regulatory requirements do not prohibit wood in an official establishment. However, any wood used by the establishment must meet requirements for equipment and utensils in [9 CFR 416.3\(a\) and \(b\)](#).



<https://ask.usda.gov/s/article/The-Use-of-Wooden-Racks>

Thank you!

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Survey

Please take the time to fill out our post-event survey to let us know your favorite parts of the program and how we can continue to improve our educational opportunities at the Meat Institute!

