# US Inspection Modernization

May 2026

# Inspection Modernization

## Background

- The Food Safety and Inspection Service (FSIS) has been committed to modernizing the way in which they conduct inspection in our facilities.
- FSIS completed modernized inspection in poultry plants. (2014).
- FSIS is now expanding modernized inspection to livestock facilities.
- Poultry and swine modernization are codified in US regulations.
- Beef modernization is permitted under a regulatory waiver.



**DISCUSSION POINTS**

### Inspection Modernization at Pork Plants

- In 2019, FSIS finalized a regulation for modernized inspection in pork.
  - Certain requirements apply to all our pork facilities (process control programs that include microbiological sampling procedures for indicator organisms) and voluntary participation in other portions of the regulation (pre-sorting carcasses for diseases).
  - FSIS was sued over pork modernization. Court upheld sorting activities – but indicated linespeed component violated the Administrative Procedures Act. FSIS has a 3rd party evaluating linespeed under modernized system/
- FSIS has requested industry to voluntarily submit regulatory waivers for modernization of beef inspection. This will allow for data collection by FSIS such that they can promulgate similar regulations for all beef plants in the future.
- Modernization for all species has been controversial with FSIS inspectors and consumer groups. The controversy stems from the loss of “unionized” jobs. The “public face” to the controversy is employee safety. FSIS requires industry to address employee safety as part of their required programs.

# What is Modernized Inspection in the United States?

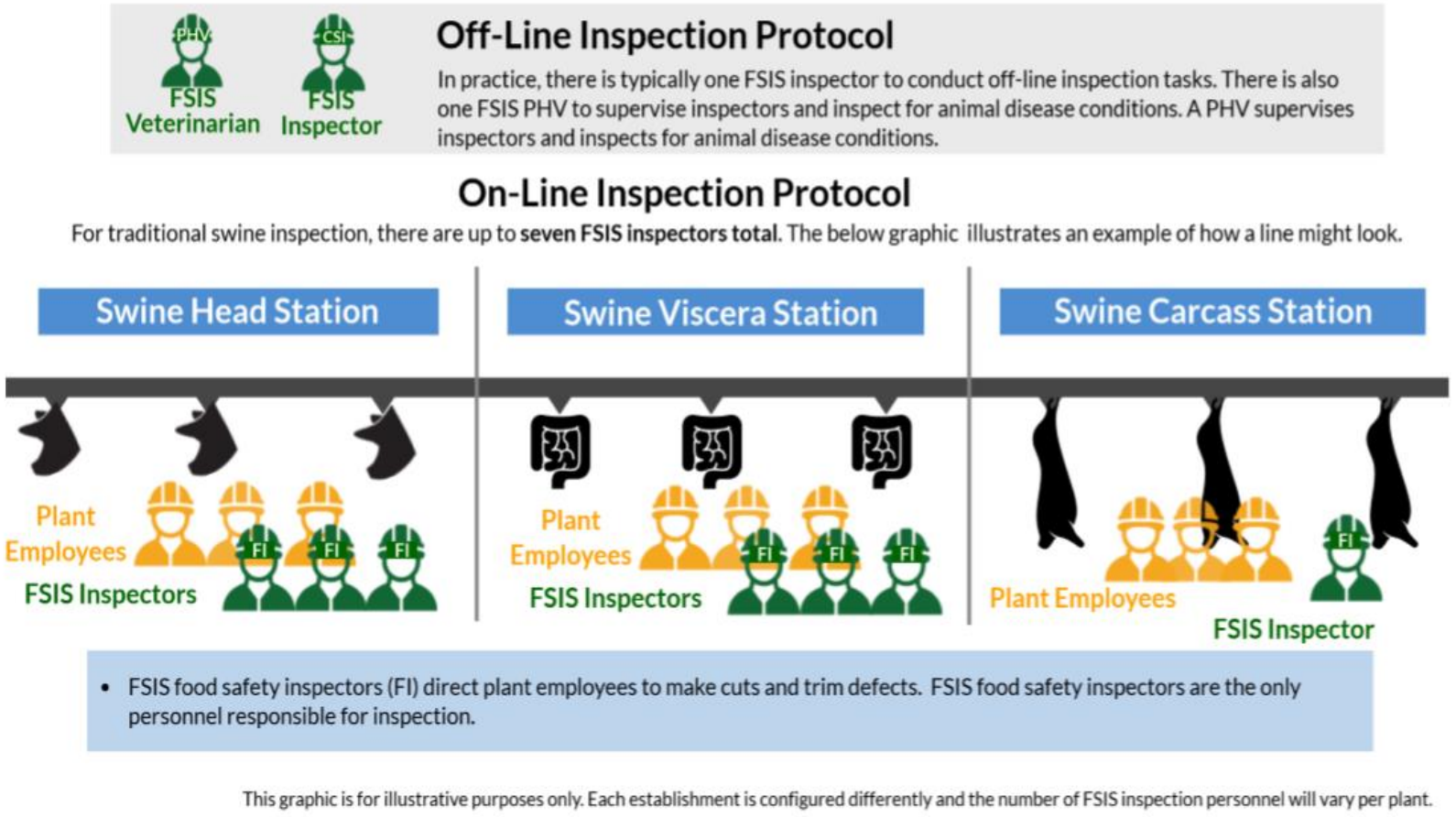
Industry conducts pre-sorting at ante and post-mortem so that only healthy animals and carcasses are presented to FSIS for inspection.

FSIS can have less inspection personnel stationed on the line – and still complete 100% carcass inspection.

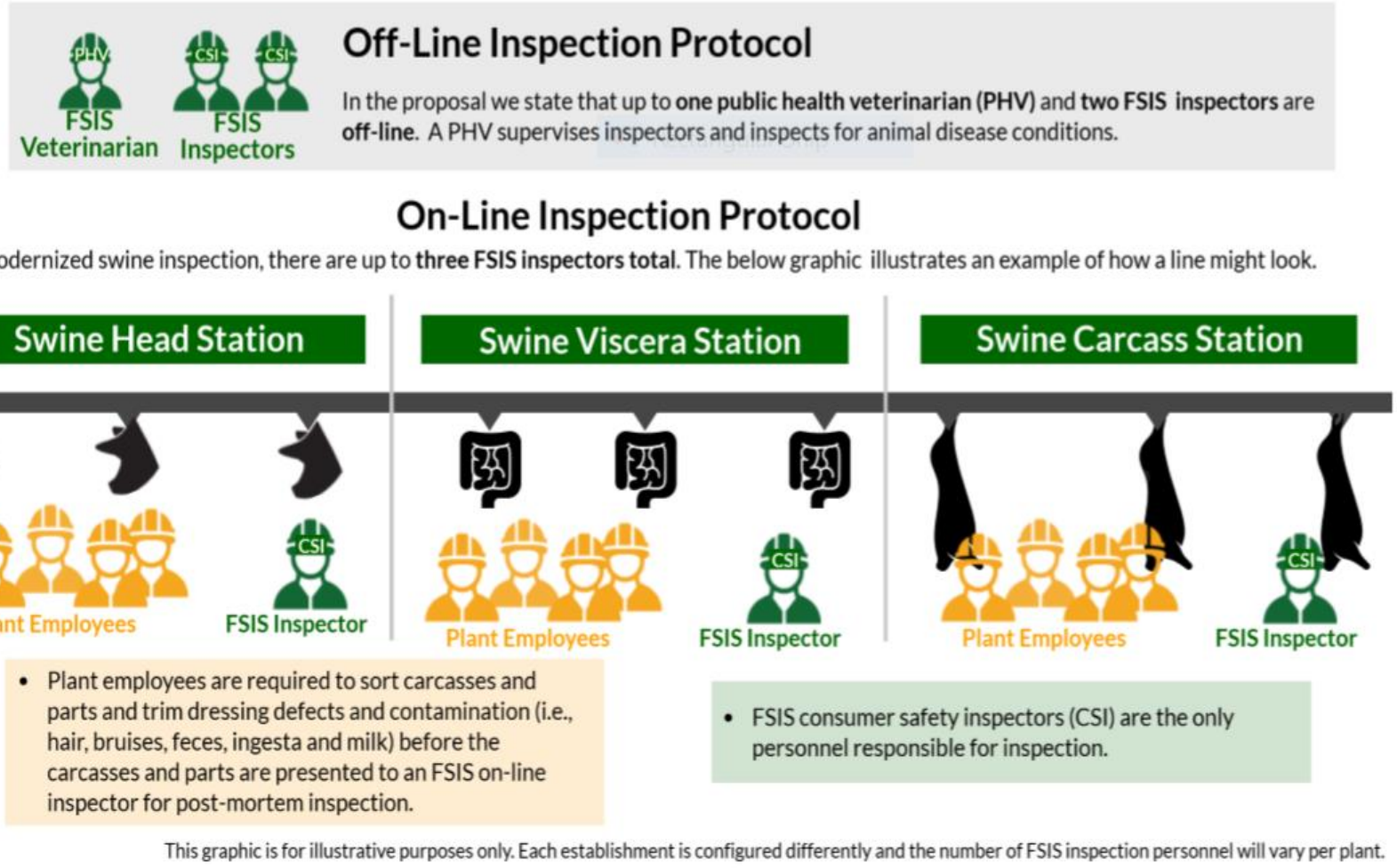
FSIS to be able to leverage additional resources towards food safety and animal welfare inspection tasks.

Industry has the flexibility to have more control over their process and data.

# EXAMPLE of Traditional Inspection



# EXAMPLE of Modernized Inspection




* As suggested, the configuration will vary at each facility. This example suggests that there may be fewer overall personnel involved. For most companies, between Team Members and FSIS there will be more overall personnel.

# Ante-mortem Sorting Process

- Allow on to FSIS Inspection: normal, healthy hogs
- Hold for Further Sorting and/or FSIS Inspection: abnormal hogs that may be healthy enough for slaughter. Must be segregated away from normal hogs for evaluation by a lead sorter and inspection by the FSIS PHV.
- Discard: unhealthy, injured, or unfit hogs. Must be humanely euthanized in a timely fashion and disposed of according to company policy.
  - Dead
  - Moribund: Animals in the act of dying. Look for inactivity, loss of awareness of surroundings, abnormal skin color (blotchy or blue discolorations), gasping, frothy mouth and/or nasal discharge, unable to rise and walk.
  - Central nervous system (CNS) diseases. Look for seizures, convulsions, abnormal gait (circling, dizziness, loss of balance), difficulty swallowing, abnormally excited or aggressive behavior, head pressing or head tilt. FSIS is notified to observe animal prior to euthanasia.
  - Febrile. Hogs with an elevated body temperature are febrile - body temperature is 106◦ F or higher.

# Post-mortem Sorting

## Three Stations

### Head

Outer Surfaces

Cut Surfaces

Lymph nodes (incise)

*Carcass when required*

### Viscera

**Eviscerated carcass**

**Chest cavity**
Heart
Lungs
Lymph Nodes
(+/- palpate)

**Abdominal cavity**
Spleen
Liver
Intestines
Lymph Nodes (palpate)
+/- Kidneys
*Non-gravid uteri & ovaries when saved*

### Carcass

Outer surfaces or back

Cut surfaces or front/ inside

+/- Kidneys

# Sorter To Condemn

## Systemic Food Safety Conditions

### Septicemia
**( sepsis, septic )**

Bacteria enters the blood and spreads to other parts of the body.

### Toxemia
**( toxic, toxin )**

Toxins released by bacteria travel throughout the body.

### Pyemia
**( pus )**

A type of septicemia.

Pus-forming bacteria cause multiple abscesses.