

Importing Meat, Poultry and Egg Products Into the United States

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Introduction

Food Safety and Inspection Service (FSIS)

- Ensures the nation's supply of meat, poultry and egg products is safe, wholesome, and correctly labeled and packaged
- Responsible for public health issues concerning meat, poultry and egg products



www.fsis.usda.gov



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U.S. Laws and Regulations

- Federal Meat Inspection Act
- Poultry Products Inspection Act
- Egg Products Inspection Act

- Code of Federal Regulations (CFR)
 - Title 9, Chapter III
 - Parts 300 – 500 – Meat
 - Parts 362, 381 – Poultry
 - Parts 590, 592 – Egg Products

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Introduction

Animal and Plant Health Inspection Service (APHIS)

- Responsible for controlling animal health issues
- Restricts some products from entering the United States because of animal disease conditions in the country of origin
- Contact APHIS Veterinary Services, National Center for Import and Export



www.aphis.usda.gov/vs/ncie/



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Introduction

Food and Drug Administration (FDA)

- FDA is responsible for seafood, denatured animal products not intended for human food and meat and poultry products not amenable to FSIS
- Examples of non-amenable products subject to the requirements of the Federal Food, Drug and Cosmetic act are as follows:
 - Certain products containing meat or poultry in small amounts (less than or equal to 3%)
 - Species under Voluntary Inspection
 - Reference 9 CFR 381.15



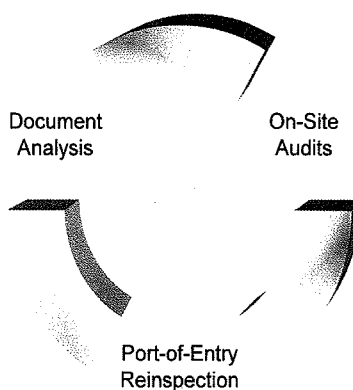
U.S. Food and Drug Administration



www.fda.gov

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FSIS Equivalence Process



FSIS Equivalence Process

Any country can apply for eligibility to export meat, poultry, and/or egg products to the U.S.

Equivalence evaluations of foreign meat, poultry, and/or egg products regulatory systems are a prerequisite for trade

Foreign Country Eligibility

Equivalence—the concept that different sanitary measures may be used to achieve the same level of food safety

Countries are not required to adopt an identical inspection system, rather than an equivalent one



Foreign Country Eligibility

Document Review—Evaluation of the country's laws, regulations, and other written information

Focus is on six components:

- ❑ Government Oversight
- ❑ Statutory Authority and Food Safety Regulations
- ❑ Sanitation
- ❑ Hazard Analysis and Critical Control Point Systems
- ❑ Chemical Residues
- ❑ Microbiological Testing Programs



Foreign Country Eligibility

On-Site Review—Technical team will visit the country to verify the information provided about the six components, as well as:

- Laboratories
- Training Programs
- In Plant Inspection Operations



Foreign Country Eligibility

- Eligible foreign countries are listed in the Code of Federal Regulations
 - 9 CFR 327.2 for meat
 - 9 CFR 381.196 for poultry
 - 9 CFR 590.910 for egg products

- Equivalent foreign countries' inspection systems certify individual exporting establishments.

FSIS Equivalence Process-Ongoing

On-Site Audits

On site audits occur in three sectors:

- I. Administrative functions are reviewed at CCA (competent central authority) headquarters, regional, and local inspection offices
 - FSIS evaluates the implementation of the management control systems
 - Ensure the national system of inspection, verification, and enforcement is implemented properly

FSIS Equivalence Process-Ongoing

On-Site Audits

- II. During establishment visits, special attention is giving to the extent to which industry and government interact to control hazards and prevent non-compliances that threaten food safety
- Emphasis on the CCA's ability to provide oversight through supervisory reviews
 - In accordance with 9 CFR 327.2 and 381.96
- III. Laboratory audits are conducted with the intent to verify their ability to provide adequate technical support to the inspection system

Foreign Country Eligibility

Countries seeking eligibility to export meat, poultry, or egg products to the United States must make a formal request by letter to:

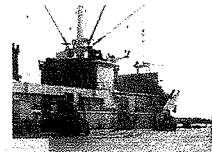
U.S. Department of Agriculture
Food Safety and Inspection Service
Office of International Affairs
1400 Independence Avenue SW
Room 3143-South Building
Washington D.C. 20250

Telephone (202) 720-3473



Entry into the United States

- Meat, poultry and egg products entering the U.S. are usually transported in the following ways:
- Container Vessel
 - Bulk Vessel
 - Air Freight
 - Truck
 - Rail Car



Entry Into the United States

- Importer of record files entry with U.S. Customs and Border Protection (CBP)
- CBP completes agriculture checks for restricted products (per APHIS requirements)
- Releases shipment **to FSIS** for reinspection (public health requirements)



www.cbp.gov



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Imported Meat and Poultry Products

- In FY 2011, the United States imported approximately **2.9 billion pounds** of meat and poultry from 34 eligible foreign countries, 28 actively exporting.
 - 83.8% Fresh Red Meat
 - manufacturing, carcasses and cuts
 - 7.5% Fresh Poultry
 - 8.7% Processed Meat/Poultry
 - primarily ready-to-eat

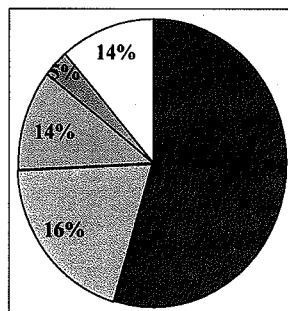
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Imported Meat and Poultry Products

% Meat and Poultry Imported into U.S. FY 2011

% Imported

■ Canada □ Australia ▣ New Zealand ▤ Mexico □ Other



July 17, 2009

Imported Egg Products

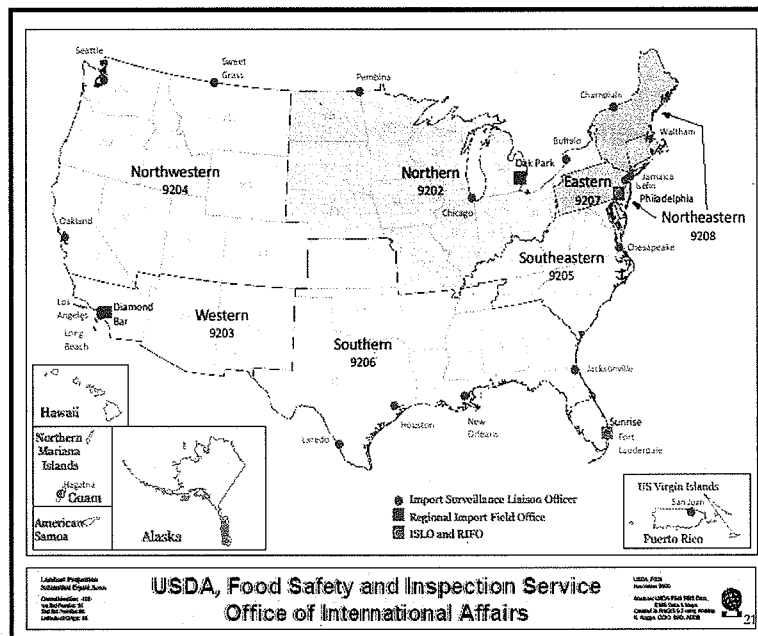
- In FY2011, the United States imported approximately **18.4 million pounds** of egg products from Canada
 - 21.8% Pasteurized
 - Liquid
 - Frozen
 - 78.2% Unpasteurized
 - Liquid
 - Frozen

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FSIS Import Reinspection

- After an incoming shipment has met U.S. Customs & Border Protection and APHIS requirements, the shipment must be re-inspected at an FSIS approved import inspection facility
- About 65 FSIS Inspectors carry out re-inspection at approximately 137 FSIS approved import facilities

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FSIS Import Reinspection

FSIS re-inspects 100% of all imported meat, poultry and egg product shipments

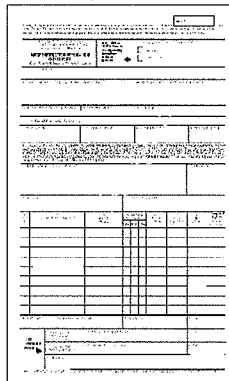
- All shipments are reinspected for:
 - Proper certification documents
 - Transportation damage
 - Proper labeling
 - General condition
 - Box count



FSIS Import Reinspection

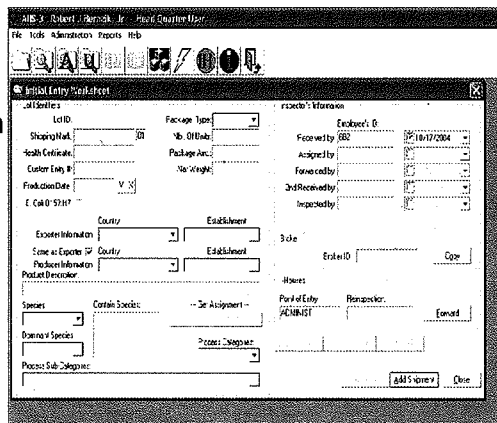
Proper certification documentation

- Import Inspection Personnel verify the following:
 - Foreign country eligibility
 - Foreign establishment certification
 - Proper foreign Health Certificate accompanies shipment
 - Import Inspection Application and 9540-1, accompanies shipment
 - Statements and required elements defined in 9 CFR 327.4 and 381.197



FSIS Import Reinspection

- Upon verification of proper documentation, Import Inspection personnel enter data into the Automated Import Information System (AIIS)



Automated Import Information System (AIIS)

- Centralized computer database that generates Type of Inspection (TOI) and stores inspection results
 - Links ports of entry (Import reinspection facility)
 - Tracks results from each country
 - Tracks results from each establishment



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Automated Import Information System (AIIS)

- System is able to confirm eligibility of country under both public health and animal health regulations
- Applies different frequencies of re-inspection for each type of inspection performed
- Has the ability to increase/decrease re-inspection of products by country or establishment
 - Performance-based
 - Compliance history of country and establishment

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“Type of Inspection” (TOI) assigned by AIIS

- Physical Examinations
 - Product Examinations
 - Net weight checks
 - Condition of container
 - Incubation
 - Pink juice exam (cooked beef)



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“Type of Inspection” (TOI) assigned by AIIS

□ Laboratory Examinations

- Microbiological Contamination:
 - *E. coli* O157:H7 (raw & ready-to-eat (RTE) products)
 - *Listeria monocytogenes* (RTE)
 - Salmonella (RTE)
- Residues (Vet Drugs & Pesticide)
- Food Chemistry
- Species Identification
- Pathology



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POE Verifications and Reinspections

POE Verifications (All shipments)

Eligible country
 Eligible establishment
 Eligible product
 Proper certification
 Transportation damage
 Proper labeling
 Shipping marks
 General condition
 Box count

POE Reinspections (Risk-based approach used to set sample sizes)

Physical reinspections
 Condition of containers
 Laboratory sampling

- Microbiological
- Food chemistry
- Species verification
- Residue sampling

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“Levels of Inspection” assigned by AIIS

□ Re-inspection occurs at one of three levels:

“Normal” level:

- Lots are randomly selected for in-depth reinspection according to an annual statistical schedule
- Targeted number of lots is based on imported lots presented by country, species and process category the previous year
- Lots are not held by FSIS at Point of Entry (POE) pending receipt of laboratory results

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“Levels of Inspection” assigned by AIIS

“Increased” level:

- Sample frequency set above the “Normal” level of sampling
- Agency management decision rather than from a failed TOI
- Lots are not usually held by FSIS at POE.
 - The importer may place the shipment on “voluntary hold” pending receipt of laboratory results

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“Levels of Inspection” assigned by AIIS

“Intensified” level:

- Level of re-inspection for a TOI when a lot fails to meet U.S. requirements
- Held by FSIS at POE pending test results
- “Physical” type of inspection (TOI)
 - Minimum-10 consecutive lots
- “Laboratory” type of inspection (TOI)
 - Minimum-15 consecutive lots and/or 15 times the weight of the failed lot

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FSIS Import Reinspection

- Outside containers of imported meat, poultry and egg products that pass FSIS reinspection are stamped with the “Official Inspection Legend”* and are allowed to enter U.S. commerce for distribution and use as if they were produced domestically



*Except for Canadian product

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FSIS Import Reinspection

- Outside containers of imported meat, poultry and egg products that fail to meet U.S. requirements are stamped "United States Refused Entry" and, within 45 days:
 - Must be exported from the US
 - Destroyed, or
 - Converted to animal food
 - With the approval of the Food and Drug Administration (FDA)

**UNITED STATES
REFUSED ENTRY**

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Annual Sampling Plan for Product Exams

<u>Number of Imported Lots presented by Country, Species and Process Category</u>	<u>Targeted Sample Size (No. of Sampled Lots)</u>
6,000 or more	600
3,000 - 5,999	300
1,000 - 2,999	150
300 - 999	60
60 - 299	30
14 - 59	one-half
13 or less	all

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Import Surveillance Liaison Officer (ISLO)

- Conduct surveillance activities of land, seaport and airport facilities where meat, poultry and egg products may be handled, stored or distributed prior to presentation for import inspection.



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ISLO Surveillance Activities

Maintain vigilance to detect evidence of product tampering, or intentional contamination that would threaten the imported food supply and present a risk to national security.

Conduct observation and enforcement activities relating to product containers, conveyances and facilities for storage.



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References

FSIS Office of International Affairs

http://www.fsis.usda.gov/Regulations_&Policies/InternationalAffairs/index.asp

Import Inspection Procedures

<http://www.fsis.usda.gov/oppde/op/IIM/TOCIIM.htm>



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Contact Information

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Import Inspection Division

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importinspection@fsis.usda.gov



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