Importing Meat, Poultry and Egg Products Into the United States

Presented by: Office of International Affairs, Import Inspection Division

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

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, <u>381</u> – Poultry
    ❑ Parts <u>590</u>, 592 – Egg Products

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/

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

FDA U.S. Food and Drug Administration — Department of Health and Human Services

www.fda.gov

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
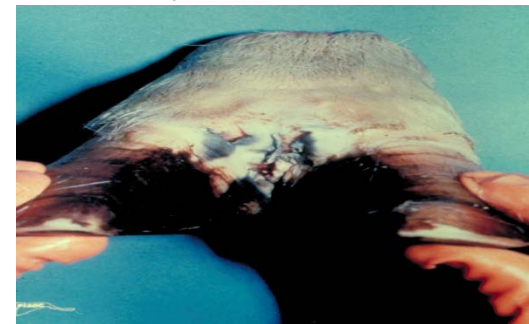
Foreign Country Eligibility

❑ 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 they must have 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
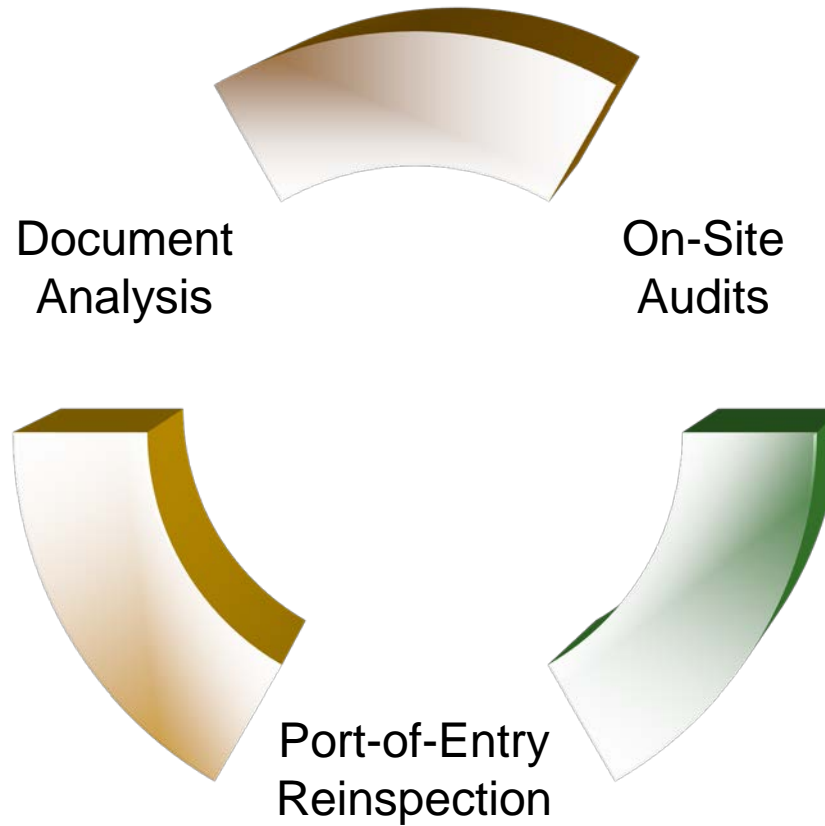
On site audits occur in three sectors:

I. Administrative functions are reviewed at CCA (central competent 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

FSIS Equivalence Process

Document
Analysis

On-Site
Audits
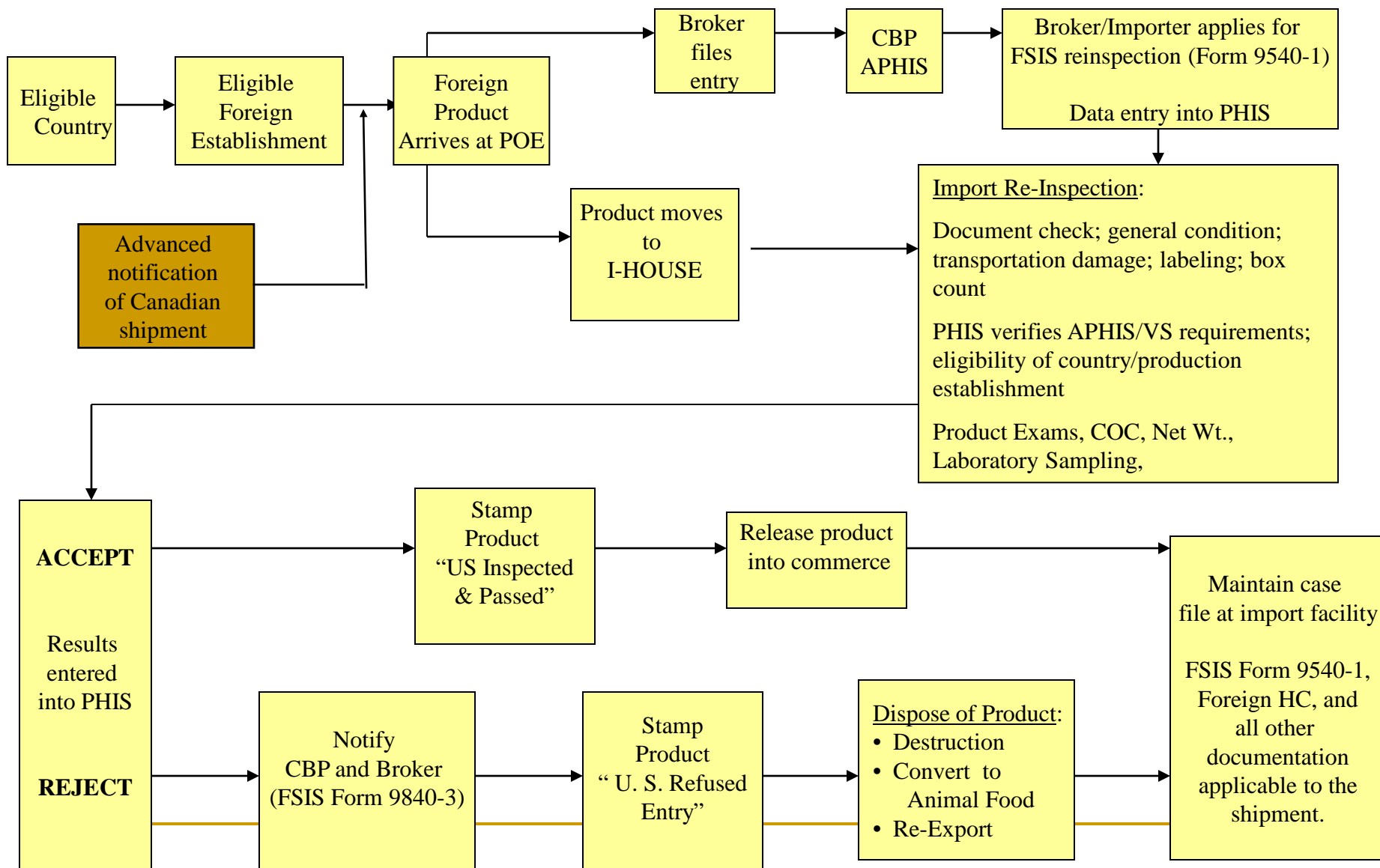
Port-of-Entry
Reinspection

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
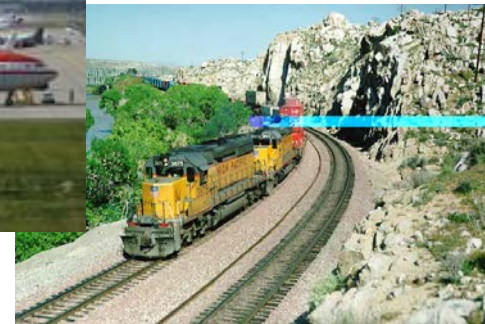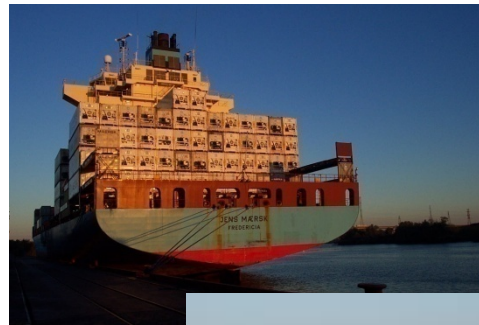Washington D.C. 20250

Telephone (202) 720-3473

FSIS Import Flow Chart

Eligible Country → Eligible Foreign Establishment → Foreign Product Arrives at POE

Advanced notification of Canadian shipment → (to Eligible Foreign Establishment / Foreign Product Arrives at POE)

Foreign Product Arrives at POE → Broker files entry → CBP APHIS → Broker/Importer applies for FSIS reinspection (Form 9540-1)

Data entry into PHIS

Foreign Product Arrives at POE → Product moves to I-HOUSE

Product moves to I-HOUSE → Import Re-Inspection:

Document check; general condition; transportation damage; labeling; box count

PHIS verifies APHIS/VS requirements; eligibility of country/production establishment

Product Exams, COC, Net Wt., Laboratory Sampling,

Results entered into PHIS

ACCEPT → Stamp Product "US Inspected & Passed" → Release product into commerce → Maintain case file at import facility

FSIS Form 9540-1, Foreign HC, and all other documentation applicable to the shipment.

REJECT → Notify CBP and Broker (FSIS Form 9840-3) → Stamp Product " U. S. Refused Entry" → Dispose of Product:
• Destruction
• Convert to Animal Food
• Re-Export

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

Imported Meat and Poultry Products

❑ In FY 2011, the United States imported approximately **2.9 billion pounds** of <u>meat and poultry</u> from 34 <u>eligible</u> foreign countries, 28 <u>actively</u> exporting.
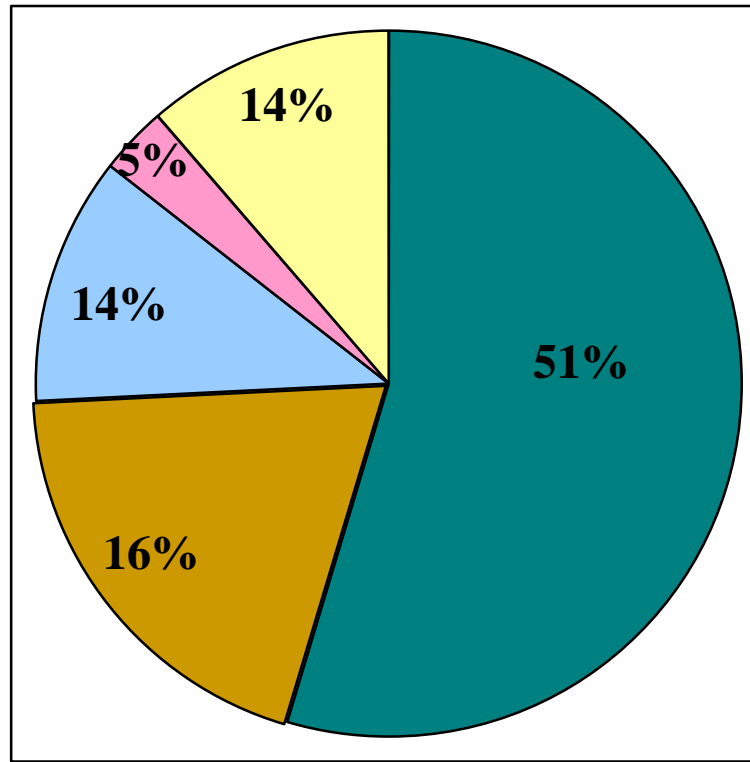
  ❑   83.8% Fresh Red Meat
    ❑ manufacturing, carcasses and cuts

  ❑   7.5% Fresh Poultry

  ❑   8.7% Processed Meat/Poultry
    ❑ primarily ready-to-eat

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

% Imported

■ **Canada**   ■ **Australia**   ■ **New Zealand**   ■ **Mexico**   ■ **Other**

- 51% Canada
- 16% Australia
- 14% New Zealand
- 5% Mexico
- 14% Other

Imported Egg Products

❑ In FY2011, the United States imported approximately **18.4 million pounds** of <u>egg products</u> from Canada

    ❑ 21.8% Pasteurized
        ❑ Liquid
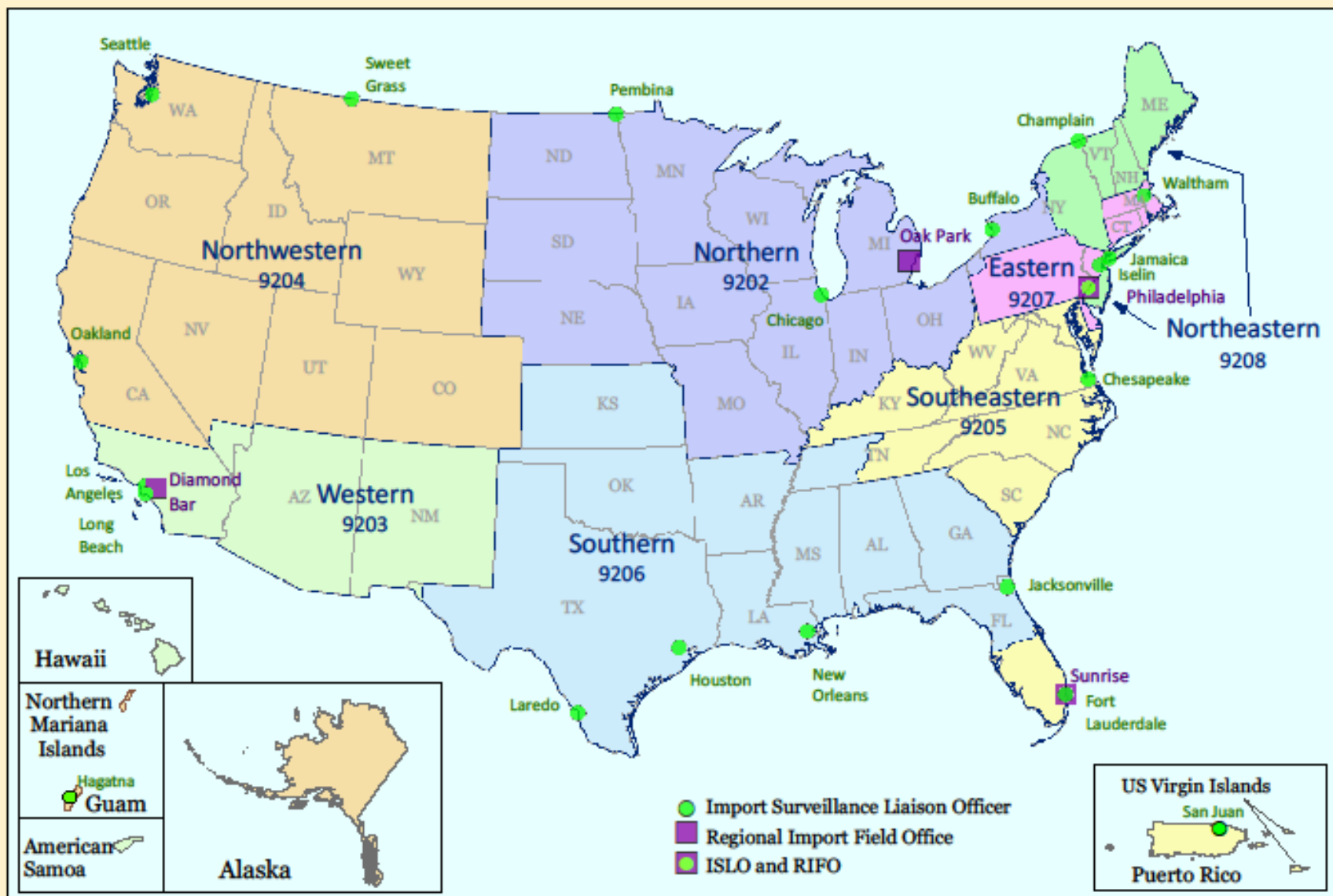   ❑ Frozen

    ❑ 78.2% Unpasteurized
        ❑ Liquid
        ❑ Frozen

FSIS Import Reinspection

- ❏ After an incoming shipment has met U.S. CBP 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 125 FSIS approved import facilities

USDA, Food Safety and Inspection Service
Office of International Affairs

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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 documentation

  ❑ 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 eligibility
  ❑ Official foreign inspection certificate
    (accompanies shipment)
  ❑ Import Inspection Application and
    9540-1 (provides advance notification)

Inspection Certificate Data Elements

- Name of <u>foreign country</u> and establishment exporting the product to the United States
- City where the certificate was issued
- Date certificate was issued
- <u>Name, foreign establishment number</u> and address of the foreign establishment that <u>produced the product</u>
- **Source of raw materials used to produce the product, including source country and establishment number**

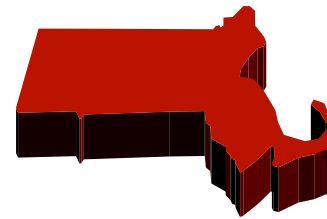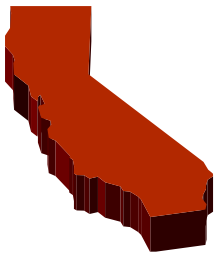*Note:* **New data elements are in bold green print**

Inspection Certificate Data Elements

- Name and address of consignor
- Name and address of consignee
- Number of units and net weight for each lot
- Shipping marks (identification marks) on units
- The product description, including
  - Species
  - Process category
  - **Product category/grouping**
  - **Production dates/codes for the product**
- Name (including signature) and title of person authorized to issue inspection certificates for products exported to the United States (paper certificates only)

Note: **New data elements are in bold green print**

FSIS Import Reinspection

❑ Upon verification of proper documentation, Import Inspection personnel enter data into the Public Health Information System (PHIS)

❑ Centralized computer database that generates Type of Inspection (TOI) and stores inspection results

    ❑ Links ports of entry (official import inspection establishments)

    ❑ Tracks results from each country

    ❑ Tracks results from each establishment

Public Health Information System (PHIS)

❑ System is able to confirm eligibility of country

    ❑ Public health and animal health regulations

❑ Applies different frequencies of reinspection for each type of inspection performed

❑ Has the ability to increase/decrease reinspection of products by country or establishment

    ❑ Performance-based

    ❑ Compliance history of country and establishment

"Type of Inspection" (TOI) assigned by PHIS

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

"Type of Inspection" (TOI) assigned by PHIS

❑ **Laboratory Examinations**

  ❑ Microbiological Contamination:

    ❑ *E. coli* O157:H7 (raw & ready-to-eat (RTE) products)

    ❑ Non-O157 STECS

    ❑ *Listeria monocytogenes* (RTE)

    ❑ Salmonella (RTE)

  ❑ Residues (Vet Drugs & Pesticide)

  ❑ Food Chemistry

  ❑ Species Identification

  ❑ Pathology

"Levels of Inspection" assigned by PHIS

❑ 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

"Levels of Inspection" assigned by PHIS

"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

"Levels of Inspection" assigned by PHIS

"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

Annual Sampling Plan for Product Exams

Number of Imported Lots presented by Country, Species and Process Category	Targeted Sample Size (No. of Sampled Lots)
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

POE Verifications and Reinspections

POE Verifications (All shipments)	POE Reinspections (Risk-based approach used to set sample sizes)
Eligible country	Physical reinspections
Eligible establishment	Condition of containers
Eligible product	Laboratory sampling
Proper certification	- Microbiological
Transportation damage	- Food chemistry
Proper labeling	- Species verification
Shipping marks	- Residue sampling
General condition	
Box count	

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

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

Current Components of PHIS

- ❏ Domestic Inspection
  - ❏ Enhanced establishment and inspection data (e.g. Establishment Profile Information, In-Plant Verification Activities and Food Safety Assessments)
  - ❏ Data-driven inspection activities and Food Safety Assessments

- ❏ Import Activities
  - ❏ Data-driven foreign country audits and port-of-entry (POE) reinspection activities
  - ❏ Automation of import application process/advance notification of incoming shipments
  - ❏ Receipt of electronic foreign health certificates

Public Health Information System (PHIS)

Web-based software application that integrates and streamlines

- All scheduling of incoming shipments
- Assigning of types of inspections (TOI)
- Tracking of incoming shipments
- Documentation for FSIS' inspection tasks

Public Health Information System (PHIS)

❑ Implemented: May 29, 2012

❑ Enables interface with U.S. Customs and Border Protection's Automated Commercial Environment (ACE) system

  ❑ Business-to-government exchange of shipment data

  ❑ Provides FSIS Advance Notice when Customs entry filed

  ❑ "Single-window" reduces burden on industry

    ❑ Uses existing data collected by CBP

Public Health Information System (PHIS)

❑ **Enables Interface with foreign government electronic certification systems**

  ❑ Government-to-government exchange of certification data

  ❑ Pre-populates data received from foreign government, enhancing controls and reducing fraud

  ❑ Eliminates need for paper copies of official certificates

❑ **Incorporates all FSIS import inspection activities**

  ❑ Meat, poultry and egg products

  ❑ More efficiently targets appropriate types-of-inspection thus automating risk-based level of inspection

  ❑ Records the FSIS import inspection results

Public Health Information System (PHIS)

- Enhances Shipment Tracking
  - Alerts when amenable shipments "fail-to-present" for FSIS inspection
  - Automates refused entry disposition decisions and tracking

- Enhances external communication
  - Communication with Importer of Record/Broker (e.g. shipment status: decisions related to disposition)

How will PHIS support Data-Driven Inspection?

❑ Foreign Country Performance Measures

  ❑ PHIS will facilitate timely assessment and utilization of country performance measures (e.g., port of entry reinspection findings, country self-reported information, and foreign country audit findings)

  ❑ Performance Measures determine the scope and frequency of audits and frequency of POE reinspection activities.

How will PHIS support Data-Driven Inspection?

❑ Public Health Decision Criteria

  ❑ PHIS will facilitate timely assessment and utilization of decision criteria used to identify foreign countries that require heightened inspection attention by FSIS

❑ Automated sampling algorithms

  ❑ Routine risk-based POE verification and enforcement sampling will continue to be automated

References

FSIS Office of International Affairs

http://www.fsis.usda.gov/Regulations_&_Policies/International_Affairs/index.asp

Import Inspection Procedures

http://www.fsis.usda.gov/Regulations_&_Policies/9000_Series-Exports_Imports/index.asp

Contact Information

Office of International Affairs
Import Inspection Division

(202) 720-9904

importinspection@fsis.usda.gov