Canadian Food Inspection Agency | Agence canadienne d'inspection des aliments

Ottawa, Ontario
K1A 0Y9

2010/02/01

MEAT HYGIENE DIRECTIVE:

2010 - 05

SUBJECT:

Chapter 11- Section 11.7.3 - United States of America

Complete re-write of the section and update to the Annexes.

1. New additional requirements:

New additional requirements for the inspection and chilling of poultry carcasses have been included (paragraphs 11.7.3.2.2.1.3. and 11.7.3.2.2.1.4). Operators of poultry slaughtering establishments approved for export to the U.S.A. should be informed accordingly and requested to take appropriate action to achieve compliance, when applicable.

2. The new Annexes are:

- B: details on the export of samples;

- D: list of testing methodologies deemed equivalent to those of the U.S.A.;

- D.1: list of acceptable testing methodologies for *E. coli* O157:H7;

- E: details on additional inspection requirements for poultry slaughtering establishments;

- N and N-1: details on the US labeling requirements for meat products.

3. The deleted Annexes are:

F, G, M, R, S, X, Z-1 and Z-2. Please note that the certificates for by-products not intended for human consumption should be obtained from Terrestrial Animal Health Division. CFIA inspectors can access available certificates at the following address: O:\APHD\AHD\IntlTT\EXPORT_CERTIFICATES_VALID\Animal_Products

4. The updated Annexes are:

- A: now includes the previous Annex B and E;

- A-9, 10 and 11 have been re-numbered as A-5, A-6 and A-7;

- H: minor change to include the CVS task;

- K, L to L-7: updated from the FSIS information;

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DIRECTIVE DE L'HYGIÈNE DES VIANDES :

2010 - 05

OBJET :

Chapitre 11- Section 11.7.3 - États-Unis d'Amérique

Refonte de la section et mise à jour des annexes.

1. Nouvelles exigences supplémentaires :

De nouvelles exigences supplémentaires pour l'inspection et le refroidissement des carcasses de volaille ont été incluses (paragraphes 11.7.3.2.2.1.3. et 1.7.3.2.2.1.4). Les exploitants des abattoirs de volaille approuvés pour exportation aux États-Unis devraient en être informées et requis de prendre les actions nécessaires pour assurer la conformité, le cas échéant.

2. Les nouvelles annexes sont :

- B : détails sur l'exportation d'échantillons;

- D : liste des méthodes d'analyses jugées équivalentes à celles des États-Unis;

- D.1: liste des méthodes d'analyses acceptables pour *E.coli* O157:H7;

- E : details sur les exigences d'inspection supplémentaires pour les abattoirs de volaille;

- N et N-1 : details sur les exigences d'étiquetage des États-Unis pour les produits de viande.

3. Les annexes éliminées sont :

F, G, M, R, S, X, Z-1 et Z-2. Veuillez prendre note que la Division de la santé des animaux terrestres est maintenant responsable pour les certificats pour les sous-produits non destinés à la consommation humaine. Les inspecteurs de l'ACIA peuvent obtenir les certificats à l'adresse suivante : O:\APHD\AHD\IntlTT\EXPORT_CERTIFICATES_VALID\Animal_Products

4. Les annexes mise à jour sont :

- A : inclut maintenant les annexes B et E précédents;

- A-9, 10 et 11 sont dorénavant A-5, A-6 et A-7;

- H : modification mineure pour inclure la tâche SVC;

- K, L à L-7: mise à jour sur la base des informations du FSIS;

- O and P: minor update;

- Q: has been re-written, and includes the relevant information from previous Annexes R and S, both of which were deleted. Basic Compliance Checklist has been deleted;

- V: minor change;

- W: it now includes all establishments eligible to export to the U.S.A., and the date of eligibility;

- W-2: minor change.

Please note that Annexes Y, Y-1 and Y-2 have been recently updated. Refer to Meat Hygiene Directive 2009-06 for further details.

ENGLISH AND FRENCH VERSION:

Please replace 11.7.3-U.S.A. and Annexes A, A.1, A.2, A-5, A-6, A-7, H, K, L to L-7, O, P, Q, V, W, W-2 and Z of Chapter 11 of your Manual of Procedures with the attached new section 11.7.3 - U.S.A. and Annexes. Do not discard Annexes A-1, A-2, A-3, A-4, A-8, C, I, J to J-2, T, U, W-1 and Y to Y-2.

- O et P : mise à jour mineure;

- Q : refonte pour inclure l'information pertinente des anciennes annexes R et S qui ont été éliminées. La grille de conformité de base a été éliminée;

- V : modification mineure;

- W : inclut maintenant tous les établissements admissibles à exporter aux États-Unis et la date d'admissibilité;

- W-2 : modification mineure.

Veuillez prendre note que les annexes Y, Y-1, Y-2 ont été mises à jour récemment. Veuillez référer à la Directive sur l'hygiène des viandes 2009-06 pour plus de détails.

LES VERSIONS ANGLAISE ET FRANÇAISE :

Veuillez remplacer la section 11.7.3 - États-Unis et les annexes A, A.1, A.2, A-5, A-6, A-7, H, K, L à L-7, O, P, Q, V, W, W-2 et Z du Chapitre 11 de votre Manuel des Méthodes avec la nouvelle section 11.7.3 - États-Unis et les annexes ci-jointes. Conserver les annexes A-1, A-2, A-3, A-4, A-8, C, I, J à J-2, T, U, W-1 et Y à Y-2.

Le Directeur
Dr. Richard Arsenault
Division des programmes des viandes

Director
Dr. Richard Arsenault]
Meat Programs Division

Att./p.j.

Canada

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Annexes

11.7.3 UNITED STATES OF AMERICA

11.7.3.1. General information

There are two Departments in the USA that have responsibilities for meat products, the United States Department of Agriculture, Food Safety and Inspection Service (USDA/FSIS), and the Food and Drug Administration (FDA). The majority of meat products exported from Canada to the United States fall under the legal jurisdiction of the FSIS, since FSIS regulates the import of meat from common food animals, such as beef, pork and poultry. These are known as "amenable species" (refer to Annex Q paragraph Q.1.2 for details on amenable species). FDA regulates the meat imports from game and exotic animals which are the "non-amenable species" under FSIS. FDA is also responsible for products that contain a very small quantity of meat (less than 2% cooked or 3% raw), and casings. All Canadian registered establishments are eligible to export meat products under FDA jurisdiction, while there is a list of approved establishments to export products under the jurisdiction of FSIS (refer to Annex W). It is important that the exporter know which Department regulates the meat products to be exported because the certification requirements for FSIS and FDA regulated products are very different.

It is important to note, that in addition to meeting the meat hygiene requirements of either FDA or FSIS, all meat products must also fulfill the animal health requirements of the Animal and Plant Health Inspection Service (APHIS) branch of the USDA. These restrictions may be found in this section on USA under Import Prohibitions and Restrictions (11.7.3.2). APHIS is also responsible for issuing import permits, when required.

11.7.3.1.1. Equivalence of inspection systems

The conditions for export to the USA are influenced by the fact that the FSIS recognizes the Canadian federal meat inspection system as equivalent to the US system. Equivalence means that Canada’s system does not have to be the same as the importing country’s system (i.e. the US’s), but is based on the ability of an exporting country’s system or a sanitary measure to achieve the same outcome or, in the language of the Sanitary and Phytosanitary Agreement, provides the same "appropriate level of sanitary or phytosanitary protection" as the importing country’s system or sanitary measure. Determinations of equivalence generally entail a thorough review and assessment by the importing country of all aspects of the exporting country’s system, including all relevant legislation, policies, standards, procedures and infrastructure, to support a judgement on whether the system achieves the same level of sanitary protection as the importing country’s system. FSIS carries out regular reviews of the Canadian meat inspection system to verify that equivalence is being maintained. During these reviews, FSIS uses the Canadian legislation and manuals of procedures to assess ongoing equivalence. The only items that are judged according to FSIS standards are those for which Canada does not have equivalence, e.g. frequency of inspection and pre-shipment review. It is these additional requirements which are described in this section.

11.7.3.1.2. Export of samples

For detailed and most current procedures applicable to samples and to obtain Form 9540-5, the applicant must visit the FSIS website at:

http://www.fsis.usda.gov/OPPDE/op/IIM/P4S9.htm

The Food Safety and Inspection Service (FSIS) authorizes requests for the importation of samples of meat and or poultry products destined for laboratory examination, research, evaluative testing or trade show exhibition. Provided there are no animal health restrictions imposed by the United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), meat and poultry samples can originate from any foreign country. Importers who want to import samples into the US that originate in countries with animal health restrictions shall apply to APHIS for a permit prior to importing.

Samples are certified to the USA with a CFIA/ACIA 1454 stating "Samples intended for laboratory examination, research, evaluative testing, or trade show exhibition."

Further details are provided in Annex B. Exporters should advise the CFIA should the information obtained from the FSIS differ from the information provided in this section.

Note that products exported as samples are not permitted to be consumed. In addition, samples do not require label approval in order to be certified for export.

11.7.3.1.3. Products for personal consumption

The USDA/FSIS is responsible for the adherence of the requirements of all shipments of imported Red Meat and/or Poultry products intended for personal consumption. Products for personal consumption are exempted from **FSIS import requirements** when the following conditions are met.

- The product must be presented to an USDA, APHIS inspector at the port of entry.
- A personal consumption shipment cannot exceed 50 lb (22.7 kg).
- The use of a shipment is limited to personal use, and must be purchased by the importer while outside the US. Mail order shipments or Internet purchases do not fall under the personal exemption rule and must comply with all FSIS requirements.
- No item in the shipment can be sold or distributed.
- When requested by FSIS, the shipment will be inspected to determine whether it is eligible to be imported under the personal consumption category.

Personal consumption shipments of Red Meat and/or Poultry products must also meet USDA, Animal and Plant Health Inspection Service (APHIS) requirements. It is the responsibility of the person(s) bringing the product into the United States to notify APHIS of the shipment.

Meat products derived from ovine and caprine animals are prohibited.

In the case of hunter harvested cervid meat, the importers will need to present to the Customs and Border Protection (CBP) inspector evidence that the product is cervid meat, such as a hunting license or commercially prepared labels found on unopened packages or other official documents.

11.7.3.1.4. Products consigned to an in-bond storage (ship stores) located within the United States

The following conditions apply:

- The shipment must be accompanied by CFIA/ACIA 1454.
- In the block: Country of Destination/Pays destination - "Ship stores" shall be entered.
- The statement "For ship stores only. Not for commerce within the United States". Must appear in the block "Additional certification/Attestation supplémentaire".

11.7.3.1.5. US Customs and Border Protection, Homeland Security requirement for high security seals

All marine containers that are in transit through the US or arriving by vessel at a port of entry in the US must be sealed with a seal that meets the ISO/PAS 17712 standard. It is the responsibility of the exporter to ensure that an acceptable seal is applied when required. It is not required that this seal number to be recorded on the CFIA/ACIA 1454 unless noted in the country-specific section. For further details, please visit the following website: http://www.apl.com/security/documents/seal_rulemaking.pdf

11.7.3.1.6. Port of Entry procedures

After filing the necessary forms for U.S. Customs and Border Protection, and meeting animal disease requirements of APHIS, all imported meat, poultry and processed egg

products must be presented for inspection by FSIS at an official import establishment. The exporter/importer is fully responsible for taking the necessary steps to ensure that all applicable US government Port of Entry procedures can be satisfied. Basic information is provided in Annex L of this section. Details on specific FSIS import inspection requirements are available on the FSIS website at the following address: http://www.fsis.usda.gov/regulations_&_policies/import_information/index.asp Exporters/importers are urged to familiarize themselves with requirements that apply to the type of products they wish to export to the USA.

11.7.3.1.7. Labelling requirements

Imported meat and poultry products must meet the same labelling requirements as US domestically-produced products. Canadian operators exporting to the United States must adhere to the labelling standards incorporated in the U.S. Federal meat and poultry inspection regulations. These operators will be fully accountable for the content and production of all labels, whether generically approved, modified without resubmission, or submitted to FSIS for review and approval. FSIS's Labeling and Program Delivery Division (LPDD) develops policies and inspection methods and administers programs to protect consumers from misbranded meat and poultry products. Further guidance on labelling issues may be obtained by accessing "A Guide to Federal Food Labeling Requirements of Meat and Poultry" found at http://www.fsis.usda.gov/pdf/Labeling_Requirements_Guide.pdf Refer also to section 11.7.3.5 below and Annex N for more details.

11.7.3.2. Import prohibitions or restrictions

11.7.3.2.1. Prohibitions

11.7.3.2.1.1. Frozen meat cuts in combo bins

Frozen meat cuts in combo bins are not acceptable for export unless the product has been frozen in such a way that any individual meat cut can be removed for inspection without the need to thaw the entire combo.

11.7.3.2.1.2. Mechanically separated beef is prohibited by FSIS

11.7.3.2.1.3. Imported product in original containers

Imported meat products accepted into Canada are not eligible "as is" for export to the USA. Only shipments that are considered by USDA as a trans-shipment, i.e. in bond, and covered by an original certificate from the country of origin showing the name and address of a consignee located in the USA will be accepted.

11.7.3.2.1.4. Livestock lungs intended for human food is prohibited by FSIS

11.7.3.2.2. Restrictions

11.7.3.2.2.1. Restrictions on an establishment

For products amenable to FSIS requirements, it is the responsibility of the operator to ensure that only eligible meat products from eligible establishments are exported or used for further processing in products intended for export to the USA. See Annex W for the list of approved Canadian establishments and Annex Q for criteria on how to determine the eligibility of imported meat products.

In addition to the animal health restrictions outlined in sub-section 11.7.3.2.2.1.1 below, operators of establishments where eligible and non-eligible products are handled must develop, implement and maintain control programs that will ensure that non-eligible products can be distinguished from those that are eligible through receiving, processing, shipping and distribution. These control programs must be implemented as written, be effective and verifiable.

The written procedures must be reviewed and found satisfactory by the inspector in charge. Inspectors are then responsible for monitoring the operator's controls to ensure that they are adequately followed. This verification task is addressed by completing the appropriate CVS task at the prescribed frequency.

Operators wishing to have their establishment added to the eligibility list should make a written request for approval through their inspector and Area Office. Annex I from the introduction to Chapter 11 should be used for that purpose. Upon receipt of recommendation for approval from the appropriate Area Office, the plant will be certified to USDA-FSIS as meeting their requirements.

For details on the steps to be followed when applying for export eligibility, refer to Chapter 11, Introduction, and section 11.2.3.2 (2). It is important that operators prepare and apply with Annex I well in advance of their anticipated start of export to the USA.

11.7.3.2.2.1.1. Animal health restrictions related to the receiving of raw poultry meat from Brazil or Hungary

USDA/APHIS regulations prohibit the importation (directly or indirectly through third countries) of meat products from countries not recognized as being free of disease of concern to the USA (prohibited meat products). When used in this section "prohibited poultry meat products" means raw poultry meat imported from Brazil or Hungary.

In Canada, it is permitted to import raw poultry from Brazil and Hungary under the conditions outlined in Chapter 10 of the MOP. As a result, APHIS has advised that the following animal health restrictions will apply:

(A) Producing establishments

Canadian registered slaughtering or processing establishments that receive, handle or store prohibited poultry meat products become ineligible to export raw poultry meat products to the USA. Refer to Annex W-1 for a list of establishments that are not eligible to export raw poultry meat to the USA. Poultry meat from those establishments must not be present in slaughtering or processing establishments that wish to keep their full export privileges to export poultry meat to the USA.

Receiving procedures should address this requirement (e.g., to include a letter from the suppliers to guarantee that they do not receive prohibited poultry meat products). Inventory records must be maintained by the operator regarding the origin of the poultry meat present in the establishment and the destination of the poultry meat shipped from the establishment. These records must be made available to the Inspector in Charge (IIC) upon request.

Operators must also be aware that the USDA/APHIS has indicated that they will need to conduct a risk assessment prior to making a decision to reinstate full export privileges to an establishment that became non eligible because it received prohibited poultry meat products.

(B) Storage establishments

Prohibited poultry meat products may be received and stored in storage-only facilities (identified by S-xxx) provided they are stored separately from products derived from poultry destined for export. The separation must include separate stacking of the packaged products to ensure they are not in contact with eligible packaged products and clear identification of the ineligible product (e.g., poultry meat from Brazil or Hungary) with respect to its origin and export restriction (not eligible for export to the USA). The CFIA Inspector in Charge of the cold store will monitor the operator's control procedures to verify that the storage of non-eligible meat products is being done in the prescribed manner in order to prevent the export of non eligible poultry meat products to the USA.

Inventory records must be maintained by the operator regarding the origin of the poultry meat present in the establishment and the destination of the poultry meat shipped from

the establishment. These records must be made available to the Inspector in Charge (IIC) upon request.

(C) Restricted Approval

Definition: Establishments which have been approved by USDA/APHIS to have restricted products on site while maintaining their export eligibility for the US. This export eligibility will be limited (restricted) according to the conditions imposed by APHIS.

Slaughtering or processing establishments that have prohibited poultry meat products on site may apply to obtain approval to export cooked poultry meat to the USA, provided the products destined to the USA. The poultry must be:

1. derived from poultry of Canadian or USA origin and
2. cooked to an internal temperature of at least 72°C
   (please note that poultry meat originating from Brazil or Hungary is not eligible for export to the USA even if it is cooked).

Operators interested in applying for restricted approval must undertake to comply with applicable requirements and apply through the IIC. Detailed operational procedures will have to be presented in writing to the IIC. The procedures must prevent the co-mingling of the Canadian or US poultry meat with prohibited poultry meat products and include controls to ensure cooking at the required temperature. Once operational procedures are found in compliance with applicable requirements, the IIC and the Area office will forward the application and recommendation to the Meat Programs Division (MPD) (see Annex I - Introduction) which will be submitted to USDA. APHIS also requires the inclusion of an additional statement to the export certificate (see section 11.7.3.4).

Poultry meat from establishments with restricted approval must not be present in establishments that wish to keep their full privileges to export poultry meat to the USA, with the exception of cooked products meeting the APHIS requirements. In the latter case, poultry meat from restricted establishments will need to be accompanied by a transfer certificate (see Introduction - Annex J) confirming compliance with applicable requirements.

Inventory records must be maintained by the operator regarding the origin of the poultry meat present in the establishment and the destination of the poultry meat shipped from the establishment. These records should be made available to CFIA inspection personnel upon request.

Note: Operators must take into consideration that there have been NO cases of restricted approval (as described below) that have been granted to date by the USDA. The list of establishments with restricted approval will be found in Annex W-2.

11.7.3.2.2.1.2. Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems

Special procedures related to Hazard Analysis Critical Control Point (HACCP) systems as well as Specific *E. coli and Salmonella* spp. testing programs are required because of the implementation of the "Pathogen Reduction and HACCP Systems; Final Rule" published July 25, 1996. All establishments exporting to the USA must meet the requirements of the Final Rule. Furthermore, all product used in the fabrication of meat products exported to the USA must come from establishments which also meet these requirements.

The requirements of this Final Rule include: HACCP implementation, standard sanitary operating procedures (SSOP's), generic *Escherichia coli* (Biotype 1) in slaughter plants and Salmonella performance standards where applicable. The Canadian Requirements are considered equivalent to the US with the exception of pre-shipment review, generic *E. coli*, and the *Salmonella* performance standards. For a full description of the additional requirements, refer to Annexes Q, T and U.

11.7.3.2.2.1.3. Poultry Products

Special procedures must be implemented in poultry abattoirs in order to meet FSIS import requirements, and all such establishments exporting to the USA must meet these requirements. This means that each evisceration line on which poultry carcasses are being processed for the USA must have one (1) on-line carcass inspection station staffed by CFIA inspectors. Furthermore, all meat ingredients used in the production of meat products destined to the USA must come from establishments which also meet the applicable requirements. Please refer to Annex E for details.

11.7.3.2.2.1.4. Chilling Poultry Carcasses

Poultry carcasses shall be chilled to 4°C (40°F) or lower within the following specified times:

Weight of carcass	Time (hours)
Under 1.8 kg (4 lb)	4
1.8 – 3.6 kg (4 to 8 lb)	6
Over 3.6 kg (8 lb)	8

11.7.3.2.2.2. Restrictions on meat products

The operator is responsible to develop, implement and maintain control programs to ensure that all applicable specific FSIS product requirements are met. The control programs must be effective and auditable.

11.7.3.2.2.2.1. Prepared products

In the case of prepared products, only meat products for which the formulation, method of manufacture and label approval have been received from the FSIS may be exported to the USA. Prior to manufacturing prepared meat products intended for export to the USA, the operator must provide evidence to the CFIA inspector that the product and label meet applicable FSIS requirements. The FSIS approval form can be found in Annex O. The formulation and label approval must be made available to the inspector on request for verification, or when requested by the FSIS as part of the audit procedures.

11.7.3.2.2.2.2. Microbiological requirements

11.7.3.2.2.2.2.1. Ready-to-eat meat

The USDA-FSIS implements a zero tolerance level of protection for *Listeria monocytogenes,* in **all** categories of RTE meat products. No ready-to-eat meat product from a lot that tested positive for *L. monocytogenes* is eligible for export to the USA.

11.7.3.2.2.2.2.2. Raw beef products

It is generally accepted that *E. coli* O157:H7 contamination is a food safety hazard that is reasonably likely to occur in establishments that process raw beef products, such as ground beef, other non-intact beef products, and raw intact beef products. Therefore, this hazard it must be addressed in the establishment's HACCP plan (refer to Chapter 17 for details on applicable control measures). More details on the laboratory methodology, including the list of methods deemed equivalent to those of FSIS can be found in Annexes D and D-1.

11.7.3.2.2.2.3. Pork jowls

Pork jowls must be incised for abscess detection if intended for export to the USA.

11.7.3.2.2.2.4. Retained water in raw meat products

The Food Safety and Inspection Service (FSIS) regulations limit water retained by raw single-ingredient meat and poultry products[1] from post-evisceration processing, such as carcass washing and chilling, to the amount that is unavoidable in meeting applicable food safety requirements. The Regulations also require labelling for the amount of water retained in the product. Raw livestock and poultry carcasses and parts are not permitted to retain water resulting from post-evisceration processing unless the establishment preparing the carcasses and parts demonstrates, with data collected in accordance with a written protocol, that any water retained in the carcasses and parts is an inevitable consequence of the process used to meet applicable food safety requirements. Where water is retained, the establishment is required to disclose on the label of the meat or poultry product the maximum percentage of retained water in the raw product. Establishments having data demonstrating that there is no retained water in their products can choose not to label the products with the retained-water statement or they can choose to make a no-retained-water claim on the product label. The labelling requirements apply to all raw single-ingredient products destined to the USA.

The same requirements are being incorporated into the Canadian federal red meat inspection program so that no additional requirements will apply for exported red meat products and for meat from ratites. As an interim measure, establishments that have not yet implemented water retention protocols for all - products subject to the FSIS requirements must, if they wish to remain eligible to export to the USA, identify non-complying products as being ineligible for export to the USA as raw single-ingredient products when they leave the establishment.

In the case of the poultry sector, the FSIS requirements will be implemented as an export requirement, i.e. without concomitant changes to the domestic program. The operator will be responsible for processing raw single-ingredient poultry products destined to the USA in accordance with the FSIS water retention requirements. In addition, all raw single-ingredient poultry products intended for direct or indirect export to the USA as raw single-ingredient products must be labelled with a water retention declaration (if the products have retained water) and a positive declaration clearly indicating that the product is eligible for export to the US (e.g. "eligible for US"). The requirement to clearly identify the product as eligible for the USA is to facilitate the rapid identification of eligible poultry product without the need for tracking and verifying transfer certificates and log books. The declaration "eligible for US" can be waived for raw single-ingredient poultry exported directly to the USA from the slaughter establishment of origin.

It should be noted that all pre-evisceration and some post-evisceration processes do not require a written water retention protocol (see Annex Y, point 1-A for details). Also, meat products not subject to *Salmonella* standards, such as offal, cheek meat and giblets, must be chilled according to an approved protocol which demonstrates that water retention has been minimized to the extent possible with the existing chilling equipment and facilities.

Detailed information on the requirements is provided in Annexes Y, Y-1, and Y-2. They will need to be implemented to the satisfaction of the CFIA by operators who wish to export raw single-ingredient meat and poultry products to the USA.

Prepared and multi-ingredient meat and poultry products are not affected by the new requirements as retained water is not considered to be an ingredient.

Operators of establishments that use a post-eviscerating process that results in water retention in raw meat or poultry carcasses or parts must maintain on file a written data-collection protocol in accordance with the above mentioned annexes and advise the Inspector in Charge when a new protocol is developed or an existing protocol is modified, or when processing procedures have been changed in a manner that would require a new or revised protocol. An operator does not have to maintain a protocol on file if they have data or information that clearly demonstrate that their products do not retain water as a result of the process, e.g., spraying boneless meat with an antimicrobial solution where the end product does not retain water from the antimicrobial application process.

[1] including mechanically separated meat and finely textured meat

The Inspector in Charge will verify that the establishment has on file and available to CFIA its written data collection protocol or data that demonstrate that post-evisceration contact with water does not result in retained water in excess of naturally occurring moisture and will review revised and new protocols. The Inspector in Charge will verify that the establishment is following its protocols, and that the protocols reflect the actual processing system in use. The inspector will also verify the labelling of products produced under the applicable protocols.

11.7.3.2.2.2.5. Products encased in casings

APHIS basic requirements are that products encased in casings **of ruminant origin** are **not** eligible to be exported to the USA. The only exceptions are:

- bovine or sheep casings meeting requirements of Annex C of this section, or
- casings derived from collagen obtained from skins or hides. In this case, the mention to the effect that the casings are regenerated collagen casings must be indicated on the label.

11.7.3.2.2.2.6. Pork meat - *Trichina* Control

Freezing for *trichina* treatment is not required for routine exports of raw pork to the USA. The following information applies when such treatment is required.

(i) Fresh meat: treatment by freezing

Canadian procedures to treat pork for *trichina* by freezing are in accordance with USDA / FSIS domestic requirements. Pork treated according to the requirements of section 4.10.2(2) of the Manual of Procedures can be certified to the USA as treated for *trichina*. The export certificate should bear one of the following statements as applicable in the remarks section:

(A) when the room temperature is used: "the above product was frozen at (_°C) for a period of (time) under Canadian Food Inspection Agency control"; or

(B) when the meat temperature is used: "the above product was frozen at an internal temperature of (_°C) for a period of (time) under Canadian Food Inspection Agency control".

(ii) Pork products

Section 318.10 of the USDA meat and poultry inspection regulations indicates the "prescribed treatment of pork and products containing pork to destroy *trichinae*". The prescribed treatment methods include heating, freezing (see (i) above), salting and drying.

Additional methods for the destruction of trichinae in pork products are described in the USDA/FSIS document 9 CFR Part 318.

(iii) Prosciutto

Manufacturers of Prosciutto hams must use a production method that has been proven to destroy *trichinae* cysts. Prosciutto producers are required by the USDA to institute research to validate the safety of their process or change to an already approved process. Those producers wishing to verify that their process will destroy live *trichinae* in the product must submit an experimental protocol to USDA, Food Safety Inspection Service (FSIS). A procedural outline designed by USDA/FSIS may be provided to assist the producers in designing acceptable experiments which will demonstrate that a process, other than the one prescribed in 318.10(C) will destroy live *trichina* in the product.

For further information please contact the Labeling and Program Delivery Division.http://www.fsis.usda.gov/about/labeling_&_consumer_protection/index.asp

11.7.3.2.2.2.7. Meat products derived from ruminants

Specific BSE related requirements apply to certain products derived from ruminants. Refer to Annex Z for details.

11.7.3.2.2.2.8. Cured pork bellies

FSIS meat inspection regulations require that cured pork bellies prepared for slicing and labelling as bacon must not exceed the weight of the fresh uncured pork bellies. Establishments that manufacture cured pork bellies that will be exported to the US either as bellies or bacon must utilize processing procedures that will produce product that is in compliance with the applicable regulations.

To demonstrate compliance, the following information must be documented on a production lot basis as part of the establishment's quality control program:

1. Ingredients of cure (pickle formulation) by percentage;
2. Intended (target) pickle pick-up (pump/immersion) percentage;
3. Drain time if any;
4. Actual pickle pick-up (pump immersion) percentage;
5. Cooling shrink (smokehouse/water bath, etc.) percentage;
6. Cooler shrink percentage.

For bacon yield determination, the guidelines to be used can be found in the FSIS Directive FSIS 7310.6. A copy of the Directive has been sent to each area office so that it could be forwarded to each establishment manufacturing bacon for export to the USA. Please note that the requirement for prior approval of the Quality Control Program has been removed since the implementation of mandatory HACCP.

The CFIA inspector must monitor production procedures and plant records to determine compliance and must not certify shipments of cured pork bellies to be sliced or labelled as bacon for export to the US unless the procedures and records outlined above have been complied with.

11.7.3.3. Specific or additional inspection procedures

11.7.3.3.1. Ante mortem and post mortem inspection

Ante mortem and post mortem inspection must be conducted according to Canadian requirements as described elsewhere in this Manual (Chapter 17 - red meat and Chapter 19 and section 11.7.2.2.1.3. - poultry). In this context, "ante mortem and post mortem veterinary inspection" means that the ante mortem and post mortem inspections were carried out by a CFIA veterinarian or under the direct supervision of a CFIA veterinarian. This requires that a veterinarian has been assigned to carry out these functions or to provide line or functional supervision to the inspector(s)[2] responsible for carrying out them out. Direct supervision means that the veterinarian has direct authority over the inspector(s) in relation to these duties. When inspectors are performing such duties, a veterinarian must be available on a timely basis to fulfil the supervisory role, as well as specific veterinary responsibilities which, as an example in the case of ante mortem inspection, would include the diagnosis and disposition of suspect animals.

11.7.3.3.2. Continuous supervision

Meat food products must be prepared under "continuous supervision", which means prepared in an establishment to which an official inspector has been assigned by the CFIA to carry out inspection in accordance with this Manual.

[2] In MPIP establishments the veterinarian also has functional supervisory authority over company employees conducting ante mortem and post mortem examinations.

Frequency of CFIA visits to establishments eligible to export to the USA

The USDA-FSIS has informed the CFIA that every plant that produces meat products for export to the US must receive at least one visit by a CFIA inspector during each 12 hour shift every day while the plant is in production. These visits are a required because of a legal interpretation indicating they must be performed to satisfy the US regulatory requirement for "continuous inspection". It is important that the visits are planned so that the times chosen are random during each of the 12 hour shifts. These visits must be recorded on the CVS Verification Worksheet.

Note: this requirement does not apply to establishments when they are only producing meat products that fall under the jurisdiction of the Food and Drug Administration (FDA) (e.g. bison meat) or when the establishment is not processing meat products (e.g. meatless/vegetarian product).

11.7.3.4. Additional certification

11.7.3.4.1. Animal health: Animal Health declarations apply to products exported to the USA and to products exported that will transit in the USA (in transit).

11.7.3.4.1.1. For poultry meat products

(A) In the case of any poultry meat, with the exception of cooked poultry meat referred to in point (B) below, the following attestation must appear in the "Remarks/Additional certification" section of form CFIA/ACIA 4546 or 1454:

"The producing establishment of the above poultry meat is not permitted to receive, handle, store or process in any way any poultry products derived from birds which originated in Brazil or Hungary."

(B) There are currently no plants are on the restricted approval list. However, should USDA grant such an approval, in the case of cooked poultry meat from establishments appearing on the restricted approval list (Annex W-2) (see 11.7.3.2.2.1.1(C)) the following attestation must appear in the "Remarks/Additional certification" section of form CFIA/ACIA 4546 or 1454:

"The above poultry meat products have been cooked to an internal temperature of at least 72°C."

11.7.3.4.1.2. Meat products derived from ruminants

For meat products derived from ruminants, the specific requirements relative to over-land transit in the USA of meat derived from ruminants are described in Annex Z. Below are the annexes that must be issued along with either the CFIA/ACIA 4546 or 1454 for the various ruminant products:

- meat products derived from bovine (ref. Annex Z, section 2.1): Annex A-1
- meat products derived from ovine and caprine (ref. Annex Z, section 2.2): Annex A-2
- edible tallow, (ref. Annex Z, section 2.3): Annex A-3
- bovine and ovine casings, (ref. Annex Z, section 2.4): Annex C
- sausage in sheep casings, the following attestation must appear in the "remarks" section of form CFIA/ACIA 4546: "The sheep casings were derived from animals less than 12 months of age slaughtered in Canada or were legally imported into Canada from the USA or from a region not considered by the USDA to be affected with or at risk of BSE." See also section 11.7.3.2.2.2.5 for more details on applicable requirements.
- In the case of eligible imported meat products (ref. Annex Z, section 2.5), the applicable annex for the exported product must be issued.
- bovine meat food products, (ref. Annex Z, section 2.6), Annex A-4

- transit of bovine, ovine or caprine meat products, (ref. Annex Z, section 2.9) Annex A-8

11.7.3.4.2. Public Health

11.7.3.4.2.1. For fresh meat, meat by-products, meat food products and poultry products amenable to FSIS jurisdiction

Form CFIA/ACIA 4546 (for a sample, see Annex A) Official Meat Inspection Certificate for fresh meat, meat by-products, meat food products and poultry products must be issued. If necessary form CFIA/ACIA 4566 (also found in Annex A.1) should be used.

For completion of forms CFIA/ACIA 4546 and 4566 see instructions in Annex A.2.

11.7.3.4.2.1.1. Product produced at an establishment that was removed from the eligibility list

With the exception of the animal health restrictions outlined in 11.7.3.2.2.1.1, a meat product manufactured or processed at an establishment not currently eligible to export to the USA may be exported to the USA under the following conditions:

- at the time of manufacturing and/or processing, the establishment was eligible to export to the USA;
- the date of manufacturing or processing or a production code must appear on the outside container of the product; and
- one of the following statements is shown on the certificate as applicable:

(i) In the case of establishments delisted during the previous year, a statement is shown on the certificate stipulating that "The product was produced prior to (specify the delistment date)."

(ii) In the case of establishments that were delisted and relisted during the previous year, a statement is shown on the certificate stipulating that "The product was produced either prior (specify the delistment date) or after (relistment date)."

Note: When a production code is used, it must be linked to a production date readily verifiable by the inspector and would have to be made available to the FSIS on request.

11.7.3.4.2.1.2. Interpretation of certificate CFIA/ACIA 4546

When FSIS was amending the federal meat and poultry products inspection regulations in 1995, to replace the phrase "at least equal to" with the words "equivalent to" they overlooked one of the changes that should have been made. As a result, the paragraph dealing with certification of poultry products still contains the statement that the products "...are otherwise in compliance with requirements at least equal to those in the *Poultry Products Inspection Act* and said regulations." By agreement with FSIS this statement on the CFIA certificate shall be interpreted to have the same meaning as "...are otherwise in compliance with requirements equivalent to those in the *Poultry Products Inspection Act* and said regulations."

11.7.3.4.2.2. For meat products under FDA jurisdiction

(i) Game and farmed game meat

CFIA/ACIA 1454 shall be issued for export of meat products derived from food animals which in the USA fall under voluntary inspection (e.g. Bison, rabbit, quail, etc.) and require inspection by the FDA in the US upon entry.

In the case of bison meat products, Annex A-1 shall also be issued.

(ii) Animal casings

Use CFIA/ACIA 1454 and Annex C. See Annex Z for restrictions in the case of ovine casings.

11.7.3.4.2.3. Additional certification when beef (boneless or viscera as applicable) exported to the US is used in the production of US beef products exported to Mexico

Annex A-5 or A-6 as applicable can be issued.

It is important to note that the above annexes are not a FSIS import requirement. It can however be issued at the request of the exporter, provided that all applicable Mexican requirements are met.

11.7.3.4.2.4. Additional certification when pork exported to the US is used in the production of US pork products exported to Japan

Annex A-7 can be issued.

It is important to note that Annex A-7 is not a FSIS import requirement. It can however be issued at the request of the exporter, provided that all applicable Japanese requirements are met.

11.7.3.4.2.5. Products consigned to an in-bond storage (ship stores) located within the United States

The shipment must be accompanied by CFIA/ACIA 1454. In the block: Country of Destination/Pays destination - "Ship stores" shall be entered. The statement "For ship stores only. Not for commerce within the United States". Must appear in the block "Additional certification/Attestation supplémentaire".

11.7.3.4.3. Products not intended for human consumption

The certification for these products is provided by the Terrestrial Animal Health Division. Available certificates can be found at the following address which can be accessed by CFIA inspectors:
O:\APHD\AHD\IntlTT\EXPORT_CERTIFICATES_VALID\Animal_Products

As required, please contact your local Terrestrial Animal Health District office for additional information.

11.7.3.5. Special marking and packaging requirements

Prior approval by FSIS is required for all labels used for meat and poultry products before these products may be marketed in commerce. There are distinct categories of prior approval that dictate the precise manner in which a label is approved. One category is "Generically approved labels", which means the labels need not be presented to FSIS for prior sketch approval. Generically approved labels may be used for products such as: those that have a product standard and that bear no claims, single-ingredient products that bear no claims, and labelling of shipping containers that contain fully and properly labelled immediate (inner) containers. Labels which cannot be approved under this category must be individually approved by FSIS.

Detailed, up-to-date information on labelling, including generic labelling, can be found on the FSIS website at the following address:

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

Information on acceptable claims that may be used in labelling, including organic claims, ingredients, packaging material and other related topics, as well as the document "*A Guide to Federal Food Labeling Requirements For Meat and Poultry Products*", can be found at the following site:

http://www.fsis.usda.gov/about/labeling_&_consumer_protection/index.asp

Contact information for FSIS staff for questions regarding labelling or for labelling approval can be found at the following site:

http://www.fsis.usda.gov/regulations_&_policies/Label_Application_Guidance/index.asp

In contrast, FDA does not require prior label approval for food products under its jurisdiction. FDA has promulgated regulations establishing requirements for all aspects of labelling and monitors labelling compliance primarily through random post-marketing surveillance.

Information on labelling of FDA regulated products can be found on the following FDA website:

http://www.fda.gov/Food/LabelingNutrition/FoodLabelingGuidanceRegulatoryInformation/default.htm

The operator is responsible for obtaining and maintaining label approvals and records for all products destined to the USA market.

The following is some supplementary marking and packaging information that can be of use to exporters. However, the information is not exhaustive and should be complemented with information obtained from FSIS, as required. More information can also be found in Annex N and Annex N-1.

11.7.3.5.1. Net Weight

If a net weight is declared, it must be in avoirdupois weight (i.e. pounds, ounces) or liquid measure (i.e. fluid ounces, quart). It is acceptable to state the net weight in metric weight in addition to the avoirdupois weight.

11.7.3.5.2. Stamping requirements for carcasses, halves, quarters, primal cuts, and offal

Specific requirements apply. Refer to Annex N for details.

11.7.3.5.3. Horsemeat

The larger cuts of horsemeat must be stamped "horsemeat" with green ink. At least one stamp is required for each ten pounds of boneless meat in bulk.

11.7.3.5.4. Country of Origin Labelling (COOL)

Country of origin labelling in the United States is a mandatory **domestic retail labelling** requirement. As such, CFIA does not verify compliance to COOL prior to export and FSIS does not verify compliance at the border. In Canada, country of origin in a voluntary claim that may be applied when the product meets the requirement for the claim. Meat products may not meet the Canadian standard to be labelled as "Product of Canada" as they are manufactured with imported meat.

However, "Product of Canada" is generally required on a label for export to the USA. For example, the phrase "Product of" is required on all immediate containers of meat and/or poultry products. However, the phrase is not required on a red meat carcass, primal or subprimal cut that prominently displays the name of the foreign country within the marking itself, e.g., the Canadian mark of inspection is a circle surrounding the word Canada and the establishment number.

This difference between Canadian and USA requirements of "Product of Canada" may require exporters to develop procedures to ensure the correct labelling for export to the USA.

11.7.3.5.5. Label declaration requirements: "microbial claims"

Labels that bear certain declarations used on products destined to the USA and that are not approved by the Food Safety and Inspection Service (FSIS), such as labels used to make claims to address microbial requirements, are not permitted for use.

A product claim such as: **"for cooking only," "not for grinding," or any other similar claims** to address *E. coli* O157:H7 or any other microbiological issue is not permitted on imported products. FSIS, LPDD will not approve such claims for imported products from any foreign country and/or establishment. Labels, previously approved with such claims have been rescinded.

11.7.3.5.6. Product in casings

Products encased in casings must be labelled as to the source of its casings i.e. natural casings (indicating the species of origin) when not derived from the same species as the meat products contained in the casings or indicate that the casings are regenerated collagen casings in other cases. (Note: APHIS has restrictions on the use of casings of ruminant origin. Please refer to sub-section 11.7.3.2.2.2.5 on Import Restrictions for details.)

11.7.3.5.7. Products for pharmaceutical purposes

The products must be labelled "Inedible Not for Human Food - For Pharmaceutical Use Only".

11.7.3.6. Other requirements

11.7.3.6.1. Antioxidants

Antioxidants used in the preparation of rendered animal fat exported by tank or similar bulk container must be identified on the placard attached to the tank or the container. They also must be identified on the accompanying certificate. Should antioxidants not be present, this information should also be indicated. The serial number of official seals used on the vehicle or bulk container must be recorded on the certificate.

11.7.3.6.2. Freezing of poultry meat

(i) Ready-to-cook poultry which is to be or is labelled with descriptive terms such as "fresh frozen", "quick frozen" or "frozen fresh" or any other term implying a rapid change from a fresh state to a frozen state shall be placed into a freezer within 48 hours after initial chilling. During this period, if such poultry is not immediately placed into a freezer after chilling and packaging, it shall be held at 36°F (2.2°C) or lower.
(ii) Ready-to-cook poultry shall be frozen in a manner so as to bring the internal temperature of the poultry carcasses at the centre of the package to 0°F (-17.8°C) or below within 72 hours from the time of entering the freezer.
(iii) Warm packaged ready-to-cook poultry which is to be frozen without prior chilling shall within 2 hours from time of slaughter be placed in a plate freezer or a freezer with a functioning circulating air system where a temperature of -10°F (-23°C) or lower is maintained.
(iv) Frozen poultry shall be held under conditions which will maintain product in a solid frozen state with temperature maintained as constant as possible under good commercial practice.

11.7.3.6.3. Products falling under the jurisdiction of the FDA (Food and Drug Administration)

The import into the USA of meat products not regulated by the USDA-FSIS, such as game meat, and casings which meet the requirements under 11.7.3.2.2.2.5, falls under the jurisdiction of the FDA. Exporters should contact the FDA for entry requirements applicable to the products they wish to export. For example, as a result of the implementation of the provisions of *The Bioterrorism Act*, registration requirements for establishments and products, record maintenance, and prior notice of intent to export requirements will apply. Relevant information is available on the FDA website at the following address: http://www.fda.gov/RegulatoryInformation/Legislation/ucm148797.htm

11.7.3.6.4. Poultry carcasses prepared under religious dietary laws

The product prepared under religious dietary laws must be distinguished from product slaughtered under the *Poultry Act* and *Regulations* by a USDA exemption permit number.

All persons desiring exemptions as provided by under CFR 9 381.11-381.14 based on religious dietary laws are required to send an application (Annex V) for an **exemption permit number** through their Area of Operation to the Director of Meat Programs Division together with a statement from an official of the religion having authority over the enforcement of the religious dietary laws with respect to poultry and poultry products. The statement shall:

(i) specify the religious dietary requirements affecting poultry and poultry products; and

(ii) certify that such requirements are in conflict with specific provisions of the Act and cite the regulations from which exemption is sought.

Upon receiving the exemption permit number, the Canadian establishment is required to submit labels for approval prior to shipping, to

USDA, FSIS, OPPD, Labeling and Program Delivery Division
1400 Independence Avenue, SW
Room 2540- South Building
WASHINGTON, DC 20250-3700

All mandatory labelling requirements must be present on the package, including product name that specifies the exemption. In addition, the shipping container labels for slaughtered poultry processed under exemption must bear the packer's name, address, plant number and the statement "Eviscerated Poultry Slaughtered / Processed under CFIA Inspection - USDA Exemption Permit No. 000". Product may or may not carry the mark of inspection.

Note: Poultry feet and heads detached from the carcasses cannot be exported for edible purpose under Buddhist ritual. They are considered as inedible meat product and may be exported for animal food only.

11.7.3.6.5. Return of Canadian meat products from the continental USA

11.7.3.6.5.1. Products refused entry by the USDA-FSIS

Section 11.5 must be consulted as needed for basic requirements applicable to exported meat products returned to Canada.

In the case of a shipment which has been refused entry by FSIS, a written Application to return the product into Canada must be presented by the Exporter identified on the export certificate CFIA/ACIA 1454 or 4546, as applicable, to an Import Service Centre (ISC). The application should be sent to the ISC of the area where the product will land in Canada (Annex J of this section). The details concerning the application procedures and the distribution of the documents are outlined in Annex J-1. Permission will not be refused except under exceptional circumstances.

(i) Procedure to follow to obtain permission:

- The applicant (this is limited to the exporter identified on the CFIA/ACIA 4546), shall complete Part 1 of Annex J and forward it along with a copy of the CFIA/ACIA 4546, the FSIS form 9840-3 (Refused Entry Notification) or 9135-3 (FSIS, Export Certificate for Canada) to the appropriate Import Service Center (ISC).
- The CFIA inspector receiving the application shall review the information and if found satisfactory, shall sign Part 2 of Annex J and process the application as

per operating procedures (see Annex J-2 for details). The applicant is responsible to, in turn, forward the signed application to the Customs Broker.

When returning refused products to Canada, the USDA Import Inspector will seal the truck. The applicant must inform all concerned not to break the USDA seal until permission is obtained from a CFIA inspector.

(ii) Procedure to follow at the receiving establishment:

- The truck should arrive sealed (company or FSIS) seals).
- Verification of documentation to ensure that it is complete and positively identifies the shipment. The inspection should not be conducted until the documents accompanying the shipment have been verified and found to be satisfactory.
- Returned products must be kept under CFIA control until the inspection and disposition is completed. The reason for the refusal will determine the level of inspection. See section 2.5 of annex J-2 for more information on this subject. After inspection, the CFIA inspector will complete form CFIA/ACIA 2367, **"Exported shipments of Canadian Products returned by the importing country" (Introduction - Annex K)**. Further details are also found in 11.5 of the introduction.
- The reason for refusal is detailed on the FSIS documents. . At the time of refusal, the USDA Import Inspector will complete sections "A", "B", "C" and "E" of Form FSIS Form 9135-1 (Notice of Shipment of Refused Entry Product) and will enter the USDA seal number. FSIS Form 9135-1, FSIS Form 9840- 3 (Refused Entry Notification), and a copy of the original CFIA/ACIA 4546 will be placed in an envelope marked "Attention: CFIA" and will be placed inside the truck returning to Canada. The shipment will be sealed and allowed to return to Canada.
- FSIS will inform the National and Area Export Specialists when a Canadian shipment has been officially rejected, including the reason for rejection, and the Area Export Specialists will inform the IIC at the exporting establishment. The IIC will inform the Export Specialist when the shipment returns to Canada so the Specialist can advise FSIS. The IIC is will follow-up with the exporter as required to ensure effective proper disposition of the refused product, and that corrective actions and preventative measures have been implemented where applicable.
- Once the inspection of the product is concluded, form CFIA/ACIA 2367 is completed and sent to Area Program Network Director (APND) together with other pertinent documents. The APND will review the documentation, ensure that it is complete (export certificate, form FSIS 9840.3, 9135-1, Annex J, detailed inspection report and a letter from the operator of the producing establishment giving the corrective measures taken as necessary) and that all necessary measures have been taken and will forward it afterwards to the Director Meat Programs Division (MPD).

11.7.3.6.5.2. Products inspected and passed by the USDA

Canadian exported meat products which have passed USDA import inspection become ipso facto American meat products. These products may be imported into Canada in their original and unopened containers, provided an application is made using Annex J of this section as indicated above in (a) and the condition in either (i) or (ii) below are met:

(i) the shipment is accompanied by a statement on an official letterhead issued by a USDA official veterinarian that certifies that: "The products originated in Canada. The product has been under USDA control for the duration of its stay in the United States". FSIS form 9135-3 can be used for that purpose. In such cases, the procedures described in (7)(a) above applies except for (7)(a)(ii) second item), or

(ii) when USDA is not able to certify that the product was under its continuous supervision and cannot issue certification, the applicant may request in writing, to the APND of the appropriate area, permission to return the product to Canada (Annex J of this section). The APND will then permit the importation if the following conditions are met (with appropriate written guarantees provided by the applicant):

- the product is not condemned in the USA;
- the product is in its original, fully marked containers and the immediate product containers do not show any evidence of changes by any means;
- upon entry into Canada, the product is placed under an official seal at the port of landing for transport to a registered establishment for reinspection (necessary arrangements to be made by the applicant); and
- the product is subjected to 100 percent inspection.

The APND will forward the approval to the applicant and the ICS for processing and distribution as per operating procedures (see Annex J-2). The applicant is responsible for forwarding the approval to the Customs Broker.

Procedures to follow at the receiving establishment are the same as described in 11.7.3.6.5.1 (iii) above except that the USDA documents will be replaced with the conditions issued by the APND.

11.7.3.6.5.3. Other considerations

- The inspection shall be carried out as soon as possible.
- Meat products returned because of failure to meet the USDA/FSIS requirements or found with defects when inspected in Canada shall not be re-certified for export unless the product has been reconditioned and subsequently packaged and labelled to the satisfaction of an inspector. Products returned as a result of failure to a laboratory analysis for biological or chemical residue violation shall not be re-exported.
- It is important that the above described procedures be followed as closely as possible and that all documents are completed and forwarded with as little delay as possible.
- No matter what the reasons for refusal given by the importing country are, a reinspection of this type of product must be done by an inspector before any decision is taken with regard to the product. If the shipment has been refused due to problems with labelling or documentation, reinspection should be performed on a square root sample to ensure that the product has not deteriorated during transportation. In those instances where the product has been refused entry to another country by reason of an unsatisfactory condition, (e.g. spoilage, contamination, pathological conditions, improper processing, damaged or rusted cans, etc.), the returned shipment should be reinspected in its entirety or until sufficient product has been examined, to determine that there is no alternative but total condemnation of the shipment. If condemned, the product must not leave the establishment at which the reinspection is performed until sterilized or denatured prior to treatment, as per section 54 of the Regulations. Shipments refused entry and returned because of the detection of residues should be dealt with as indicated in Chapter 5.
- Inspection procedures: see Chapter 17 of the Meat Hygiene Manual for red meat or Chapter 19 for poultry.
- Composition and labelling must be taken into account by the inspector when deciding on whether corrective action is required prior to final disposition.

11.7.3.6.6. FSIS audits of Canadian establishments

FSIS carries out regular reviews of the Canadian meat inspection system to verify that equivalence is being maintained. The outcome may be (1) acceptable, (2) marginally acceptable (plant receives a 30 day notice of intent to delist), or (3) unacceptable (immediate delistment from export eligibility). During these reviews, a number of establishments from across Canada may be audited. They may be chosen at random, or may be targeted based on a specific concern (i.e. BSE, food pathogen of interest), or a history non-compliance at a facility. During these audits, FSIS uses the Canadian legislation and manuals of procedures to assess ongoing equivalence except where there are specific US requirements.

If the plant is found acceptable, this means it meets US requirements, and the establishment maintains its export eligibility to the US. While only minor issues may have

been identified during the audit, these issues must be recorded, corrected and tracked in the CVS.

11.7.3.6.6.1. Establishments to which a notice of intent to delist was issued (30 day NOID).

USDA-FSIS has advised of the following policy for establishments judged marginally acceptable as a result of their audit.

Operators of establishments to which a notice of intent to de-list was issued by the CFIA at the request of the FSIS reviewer will be required to correct the deviations identified during the visit. The deviations will be reported on **the CVS Verification Worksheet and the Inspection Report – Corrective Action Request (CVS task 3301)** and include a statement to the effect that an action plan must be developed to re-establish full compliance with requirements if the establishment wishes to maintain its export privileges. Annex H of this section will also be issued to the operator in such cases. Annex H will have to accompany the documentation forwarded to confirm that appropriate action was taken to correct deficiencies observed and prevent reoccurrence as applicable.

The CFIA designated area supervisor for the establishment and the inspector in charge will conduct the necessary on-site follow-up review(s) of the establishment and determine if the necessary corrective actions were taken (CVS task 3301 recorded on the Inspection Report – Corrective Action Request). When preparing the action plan and taking the necessary measures, all concerned have to keep in mind that the necessary information has to be provided to FSIS, **within 30 days following the visit**, by the Director of the MPD. When applicable, the CFIA designated supervisor has to provide the necessary information (action plan by the operator, IIC and supervisor confirmation that all deviations were corrected) to the Director of the MPD through the Area Office (export officer). The information will be forwarded to the FSIS by the Director of the MPD**. Establishments for which the required information will not be provided to the FSIS within the prescribed period of time will be removed from the list of establishments eligible to export to the USA.**

In addition, any establishment to which a notice of intent to delist was issued during an audit, will be re-audited at the time of the FSIS next systems audit of Canada's inspection system, provided that establishment was successful in maintaining its eligibility status for export to the United States.

11.7.3.6.6.2. Establishments judged unacceptable (immediate delistment)

USDA-FSIS has advised of the following policy for establishments de-listed as a result of their audit. In the event that an establishment is judged unacceptable by the FSIS reviewer and is de-listed as a result of deficiencies observed during an audit, FSIS will not accept the establishment as re-certified until the government of Canada provides FSIS with a written description of all corrective actions that have been taken.

At the time of the review, the deviations observed will be reported on the CVS Verification Worksheet and the Inspection Report – Corrective Action Request (CVS task 3301) and include a statement to the effect that the establishment is removed from the eligibility list and that an action plan has to be developed to re-establish compliance with requirements if the establishment wishes to regain its export privileges.

The CFIA designated area supervisor for the establishment and the inspector in charge will conduct the necessary on-site follow-up review(s) of the establishment to determine that all the necessary corrective actions were taken (CVS task 3301 recorded on the Inspection Report – Corrective Action Request).

When applicable, the CFIA designated supervisor has to provide the necessary information (action plan by the operator, IIC and supervisor confirmation that all deviations were corrected) to the Director of the MPD through the Area Office (export officer). The information will be forwarded to the FSIS by the Director of the MPD.

In addition, any establishment that is de-listed during an audit, will be re-audited at the time of the FSIS next systems audit of Canada's inspection system, provided that establishment was successfully re-certified for export to the United States.

If a re-certified establishment is de-listed again during the following up audit, FSIS will not list the establishment as re-certified until FSIS auditors return for another follow-up audit and are able to verify that all deficiencies have been corrected.

11.7.3.6.7. Import violations in product exported to the USA

Products under intensified inspection due to laboratory violations will be sampled upon re-inspection in the USA and will be held at the import establishment pending laboratory results.

The follow-up for such non-compliances to US import requirements will have to be conducted as provided by the CVS (task 3302) and any other FSIS specific requests, as applicable. Unless advised otherwise, the operator will have to conduct the required follow-up within 30 days of the date of notification of the non-compliance to allow the CFIA to provide the information requested by the FSIS in response to the non-compliance within the prescribed timeframe and avoid that the establishment be removed from the list of establishments eligible to export to the USA.

11.7.3.6.8. Inedible products exported for animal foods - Denaturation

All meat products exported to the USA and identified for animal food must be denatured, unless a derogation has been obtained from the USDA. "Application and permit for importation of undenatured inedible meat and poultry product" (see Annex P) shall be used to obtain such a derogation. Applicable American restrictions and conditions for transporting undenatured inedible product are mentioned on the form. The import permit shall accompany the shipment. Requests shall be addressed to:

Office of International Affairs (OIA), Import Inspection Division
Washington, DC
Phone: (202) 720-9904
FAX: (202) 720-6050
Hours of Operation: 0700 – 1630 ET, Monday through Friday, excluding holidays

ANNEX B

SAMPLES FOR LABORATORY EXAMINATION, RESEARCH, EVALUATIVE TESTING, OR TRADE SHOW EXHIBITION

The Food Safety and Inspection Service (FSIS) authorize requests for the importation of samples of meat and/or poultry products destined for laboratory examination, research, evaluative testing or trade show exhibition. Provided there are no animal health restrictions imposed by the United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), meat, poultry, and egg products samples can originate from any foreign country. Importers wanting to import samples originating in countries with animal health restrictions shall apply to APHIS for a permit prior to importing.

Meat and poultry sample shipments, other than frozen cooked beef from APHIS restricted countries, are not required to be inspected (verified) by FSIS upon arrival in the United States and may be shipped directly to the consignee without further restriction. FSIS may follow up with the applicant to verify that the sample is properly handled, including destruction as indicated on the form.

Samples of frozen cooked beef from countries where foot and mouth disease (FMD) or Rinderpest (RP) is found to exist must be presented for reinspection at an FSIS approved import establishment before proceeding for laboratory examination, research, evaluative testing, or trade show exhibition. Importers/exporters should contact the appropriate regional import field office for information on import facility locations.

Samples for laboratory examination, research, evaluative testing, or trade show exhibition are not to be sold, distributed or consumed by the public. **Samples destined for consumer test marketing or sales promotions, regardless of the volume, are treated commercial shipments.** All commercial shipments shall originate only from eligible countries and must be accompanied by all applicable documentation.

(i) NOTIFICATION OF INTENT TO IMPORT SAMPLES

The importer, broker or applicant shall notify FSIS prior to importing meat or poultry samples. The documentation shall be submitted to the appropriate FSIS Regional Import Field Office (RIFO) in advance of the shipment's arrival.

(ii) REQUIRED DOCUMENTATION

A FSIS Form 9540-5, "Notification of Intent for Importation of Meat, Poultry or Egg Product Samples for Laboratory Examination, Research, Evaluative Testing, or Trade Show Exhibition."

B Foreign country's health certificate (CFIA/ACIA 1454, in the case of Canada) stating "Samples intended for laboratory examination, research, evaluative testing, or trade show exhibition."

(iii) LIMITS AND CONDITIONS

A Weight restrictions

- Red meat shipments cannot exceed 220 lb (100 kg) for each type of product.
- Poultry shipments cannot exceed 50 lb (22.7 kg) for each type of product.

B Requests for sample shipments for laboratory examination, research, evaluative testing or trade show exhibition exceeding the limits specified in A must be submitted in writing to the Office of International Affairs, Import Inspection Division, Washington, D.C.

C It is the responsibility of the applicant to limit the use of the samples to laboratory examination, research, evaluative testing, or trade show exhibition only. Upon completion of the testing or exhibition, the residual product from the sample shipment shall be properly disposed of as indicated on FSIS Form 9540-5. FSIS may follow up to confirm that the samples were disposed of properly. Proper disposition effectively destroys the contents for human food purposes, such as denaturing or incineration.

(iv) LABELLING

The shipping carton and individual packages (if more than one package) inside the shipping containers shall be pre-printed, stamped, or stencilled (all in English) with the:

- product name;
- country of origin;
- establishment number assigned by the foreign country's meat/poultry inspection system (if applicable);
- name and address of the facility that produced the product; and
- the statement: "Samples intended for laboratory examination, research, evaluative testing, or trade show exhibition."

For detailed procedures applicable to samples and to obtain Form 9540-5, the applicant must visit the FSIS website at:

http://www.fsis.usda.gov/OPPDE/op/IIM/P4S9.htm

ANNEX D

List of microbiological screening and cultural methods for which the CFIA has equivalency to those of USDA/FSIS (*Salmonella, Listeria monocytogenes, Escherichia coli* O157:H5)

There are new specific requirements for laboratory methodology used to test for *E. coli* O157:H7. These requirements apply to all *E. coli* O157:H7 testing of beef products (e.g.: beef carcasses, beef trim/trim components, ground beef, raw/cooked meat patties and semi-dry fermented sausage) produced in Canadian registered establishments eligible for export to the USA.

Industry must ensure that their laboratories and/or private accredited laboratories contracted for testing of the above products are informed of these methods.

Private laboratories must follow these method instructions when their clients make them aware the sample is submitted from a USA eligible establishment.

Health Canada Compendium of Analytical Methods referred to below can be found at the following website:
http://www.hc-sc.gc.ca/fn-an/res-rech/analy-meth/microbio/volume1/index-eng.php

FSIS method referred to below can be found at the following website:
http://www.fsis.usda.gov/Science/Microbiological_Lab_Guidebook/index.asp

Acceptable methodology for *E. coli* O157:H7 testing of beef products

Laboratories testing beef products (e.g.: beef carcasses, beef trim/trim components, ground beef, raw/cooked meat patties and semi-dry fermented sausage) from establishments eligible for export to the USA, have been instructed to test using either of the following methods.

- The acceptable FSIS methodology for both screening and cultural confirmation for *E. coli* O157:H7/NM

or

- The approved Compendium screening methods listed under "2" below and cultural confirmation using the following modified version of MFLP-80.

Testing Procedure

1. Test five 65 ± 2 g randomly collected sub-samples (total analytical sample size of 325 ± 10 g) that are representative of the entire sample. The 5 sub-samples may be tested individually or composited to one 325 g sample. Samples negative by the screening method can be reported as negative for *E. coli* O157:H7 as outlined in MFLP-80. Samples that are potential positive by the screening test will proceed to cultural confirmation.

2. Acceptable screening methods are MLG 5A.01, MFLP-16, MFLP-30 and MFLP-87. Please note that MFLP-30 supplement 2 has not yet been evaluated for equivalency purposes and should not be used at this time.

3. Acceptable confirmation methods for potential positives by screening methods are MLG 5.04 or MFLP-80 with the following clarifications: if the cultural method confirms the presence of typical, non-sorbitol fermenting *E. coli* O157 on selective agar, the following steps are required in addition to the requirements outlined in MFLP-80:

- It is mandatory to perform either the serological test for the H7 antigen or to confirm the presence or absence of the toxin with acceptable methodology (e.g., MFLP-83, MFLP-93, or equivalent).

- If the test performed (either the H7 or the toxin test) is negative, the other test must be done so that both tests will have been performed.

- If the test performed (either the H7 or the toxin test) is positive, it will be concluded that the isolate is a confirmed verotoxin producing *E. coli* O157:H7 positive and no further confirmatory testing is required.

- If the tests performed (H7 and the toxin test) are both negative, proceed as follows.

NOTE - the following PCR tests for the presence of toxin genes and/or H7 genes will be done in CFIA laboratories or in private accredited laboratories using methodology approved by the CFIA.

- If the tests for the toxin and H7 antigen are negative, a test for the presence of the toxin genes (*stx*1 and/or *stx*2) with an acceptable PCR method will be performed. If the toxin genes are confirmed positive, then the sample is considered confirmed positive for *E. coli* O157:H7.

- If the test for the toxin genes is negative, a PCR test for the presence of the H7 gene (*fliC*) will be performed. If the test for the H7 gene is confirmed positive, then the sample is considered confirmed positive for *E. coli* O157:H7.

- If the H7 gene is not confirmed (assuming toxin and toxin gene, as well as H7 serology tests were negative), then the sample is considered to be negative for *E. coli* O157:H7.

For details regarding shipping isolates to the CFIA for PCR gene testing or for clarification to methodology instructions above, please contact one of the following:

Manager, Bacteriology
Science Branch, National Laboratory Operations
or
National Manager
Science Branch, National Laboratory Operations.

ANNEX D-1

Acceptable methodology for *Escherichia coli* O157:H7 testing of beef products

As of June 11th, 2009 the CFIA currently has equivalency with the USA - FSIS for the following screening and cultural methods for *E. coli* O157:H7, *Salmonella* spp. and *Listeria monocytogenes*:

E. coli O157:H7 in Meat

1. MFLP-16, Detection of *Escherichia coli* O157:H7 in Foods - Assurance GDS™ for *E. coli* O157:H7 Gene Detection System, August 2005, with the following stipulations:
   - testing of a 375 ± 37 gram test portion, analyzed as a 1:3.2 dilution in pre-warmed mEHEC media
   - incubated for 10 to 18 hours at 42°C

2. MFLP-16, Detection of *Escherichia coli* O157:H7 in Foods - Assurance GDS™ for *E. coli* O157:H7 Gene Detection System, August 2005, with the following stipulations:
   - testing of a 325 ± 32 gram test portion, analyzed as a1:9 dilution in pre-warmed mEHEC media
   - incubated for 10 to 18 hours at 42°C

3. MFLP-30, The Dupont Qualicon Bax® System Method for the Detection of *E. coli* O157:H7 in Raw Beef and Fruit Juice, May 2003, including both Supplement 1 (May 2005) and Supplement 2 (November 2006), with the following stipulation:
   - testing of a 325 ± 32 gram test portion

4. MFLP-87, Detection of Enterohemorrhagic *E. coli* (EHEC) in Food Products and Food Ingredients by the VIP for EHEC Method, June 2005, with the following stipulation:
   - testing of a 325 ± 32 gram test portion

5. MFLP-19, The DuPont™ Lateral Flow System™ Method for Detecting *E. coli* O157:H7 in Raw Ground and Raw Boneless Beef, March 2006, including Supplement 1, August 2007, with the following stipulation:
   - testing of a 325 ± 32 gram test portion

6. MFLP-12, Identification of *Escherichia coli* O157:H7 and Verotoxin-producing *Escherichia coli* 0157:NM by the Warnex™ Real-time Polymerase Chain Reaction System, January 2006, with the following stipulation:
   - testing of a 325 ± 32 gram test portion

7. MFLP-80, Isolation of *Escherichia coli* O157:H7 or NM in Foods, March 2008 (cultural confirmation method), with the following stipulations:
   - testing of a 325 ± 32 gram test portion
   - typical *E. coli* O157:H7 colonies on selective agar that do not confirm as a toxin producer must be submitted to CFIA for further PCR testing of toxin genes and H7 genes

Salmonella spp. in Meat and Eggs

1. MFLP-29, The Qualicon Bax® System Method for the Detection of *Salmonella* in a Variety of Food and Environmental Samples, July 2007, with the following stipulations:
   - for meat products, analyse a 325 gram test portion
   - for egg products, analyse a 250 gram test portion*

2. MFHPB-24, Detection of *Salmonella* spp. in Foods by the Vidas SLMTM Method™, November 2001, with the following stipulations:
   - for meat products, analyse a 325 gram test portion
   - for egg products, analyse a 250 gram test portion*

3. MFHPB-20, Isolation and Identification of *Salmonella* from Foods, April 1998 (cultural confirmation method), with the following stipulations:
   - for meat products, analyse a 325 gram test portion
   - for egg products, analyse a 250 gram test portion*

- USDA/FSIS requirements for egg products exported to the U.S. are for analysis of a 100 gram test portion.

Salmonella spp. in Meat

1. MFLP-32, Identification of *Salmonella* species by the Warnex™ Real Time Polymerase Chain Reaction System, June 2005, with the following stipulations:
   - for meat products, analyse a 325 gram test portion

Listeria monocytogenes in Meat and Eggs

1. MFLP-28: The Qualicon Bax® System Method for the Detection of *Listeria monocytogenes* in a Variety of Food, June 2003, and the Supplement to the method, January 2004, with the following stipulations:
   - for meat and egg products, analyse a 25 gram test portion

2. MFHPB-30: Isolation of *Listeria monocytogenes* from all Food and Environmental Samples, January 2001 (cultural confirmation method), and the Supplement to the method, March 2002, with the following stipulations:
   - for meat and egg products, analyse a 25 gram test portion

3. MFLP-15: The Determination of *Listeria* spp. from Environmental Surfaces Using The DuPont Qualicon Bax® System Method and Direct Plating, February 2009, with the following stipulations:
   - swabs of environmental surfaces may be tested individually or composited (up to 10 swabs)

In addition FSIS will accept all methods for the above pathogens published in the USDA/FSIS Microbiology Laboratory Guidebook found at the following link:
http://www.fsis.usda.gov/Science/Microbiological_Lab_Guidebook/index.asp

Please direct questions or comments to one of the following contacts:

Donna Douey
Office: 403-299-7686
Cell: 403-836-2642
e-mail: Donna.Douey@inspection.gc.ca

Leah Isaac
Office: 613-773-5306
Cell: 613-808-1134
e-mail: Leah.Isaac@inspection.gc.ca

Johanna Murphy
Office: 613-773-5413
Cell: 613-327-0126
e-mail: Johanna.Murphy@inspection.gc.ca

ANNEX E

Requirements applicable to poultry abattoirs

1. Special requirements applicable to establishments operating under the Modernized Poultry Inspection Program (MPIP)

Operators wishing to process meat products eligible for export to the United States shall provide the VIC with a written request, as required by section 128 (3) of the *Meat Inspection Fees Order*, for an additional on-line carcass inspection station. Each evisceration line processing product for the United States requires one (1) on-line carcass inspection station staffed by CFIA inspectors. The applicable rate is fixed at $24,657 per station per year. Operators shall specify whether they wish to have the additional export station located either upstream after evisceration and viscera defect detection or downstream at the end of the evisceration line as follows:

Option 1, Upstream scenario

The inspection station shall be positioned after evisceration and viscera defect detection but before the helper/trimmer such that the inspector can inspect each carcass, and if indicated, its corresponding viscera. The CFIA export inspector shall inspect each carcass exterior. If any carcass is signalled for removal by the helper/trimmer, the corresponding viscera shall also be removed from the evisceration line.

Option 2, Downstream scenario

A station shall be installed at the end of the evisceration line at or near the Carcass Dressing Standards (CDS) location. The specific location shall be located between the inside/outside carcass washer and the carcass chiller. Each carcass shall be presented to the CFIA on-line export carcass inspector with the back facing the inspector. The inspector shall inspect each carcass (exterior) for processing and pathology defects.

Carcasses with visible faecal contamination or affected with suspect Septicaemia/Toxaemia shall be identified for removal from the evisceration line.

The operator shall provide a method for such identified carcasses to be removed from the evisceration line. Corrective action shall be as specified by the operator's HACCP system and as included in the CDS program. The corresponding viscera shall be condemned for each carcass condemned for Septicaemia/Toxaemia by the veterinarian. The operator shall have a written procedure, signed off by the VIC, and which assures that the viscera is segregated and condemned from each carcass condemned for pathology. All viscera in contact with the viscera from the carcass condemned for pathology shall also be condemned. The export carcass inspector shall inform the CFIA Evisceration Floor Inspector (EFI) of any localized carcass defects.

2. Inspection of carcasses removed from the evisceration line

Sec. 455 of the *Poultry Products Inspection Act* stipulates that each poultry carcass must receive a post mortem inspection by a government inspector - including those removed from the evisceration line for off-line salvage and reprocessing/reconditioning.

The operator will determine where such carcasses are capable of being re-hung on the main evisceration line or may propose, (to the VIC), an alternative method to hanging carcasses back on the line as long as it does not affect the efficiency of CFIA verification activities. The operator shall ensure that each reworked carcass is inspected by the on-line export CFIA carcass inspector by re-hanging such carcasses on the main evisceration line unless an alternate procedure is proposed in the plant's HACCP and Process Control Plan and accepted by the VIC. Furthermore, after salvaging, the operator shall present for CFIA inspection, at a specified location, all edible parts that are not able to be re-hung on the main evisceration line.

CFIA will inspect each carcass that is moved to off-line salvage or reprocessing / reconditioning and will verify, to the extent necessary, salvage and reprocessing / reconditioning process control.

Alternatively, the operator may write and implement a protocol, accepted by the VIC, to segregate and control all carcasses and/or product from savaging or off-line reprocessing / reconditioning operations such that the segregated poultry products are not exported to the USA.

Canadian Food Inspection Agency | Agence canadienne d'inspection des aliments

ANNEX H

NOTICE OF INTENT TO DELIST

Establishment No.	Date of USDA review	Report of compliance must be delivered to USDA by date[1]

FOLLOW-UP TO CVS Task 3301 DATED:

Title	**Date**	**Name of responsible person**	**Signature**
Inspector in Charge			
Designated CFIA supervisor			
MPD representative			

ACTION PLAN		
Prepared by the operator		
Date	Name of responsible person	Signature
Reviewed by IIC		
Date	Corrective action measures found acceptable	Signature
Establishment reviewed by designated CFIA supervisor		
Date	Corrective action measures implemented/ establishment found acceptable	Signature
Area Office		
Date	Documentation reviewed, found satisfactory and forwarded to Ottawa to the Director of MPD	Signature

Canada

[1] Information to be provided includes: action plan by operator, IIC and supervisor confirmation that all deviations were corrected.

ANNEX K

U.S. Rejection Codes	Code	Codes des refus des É.-U.
Rejection Cause		**Raison du refus**
Contamination (fecal, ingesta, milk, metal, grease, glass, paper, plastic)	01	Contamination (matières fécales, ingesta, lait, métal, huile, verre, papier, plastique)
Unsound condition (putrid, rancid, spoiled)	02	Mauvais état (odeur putride, ranci, pourri)
Processing defects (blood clots, lung tissue, bruises, bones, sex organs)	03	Défauts de transformation (caillots de sang, tissu pulmonaire, meurtrissures, os, organes sexuels)
Violative net weight (less than stated weight on label)	04	Poids net non-conforme (moins que le poids indiqué sur l'étiquette)
Pathological defects (abscess, cysts, lesions, grubs, injection sites)	05	Pathologie (abcès, kystes, lésions, vers, sites d'injection)
Microbiological violation (laboratory results reported as positive)	06	Non-conformité microbiologique (résultat de laboratoire positif)
Labelling defects (label not approved, missing mandatory information, wrong ingredients)	07	Étiquetage insatisfaisant (etiquette non approuvée, information obligatoire manquante, ingredients erronés)
Missing or incorrect shipping marks (not present or incorrect on shipping container)	08	Absence de marques d'expédition ou marques d'expéditions incorrectes (absentes ou incorrectes sur les conteneurs d'expédition)
Composition/Standard (economic non-compliance; not compliant with standard of identity, including water, fat, nitrite, phosphate, PFF or species)	09	Composition/standard (non-conformité économique; ne rencontre pas les normes d'identité, incluant eau, gras, nitrite, phosphate, PFF ou espèce)
APHIS/VS requirements (bone-in or fresh product from restricted country, failed pink juices test or maximum internal temperature)	10	Exigences APHIS/Services vétérinaires (produits avec os ou frais de pays avec restrictions, exsudat rose détecté ou température interne maximale)
Residues (laboratory results reported over tolerance)	11	Résidus (résultats de laboratoire au dessus du seuil de tolérance)
Miscellaneous (any problem associated with documentation, including lack of proper certification, failure to obtain a certificate of guarantee, duplicate shipping marks)	12	Divers (tout problème associé avec la documentation, incluant la certification incomplète, l'incapacité à obtenir un certificat de garantie, les marques d'expéditions répétées)
Condition of container, Incubation (swells, cable cuts, loose tins, seams, and abnormal container)	13	État du récipient, incubation (bombage, brûlure de câble, serti lâche, récipient anormal)
Transportation damage – soft product (F) ("keep frozen" product stained/soft)	14	Dommage de transport – produit mou (F) (produit « garder congelé » trouvé taché ou ramolli)
Transportation damage – exposed product (O) (dented or crushed immediate containers, leaking vacuumed packaged product, torn containers exposing product)	15	Dommage de transport – produit exposé (O) (contenants immédiats endommagés, produit emballé sous vide mal scellé, emballages déchirés laissant du produit exposé)

ANNEX L

IMPORT INSPECTION PROCEDURES FOR CANADIAN MEAT PRODUCTS EXPORTED TO THE USA

1. INTRODUCTION

The U.S. Import Inspection Procedures for meat products of Canadian origin require that (see also Annex L-5 for the flow chart):

1.1 The exporter notifies in advance the operator of the import inspection facility of all shipments exported to the USA that will be presented for assignment/inspection to that facility

1.2 The exporter ensures that all shipments stop at the border for assignment and at the designated import inspection facility for reinspection as instructed by an **officer of the Food Safety and Inspection Services (FSIS) of the United States Department of Agriculture (USDA).**

It cannot be overemphasized that the exporting establishment will be held responsible for failure to present a shipment to FSIS for inspection (Failure to Present - FTP). It is the responsibility of the exporting establishment to ensure that the truck driver receives adequate instructions (see Annex L-4) and fulfill his obligations. Failure to present is considered to be very serious. Severe monetary penalties will be imposed against the person responsible for it (importer of record with U.S. Customs). Products involved in FTP will be subject to other enforcement measures deemed appropriate by FSIS.

In addition, the following actions will be taken against plants responsible for FTP:

1.2.1 For the first and second violation, USDA will issue a warning letter to the Canadian Food Inspection Agency (CFIA), requesting a review of the incident and a report of the findings.

1.2.2 If a third violation occurs within a two-year period, USDA **will suspend the eligibility** of the Canadian establishment to export meat or poultry products to the USA. USDA will also request CFIA to conduct an investigation of the incident and report the findings and planned corrective actions to USDA. The findings and planned corrective actions will be reviewed by FSIS and relisting of the establishment will take place when found satisfactory.

In order to avoid major disruption in their exports to the USA, operators of exporting establishments are urged to take all necessary measures, such as the ones mentioned above, to ensure that FTPs will not occur.

2. GENERAL

Definitions

2.1 **Assignment.** The reinspection instructions for a specific lot of imported meat or poultry product.

2.2 **Automated Import Information system (AIIS).** A computerized system that receives and stores daily reinspection results from USA ports-of-entry and compiles histories for every foreign country exporting meat and/or poultry products to the United States. The AIIS generates the reinspection assignment(s).

2.3 **Destination Import Facility.** An approved establishment located in the interior of the United States and an end user of Canadian product. Such facilities are eligible to receive only Canadian shipments for FSIS reinspection. Exporting plants under intensified inspection cannot have re-inspection conducted at a destination facility.

2.4 **Failure-to-Present.** A failure-to-present (FTP) is defined as "any eligible shipment of meat or poultry products entering the United States that fails to stop for reinspection at an official FSIS import establishment." When product has not been presented to the USDA inspector for an assignment at the border entry point, it will be considered a failure-to-present (FTP). Products

must not be distributed in commerce and the FSIS must be contacted for instructions. Products must return to the USA border facility designated on the 9540-1 for an assignment/reinspection. Shipments that enter commerce (and cannot be returned intact to the FSIS import establishment) or are further processed without FSIS port-of-entry reinspection will be subject to destruction. Failure to present for FSIS inspection will also result in U.S. Customs penalties. The shipment is considered a FTP if it cannot be accounted for as in-transit to the import establishment, in storage at the import establishment or has not arrived:

- within 72 hours (3 days) and the ETA has not been amended (Canadian shipments at border);
- by the established ETA (Canadian shipments air, water, rail).

2.5 **Level of Reinspection.** A status indicating the compliance history of a particular foreign establishment and country with respect to a Type of Inspection (TOI) for that specific product. There are three possible levels of reinspection:

2.5.1 **Normal.** A level of reinspection where the lot is randomly selected for reinspection from the annual allocation assigned to the country for the process category. Under the Normal level of reinspection, lots are not retained pending outcome of the physical reinspection.

2.5.2 **Increased.** An increased level of sampling above the Normal level of sampling which occurs as a result of an Agency management decision rather than from a failed TOI. Under the Increased level of reinspection, the lot is not usually retained pending outcome of the physical reinspection.

2.5.3 **Intensified.** A level of reinspection where a previous reinspection for a TOI has failed to meet USA requirements. This usually affects an individual establishment only. Under an Intensified level of reinspection, lots are held pending outcome of the physical TOI that is at the Intensified level.

2.6 **Lot.** A group of similarly processed/packaged product from one country, one establishment, and consisting entirely of the same species, process category, and product standard of identity (sub-category).

2.7.1 Inspectors will use the labelled information, such as the product name, handling statements and cooking/heating instructions to verify the exporting establishment's classification of further processed products.

2.7.2 The AIIS will assign every lot a unique, system-generated identification number that can be used to track import information. Note there can be multiple lots included on a single health certificate.

2.8 **Process Categories.** Process categories are product classifications based on preparation procedures used in the foreign establishment.

03B	Raw product – ground
03C	Raw product – not ground
03D	Thermally processed – commercially stable
03E	Not heat treated – shelf stable
03F	Heat treated – shelf stable
03G	Fully cooked – not shelf stable
03H	Heat treated but not fully cooked – not shelf stable
03I	Products with secondary inhibitors – not shelf stable

FSIS samples and tests RTE products produced in process categories O3E, O3F, O3G and O3I. Analyses will include *Listeria monocytogenes* AND *Salmonella* testing for all RTE products, and *E. coli* O157:H7 for cooked patties and dry or semi-dry fermented sausages.

More information on process categories can be found on the FSIS website at:

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

Go to Part 1, section 2, Process Categories, Subcategories and Types of Inspections for AIIS

2.9 **Sample.** A sample consists of one or more units of product randomly selected from a lot that are used to determine whether or not the lot is acceptable. Sample size is the number of units of product in a sample.

2.10 **Skipped Lot.** A lot that is not assigned a TOI, but the inspector verifies the lot for general condition (including transportation damage), shipping container labelling, count, and accuracy of the product label and accompanying foreign health certificate. Note: Product imported from Canada receiving a "skipped" assignment is not staged and only has a cursory check at the rear of the truck.

3. USA IMPORT ESTABLISHMENT FACILITY REQUIREMENTS

Import establishments in existence as of August 10, 1992, and located on the USA-Canada border are not required to have either sufficient refrigerated or freezer space to properly hold perishable product that is stored or retained. NOTE: Shipments that are on Intensified reinspection level or on Voluntary HOLD by the importer cannot be moved from the import establishment's premises while on HOLD, but may be stored under refrigeration in a truck or trailer on premises pending the outcome of inspection results.

4. CANADIAN ESTABLISHMENT REQUIREMENTS

4.1 Import Inspection Application and Report (9540-1)

4.1.1 Prior to entry into the USA, an employee of the Canadian establishment exporting meat or poultry to the United States will:

(i) Complete FSIS Form 9540-1, "Import Inspection Application and Report," (See Annex L-1 and L-2); and fax directly to the USA border import facility of their choice.

(ii) In the case of questions concerning completion of the form or where to fax the form, the contact is:

Office of International Affairs (OIA), Import Inspection Division
Washington, DC
Phone: (202) 720-9904
FAX: (202) 720-7900
Hours of Operation: 0700 – 1630 ET, Monday through Friday, excluding holidays

(iii) For shipments from Canada that are presented at the border (truck shipments) the exporter must:

1. indicate an Estimated Time of Arrival (ETA) in block 31 (Remarks) of the faxed FSIS Form 9540-1 to advise FSIS of the estimated time and date for the shipment to arrive at the import establishment; and

2. ensure that the ETA is within 72 hours from the date in block 26 of FSIS Form 9540-1; and

3. ensure that the shipment arrives for inspection at the FSIS approved import establishment within 72 hours, including the weekends and holidays, from the time the FSIS Form 9540-1 is received by import inspection personnel.

(iv) Shipments from Canada that do not cross into the USA by truck are not expected to adhere to the 72 hour (3 working days) rule referred to in 4.1.3 below. Exporters of shipments by air, water, or rail car (except edible fats) to the USA are required to fax the FSIS Form 9540-1 to the import facility designated in blocks 12 and 13 of the form. The exporter shall include an estimated time of arrival (ETA) in the remarks block for the shipment to arrive at the designated import facility. Inspection personnel, upon receipt of

the form from import plant management, shall verify the presence of an ETA on the form. If an ETA has not been declared, the form shall be returned to plant management and have them request the ETA from the producing establishment, shipper, or applicant. Plant management shall return the form to inspection personnel with a declared ETA. Inspection personnel shall monitor the shipment's arrival by referring to the ETA on the FSIS Form 9540-1.

Note: If an ETA is still not obtained on *Canadian shipments*, the import inspector will e-mail the details of the shipment (producing establishment, product, etc.) to IID- HQ (Import Inspection Division-Headquarters) at importinspection@fsis.usda.gov for follow-up with the Canadian Food Inspection Agency (CFIA).

If the shipment has not arrived at the designated import establishment by the ETA, import inspection personnel will query the AIIS to verify that the shipment has not been reinspected at another import establishment.

1. If a Canadian shipment received a skipped assignment at another import establishment, there will be no further action taken.

2. If a Canadian shipment received an inspection other than skipped, import inspection personnel will confirm the status of the shipment with inspection personnel at the location where the assignment was drawn.

3. If the shipment does not have an assignment issued in the AIIS, the import inspector will request that import establishment management confirm the shipment’s status.

If the shipment is in route, import inspection personnel will obtain an updated (ETA) from import establishment management. Import establishment management is responsible for tracking any missed ETA within the day (24 hours) the ETA was missed.

Note: If the shipment is cancelled, the exporting or producing establishment representative must fax notification of the cancellation to the RIFO (Regional Import Field Office). The RIFO will cancel the shipment in the AIIS and forward notification of the shipment cancellation to the import establishment listed on the 9540-1.

If the shipment entered the USA without obtaining an inspection assignment, the shipment is considered a failure-to-present (FTP).

A. If the shipment has not arrived at the designated I-house by the ETA provided, the FSIS inspector at the designated I-house shall request import plant management to confirm the status of the shipment.

    1. If the shipment is in route, obtain a revised ETA.
    2. If the shipment was cancelled, the Canadian exporter must cancel the FSIS Form 9540-1, which is kept on file at the import establishment.
    3. If the shipment entered the USA without obtaining an inspection assignment, it is considered a failure-to-present.

4.1.2 Amendments - Canadian exporters are encouraged to fax the application (FSIS Form 9540-1) as close as possible to the time of shipment to the USA to avoid the need for amendments.

(1) The faxed copy of FSIS Form 9540-1 serves as advance notification that a shipment is proceeding to the United States. Additional lots may be added to the Canadian health certificate; however, an amended FSIS Form 9540-1 must be presented to FSIS with the shipment. NOTE: This may result in delays in inspection at the import establishment.

(2) Regardless where the truck is, once FSIS Form 9540-1 has been faxed, amendments to FSIS Form 9540-1 regarding the reinspection establishment (blocks 12 and 13) will not be allowed except in **emergency** situations or the closing of the designated USA Point of

Entry border crossing (block 3) by USA or Canadian authorities that would result in unusual delays for shipments. Emergencies are defined as fires, explosions, chemical spills, leaks and releases, bombings, bomb threats, civil disturbances, hurricanes, tornadoes, earthquakes, blizzards, floods, power failures, and personal injuries.

(3) The Office of International Affairs (OIA) must be consulted prior to amending any application for the reasons mentioned above. On weekends and holidays, callers to the OIA will be referred to emergency contacts and numbers.

(4) After receiving permission to amend FSIS Form 9540-1, shipments will proceed to the new designated import establishment.

(5) Any establishment placed on intensified inspection while shipments are in transit will be permitted to amend FSIS Form 9540-1 to reflect the actual weights. The shipment is to proceed to the designated USA point of entry or import facility for reinspection. The Canadian exporter must submit the amended 9540-1 with the actual weights **directly** to the designated import establishment.

4.1.3 Cancellations. The Canadian exporter must notify the import inspector at the designated import establishment in writing prior to the expiration of the 3 day limit if the shipment is cancelled. Failure to notify FSIS of a cancelled shipment may result in delays for subsequent shipments. When a shipment is cancelled, the CFIA health certificate CFIA/ACIA 4546, the shipping marks (export stamp number) as well as the FSIS Form 9540-1, cannot be used again. Product will have to be re-certified by the CFIA prior to shipping.

4.1.4 The original FSIS Form 9540-1 and the original health certificate must accompany the shipment to the United States. Once the 9540-1 has been faxed, the shipment must be presented for FSIS reinspection within three (3) working days, or the exporting establishment must notify the designated import establishment when the shipment will arrive. NOTE: The U.S. Customs Entry Number MUST be entered on FSIS Form 9540-1 that arrives with the shipment. An inspection assignment will not be drawn until this requirement is fulfilled.

4.2 Lotting of Product

A lot is defined as a group of similarly packaged products from **one establishment** consisting entirely of one species, process category and product standard of identity (sub-category).

4.2.1 Species are categorized as follows: beef, veal, pork, lamb, mutton, goat, equine, chicken, turkey, guinea, squab, duck, geese, ratite, poultry combination and red meat/poultry combination.

4.2.2 Processes are categorized as follows:

03B Raw product - ground
03C Raw product - not ground
03D Thermally processed - commercially sterile
03E Not heat treated - shelf stable
03F Heat treated - shelf stable
03G Fully cooked - not shelf stable
03H Heat treated - not fully cooked - not shelf stable
03I Products with secondary inhibitors - not shelf stable

4.2.3 Packaging is categorized as follows:

- sides, carcasses
- packages
- cans

4.2.4 Description of the product - Block 17

The description of the product must accurately reflect the product name on the label and that is certified on the export certificate. If there is a standard or definition in the regulations, the name of the product should be reflected as prescribed (refer to approved label). Otherwise the common or usual name of the product or a truthful descriptive designation should be specified. Animal production raising claims are not considered to be part of the product name and are not required to be present on the health certificate or on the application form (9540-1).

Single ingredient products, such as primal cuts and subprimal meat cuts, bone-in or boneless, can be grouped as such on the application. As an example, a shipment containing 50 cartons of boneless beef loins totalling 2500 lbs and 50 cartons of bone-in beef rib loins totalling 2500 lbs could be listed on the application form 9540-1 as one lot of meat cuts, with a net weight of 5000 lbs, provided they have the same shipping marks. If the shipment contained ground beef or boneless meat for manufacturing (trimmings), these products must be listed as separate lots (see Annex L-3 for specific examples on how to enter products on form 9540-1).

Note:

1) The maximum number of lots that could be included on the 9540-1 is 9. If necessary, use a second form on which you will indicate that it is a continuation sheet (box #1).

2) The export certificate (CFIA/ACIA 4546) may include lots from more than one establishment, process category or species. In these cases a continuation sheet to the initial 9540-1 must also be completed for each additional establishment, process category, and species.

3) Block 22 of 9540-1: Net weight must be rounded-up. Do not enter decimals.

4) Distribution of 9540-1: Point A, in the case of Canada, form 9540-1 does not need to be distributed to the U.S. Customs official prior to submission to the FSIS inspector at the border.

4.3 Selecting an Import Establishment

Any approved United States Import Establishment can be identified on the FSIS Form 9540-1 by the Canadian exporting establishment for conducting the inspection, provided it has the capability to inspect the particular product being shipped. **However, the inspection assignment MUST be received at a border inspection facility if the shipment is moving by land.**

EXCEPTION: Rail car shipments moving "in bond" for transloading to a ship destined to an island state (Hawaii) or a USA territory (e.g. Puerto Rico, Guam) shall obtain the inspection assignment at the designated import establishment. The most current, up-to-date copy is available through the OIA. Contact the specific facility to determine its capabilities.

4.4 Canadian Establishments on Intensified Inspection

Exporting plants under intensified inspection **cannot** have re-inspection conducted at a destination facility.

4.5 Placement of Containers on Trucks

Shipping containers at the rear of the truck must be loaded on the truck so that the labelling features face the rear of the truck allowing the USDA-FSIS inspector to conduct the verification required in 8.4.1 of this section. Label verification will be performed only on products visible at the rear of the vehicle (Skipped lots).

4.6 Entry into the USA

Upon entry into the United States, the trucker will obtain the assignment from the FSIS inspector at any USA import establishment along the USA-Canadian border. This establishment may differ from the designated reinspection establishment, which is identified in Block 12 on FSIS Form

9540-1. However, if any part of the shipment is designated as an "inspect", the shipment can only be inspected at the FSIS facility designated on the original FSIS Form 9540-1.

5. USA IMPORT ESTABLISHMENT (Plant Responsibility)

The import establishment representative can, but is not required to acknowledge receipt of the FSIS Form 9540-1. However, plant management will be expected to deliver the form to the FSIS import inspector on the day it is received.

It is strongly recommended that the exporter makes arrangements with the operator of the import inspection facility to be notified immediately should the shipment not arrive within the expected time.

The exporter will then be able to contact the carrier and to take appropriate action to ensure that the shipment is presented for inspection as required.

6. OBTAINING THE ASSIGNMENT

6.1 The assignment will be obtained from an FSIS inspector at any import establishment at the USA-Canadian border, once the shipment has arrived at the import establishment. Inspection assignments are NOT to be drawn prior to product arrival, unless there is scheduled downtime for the AIIS during the shift of operation. In this case, assignments can be obtained but not shared with the exporter or import management until the shipment has arrived on the premises. Inspection personnel will verify the accuracy of the information entered into the AIIS from the advance (faxed) copy of the FSIS Form 9540-1 and the health certificate as well as the 9540-1 arriving with the shipment, prior to drawing the assignment.

6.1.1 If the assignment is a "Skipped," the inspector will check the shipment and documents according to the procedures in 8.4.1 of this section.

6.1.2 If the assignment is an "Inspection", the shipment must proceed to the USA import establishment designated in block 12 on the FSIS Form 9540-1, if different than where the shipment is located, to be inspected according to 8.5 of this section. The inspector will complete block 27 of FSIS Form 9540-1, and forward the shipment in the AIIS to the designated import establishment where the shipment is destined for reinspection.

6.2 Shipments that are not presented to an FSIS inspector upon arrival at the USA-Canadian border for an assignment will be considered a failure-to-present (FTP). Products must not be distributed in commerce and the FSIS must be contacted for instructions. The product must return to the designated USA border facility for an assignment/reinspection. Shipments that enter commerce (and cannot be returned intact to the FSIS import establishment) or are further processed without FSIS port-of-entry reinspection will be subject to destruction. FSIS will also request that U.S. Customs issue a re-delivery notice, and also pursue applicable fines/penalties. In addition, see 1.2.

7. DESTINATION INSPECTION (Establishment's Responsibilities)

7.1 A grant of inspection for destination facilities will be applicable only to Canadian shipments. Establishments desiring to receive a grant of inspection for destination facilities should make application to the District Office with jurisdiction in their area.

7.2 The destination import facility is responsible for providing the District Office with sufficient notification including date and time of arrival of Canadian shipments. This will facilitate the scheduling of inspectors. The shipment owner/importer is responsible for making arrangements to receive assignments outside of normal working hours.

7.3 All shipments going to destination establishments must stop at a USA import establishment along the USA-Canadian border to receive an inspection assignment. If a "Skipped" inspection reveals transportation damage, health certificate irregularities, or improper labelling, corrections must be accomplished at the border location before the shipment may proceed.

7.4 Exporting plants under intensified inspection **cannot** have re-inspection conducted at a destination facility.

8. USDA IMPORT INSPECTOR RESPONSIBILITIES

8.1 Failures-to-Present (FTP). The FSIS inspector will follow the protocol found in the FSIS Import Manual for Failure-to-Present (FTP) Shipments. More information about this can be found on the FSIS website (Part 4, Section 1, Enclosure 5):

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

8.2 Upon arrival of the shipment, the inspector will:

8.2.1 Review the original Canadian health certificate in accordance with current verification procedures.

8.2.2 Review FSIS Form 9540-1 and compare it to the faxed copy.

8.2.3 If either of these documents do not accompany the shipment, the inspector should not proceed with import reinspection until proper documentation is provided. Information provided on the FSIS Form 9540-1accompanying the shipment must agree with the information on the Canadian health certificate. The inspector shall correct the 9540-1 information which was entered into the Automated Import Information System (AIIS) from the advanced copy of the FSIS Form 9540-1 if necessary. At this time, the inspection assignment can be requested.

8.2.4 Amendments. If the designated import establishment has been changed on the FSIS Form 9540-1, verify the emergency situation or the border closure causing the amendment (as defined in 4.1.2(2) above). If it is not a valid reason to change designated import establishments, shipments receiving an assignment for reinspection will be directed to the import facility identified on the original 9540-1. Inspectors may need to verify the emergency situation or border closure with inspection personnel at the original designated I-house or with OIA staff.

8.2.5 If the emergency situation can be verified, the import inspector obtains the inspection assignment from the AIIS.

Meat carcass shipments that are not presented in a shipping container (other than the trailer) will have the samples selected and identified by the CFIA. These shipments are to be sealed by CFIA and the seal numbers are to be identified on the health certificate. Inspection personnel shall verify the seals are intact and match those identified on the health certificate. If the seal is broken, missing or the wrong type, the load shall be rejected unless sufficient evidence can be presented to the FSIS inspector that the shipment should not be rejected. Example: APHIS/Customs/CBP broke the seal and the inspector verifies this prior to obtaining an assignment.

It is possible that a seal other than a CFIA seal will be used on the shipment and not match what is on the certificate. If the seal is from another branch of the Canadian Government or from another USA Government Agency, the shipment should be acceptable, but may need to be accompanies with an official letter explaining why the seal was changed.

8.3 All loads must be presented to the FSIS import inspector. If the assignment is a "Skip," the inspector will check the shipment and documents according to the procedures in 8.4.1 of this section. If the assignment is an "Inspection," the inspector will complete block 27 of FSIS Form 9540-1, and the shipment must proceed to the USA import establishment designated in block 12 on the FSIS Form 9540-1 for inspection as prescribed in 8.5 of this section.

8.4 Stamping of product

- Products and shipping containers from Canada will not be stamped "U.S. Inspected and Passed".

- With the exception of red meat carcasses, all products and shipping containers refused entry at import reinspection will be legibly stamped "U.S. Refused Entry". The location of the "U.S. Refused Entry" imprint must be such that the refused entry is easily identifiable.

8.4.1 "Skipped" loads

8.4.1.1 Skip loads will not be staged but verification of the skip lot must be performed on the official premises of the import establishment (i.e. shipping bay or loading dock).

8.4.1.2 Without entering the vehicle, have the truck doors opened and observe the general condition of the portion of the shipment that is at the rear of the vehicle. Any obvious transportation damage will be handled in accordance with Part 4, Section 11 of the FSIS Import Manual.

8.4.1.3 Check the portion of the shipment at the rear of the vehicle to determine that it coincides with the applicable health certificate. Verify that the placard or shipping container label(s) of the products visible at the rear of the vehicle includes the shipping marks, name or kind of product, foreign establishment number, and the country of origin. If these labelling features cannot be seen, the inspector should request that a shipping container at the rear be removed from the vehicle or turned to reveal the label.

8.4.1.4 Refuse entry on the shipment if the vehicle contains other cargo with the potential to contaminate or adulterate edible product. Inspectors should consult with supervisory officials before refusing entry.

8.4.2 Stamping of Health Certificate

(1) For "skipped" shipments or "inspected and passed" product, stamp the health certificate "U.S. Inspected and Passed," and file with related documents in the inspector's file.

(2) For refused entry product, stamp the health certificate "Refused Entry" and refer to FSIS Import Manual Part 4, Section 11.

8.4.3 Stamping and Signing FSIS Form FSIS 9540-1

For lots that have passed reinspection, sign block 29, stamp the FSIS Form 9540-1 "U.S. Inspected and Passed". The import establishment can make a copy of the stamped 9540-1 and return the original to the inspector. File the stamped original 9540-1 with related documents in the inspector's file. For lots that have failed reinspection, stamp the FSIS Form 9540-1 "U.S. Refused Entry." The import establishment can make a copy of the stamped 9540-1, and return the original to the inspector. File the stamped original 9540-1 with related documents in the inspector's file.

8.5 Reinspection procedures

8.5.1 Data Entry – AIIS Assignments (or TOI).

8.5.1.1 Information must be entered into the AIIS Initial Entry Screen from FSIS Form 9540-1 and the foreign health certificate.

8.5.1.2 The assignment(s) should be obtained only when the product is presented for reinspection.

8.5.1.3 The inspector shall perform every TOI assigned by the AIIS, unless otherwise instructed.

8.5.1.4 When the inspector suspects the authenticity, wholesomeness, or integrity of any product, he/she shall, upon approval from the circuit supervisor, perform any appropriate TOI in addition to the AIIS assignment(s).

8.5.2 Presentation of the Lot

8.5.2.1 Importers will designate each lot from the foreign health certificate on FSIS Form 9540-1, including the size of the lot to be presented for reinspection.

8.5.2.2 The import facility shall present the lot in a manner that:

(a) Its placement ensures the safety of the inspector;

(b) Each unit in the lot has an equal chance of being selected as a sample;

(c) The lot is distributed uniformly to facilitate the verification of the lot size. For example, when product is presented on pallets, each pallet shall contain the same number of cartons. However, if the carton count of each pallet is not the same, the facility will provide the inspector with a list indicating the number of pallets in the lot and the shipping container count of each pallet;

(d) The panel(s) of each shipping container, subject to label approval or verification, is plainly visible by the inspector. That is, the inspector shall be able to easily read the required labelling features (name of product; country of origin; foreign est. number; shipping marks; name and address of either the foreign est., distributor or importer; and when necessary, the special handling statement). In addition, the end panel of each shipping container shall be plainly visible; and

(e) Its placement allows adequate space for the inspector to select samples, visually perform label verification, and examine the lot for transportation damage and count.

(f) Its presentation is not intermixed with products from another lot.

Note: The requirements listed above (a-f) must be met, however, they do not necessarily preclude a facility from presenting lots in a manner that facilitates its operations, e.g., double stacking of product.

8.5.3 Routine Inspection

8.5.3.1 The inspector shall conduct a routine inspection for every lot which includes general condition, label verification, count, and accuracy of the information specified on FSIS Form 9540-1 and the foreign inspection certificate.

8.5.3.2 If the number of shipping units offered for reinspection differs from the amount of product certified on the foreign health certificate, refer to applicable section (Enclosure 3 of Part 4 of the FSIS Import Manual) for guidance.

8.5.3.3 The inspector shall identify, and cause to be sorted out of the lot, any container that has obvious transportation damage resulting in product being exposed to unsanitary conditions. Such transportation-damaged product shall be refused entry.

8.5.4 Sampling

8.5.4.1 The inspector shall use the appropriate sampling plan(s) for the TOI(s) involved and shall use the random numbers generated by the AIIS, except when adjustments are made to the number of units in the lot.

8.5.4.2 When assigning numbers to sample cartons, combo bin sites, etc., for sampling purposes, the inspector shall begin numbering at the lower left-hand corner of the first pallet or combo bin and number in either a clockwise or counter-clockwise pattern, circling each layer of the pallet or combo bin. Regardless of which direction is chosen, it shall be the same for each pallet or combo bin within that lot. For carcasses, quarters, and similar product hanging on rails, the inspector shall number the units in consecutive order beginning with the first unit approached.

8.5.4.3 The inspector shall directly control the selection of samples and the stamping of each sample with the "USDA OFFICIAL IMPORT SAMPLE" stamp. Every sample shall be stamped once and second-step samples, if applicable, shall be stamped twice. Samples of non-packaged product (e.g., carcasses, quarters, etc.) may be selected without stamping, but if they are stamped the

inspector shall assure that only approved edible ink is used. Stamped tags to attach to the sample unit may also be used.

8.5.4.4 The inspector shall require the establishment to remove all samples from the lot, including any second-step samples, and present them in a manner that will facilitate the further selection of specific sample units and the appropriate type(s) of reinspection.

8.5.4.5 The inspector shall maintain control of the samples at all times until the lot has been reinspected and passed or refused entry. When personal control is not possible, the samples shall be secured under official lock or seal.

8.5.4.6 Samples shall be handled at all times in a manner that will maintain their wholesomeness and integrity.

8.5.4.7 When practical, samples shall be returned to the lot following reinspection.

8.5.4.8 Canned and Packaged Product (e.g., Canned Hams or Tubes of Cooked Beef) presented in Combo Bins/Pallets:

(a) In addition to the other requirements, the importer shall place an "**X**" in block "19" for cans or packages, as applicable, of FSIS Form 9540-1 (see Annex L-1). The total number of combo bins should be entered in Block "20" and the number of units per combo bin in Block "21" of the same form.

(b) The sample size and the maximum number of combo bins from which the samples are selected will be determined by the AIIS, based on the total number of combo bins in the lot and the total units per combo bin that is entered by the inspector.

(c) The inspector shall randomly select the sample units from the entire combo bin (top, middle, and bottom).

8.5.4.9 Bulk Packed Canned and Packaged Product (e.g., Jerky, Chicken Nuggets) presented in Combo Bins or unusually large containers:

(a) In addition to the other requirements, the importer shall enter an "**X**" in block "19" for packages of FSIS Form 9540-1(see Annex L-1) and enter the total number of combo bins in block "20". The importer shall also enter the number 18 in block "21" of the same form to represent the number of sample selection sites per combo.

(b) The inspector shall multiply the number of combos by 18 and enter that number as the number of units and enter a 1 to designate the package amount in the AIIS.

(c) As an example, for a lot size of 30,000 pounds (15 combos @ 2,000 pounds each) assigned at the Normal monitoring level, the AIIS will generate a sample size of 6 numbers which represents 6 of the possible 270 (15 x 18) sample selection sites.

(d) Sample selection sites of each combo bin shall be identified with the "USDA OFFICIAL IMPORT SAMPLE" stamp. If an identified sample is not on the top layer of the combo bin, the import facility shall remove product until the entire layer containing the sample area has been exposed. Product removed to provide access to the sample area shall be placed in a sanitary receptacle until it is returned to the combo bin following sample selection.

8.5.4.10 Fresh Bone-In or Boneless Cuts or Boneless Manufacturing Meat Presented in Combo Bins/Pallets.

(a) In addition to the other requirements, the importer shall enter an "**X**" in block "19" (packages) of FSIS Form 9540-1 and enter the total number of combo bins in block "20". The importer shall also enter the number 18 in block "21" of the same form to represent the number of sample selection sites per combo.

(b) The inspector shall enter the number of combos as "number of units" and 18 as the "package amount" in the AIIS to generate the sample selection sites for the lot.

(c) As an example, for a lot size of 30,000 pounds (15 combos at 2,000 pounds each), the AIIS will generate a sample size of 30 numbers (15 and 15) which represents 30 of the possible 270 (15 x 18) sample selection sites.

(d) Sample selection sites of each combo bin shall be identified with the "USDA OFFICIAL IMPORT SAMPLE" stamp. If an identified sample is not on the top layer of the combo bin, the inspector shall require the import facility to remove product until the entire layer containing the sample has been exposed. Removed product shall be placed in a sanitary receptacle unit it is returned to the combo bin following sample selection.

8.6 Sampling for Laboratory Analysis

Reinspection activities include the sampling of imported products for laboratory analyses (e.g., chemical or biological residues, products standards (PFF, moisture/protein ratio)).

The USDA-FSIS implements a zero tolerance level of protection for *Listeria monocytogenes* in all categories of ready-to-eat meat products.

9. APPEAL PROCEDURES FOLLOWING AN IMPORT INSPECTION DECISION

When imported product has been determined to be non-compliant, the importer/broker/appropriate representative may appeal the inspector's decision to the supervisor. When this occurs, the following procedures shall be conducted.

The importer/broker/applicant or representative shall:

a) advise the inspector that an appeal will be requested and provide him/her with the reason(s) for the appeal; and
b) within five working days of rejection, request an appeal in writing to the supervisor and provide the reason for the appeal.

Inspection personnel shall:

a) upon notification by the importer/broker/applicant or representative, place the appealed lot on hold and make sure the lot is stored intact and segregated from all other product. Lots for which an appeal is pending shall be **sufficiently controlled**;
b) when applicable, secure the samples and defects that resulted in the appeal; and
c) following the outcome of an appeal, place the samples with the lot for further disposition.

The FSIS supervisor shall:

a) discuss the reason for the appeal with the representative making the appeal;
b) contact the inspector and discuss the reason(s) for the appeal; and
c) review the product/samples as soon as possible and make a final determination.

9.1 Reinspection and Verification of Red Meat Carcasses

9.1.1 Canadian Inspector and Establishment Responsibilities

9.1.2 Sample Selection at Canadian Establishment

The Canadian inspectors shall identify the randomly selected samples by either numbering each carcass side or by marking the carcasses in such a way as they can be readily identified from the remainder of the lot. The selected samples shall be placed at the rear of the truck and sealed by CFIA. The truck seal number will be identified on the health certificate.

A written procedure for carcass sampling must be in place. It must clearly establish the responsibilities of all involved, describe the way random sampling will be achieved (table, computer...), where and when the carcass selection will be done and other pertinent details specific to the plant situation (see annex L-6 and L-7 for more details).

9.1.3 Shipping Marks On Carcasses or Parts

Carcasses or parts may be shipped with shipping marks applied or displayed in one of two ways:

(1) Carcasses must bear the foreign establishment number; a unique shipping or lot identification mark; and the name of the country of origin, preceded by the words "product of". If the name of the country of origin appears as part of an official mark and it is prominently and legibly displayed, then the words "product of" may be omitted. These markings shall be applied either to the product, to the packaging encasing the product, or to a tag attached to the product.

(2) Carcasses must be shipped under CFIA seal with identifying shipping marks on a placard inside the truck. The CFIA seal number must be recorded on the original Canadian health certificate.

9.2 Carcass Reinspection at Port-of-Entry

9.2.1 All shipments will receive the inspection assignment at a USA import establishment along the USA-Canadian border.

9.2.2 Inspection Assignment. For "inspect" loads, the import inspector will check the seal and have the marked samples unloaded and staged at the designated import establishment. Inspections will be performed on each sampled carcass using existing inspection procedures and standards. The shipment will either pass or fail.

For "skipped" loads, the inspector will check the shipment and documents according to the procedures in 8.4.1 of this section.

10. TIGHTENED AND HOLD

10.1 Any lot of meat or poultry products of Canadian origin that is designated as "an inspect" and fails laboratory testing will trigger intensified inspection (tightened and hold) of products falling in the same process category for the next 15 shipments / 15 times the weight. If a shipment is refused entry for product deficiencies, this will trigger intensified inspection of products falling in the same process category and the establishment must submit ten (10) consecutive lots for full inspection prior to being considered for a reduced rate of inspection. If one of these ten (10) consecutive lots is refused entry, then the process will start over until ten (10) consecutive lots are found satisfactory.

ANNEX L-2

INSTRUCTIONS FOR FSIS FORM 9540-1

I. PREPARATION

A. BROKER/APPLICANT

The Broker/Applicant is responsible for preparing the FSIS Form 9540-1 and submitting it to the inspector at the time of reinspection. This form must accompany the original foreign inspection (health) certificate.

Block 1 - Original or Continuation (check one)
Select “original” for the first 9 lots certified on the foreign health certificate for a specific foreign establishment number, species, or process category.

Select “continuation” if the health certificate contains more than 9 lots or more than one producing establishment, resulting in more than one FSIS Form 9540-1 being submitted. NOTE: a separate 9540-1 is required for each species, process category or foreign establishment number certified on the health certificate.

Block 2 - Health Certificate Number
The serial number assigned by the foreign inspection service and pre-printed on the foreign health certificate.

Block 3 - U.S. Point of Entry
The location where the product first enters the United States. In the case of Canadian or Mexican product, the border crossing point should be identified.

Block 4 - Name and Address of Customs Broker or Applicant
Enter the complete name, address (street, city, state, and zip code) of the Customs Broker or Applicant.

Block 5 - (a) Customs Broker or Applicant Telephone Number & (b) Facsimile Number
Enter the Broker’s (or applicant’s) business phone and facsimile number.

Block 6 - (a) Name and Address of the Importer of Record (IR) & (b) IR Number
Enter the complete name, address (street, city, state, zip code) of the importer recorded with U.S. Customs. The address must be located in the United States (or a resident agent must be identified if the IR is a non-resident individual or corporation) Enter the IR Number of the Importer of Record.

Block 7 - Customs Entry Number
Enter the eleven (11) digit (alpha-numeric) number assigned by U.S. Customs Service to a particular shipment of imported product. Note the three digits at the start of the number are used to identify the Customs Broker filing entry into the United States. (NOTE: Shipments filed for entry in American Samoa, Guam and Saipan do not file entry with U.S. Customs. The Entry Number assigned by the local Customs service should be entered in this block.)

Block 8 – Reference Number (Optional)
Enter the identification number assigned by the broker or applicant to a particular shipment of imported product, if applicable. This is an internal reference number that brokers/applicants can provide.

Block 9 - Country of Origin
Enter the name of the country where the product originated. This must be the same country that issued the foreign inspection (health) certificate.

Block 10 - Exporting Establishment
Enter the establishment number that identifies the foreign establishment from where the shipment is exported.

Block 11 - Producing Establishment Number
Enter the number that identifies the foreign establishment that produced the product. This must be the same establishment number that is listed on the foreign inspection (health) certificate, as well as on the product. Complete a separate FSIS Form 9540-1 for each producing establishment certified on the foreign health certificate.

Block 12 - Name and Address of the FSIS Import Establishment
Enter the complete name, street, city, state, and zip code of the FSIS import establishment where the product will be offered for reinspection. Contact the Office of International Affairs (OIA) for a current list of these facilities.

Block 13 - Import Establishment Number
Enter the FSIS number assigned to the import establishment.

Block 14 - Species
Enter the applicable species or species combination (or meat derived from the species)
MEAT: Bovine (Beef, Veal), Porcine (Pork), Ovine (Lamb, Mutton), Caprine (Goat), Equine (horse); Red Meat combination
POULTRY: Chicken, Turkey, Guinea/Squab, Duck/Geese, Ratite; Poultry combination; Red Meat/Poultry combination

Block 15 - Process Category
Enter the applicable process category as identified by the producing establishment or foreign inspection service.
03B - Raw ground; **03C** - Raw - Not ground; **03D** - Thermally processed - commercially sterile; **03E** - Not heat treated - shelf stable; **03F** - Heat treated- shelf stable; **03G** - Fully cooked - not shelf stable; **03H** - Heat treated but not fully cooked - not shelf stable; **03I** - Products with secondary inhibitors - not shelf stable

More information on process categories can be found on the FSIS website at:

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

Go to Part 1, section 2, Process Categories, Subcategories and Types of Inspections for AIIS (Automated Import Information System)

Block 16 - Lot Number
Enter a sequential number grouping the product by type of product and packaging type, beginning with “1”.

Block 17 - Description of Product
Enter the description or name of the product.

Block 18 - Shipping Marks
Enter the unique identifying mark certified on the foreign health certificate and which is applied to the product shipping containers in the foreign country (this may be the serial number of the health certificate.) There may be only 1 shipping mark per lot.

Block 19 - Package Type
Enter the appropriate type of container in which the product is packaged.
Sides - to be used for carcasses only and may represent quarters, of which two quarters equal one side;
Packages - to be used for products packaged in immediate containers contained in a shipping carton, tray or pallet (including combos); or
Cans - to be used for products packaged in cans, whether contained in a shipping carton, tray or pallet.

Block 20 - Number of Units
Enter the number of sides (beef, veal), carcasses (swine, sheep, goat, poultry), cartons, or combos in the lot.

Block 21 - Number of Units Per Carton
Enter the number of cans or packages in each shipping container, if applicable.

Block 22 - Net Weight
Enter the total net weight for each lot, in pounds.

Block 24 - **Print Name of Customs Broker/Applicant**
This is the name of the broker/applicant or their representative signing in Block 25.

Block 25 - **Signature**
This is the signature of the broker or applicant.

Block 26 - Date
Enter the date (month/day/year) that this form is completed and signed.

B. FSIS INSPECTOR

Block 23-AIIS Lot ID Number (assigned by FSIS)
Entered by the FSIS import inspector after entry is made into the AIIS for an inspection assignment. This is a unique, system-generated number used to track import information records.

Block 27 - Signature and Block 28 - Date
If the Canadian shipment is presented at an import establishment other than the establishment designated in Blocks 12 and 13, and an inspection is assigned by the AIIS, the inspector shall sign his/her name in "Block 27" and enter the date (month, day and year) in "Block 28." The shipment must proceed to the designated import establishment.

Block 29 - Signature and Block 30- Date
If the product is inspected and passed, the inspector shall sign his/her name in "Block 29' and enter the date (month, day, and year) in "Block 30". The shipment can be released into commerce. Note: if all the product on FSIS Form 9540-1 is rejected or refused entry, import inspection personnel shall not sign the form.

Block 31 - Remarks
Enter any comments related to the shipments.

II. ACCEPTANCE

Prior to reinspection, inspectors shall carefully review FSIS Form 9540-1 to ensure proper completion by the broker/applicant. This form should accompany the foreign inspection (health) certificate and contain, **as applicable**, the same information as the health certificate. Accuracy for completing this application is the responsibility of the broker/applicant. If corrections are required, they are the responsibility of the broker/applicant, and must be made prior to inspection personnel drawing an inspection assignment for a given lot. Note that the information on the health certificate takes precedence in determining acceptability.

Inspection personnel shall refer to the Import Procedures Manual memorandum Part 4, Section 2, "Document Examination and Identification of Imported Product", dated April 1, 2002, concerning acceptable and unacceptable health certificates and FSIS Form 9540-1

III. DISTRIBUTION

The distribution of the FSIS Form 9540-1 is outlined below.

A. Prior to submission to the inspector, the broker/applicant should have distributed a copy to the U.S. Customs official at port of entry.

B. After reinspection, the inspector shall distribute copies as follows:

1. Original Copy - Retain at import establishment with the original health certificate in the official file.

2. Photocopy - Submit to broker/applicant, if requested. Import plant management may make a copy and return the original signed 9540-1 to the inspector.

ANNEX L-3

Grouping products for reinspection – How to fill out form 9540-1

Meat Cuts by Species
Process category: 03C

All wholesale and retail cuts, bone-in or boneless, can be combined into one lot.
Offal (including livers, tongues, brains, bones, feet, etc.) can be combined into one lot.
Boneless meat for manufacturing (trimmings, meat for stewing, etc.) can be combined into one lot.
Cheek meat or meat from the head must be identified in a separate lot.

EXAMPLE:
The following veal products are certified by the foreign inspection system on a single health certificate (642997). All products are marked with the same shipping mark, which is the health certificate number (642997).

As certified by foreign country			AIIS3 Lot	**Grouped on FSIS Form 9540-1 for Entry into the AIIS**		
Description of Product on Health Certificate	No. of Cartons	Net Weight (lb)		Description of Product in AIIS	No. of Cartons	Net Weight (lb)
Livers	5	46	1	Offals	172	7011
Tongues	1	11				
Brains	11	110				
Bones	125	6250				
Feet	30	594				
Hindshanks	16	438				
Bone-in legs	4	256	2	Cuts	132	4580
Boneless legs	75	1809				
Boneless top rounds	76	1031				
Bone-in racks	29	558				
Bone-in forequarter	8	488				
Cheek meat	10	100	3	Cheek meat	10	100
Boneless veal for stewing	152	1520	4	Boneless meat for manufacturing	152	1520

*****AIIS = Automated Import Information System (Système automatisé d'information sur les importations).

Carcasses and Meat Cuts by Species
Process category: 03B and 03C

Carcasses must be presented in a separate lot
All wholesale and retail cuts, bone-in or boneless, can be combined into one lot.
Boneless red meat (beef or pork) for manufacturing (trimmings, meat for stewing, etc.) can be combined into one lot. Boneless poultry meat can be combined into the lot with the cuts.

The following poultry products are certified by the foreign inspection system on a single health certificate (#591197). All products are marked with the same shipping mark, which is the health certificate number (591197).

As certified by foreign country			AIIS3 Lot	**Grouped on FSIS Form 9540-1 for Entry into the AIIS**		
Description of Product on Health Certificate	No. of Cartons	Net Weight (lb)		Description of Product in AIIS	No. of Cartons	Net Weight (lb)
Chicken cut up	20	1017	1	Cuts	96	4718
Chicken legs	17	543				
Chicken wings	13	458				
Chicken drumsticks	3	130				
Chicken thighs	15	935				
Chicken white meat	16	1050				
Chicken breasts	12	585				
Whole chickens	16	926	2	Whole chickens	16	926

Further Processed Products by Species/Species Combination
Includes products in process categories: 03D, 03E, 03F, 03G, 03H, 03I

If the *number of packages per carton is the same* and the individual package weight is:

1 lb. or less, these may all be in one lot.
Over 1 lb. up to 2 lb., these may all be in one lot.
Over 2 lb. up to 3 lb., these may all be in one lot.
Over 3 lb. up to 4 lb., these may all be in one lot.
Over 4 lb. up to 5 lb., these may all be in one lot
Over 5 lb., these may all be in one lot.

Products with different brand names should be combined into one lot.

The following bacon products are certified by the foreign inspection system on a single health certificate (#642998). All products are marked with the same shipping mark, which is the health certificate number (642998).

As certified by foreign country			AIIS3 Lot	**Grouped on FSIS Form 9540-1 for Entry into the AIIS**		
Description of Product on Health Certificate	No. of Cartons	Net Weight (lb)		Description of Product in AIIS	No. of Cartons	Net Weight (lb)
"Brand Name" Naturally smoked sliced bacon 8 oz	40 / 108	2162	1	Sliced bacon	40 / 108	2162
Naturally smoked sliced bacon 16 oz	180 / 48	8647	2	Sliced bacon		8647
"Brand Name 1" Layer pack bacon 15 lbs	1078 / 1	16,170	3	Sliced bacon		17,930
"Brand Name 2" Layer pack bacon 15 lbs 12-14	98 / 1	1470				
"Brand Name 1" Layer Cut Bacon 15 lbs	98 / 1	1470				
"Brand Name 2" Layer Cut Bacon 15 lbs 12-14	10 / 1	150				

ANNEX L-4

INSTRUCTIONS TO TRUCK DRIVERS

Note: If you do not follow these instructions and do not present the shipment for inspection to a Food Safety and Inspection Services (FSIS) inspector at the inspection facility indicated below, financial penalties* by U.S. Customs will be imposed and you will be required to bring back the shipment to the reinspection facility indicated.

1. The following enclosed documents are for the Food Safety and Inspection Services (FSIS) inspectors.

1.1 The original certificate for export of meat and poultry products.

1.2 The Import Inspection Application and Report (Form 9540-1).

2. You must present the shipment at the following Port of Entry:

_____

_____

2.1 Report to the U.S. Customs at the Port of Entry

2.2 Report to your U.S. Customs Broker (if not line release).
Enter the Customs entry number on Form 9540-1.

2.3 Go to the inspection facility indicated below and report to the Food Safety and Inspection Services (FSIS) inspector. **You must report** to the following inspection facility:

_____

_____

3. After reinspection, when your load is released, your final destination for delivery is:

_____

_____

4. In the case of problems, call (Give the name and phone number of a representative of the exporter):

_____

_____

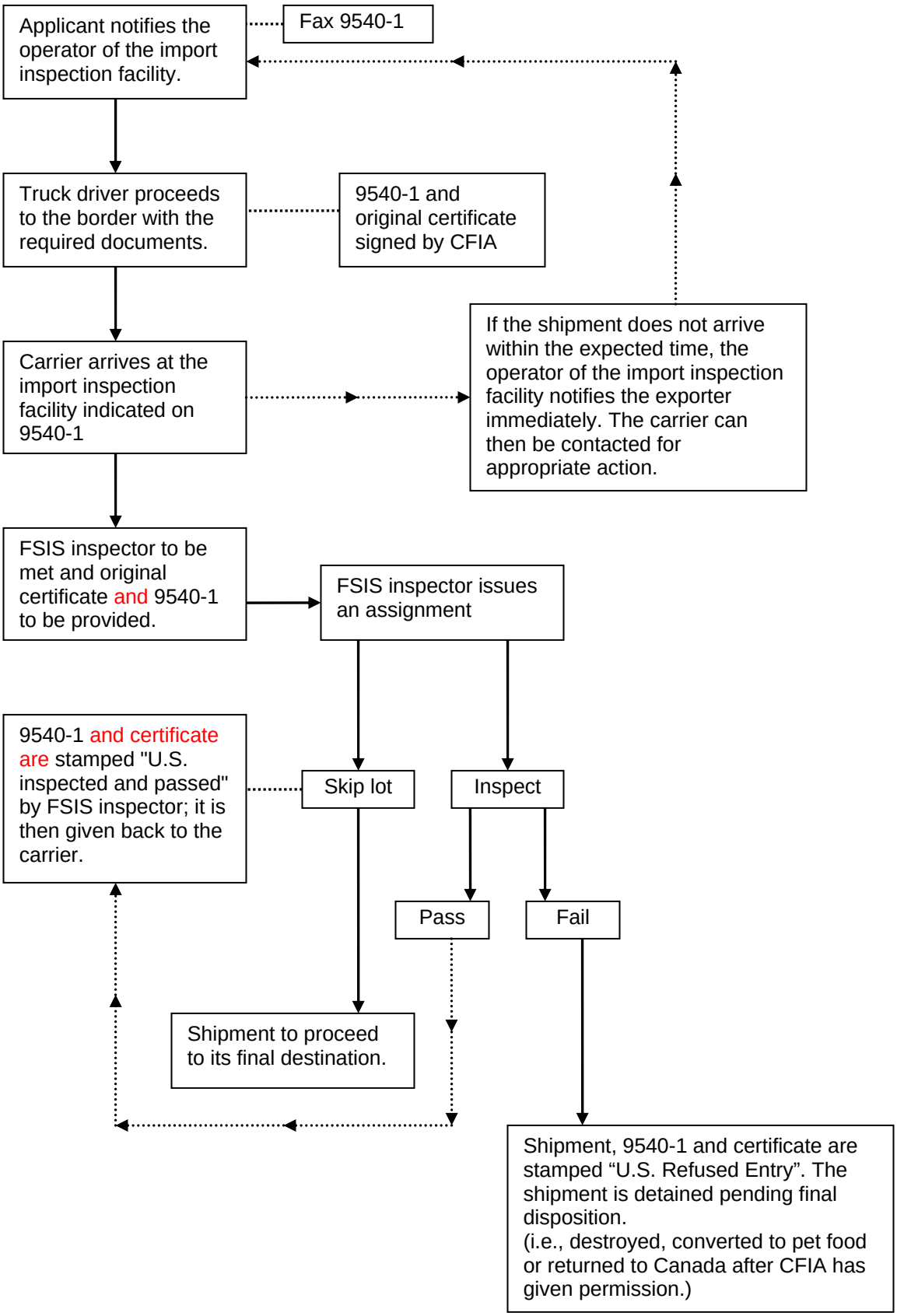
_____

Truck Driver's Signature
(I have received, read and I understand these instructions.)

* Penalties will be imposed against the importer of record, (U.S. Customs Entry Form).

ANNEX L-5

USDA IMPORT INSPECTION REQUIREMENTS FOR MEAT PRODUCTS



ANNEX L-6

RED MEAT CARCASSES EXPORTS TO THE UNITED STATES

IN PLANT IMPORT REINSPECTION SAMPLE SELECTION PROCEDURES

The following procedures are to be used in selecting samples for subsequent possible reinspection by the United States Department of Agriculture, (USDA) import inspectors at the USDA import reinspection station. Samples are randomly selected under the supervision of the Canadian Food Inspection Agency (CFIA) inspection personnel and placed at the back of the truck. This is to avoid the necessity of unloading the entire shipment for reinspection at the border.

1. NOTIFICATION OF EXPORT:

a) A designated plant employee notifies the CFIA Inspector in Charge or designee of the number of carcass sides in the export shipment.

b) The following procedures must already have been completed on the proposed export shipment in the sales cooler:

- shipment must have been scaled;
- all trimming and final product checking completed;
- segregated into the load;
- tagged for destination;
- readied for loading onto the truck for shipment.

2. RANDOM NUMBER SELECTION:

a) Using a random number table, the CFIA generates random numbers for the full load.

1. Beef/Veal Carcasses

1.1 * If the load is less than 101 sides, then select 3 samples only.

1.2 If the load ranges between 101 and 250 beef sides there are two sampling steps for which the following numbers need to be generated:

Step 1: 4 sample sides *

Step 2: 3 sample sides

If the Step 2 sampling generates a side number that has already been selected in the Step 2 sampling, then select the next highest number

2. Pork/Mutton/Lamb/Goat Carcasses

12 sides = Lot size 24,000 pounds and under

30 sides = Lot size 24,001 to 60,000 pounds

47 sides = Lot size 60,001 to 240,000 pounds

3. IDENTIFICATION OF SAMPLES:

Under CFIA supervision, the plant employees identify the Step 1 and Step 2 (if applicable) sample sides. Step 1 and Step 2 (if applicable) samples should be identified with different colors or in a way that they can be identified as Step 1 and Step 2 samples. Plastic tape is recommended.

The straps are tagged and the plant rails out the samples and loads them on the back of the truck once the rest of the shipment has been loaded.

The truck is secured and sealed by a CFIA inspector. The seal number is recorded on the CFIA/ACIA 4546.

4. SAMPLE REPRESENTATION:

It is the CFIA's responsibility to:

a) ensure that after selection, the samples remain representative of the load in its entirety;

b) ensure, if there is evidence that the samples are not representative or problems are detected, that the load is reinspected, reworked and re-sampled in the sales cooler;

c) not permit any trimming of the samples.

5. PARTIAL LOADS:

The following procedures are to be followed:

CFIA selects all seven random sample numbers in advance.

The initial partial shipment is treated as a whole shipment.

Appropriate random samples for the partial load are selected.

The plant seals the partial truck loads, under CFIA supervision, with the samples on the rear of the truck.

The load is completed the next day.

6. RE-SEALED LOADS:

Must be carried out under the direct control of the CFIA inspector, if any loads, because of scaling difficulties or weight miscalculation, are overweight requiring the removal of one or more sides, then one or more sides shall be removed from the back of the truck along with the tags and the next available side will be tagged as a sample.

ANNEX L-7

Beef Carcasses

1. The inspector selects sample sides according to the Sampling Plan SP1 (see Table 62). If the sides are quartered and the quarters are identified by colored, numbered, or lettered tags, the inspector selects both the forequarter and the matching hindquarter for the assigned sample. Otherwise, the inspector selects a forequarter and the corresponding hindquarter (e.g., if the sample number is 5, forequarter #5 and hindquarter #5 are selected). If a lot consisting entirely of forequarters or hindquarters is presented, two quarters shall be treated as one side. As the samples are selected, each side will be identified with the sample number by a tag or other means.

2. Beef sides are examined according to the procedures in Chart 2 (see Table 62A) and Chart 3 (see Table 62B), starting with the inside forequarter and proceeding to the outside forequarter, inside hindquarter, then outside hindquarter.

3. The inspector applies the defect criteria on Table D3 (see Table 72) and the accept and reject criteria in Sampling Plan SP1 (see Table 62).

   Note: Any readily identifiable fecal material, ingesta or milk contamination found during product examination, regardless of the size of the defect, should be classified as "critical" on FSIS Form 9530-1, "Imported Meat and Poultry Product Reinspection Record" under Code 310. The inspector shall indicate "Rejected" in block 112 of FSIS Form 9530-1, code the rejection as "01" (Contamination) in block 132, and "Refuse Entry" on the entire lot.

   Part Two of FSIS Directive 6420.1, "Livestock Post-mortem Inspection Activities - Enforcing the Zero Tolerances for Fecal Material, Ingesta, and Milk", dated 12/17/98, provides guidance on identification of these contaminants.

Pork, Lamb, Mutton, and Goat Carcasses

1. The inspector selects sample carcasses according to Sampling Plan SP2 (see Table 63). The 12-pound sample unit will be a randomly-selected section of carcass estimated to weigh 12 pounds.

2. The first sample unit shall be selected from either the shoulder, rack, loin, ham or leg, and succeeding sample units shall continue in a rotation pattern (e.g., if the first sample unit is from the loin (rack), the next should be from the ham (leg), then from the shoulder, etc.).

3. The inspector applies the defect criteria in Table D3 for lamb, mutton, or goat carcasses (see Table 72) or Table D1 for pork carcasses (see Table 68).

   Note: Any readily identifiable fecal material, ingesta or milk contamination found during product examination, regardless of the size of the defect, should be classified as "critical" on FSIS Form 9530-1, "Imported Meat and Poultry Product Reinspection Record" under Code 310. The inspector shall indicate "Rejected" in block 112 of FSIS Form 9530-1, code the rejection as "01" (Contamination) in block 132, and "Refuse Entry" on the entire lot.

   Part Two of FSIS Directive 6420.1, "Livestock Post-mortem Inspection Activities - Enforcing the Zero Tolerances for Fecal Material, Ingesta, and Milk", dated 12/17/98, provides guidance on identification of these contaminants.

4. The inspector applies the accept and reject criteria in Sampling Plan SP2 (see Table 63).

Table 62

SP1

Sampling Plans for Red Meat Carcasses, Sides and Quarters, Other Than Pork, Mutton, Lamb and Goat

Plan Number	Lot Size (Sides)	Step	Sample Size (Sides)	Accept and Reject Criteria					
				Critical		Major		Total	
				AC	RE	AC	RE	AC	RE
1	1 to 100	---	3	1	2	4	5	12	13
2	101 to 250	1	4	1	3	3	7	12	17
		2	3	-	-	-	-	-	-
		Total	7	2	3	8	9	24	25
3	250 to 500	1	7	1	5	4	10	18	28
		2	7	-	-	-	-	-	-
		Total	14	4	5	14	15	45	46
4	500 and over	1	10	1	6	6	13	18	37
		2	12	-	-	-	-	-	-
		Total	22	6	7	21	22	68	69

Table 62A

Diagram 1 – Beef Carcass Inspection

For use when inspecting individual sample units

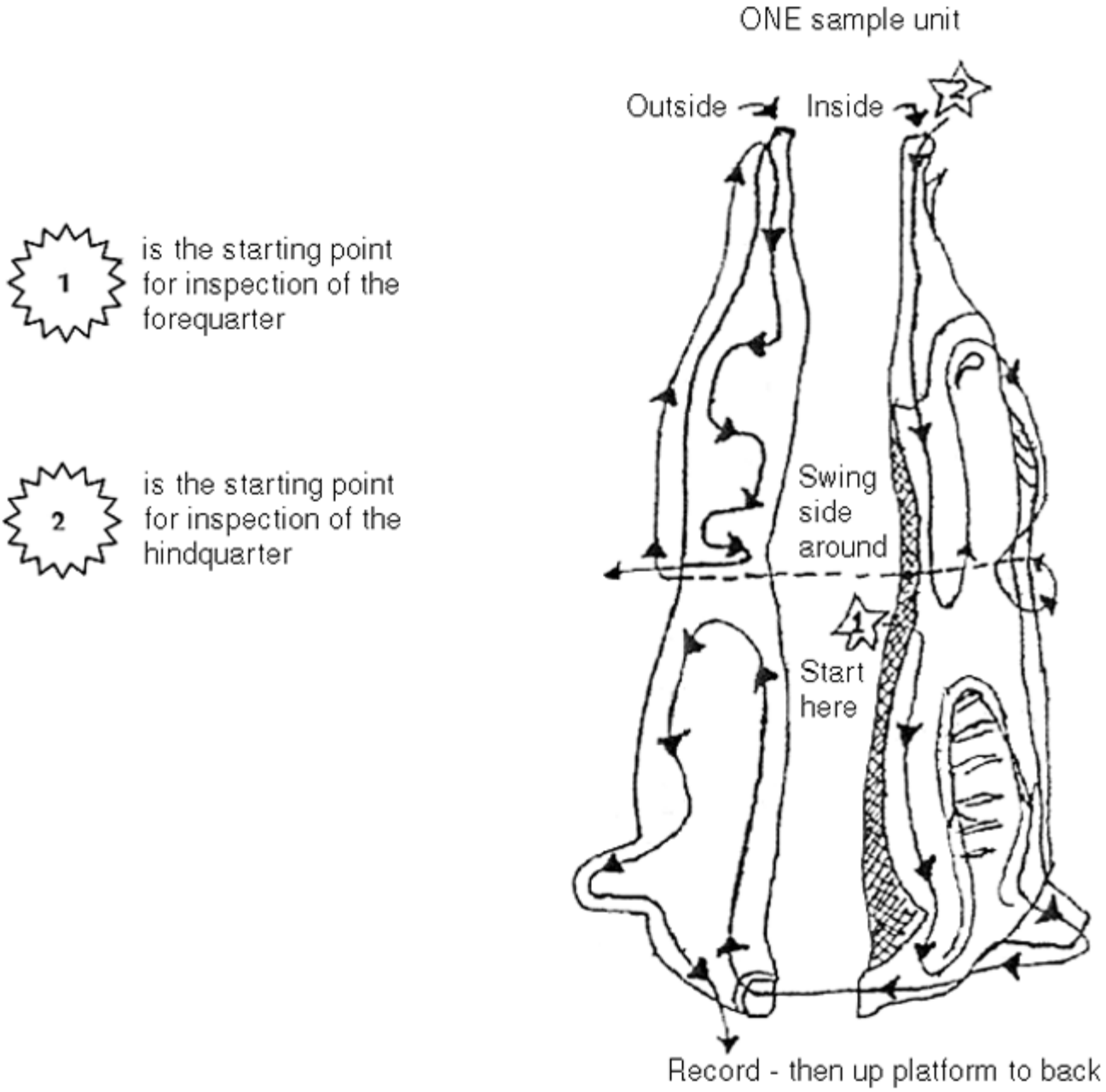


Table 62B

Part	Areas Include	Some Common Defects
Forequarter – inside	Diaphragm, thorax, cut surface or spine, neck jugular groove, brisket, inner forearm, end of shank	Hair, hide, grease, stains, blood clots, bruises, broken ribs, ingesta, pieces of trachea, pieces of lung
Forequarter – outside	Plate, ribs, chuck, neck, brisket, fore shank	Hair, hide, grease, stains, bruises, grubs
Hindquarter – inside	Hock, hook hole, shank, inside round, aitch bone, pelvic canal, cut surface of spine, cod fat, lumbar area, abdominal surfaces, kidney, hanging tender	Hair, hide, grease, rust, bruises, pizzle, rectal mucosa, feces, blood clots, pieces of liver, ovaries, udder fragments
Hindquarter - outside	Hock, shank, hook hole, round, tail area, back, flank	Rust, grease, hair, hide, bruises, feces, grubs

Table 63

SP2

Sampling Plans for Pork, Mutton, Lamb and Goat Carcasses

Plan Number	Lot Size (pounds)	Sample Size	Accept and Reject Criteria					
			Critical		Major		Total	
			AC	RE	AC	RE	AC	RE
1	1 to 24,000	12	0	1	1	2	5	6
2	24,000 to 60,000	30	0	1	2	3	10	11
3	60,001 to 240,000	47	0	1	3	4	15	16
4	240,001 to 500,000	67	0	1	4	5	20	21
5	500,001 to 1,000,000	89	1	2	5	6	25	26
6	More than 1,000,000	120	1	2	6	7	32	33

Table D1 – Defect Criteria for Pork Carcasses, Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
Ingesta, Fecal or Milk (Code 310)	Any readily identifiable amount on carcasses, cuts, or boneless manufacturing meats[1]	Critical
	For products not subjected to the "zero-tolerance" standard, any amount equal to the area of a circle more than ½" in diameter	Critical
	For products not subjected to the "zero-tolerance" standard, any amount equal to the area of a circle ½" or less in diameter	Major
Harmful Extraneous Material (Code 313)	Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, insects associated with insanitation, or any material of a number or size seriously affecting product usability	Critical
	(1) Blunt pieces of wood 1” or more long; (2) Paper or plastic over 7 square inches; (3) Single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; (4) Any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.) (5) Numerous (over 5) harmless extraneous material minor defects in one sample unit[2] not seriously affecting product	Major
Off Condition (Code 322)		Critical
Pathological and Parasitic Lesions (Code 325)	Any lesion which would have been evident on post-mortem inspection or seriously affects product acceptability	Critical
	Any lesion which would not have been evident on post-mortem inspection and does not seriously affect product acceptability	Major

[1] This specific CRITICAL defect classification shall not be utilized on products that are not subject to the zero-tolerance standard, such as tripe or organs.
[2] Do NOT score as minor

Table D1 – Defect Criteria for Pork Carcasses, Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
Blood Clots (Code 301)	More than 6” greatest dimension, or numerous (over 5) minor blood clots in one sample unit[3] not seriously affecting product usability	Major
	1 ½" to 6" in greatest dimension	Minor
	Less than 1 ½" in greatest dimension	Do not score
Bruises (Code 331)	More than 2 ½" in greatest dimension or more than 1" deep, or numerous (over 5) minor bruises in one sample unit[4]	Major
	1" to 2 ½" in greatest dimension or ½" to 1" deep	Minor
	Less than one inch in greatest dimension and less than 1/2" deep	Do not score
Harmless Extraneous Material (Code 316)	(1) Paper or plastic wraps ½" to 7 square inches (2) A single piece of material covering an area equal to that of circle 1/8" to ½" in diameter	Minor
	(3) Minute specks or dust (note: if affecting product appearance or usability, score under Code 331 - Other.) (4) Pieces of plastic or paper wraps or any soft material less than 1/8"	Do not score
Hair, Hair Roots, Skin[5] (Code 319)	Skin with or without hair or visible hair roots individually or in the aggregate Over 3 square inches or numerous (over 13) single strands of hair in one sample unit not seriously affecting product usability	Major
	(1) Skin with or without hair or visible hair roots individually, or in the aggregate 1 square inch to 3 square inches (2) A total of 2-3 single strands of hair or 5-10 visible hair roots. Total the number of hairs or visible hair roots and round off to the nearest whole number. (When a second step is necessary, total the hair or visible roots from both steps and divide as above.) (3) A cluster of hair or visible hair roots (strands too numerous to count in one area)	Minor

[3] Do NOT score as minor
[4] Do NOT score as minor
[5] Do not score skin for skin-on products

Table D1 – Defect Criteria for Pork Carcasses, Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
	Skin with or without hair or visible hair roots, individually or in the aggregate less than 1 square inch.	Do not score
Detached Cartilage (Code 307)	Numerous (over 5) minor defects in one sample unit[6] not seriously affecting product usability	Major
	1" or more long and free of muscle tissue	Minor
	Less than 1" long	Do not score
Stains, Discolored Areas (Code 328)	Stain equal to the area of circle greater than 1 ½" in diameter; numerous (over 5) stains in one sample unit (12 pounds) not seriously usability	Major
	Stain equal to the area of a circle ½" to 1 ½".	Minor
	Very light stains of any size or stains covering an area less than that of a circle ½" in diameter	Do not score
Other (Code 331)	(1) Defect that individually or in the aggregate seriously affects the appearance or usability of the product. (2) Lung tissue in any amount	Critical
	(1) Defects that individually or in the aggregate materially affects product usability (2) Any sample unit containing tooth or teeth, ear canal(s), lip with or without teeth marks, or piece(s) of kidney or liver.	Major
	Defect that individually or in the aggregate affects product appearance but not its usability	Minor
Bone Fragments (Code 304)	One or more of a number or size seriously affecting product usability Defect defined as One or more bones or bone fragments of a number or size that seriously affects usability of the trim for slicing, chopping, or otherwise processing further in the manufacture of meat food products)	Critical

[6] Do NOT score as minor

Table D3 – Defect Criteria for Beef, Lamb, Mutton and Goat Carcasses, and Red Meat Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Food Safety or Public Health Defects		
Type	**Description**	**Classification**
Ingesta, Fecal or Milk (Code 310)	Any readily identifiable amount on carcasses, cuts, or boneless manufacturing meats.[7]	Critical
	For products not subjected to the "zero-tolerance" standard, any amount equal to the area of a circle more than ½" in diameter	Critical
	For products not subjected to the "zero-tolerance" standard, any amount equal to the area of a circle ½" or less in diameter	Major
Harmful Extraneous Material (Code 313)	Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, insects associated with insanitation, or any material of a number or size seriously affecting product usability	Critical
	(1) Blunt pieces of wood 1" or more long; (2) Paper or plastic over 7 square inches; (3) Single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; (4) Any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.) (5) Numerous (over 5) harmless extraneous material minor defects in one sample unit[8] not seriously affecting product	Major
Off Condition (Code 322)		Critical

[7] This specific CRITICAL defect classification shall not be utilized on products that are not subject to the zero-tolerance standard, such as tripe or organs.
[8] Do NOT score as minor

Table D3 – Defect Criteria for Beef, Lamb, Mutton and Goat Carcasses, and Red Meat Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Food Safety or Public Health Defects		
Type	**Description**	**Classification**
Pathological and Parisitic Lesions (Code 325)	Any lesion which would have been evident on post-mortem inspection or seriously affects product acceptability (such as 4 or more grubs on a beef carcass)	Critical
	(1) Any lesion which would not have been evident on post-mortem inspection and does not seriously affect product acceptability; (2) Parasitic lesions from parasites not transmissible to humans: each lesion succeeding the first parasitic lesion found in the sample.	Major
	First parasitic lesion, from parasites not transmissible to humans, found in sample. For bovine only, score one, two or three closely associated lesions on one piece of meat as one lesion	Minor
Bone Fragments (Code 304)	Bone fragments containing apparent or suspect Specified Risk Material (SRM)	Critical

Table D3 – Defect Criteria for Beef, Lamb, Mutton and Goat Carcasses, and Red Meat Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
Blood Clots (Code 301)	Dressing defect, such as large clots in stick wound; Any blood clot more than 6" greatest dimension, or numerous (over 5) minor blood clots in one sample unit[9]	Major
	1 ½" to 6" in greatest dimension	Minor
	Less than 1 ½" in greatest dimension	Do not score
Bruises (Code 331)	More than 2 ½" in greatest dimension or more than 1" deep, or numerous (over 5) minor bruises in one sample unit[10]	Major
	1" to 2 ½" in greatest dimension or ½" to 1" deep	Minor
	Less than one inch in greatest dimension and less than 1/2" deep	Do not score
Hair, Hide and Wool[11] (Code 319)	(1) Hide (with or without hair) or wool ½" or more in greatest dimension; (2) Numerous (over 25) single strands of hair in one sample unit (other than hocks)	Major
	(1) Hide (with or without hair) or wool less than ½" greatest dimension; (2) A total of five to ten single strands of hair or wool. Total the number of hairs, divide by ten, and round off to the nearest whole number to determine total hair defects. (When second step is necessary, total the hairs from both steps and divide as above.) (3) A cluster of hair (strands too numerous to count in one area) Hide (with or without hair), individually or in the aggregate less than 1 square inch.	Minor
	Hide (with or without hair), individually or in the aggregate less than 1 square inch.	Do not score

[9] Do NOT score as minor
[10] Do NOT score as minor
[11] Do not score hide for hide-on products

Table D3 – Defect Criteria for Beef, Lamb, Mutton and Goat Carcasses, and Red Meat Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
Harmless Extraneous Material (Code 316)	(1) Paper or plastic wraps ½" to 7 square inches (2) A single piece of material covering an area equal to that of circle 1/8" to ½" in diameter (3) A wild oat or other grass beard over 3/8" long or 3 or more pieces of wild oats or grass beards 1/8" to 3/8" long on one meat piece and without inflammation	Minor
	(3) Minute specks or dust (note: if affecting product appearance or usability, score under Code 331 - Other.) (4) Pieces of plastic or paper wraps or any soft material less than 1/8"	Do not score
Detached Cartilage (Code 307)	Numerous (over 5) minor defects in one sample unit[12]	Major
	1" or more long and free of muscle tissue	Minor
	Less than 1" long	Do not score
Stains, Discolored Areas (Code 328)	Stain equal to the area of circle greater than 1 ½" in diameter; numerous (over 5) stains in one sample unit (12 pounds) not seriously usability	Major
	Stain equal to the area of a circle ½" to 1 ½".	Minor
	Very light stains of any size or stains covering an area less than that of a circle ½" in diameter	Do not score
Other (Code 331)	(1) Defects that individually or in the aggregate materially affects product usability, including rail dust, dressing defects less than ¼" or similar specks (26 incidents or more). (2) Any sample unit containing tooth or teeth, ear canal(s), lip with or without teeth marks, or piece(s) of kidney or liver.	Major
	Defect that individually or in the aggregate affects product appearance but not its usability, such as improper trim of organs or less than 25 incidents of rail dust or dressing defects less than ¼".	Minor

[12] Do NOT score as minor

Table D3 – Defect Criteria for Beef, Lamb, Mutton and Goat Carcasses, and Red Meat Wholesale and Retail Cuts and Boneless Manufacturing Meat		
Product Quality Defects		
Type	**Description**	**Classification**
Bone Fragments (Code 304)	One or more of a number or size seriously affecting product usability Defect defined as One or more bones or bone fragments of a number or size that seriously affects usability of the trim for slicing, chopping, or otherwise processing further in the manufacture of meat food products)	Critical

ANNEX N

LABELLING OF MEAT AND POULTRY MEAT PRODUCTS DESTINED TO THE U.S.

I. PURPOSE

This annex provides exporters with guidelines on the labelling requirements of meat and poultry products destined to the U.S. and which will be used by FSIS to determine compliance of imported products.

II. REFERENCES

9 CFR 301.2
9 CFR 317.2
9 CFR 317.5
9 CFR 327.14
9 CFR 381.133
9 CFR 590.5
9 CFR 590.410
9 CFR 590.411
9 CFR 590.950
9 CFR 590.955
9 CFR 590.956

III. BACKGROUND

Operators exporting to the United States must adhere to the labelling standards incorporated in the USDA Federal meat and poultry inspection regulations. These operators will be fully accountable for the content and production of all labels, whether generically approved, modified without resubmission, or submitted to FSIS for review and approval. FSIS's Labeling and Program Delivery Division (LPDD) develops policies and inspection methods and administers programs to protect consumers from misbranded meat and poultry products. Further guidance on labelling issues may be obtained by accessing "A Guide to Federal Food Labeling Requirements of Meat and Poultry" found at http://www.fsis.usda.gov/pdf/Labeling_Requirements_Guide.pdf

IV. APPROVAL OF LABELS ON FOREIGN MEAT AND POULTRY PRODUCTS

A. operators are responsible for ensuring the accuracy of labelling for all products exported to the United States.

B. Operators of establishments certified as eligible to export to the United States by a foreign inspection system have the authority to use generically approved labelling in accordance with 9 CFR 317.5 and 381.133:

C. Labels which display any printing, lithographing, embossing, stickers, seals or other written matter upon an immediate container (except for inspection legends or foreign establishment numbers printed or stamped on casings, bags, or wrappers) must be approved by FSIS, LPDD.

D. Copies of label approvals may be requested through official import inspection establishment management to the importer of record who filed the application when accuracy of labelling by the foreign establishment is in question.

V. LABELS OF SHIPPING CONTAINERS

A. A shipping container is an outside container (box, bag, barrel, crate, or other receptacle for covering) containing or wholly/partly enclosing any product packed in one or more immediate containers (per 9 CFR 301.2), as well as imported meat and poultry products packed in bulk or in protective coverings. When hanging carcasses are shipped from Canada, the entire transportation unit (trailer, truck) is considered the shipping container.

B. Labelling Requirements - Shipping Containers

1. Shipping container labels will have, in a prominent and legible manner, the following information:

a. Name or descriptive designation of the product.

i. Single ingredient products, carcasses, primals, subprimals or cuts can be labelled:

- as the species of origin (i.e., beef);
- as species without identifying the primal or subprimal when certain terms associated with various portions are part of the product name (i.e., pork chop, pork cutlet, beef steak, lamb filet, beef roast);
- as species and primal or subprimal cut (i.e. pork shoulder butt collar);
- as species, primal or subprimal cut and coin name (i.e., butt, cala, daisy, picnic, etc.). The species and coin name are not appropriate as a complete product name since it is missing the primal or subprimal cut (i.e., "pork shoulder picnic" is incomplete without "shoulder").
- as species with generic designation (e.g. Boneless Beef Boneless Cuts (cut name), Bone In Beef Cuts (cut name), etc). For example: in cases such as this, a foreign health certificate could state "Boneless Beef Tenderloins," and the shipping container could be labelled "Boneless Beef Cuts" or vice versa.
- it should be noted that beef cheek includes nodes while that beef cheek meat does not. Beef cheek should be described as followed: "beef cheek with lymph nodes and fat attached" or similar wording. The same applies to salivary glands, e.g., beef salivary glands with lymph nodes and fat. Similar products designation should be used for pork cheek meat and pork head meat.

Product descriptions should meet the standard U.S. meat nomenclature such as that found in "The Meat Buyers Guide" of the National Association of Meat Purveyors (NAMP), the "Institutional Meat Purchase Specifications" (IMPS) of the Agricultural Marketing Service (AMS) (http://www.ams.usda.gov/AMSv1.0/ams.fetchTemplateData.do?template=TemplateP&navID=IMPS&rightNav1=IMPS&topNav=&leftNav=GradingCertificationandVerfication&page=LivestockStandardizationIMPS&resultType=), or the "Uniform Retail Meat Identification Standards" manual (URMIS).

Unidentifiable cuts of meat (i.e. sirloin ends and pieces) intended to be used for further processing in which a declaration will be made on the further processed product (i.e., Beef Sirloin Stew) will have the proper name of the cut identified on the container. The abbreviations of meat cuts (i.e. Sir-But, Top-Sir) are not acceptable terminology.

ii. Processed Products.

When the shipping container contains fully labelled immediate containers, the product name on the shipping container label must be the same as it appears on the label of the immediate container. Ingredient statements, "cured with" statements, "injected' with" statements, and other statements of the same nature are not required on the shipping container when the shipping container contains fully labelled immediate containers.

iii. Qualifiers, Claims, Grades, Declarations

When a qualifier, special or nutrition claim, grading terminology, or declaration is present, refer to Annex N-1 for guidance.

b. Canada, preceded by "Product of." However, if the name of the country appears in the mark of inspection of the foreign country or the shipping container contains fully labelled immediate containers, the phrase "Product of" need not appear;

c. The establishment number.

Note:

The following requirements apply regarding how to indicate the official establishment number of the establishment in which the product was processed:

(1) the establishment number is indicated within the meat inspection legend; or
(2) the establishment number is indicated outside the inspection legend elsewhere on the exterior of the container or its labelling, e.g., the lid of a can, if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition and accompanied by the prefix "EST"; or
(3) the establishment number is indicated off the exterior of the container, e.g., on a metal clip used to close casings or bags, or on the back of a paper label of a canned product, or on other packaging or labelling material in the container, e.g., on aluminum pans and trays placed within containers, when a statement of its location is printed contiguous to the official inspection legend, such as 'EST. No. on Metal Clip" or "Est. No. on Pan", if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition; or
(4) the establishment number is indicated on an insert label placed under a transparent covering if clearly visible and legible and accompanied by the prefix "EST".

d. A shipping mark (export stamp). This unique mark is used to link the product to the foreign health certificate.

e. The name and address of either the Canadian establishment, distributor, or importer; unless it appears on the labels of the immediate containers inside the shipping container; and

f. A special handling statement, where applicable, such as "keep refrigerated", "keep frozen", "perishable, keep under refrigeration", or such similar statement as LPDD may approve in specific cases (317.2). Keep chilled is not acceptable terminology. Handling statements should be accurate for the product being presented for reinspection or they must be corrected.

C. Labelling Information

1. The labelling information must be:

a. Mechanically printed, stenciled, or stamped directly on the shipping container or on a self-destructive label affixed to the shipping container. Hand written labels or labelling information are not acceptable.

b. In the English language; however, in the case of products distributed solely in Puerto Rico, Spanish may be substituted for English.

2. Duplicate labelling information may appear on other panels of the shipping container (e.g. shipping marks may be applied to areas in addition to the principal display panel, including the top of the carton).

3. If a net weight is declared, it must be in avoirdupois weight (i.e. pounds, ounces) or liquid measure (i.e. fluid ounces, quart). It is acceptable to state the net weight in metric weight in addition to the avoirdupois weight.

VI. LABELS OF IMMEDIATE CONTAINERS

A. An immediate container is a receptacle or other covering in which any product is directly contained or wholly or partially enclosed (per 9 CFR 301.2) and must include all mandatory labelling features. The following mandatory features appear on the label of immediate containers, as required by 9 CFR 317.2 and 381.116.

B. The mandatory features include:

1. Name of product (Refer to Annex N-1 for use of qualifiers considered part of the product name)

2. Ingredients statement, if needed

3. Canadian establishment number

Note:

The following requirements apply regarding how to indicate the official establishment number of the establishment in which the product was processed:

(1) the establishment number is indicated within the meat inspection legend; or
(2) the establishment number is indicated outside the inspection legend elsewhere on the exterior of the container or its labelling, e.g., the lid of a can, if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition and accompanied by the prefix ''EST''; or
(3) the establishment number is indicated off the exterior of the container, e.g., on a metal clip used to close casings or bags, or on the back of a paper label of a canned product, or on other packaging or labelling material in the container, e.g., on aluminum pans and trays placed within containers, when a statement of its location is printed contiguous to the official inspection legend, such as ''EST. No. on Metal Clip'' or ''Est. No. on Pan'', if shown in a prominent and legible manner in a size sufficient to insure easy visibility and recognition; or
(4) the establishment number is indicated on an insert label placed under a transparent covering if clearly visible and legible and accompanied by the prefix ''EST''.

4. Handling statements, such as "keep frozen" or "keep refrigerated", if needed

5. Net quantity of contents, if needed

6. Manufacturer's or distributor's name and address

7. Nutrition labelling, if needed

8. Name of the country of origin, preceded by the words "Product of". The phrase "Product of" is required on all immediate containers of meat and/or poultry products. The phrase "Product of " is not required on a red meat carcass, primal or subprimal cut that prominently displays the name of the foreign country within the marking itself, e.g., the Canadian mark of inspection is a circle surrounding the word Canada and the establishment number.

9. Safe handling instructions for raw and partially cooked meat and poultry products that have not undergone further processing that would render them as ready-to-eat and are destined for the consuming public. Exemptions to this requirement include imported products intended for further processing at an FSIS official establishment and all ready-to-eat products.

VII. PROTECTIVE COVERINGS

A. At this time, protective covering is defined in FSIS Labelling Policy Memo 090B. The use of protective coverings is intended solely to protect the product against soiling or excessive drying during transportation or storage.

Note: Product not intended for distribution directly to consumers is exempt from internal examination for protective covering labelling (e.g. Bulk Packed Frozen Boneless Beef).

B. To qualify as a protective covering exempt from mandatory labelling features, unprocessed red meat products must be:

1. Packaged in transparent wrappings

2. Bear the country of origin (the words "Product of" are not required)

3. Bear the foreign establishment number

C. Optional information allowed on protective coverings includes:

1. Company brand names

2. Trade marks

3. Code numbers

Note: Protective covering does not need to be marked with an official mark of inspection if the product is stamped and the stamp is clearly visible through the transparent protective covering.

D. If any additional information is applied to protective coverings, such as the name of product, ingredient statement, handling statement, safe handling instructions, net weight, manufacturer or distributor name, or nutrition statement, the covering will be considered an immediate container and will have to comply with all product labelling requirements (refer to VI).

VIII. APPLICATION OF THE INSPECTION LEGEND – CARCASSES AND PRIMAL PARTS

A. Title 9 of the Code of Federal Regulations, Part 327.14 (a) requires that portions of fresh red meat products that are susceptible of being marked bear the official marks of the country of origin, preceded by the words "Product of" on each cut of meat. However, if the name of the country appears in the mark of inspection of the foreign country or the shipping container

contains fully labelled immediate containers, the phrase "Product of" need not appear. Imported products susceptible of being marked include carcasses, each primal part of a carcass, beef liver, beef tongue, and beef hearts. Primal parts include the wholesale cuts of carcasses as customarily distributed to retailers (9 CFR 316.9(b)).

B. Carcasses and Parts of Carcasses Not Imported in Shipping Cartons

1. Labelling Requirements

Labelled carcasses or parts thereof of cattle, sheep, swine, goats, horses, mules or other equine that are not containerized in shipping containers must include:

- the establishment number;
- a unique shipping mark;
- the name of the country of origin, preceded by the words "Product of ", unless the name of the country of origin appears as part of the foreign country's mark of inspection and is prominently and legibly displayed

2. Acceptable methods of labelling may include packaging enclosing the product, a placard on the container, or a tag affixed to each unit of product.

C. Primal Parts

FSIS regulations (9 CFR 316.9) require that each primal part of a carcass and each liver, beef tongue, and beef heart which has been inspected and passed be marked with the official inspection legend containing the number of the official establishment before it leaves the establishment in which it is first inspected and passed. This requirement is also applicable to product inspected and passed in a foreign establishment.

Primal Parts as defined in 9 CFR 316.9(b)

Beef	**Veal, Mutton, Goat**	**Pork**	**Equine**
Round	Leg	Ham	Round
Flank	Flank	Loin	Loin
Loin	Loin	Belly	Flank
Rib	Rack	Shoulder	Rib
Plate	Breast	Jowl	Plate
Briskets	Shoulder		Brisket
Chuck			Chuck
Shank			Shank

Boning, trimming, or skinning a primal part does not change its muscle tissue content and it continues to be a primal part that requires marking. Primal parts cut into marketable sections or sub-primal parts do not require marking.

IX. UNMARKED INSPECTED PRODUCT (products to which the meat inspection legend is not applied as required under section VIII above)

A. Unmarked primal parts will be allowed to move from an official foreign establishment, through a USDA/FSIS official import inspection establishment to a USDA/FSIS inspected official establishment for further processing, provided the shipping container is sealed in a manner to prevent tampering or substitution of product.

1. If the shipment/load is assigned a type of inspection (TOI), the shipping containers will have to be resealed by the official import inspection establishment with tamper proof tape or another acceptable security means.

2. If unaware of the product's final destination, the official import inspection establishment management or importer of record must verify (in writing) the final destination to the FSIS import inspector.

B. Options for tamper-proof sealing of shipments of unmarked foreign products which have been inspected and passed but do not bear the official inspection legend on the primal parts include the following:

1. In fully marked cartons closed with a tape bearing the foreign meat inspection legend. The seal provided by the tape will be such that the container cannot be opened without breaking the seal/tape. (Some polypropylene tape has not been found satisfactory for this purpose on product held under freezer conditions).

2. In fully marked cartons (non-waxed or waxed) to which a strap has been applied that bears in a permanent manner, the company name and address or foreign country and establishment number.

3. In fully marked combo bins with a liner that can be sealed with a company seal bearing the company name. The company seal may be a plastic strap or a metallic seal and will be non-removable without breaking the seal or tearing the liner.

4. In fully marked reusable containers and waxed cartons closed with a company seal bearing the company name and establishment number. Such a company seal must make it very difficult to open these reusable waxed cartons or returnable containers without breaking the seal.

5. In fully marked containers closed by a pressure sensitive tamper evident label that doubles as a seal. This label sticker will display either the meat inspection legend or a complete label in compliance with shipping container label verification requirements.

6. In fully marked containers shrink wrapped with a stick-on foreign meat inspection legend or a complete shipping container label on the outside of the shrink wrap.

IIP will HOLD any shipments and contact the RIFO if shipments arrive with any other means of tamper proof sealing the carton/container. The RIFO will determine acceptance of any alternative means of sealing cartons on a case by case basis.

Note: Applying a seal (either government or company) to the transportation vessel is not an acceptable option for tamper-proof sealing.

X. Alternative packaging procedures

Consumer packaged, fully marked and labelled meat and poultry products

i. POLICY

Palletized, consumer packaged (including food service - hotel, restaurant or institution - HRI), fully marked and labelled meat and poultry products may be exported to the United States with the shipping marks and shipping container label applied to the outside of the pallet, rather than to individual tray packs or cartons. However, the pallet must move as an intact unit into distribution.

ii. PROVISIONS FOR ALTERNATIVE PACKAGING PROCEDURES

A. Packaging and palletizing:

1. Fully marked and labelled, packaged products are placed on pallets, most commonly in cartons or trays. The trays may be stretch wrapped in groups or individually. The products must be secured sufficiently to allow efficient handling during import reinspection sample selection.
2. The trays or cartons are then palletized and subsequently stretch wrapped (or covered by corrugated material). The wrapped pallet is considered as one shipping container.
3. Only one type of product may be assembled on a pallet.

B. Labelling

1. When a pallet is identified as a shipping container, one main shipping label is required.
2. A shipping container label must prominently and legibly display all required information.
3. The shipping mark (for Canadian exports, this is defined as the export stamp number) must be applied to the pallet. Individual trays need not be marked with the shipping marks.

However, if the entire pallet does not move as an intact unit into distribution, then individual cartons or trays are considered shipping cartons and must bear the mandatory labelling requirements. Shipping marks must then be on the individual cartons or trays.

C. Certification

1. When the pallet is presented as a shipping container, all production codes present on the retail package (such as date codes imprinted on the can or package) in the shipment must be provided as an addendum to the export certificate. This information can be provided either by the foreign inspection service or the importer.
2. In the event that production codes are missing, incorrect or completely illegible, or the addendum does not accurately reflect the code present on the product, then the product will not permitted to move as an intact unit into the United States, until the information is provided. The importer can provide a corrected list of production codes associated with the product.

iii. IMPORTER RESPONSIBILITY

- when utilizing alternative packaging procedures, the importer is responsible for assuring that the entire pallet will be distributed to retail or the end user as an intact unit;
- FSIS requires that individual units distributed prior to retail or to an end user must be identified with the appropriate labelling features, including the shipping mark, and must comply with 9 CFR 327.26 (a) or (b) or 9 CFR 381. 204 (a) or (b), as applicable;
- if FSIS finds product in commerce that has not complied with these requirements, the product is subject to FSIS detention and/or seizure; and
- if FSIS program officials determine that a company or importer consistently violates the provisions of this program, the establishment shall be removed from the program at the discretion of the Import Inspection Division (Deputy Director of Operations). The establishment will be notified through the Office of International Affairs that the plant has been suspended from the program. Establishments requesting program reinstatement must submit a letter, through the CFIA to FSIS, Office of International Affairs requesting reinstatement to the program. This correspondence must provide an explanation of which corrective actions have been taken to prevent future violations.

XI. Requirements for control programs for products and products bearing labelling claims (e.g., a reference to percentage lean)

Labelling claims such as reference to percentage lean to be marked on cartons of boneless meat entering the United States is not permitted unless the producing plant has a control program which can verify box label claims and a label approved by the FSIS in Washington.

Once the label approval has been received, a control program should be written, kept on file at the establishment, implemented by the operator and monitored by the operator and the inspection staff. No prior approval is needed, nor is it necessary to forward the program to Ottawa for transmittal to the U.S.

Certain other products such as mechanically separated meat or finely textured beef must also be produced under a control program to ensure that specific standards are met and confirm compliance. The operator is responsible to develop, implement and maintain the required control programs. The control programs must be auditable and effective.

The necessary elements of an adequate quality control system include:

(i) a statistically valid sampling system;
(ii) a recognized analytical method;
(iii) an acceptable record keeping system; and
(iv) a detailed procedure for corrective action to be taken in case of process deviation.

The criteria for acceptability are that the control program must support the information shown on the label.

ANNEX N-1

Label Compliance for Imported Meat and Poultry Products

Labelling Claims, Qualifiers, Grades, and Standards

I. Qualifiers

A. Examples that shall be included in the product name on the shipping container:

- With Natural Juices
- Water Added
- X% Water Product

B. Examples that do not have to be included in the product name on the shipping container:

- Caramel Color Added
- Smoke Flavor Added
- Containing up to X% of a solution
- BHA.BHT added to help protect flavor
- Binders Added
- Flavored with (name of flavoring)
- Calcium propionate added to prevent spoilage
- Sprayed with a solution of potassium sorbate to maintain freshness

II. Animal Production and Raising Claims

Animal production or raising claims are not considered part of the product name. Therefore, it is acceptable for the immediate container to contain the labelling "claim" but the shipping container doesn't. Some examples of animal production and organic claims are:

- Raised without added hormones
- Raised without antibiotics
- Not fed animal by-products
- Free range
- Free roaming
- Grass fed
- Corn fed
- Grain fed
- Organic

III. Negative and Natural Claims

Negative and natural claims are not considered part of the product name. Therefore, it is acceptable for the immediate container to contain the labelling "claim" but the shipping container does not. Some examples of negative and natural claims are:

- No Preservatives
- No MSG, MSG Free
- No Artificial Coloring
- No Artificial Flavors
- No Artificial Ingredients
- All Natural

IV. Nutrient Content Claims

Nutrient content claims are not considered part of the product name. Therefore, it is acceptable for the immediate container to contain the labelling "claim" but the shipping container doesn't. Some examples of nutrient content claims are:

- Low Fat, Low Sodium, Low Cholesterol, etc.
- Fat Free (% fat free)
- Lean, Extra lean
- Healthy
- Good Source, High in, More
- Light, Lite

V. Quality or Yield Grades

A. Meat

The use of "USDA" and/or a USDA quality grade (e.g. prime, choice, select) on the shipping or immediate container of imported meat products is unacceptable. Exceptions are:

- Canada has a "Prime" grade designation, so it is acceptable for product to be labelled "Canada Prime".
- The foreign country must have prior approval from USDA's Agriculture Marketing Service (AMS) to receive USDA graded product, process, repackage, and export it back to the U.S.

Any imported meat products with USDA quality or yield grades will be placed on HOLD. The product will remain on HOLD until the Agriculture Marketing Service (AMS) confirms that a control procedure has been approved for the foreign establishment that produced the product. IIP should contact their Regional Import Field Office (RIFO) for assistance.

IIP may also refer to FSIS Labelling Policy Memo 101A, "Use of Quality Grade Terms and Subjective Terms on Labels," dated 8/30/88 and/or the Food Standards and Labelling Policy Book for information related to an individual company's claims of Choice, Select, Prime, and other grade term designations.

B. Poultry

AMS recognizes the Canadian Food Inspection Agency's (CFIA) poultry product grade designations provided the poultry graded for export to the United States satisfies the criteria for U.S. grades. Canadian product labelled with CFIA grades will be accepted provided the shipment is accompanied by an official CFIA grading certificate stating that the product meets USDA grade standards (e.g. "Young Turkey Canada A"). This certificate is in addition to FSIS's foreign inspection (health) certificate requirement for poultry.

If graded product is received without the accompanying grading certificate, IIP will reject the shipment until a grading certificate is provided, or the reference to the poultry product grade has been obliterated or removed.

VI. Religious Claims

USDA/FSIS does not require any certification for labelling in reference to a religious organization. This should not be confused with religious slaughter exemptions.

VII. USDA Approved or Certified Establishment Claims

Statements on imported products or their containers referencing that the foreign plant is approved or certified by USDA are inaccurate and should not be accepted. Some examples are:

- Establishment Approved for the Department of Agriculture of the United States of North America – USDA.
- USDA Approved Plant
- USDA Certified Plant
- Establishment Approved by the USDA

Statements that are not false or misleading can be allowed. Some examples are:

- Product produced in an establishment certified to export to the U. S.
- Product produced under an inspection system certified by the USDA to export to the U.S.
- Product produced under a "HACCP" system or similar

VIII. Boneless Beef Trimmings or for Manufacturing

Boneless beef labelled as "beef trimmings" is derived from the skeletal muscle from a beef carcass, including beef from advanced meat recovery (AMR) systems. Beef trimmings must have visible lean which historically has represented 12% lean tissue. Head meat and cheek meat are considered meat; however, they are restricted in certain products and therefore, must be declared as such (i.e., cannot be in a product declared only as "beef trimmings"). Beef tongue, lips, internal organs (e.g., heart meat), and spinal cords are not considered to be "meat" and therefore, are not permitted in "beef trimmings."

IX. Labelling Declaration Requirements: "Microbial Claims"

Labels that make certain declarations used on imported product that are not approved by the Food Safety and Inspection Service (FSIS), such as labels used to make claims to address microbial requirements are not permitted for use on imported products destined for the United States.

A product claim such as: "**for cooking only**," "**not for grinding**," or any other similar claims to address *E. coli* O157:H7 or any other microbiological issue is not permitted on imported products. FSIS, LPDD will not approve such claims for imported products from any foreign country and/or establishment. Labels, previously approved with such claims have been rescinded.

ANNEX Q

Pathogen Reduction and HACCP Systems; Final Rule
GENERAL REQUIREMENTS AND IMPLEMENTATION

Q.1 INTRODUCTION

The "Pathogen Reduction and Hazard Analysis and Critical Control Point (HACCP) Systems; Final Rule" dated July 25, 1996, outlines specific requirements which must be met in all establishments inspected in the USA by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS). These requirements must also be implemented in an equivalent manner in all foreign establishments exporting to the USA.

Q.1.1 "Pathogen Reduction and HACCP Systems; Final Rule" Requirements

In order to appear on the list of establishments eligible to export to the USA, Canadian establishments must meet the following requirements outlined in the Final Rule on "Pathogen Reduction/HACCP Systems" (ref: Federal Register, vol. 61, No. 144).

a) **Standard Sanitary Operating Procedures (SSOPs)**

The Canadian requirements (found in Chapter 3 of the Manuel of Procedures and in the Food Safety Enhancement Program Manual) have been deemed equivalent to the USDA requirements.

Verification of compliance is done through inspection verification tasks under the Compliance Verification System (CVS) (refer to Chapter 18).

b) **Hazard Analysis and Critical Control Point (HACCP) Systems**

Canadian HACCP requirements are deemed equivalent to FSIS requirements with the exception of pre-shipment review requirements. The following section outlines the requirements for pre-shipment review and the steps needed for its implementation:

PRE-SHIPMENT REVIEW

(i) Requirements applicable to operators

Prior to shipping any meat product from the establishment, the operator shall review all the CCP records associated with the production of that product to ensure completeness, that is:

- CCPs were monitored and documented as required;
- the determination that all critical limits were met; and
- if appropriate, corrective actions were taken, including the proper disposition of product.

This review shall be conducted, where practicable, by an individual who did not produce the record(s) or by the responsible establishment official. That person shall be trained in accordance with FSEP prerequisite program (technical training, sub-element D 1.2).

Pre-shipment records must be signed and dated by the designated plant employee.

Pre-shipment review can be done as part of the HACCP system verification procedures as long as this is defined in the establishment's HACCP written program and that all pre-shipment (see above) and FSEP requirements are being met; otherwise, the operator will have to develop a written auditable protocol specifically for pre-shipment review.

In any case, frequency of pre-shipment review and deviation procedures to initiate whenever pre-shipment requirements are not being met need to be specified for each HACCP plan.

The frequency of pre-shipment review should prevent the shipment of products prior to completion of the review of required records. It is strongly suggested to adapt the frequency based on the establishment production context (e.g. continuous production, multiple lines, product flow, etc.).

Note: Pre-shipment review can be accomplished at a location other than the producing establishment for products being sent to storage when:

1. the written procedures developed by the operator are acceptable to the responsible inspector at the producing establishment and a copy of these procedures are available to the inspector at the shipping establishment;

2. the procedures implemented by the operator at both establishments are being followed and are effective;

3. the review of appropriate documents and compliance with pre-shipment review requirements occur before the product leaves the control of the operator of the producing establishment; and

4. the establishment where the product is stored is part of the same company as the producing establishment in order to ensure appropriate controls.

(ii) Verification of compliance with pre-shipment review requirements by the CFIA

Verifying that the establishment has completed pre-shipment review enables inspection program personnel to know whether the company has taken full and final responsibility for applying its HACCP controls to the product that it has produced. The responsible inspector shall perform a verification check by doing, in addition to the record review, on-site observations. The on-site observations do not involve the actual audit of the CCPs; the purpose of these observations is to confirm that the CCPs are monitored, that appropriate corrective actions are taken by the operator whenever critical limits are not met, that pre-shipment procedures are being followed and that pre-shipment review is completed prior to shipping any meat product from the establishment (unless provisions as per above are met). Pre-shipment requirements are verified through the applicable CVS verification task (task 3101).

When verifying an establishment's pre-shipment review the inspector should verify:

1. that the operator has reviewed all the CCP records associated with the production of the product, prior to shipment (the CCPs were monitored and documented as required, all critical limits were met and, corrective actions were taken, including the proper disposition of product, when applicable); and

2. that the pre-shipment review has been signed and dated by an establishment employee.

c) **Testing for generic *E. coli* - Biotype I as a verification of slaughter procedures and CCPs**

Refer to Annex T.

Implementation will be verified through the Compliance Verification System (CVS) (refer to Chapter 18).

d) **Testing for *Salmonella* to verify the operator's HACCP system's effectiveness in achieving Pathogen Reduction Goals**

Refer to Annex U.

Implementation will be verified through the Compliance Verification System (CVS) (refer to Chapter 18).

Q.1.2 Canadian Registered Establishments Affected by These Requirements

The requirements are applicable to establishments that produce meat products amenable to USDA/FSIS legislation (Documentation required: CFIA/ACIA 4546 and FSIS 9510-1).

Red Meat species: cattle, swine (including wild boar), sheep, goat, horse, mule and other equine; **Poultry species:** chickens (including broilers, roasters, fowl and Cornish game birds), turkeys (including wild turkeys), ducks, geese, ratites, squabs and guineas.

Further, the operator must ensure that all meat and meat products received from other registered establishments (Canadian and foreign) which are exported to the USA by the establishment or used in the preparation of meat product exported to the USA, originate from establishments which comply with and meet all applicable USDA requirements including Pathogen Reduction and HACCP Systems; Final Rule requirements.

NOTE: USDA/FSIS requirements are *not applicable* to meat products amenable to Food and Drug Administration legislation such as meat products derived from a species not mentioned above or other meat products not amenable to USDA/FSIS requirements because of the small quantity of meat they contain or for other reasons. FSIS import inspection in the FSIS, Office of International Affairs or the Labeling and Program Development Division (LPDD) must be contacted when the jurisdiction over a specific meat product is unclear. A copy of the ruling obtained must be kept on file and made available to the CFIA inspector upon request. Products amenable to FDA legislation can be exported from *any* Canadian registered establishment (documentation required: CFIA/ACIA 1454).

Q.2 Verification of Compliance

Approaches taken by the USDA and the CFIA for incorporating HACCP into food safety regulatory programs

Following the publication of the Pathogen Reduction and HACCP System; Final Rule in 1996, the USDA replaced traditional processing inspection tasks by HACCP-system inspection tasks but retained its traditional inspection frequencies.

In Canada, HACCP became mandatory in 2005 for all registered establishments and the Compliance Verification System (CVS) was implemented in 2008 to ensure compliance with FSEP/HACCP requirements. Verification tasks are recorded on the Verification Worksheet. More information on the CVS can be found in Chapter 18 of the MOP.

Q.2.1 Verification of Controls Over Incoming Products

Each establishment listed in Annex W, during the period of time it is considered eligible for export, must keep receiving (e.g., copy of the Official Meat Inspection Certificate (OMIC), shipping marks, receiving controls, marking of boxes, storage controls), production and shipping records to ensure and demonstrate traceability of eligible products, i.e., that all USA-exported product is composed only of USA eligible meat. The CFIA will periodically verify the establishment's program to determine if it is effective (CVS task 3102). It is not necessary to verify the company's system for each lot exported when the control program is deemed effective.

Meat and meat products from foreign establishments cannot be directly re-exported to the USA. They can only be used in the fabrication of meat products exported to the USA provided that they meet all the requirements outlined in Q.1.2 above.

Q 2.2 Determination of Compliance Status of Imported Meat Products

Certain countries require that all meat exported to Canada meets also all USDA-FSIS requirements (see Table Q.2.3 below).

Table Q.2.3 Countries that produce meat exported to Canada also in accordance to USDA-FSIS requirements
Australia
New Zealand
Uruguay*
Denmark*

*Applicable to imported products certified as of June 20, 2003.

Other countries make the trading parties responsible for taking the necessary steps to obtain the required additional attestations. In this case, the importer is responsible to make the necessary arrangements to ensure that the required supplementary attestation is entered on the Official Meat Inspection Certificate (OMIC) issued by the exporting country. Attestations required are as follows:

For other countries except Brazil and Chile:

> *"The meat product contained in the shipment has been produced in premises listed for export to the USA and is eligible for export to the USA."*

For Brazil: Brazil has chosen to include the following attestation to all **beef** products certified for export to Canada.

> *"All the meat certified for export to Canada from Brazil is also eligible for export to USA from the point of view of USDA Final Rule on Pathogen Reduction and HACCP Systems".*

Note: Given that only prepared cooked beef products are exported to Canada the declaration specific to Pathogen reduction and HACCP systems has been found acceptable.

For Chile: Chile has chosen to certify compliance with FSIS requirements on a case by case basis by providing the following attestation:

> *"The pork meat products indicated on the certificate No CHL ....., come from the establishment ....., which is authorized to export to the United States (9CFR Part 327; RIN 0583-AD16) and are eligible for export to the USA."*

An operator may want to use imported product in the manufacture of a meat product for export to the USA from a country not listed above. Before this can occur, the Competent Authority of the country of interest must contact the CFIA to negotiate the appropriate certification statement(s).

In order to allow the CFIA to establish the compliance of the imported meat product with USDA/FSIS requirement, the competent authorities of the countries exporting meat products to Canada must supply on a voluntary basis (as this is not a Canadian import requirement), written guarantees that imported products qualify for use in the manufacturing of meat products destined to the USA.

ANNEX V

REQUEST FOR USDA EXEMPTION PERMIT NUMBER (BUDDHIST-STYLE POULTRY)

Establishment Number: . . . . Name: . . . . . .
Address: . . . . . .
Telephone: . . . . . Facsimile: . . . . . .

We are requesting permission to slaughter poultry . . . . . (species) Buddhist-style with head and feet on. This process is in conflict with USDA/PPIA Regulations. We are seeking exemption under the Buddhist dietary laws. We are able to comply with USDA conditions as follows:

1. Eviscerated poultry with head and feet intact shall be in “ready-to-cook” form. For the purpose of this exemption, “ready-to-cook” means any dressed poultry from which the protruding pinfeathers, vestigial feathers (hair or down as the case may be), crop, oil glands, trachea, esophagus, entrails, reproductive organs and lungs have been removed, and with or without giblets, is ready to cook without need for further processing.

2. The feet must be scalded, and the toenails removed. Since the hock joint is not to be opened, it is necessary that inspectors observe the hock joint area for any swelling or abnormality that adversely affects product wholesomeness.

3. The head must be completely defeathered with the mouth and nasal passages thoroughly washed. The trachea and esophagus must be removed.

4. All poultry individually packaged for retail trade shall be identified with the official establishment name, address, and plant number. Individual bird identification will not be required for bulk packaged poultry for hotel, restaurant and institutional (HRI) trade channels.

5. The shipping containers of all poultry and poultry products exempted as specified herein shall bear the plant number, name and address, and the statement: “Eviscerated Poultry/ Slaughtered/ Processed Under CFIA Inspection. USDA Exemption Permit No. 000".

6. The label must be approved by FSIS Labeling and Program Delivery Division prior to shipping.

Dated: . . . . . Name: . . . . .Signature: . . . . . .

Declaration of CFIA Inspector:

This is to confirm that only products (Buddhist style poultry) meeting the above requirements will be certified for export to the United States.

Dated: . . . . . Name: . . . . .Signature: . . . . . .

ANNEX W
(**U.S.A. - É.-U.A**.)

List of establishments eligible to export to the USA as of **February 5, 2010**
The details of most recent change(s) are highlighted by shading /
Liste des établissements éligibles à exporter aux É.-U.A. en date du
5 février 2010. Les lignes amendées en dernier lieu seront ombragées.

Animal health restrictions may apply - see Annex W-1 /
Des restrictions de santé animale peuvent s'appliquer - voir l'annexe W-1

Note:

- All storage facilities are considered eligible to export.
- In the case of poultry meat, Annex W-1 should also be consulted to determine the eligibility of the establishment/product.
- Inventory records must be maintained by the operator regarding the origin of the meat present in the establishment and destination of meat shipped from the establishment. Receiving procedures should be reviewed and amended as necessary (e.g., to include a letter from the suppliers to guarantee that they do not receive prohibited poultry meat products). These records must be made available to the Inspector-in-Charge (IIC) upon request.

In the case of establishments delisted during the previous year, a statement must be shown on the certificate stipulating that the product was produced when the establishments was eligible to export (see section 11.7.3.4 2.1.1 for details).

Remarque :

- Toutes les installations d'entreposage sont considérées comme étant admises à exporter.
- Dans le cas de la viande de volaille, consulter l'annexe W-1 pour déterminer l'admissibilité d'un établissement/produit.
- L'exploitant doit tenir des registres d'inventaire concernant la provenance de la viande présente dans son établissement et la destination de la viande expédiée à partir de celui-ci. Les procédures de réception doivent être examinées et modifiées au besoin (p. ex. lettre des fournisseurs attestant qu'ils ne reçoivent pas le produits de viande de volaille interdits). Ces registres doivent être accessibles à l'inspecteur responsable sur demande.

Dans le cas des établissements radiés de la liste au cours de l'année précédente de la liste des établissements admis à exporter, le certificat doit contenir un énoncé, en anglais, stipulant que le produit a été fabriqué lorsque l'établissement était admis à exporter (voir la section 11.7.3.4.2.1.1 pour les détails).

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
1	2002/02/07			
1A	2002/02/07			
2	2006/04/28	2006/06/28	2008/05/26	
3	2002/02/07			
4	2002/02/07			
5	2006/03/01	2007/11/08		Establishment closed / Établissement fermé
6	2002/02/07			
7	2002/02/07			
7A	2002/02/07	2009/09/22		Establishment closed / Établissement fermé
7B		2008/10/28		Establishment closed / Établissement fermé
7F	2002/02/07			
7KK		2008/02/25		Establishment closed / Établissement fermé
7M	2002/02/07			
8	2002/02/07			
9	2002/02/07			
10	2002/06/03			
11	2002/02/07	2009/08/31	2009/09/21	
12		2003/01/07	2003/06/02	
13	2002/02/07			
14	2002/02/07			
14C	2002/02/07			
15		2002/07/22	2003/01/06	
16		2008/02/25		Establishment closed / Établissement fermé
17	2002/02/07			
18D	2002/02/07			
19	2002/02/07			
20		2002/02/07	2002/03/14	
22	2002/02/07			
23		2002/02/07		
24	2002/02/07			
25	2002/02/07			
27	2008/01/04			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
29		2007/10/09	2009/01/30	
30		2005/12/01		Establishment closed / Établissement fermé
31		2002/02/07		
32	2004/01/09			
33		2008/03/02		Establishment closed / Établissement fermé
35	2002/02/07			
35A	2002/02/07			
35B		2003/01/10		
35C		2003/01/10		Establishment closed / Établissement fermé
36	2007/05/28			
37	2002/02/07			
38		2002/11/15	2002/11/23	
39	2002/02/07			
39A	2002/02/07			
39B	2002/02/07			
39D	2002/02/07			
39G	2002/02/07			
39H	2002/02/07			
39J	2002/02/07			
40	2002/02/07			
41	2004/09/30	2006/07/11		Establishment closed / Établissement fermé
42		2008/12/12		Establishment closed / Établissement fermé
43		2005/04/07	2005/08/17	
44	2002/02/07			
45		2004/02/04	2004/09/27	
47	2002/02/07			
48	2002/02/07			
49	2002/02/07			
50	2005/04/14	2007/10/12		Establishment closed / Établissement fermé
51	2007/06/26	2007/10/11	2007/10/19	
51A	2002/02/07	2005/09/12		Establishment closed / Établissement fermé
52	2002/02/07			
53	2002/02/07			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
54		2002/12/16		Establishment closed / Établissement fermé
55	2002/02/07			
55B	2002/02/07			
57	2002/02/07			
58		2004/09/01		
60	2002/02/07			
62	2002/02/07			
63		2007/05/30	2007/06/19	
65	2002/06/12	2006/11/07	2007/10/01	
67	2006/03/05			
68	2002/02/12	2007/07/23	2008/11/26	
69	2004/01/15	2004/02/27	2005/03/21	
69B	2002/02/07			
70	2007/01/08			
73		2003/01/07		Establishment closed / Établissement fermé
74	2003/01/20			
75		2007/04/25		Establishment closed / Établissement fermé
76	2007/08/02			
77	2008/02/21			
78	2004/01/15	2004/02/18		Establishment closed / Établissement fermé
79	2005/11/14			
80		2008/01/28	2008/02/12	
81	2002/02/07			
82	2002/02/07			
83		2009/08/05		Establishment closed / Établissement fermé
84	2006/07/18			
85	2002/02/07			
86	2004/05/14			
87		2008/11/02		Establishment closed / Établissement fermé
88	2002/02/07			
89	2002/02/07			
90	2004/07/23			
91		2003/01/07		

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
92	2002/02/07			
92B		2003/02/03		Establishment closed / Établissement fermé
92C	2002/02/07			
92D	2002/02/07			
92F		2003/10/22		Establishment closed / Établissement fermé
93	2002/02/07			
93A	2002/02/07			
93B	2002/09/11			
94	2002/02/07			
95	2002/02/07			
96	2002/02/07			
97B	2002/02/07			
98		2003/12/30	2006/08/30	
98A		2004/04/01		Establishment closed / Établissement fermé
99	2002/02/07			
100	2002/02/07			
101	2002/02/07			
102		2003/11/28		
104	2002/02/07			
105		2004/09/17		
107	2006/01/31			
108		2002/02/07		Establishment closed / Établissement fermé
110	2002/02/07	2009/09/02	2009/12/03	
111	2004/01/15	2004/01/20		
112	2002/02/07			
113	2002/12/12			
113A	2002/02/07			
115		2006/09/21		Establishment closed / Établissement fermé
116	2002/02/07			
117		2003/01/07		Establishment closed / Établissement fermé
118	2006/01/31			
119		2002/11/26		Establishment closed / Établissement fermé
122	2002/02/07	2005/01/17	2006/01/23	

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
122A		2002/02/07		Establishment closed / Établissement fermé
123		2003/01/07		Establishment closed / Établissement fermé
124	2002/04/25	2005/03/01	2006/08/03	
126	2002/02/07			
127		2004/11/30		Establishment closed / Établissement fermé
128		2004/08/17		
129	2002/02/07			
131	2004/02/10	2005/05/27	2006/07/14	
132	2002/02/07			
133	2002/01/01	2002/02/07	2006/07/07	
134	2002/02/07			
136	2002/02/07			
137	2002/02/07			
138	2005/08/17	2007/08/22	2007/09/10	
139	2002/02/07			
140	2003/02/12			
141	2002/02/07			
142	2002/11/26			
144	2002/05/06	2004/08/13	2005/01/27	
145	2002/02/07			
146	2002/02/07			
146A	2002/02/07			
147	2002/02/07			
147C	2002/02/07	2005/06/22	2005/11/10	
148	2002/02/07			
149	2002/07/22	2003/01/10		
150	2002/02/07			
151	2002/07/22	2003/01/10		Establishment closed / Établissement fermé
152	2002/02/07			
153	2009/01/20			
154	2009/06/02			
155	2002/08/30	2005/09/12		
156	2002/07/18			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
157	2002/10/17	2008/01/16		
158	2002/02/07			
159		2003/11/28	2004/03/10	
160	2002/02/07			
161	2002/02/07			
161B	2006/01/10	2008/02/25		Establishment closed / Établissement fermé
162	2002/02/07			
164		2005/03/30	2005/08/03	
165	2008/02/25			
166	2003/01/13			
167	2002/02/07			
168	2002/02/07			
169	2002/02/07			
169A	2002/02/07			
170	2002/02/07			
171		2002/02/07		
172		2002/02/17	2004/01/15	
173	2002/02/07			
175		2007/03/21		
176	2002/02/07			
176A	2002/02/07			
179	2002/02/07			
180	2002/02/07			
183		2004/12/17		
184	2005/12/01			
185	2002/02/07			
186	2002/02/07			
187	2006/05/09			
188		2005/07/14		
189		2002/02/07		Establishment closed / Établissement fermé
190	2002/02/07			
191	2002/02/07			
192	2002/02/07			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
194	2002/03/04	2002/11/28		Establishment closed / Établissement fermé
196	2002/02/07			
197		2006/04/12		
199	2002/02/07			
200A		2007/03/27		Establishment closed / Établissement fermé
201		2008/04/30	2009/06/19	
203	2002/02/07			
204	2004/02/12	2009/09/30		Establishment closed / Établissement fermé
205	2002/02/07			
206	2005/01/10			
207	2002/02/07			
208A		2004/08/20	2004/09/14	
209	2002/02/07			
210		2002/02/07		
211		2002/02/07		Establishment closed / Établissement fermé
212	2002/02/07			
212A	2002/02/07			
213	2002/02/07			
214	2002/02/07			
215	2004/11/10			
216	2005/09/09	2006/04/20	2008/09/25	
217	2002/02/07			
217A	2002/02/07			
218	2002/02/07			
219	2002/02/07			
220		2005/04/18		At operator's request / Suite à la demande de l'exploitant Requires FSIS inspection prior to relistment / Nécessite une inspection du FSIS avant relistement
221		2005/01/05		Establishment closed / Établissement fermé
222	2002/02/07			
223		2006/12/19		Establishment closed / Établissement fermé
224	2002/02/07			
225	2004/03/09			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
226	2002/02/07			
227		2008/05/01		
229	2002/02/07			
230		2004/01/09		
230A	2003/02/18	2004/09/22		
231	2003/12/18	2008/05/01		
232		2006/12/21	2009/09/14	
234	2002/02/07			
235A		2003/07/16	2004/12/22	
236	2002/07/22	2003/01/10		
237		2008/02/15		
238	2002/02/07			
239		2004/04/08		Establishment closed / Établissement fermé
240		2003/02/27		Establishment closed / Établissement fermé
242		2002/02/07		
243		2002/02/07	2003/01/10	
244	2004/07/12	2006/12/13		Establishment closed / Établissement fermé
246	2002/02/07			
247	2005/05/11	2006/06/23		
248		2002/11/27	2002/12/19	
249	2002/02/07			
250		2004/01/15	2004/09/02	
251	2002/02/07			
252A	2002/02/07			
253		2003/02/12		Establishment closed / Établissement fermé
254	2002/02/07			
255	2002/02/07			
256	2002/02/07			
259		2005/11/14		
260		2005/11/09		Establishment closed / Établissement fermé
261		2003/03/27		Establishment closed / Établissement fermé
262		2009/04/02		Establishment closed / Établissement fermé
262A		2002/02/07		Establishment closed / Établissement fermé

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
263	2002/02/07			
263A	2004/01/15			
265	2002/02/07			
266	2002/02/07			
267	2002/02/07			
268		2003/11/28		Establishment closed / Établissement fermé
269		2007/03/30		Establishment closed / Établissement fermé
270	2002/02/07	2009/09/08		
270A		2007/11/13	2007/11/29	
271B	2002/02/07			
272		2003/01/07	2003/02/25	
273	2002/02/07			
274	2002/02/07			
275		2004/10/15	2004/11/10	
276	2005/03/08			
277	2002/02/07			
278		2002/02/07	2005/11/07	
279	2002/02/07			
280	2005/12/01	2008/05/16		Establishment closed / Établissement fermé
281	2002/02/07			
282	2002/02/07			
283	2004/02/16			
285	2002/02/07			
286	2002/02/07			
287		2003/01/07	2007/11/26	
288	2002/02/07			
289		2006/01/16	2006/05/24	
290	2002/02/07			
291	2004/11/02			
292	2002/02/07			
293	2002/08/14	2008/02/25		Establishment closed / Établissement fermé
294	2002/07/22	2003/01/10		
295		2008/05/11		Establishment closed / Établissement fermé

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
296		2009/03/31		Establishment closed / Établissement fermé
297	2002/02/07			
298	2002/05/10	2005/05/05		
301	2005/11/30			
302	2002/02/07	2009/09/16		
302A		2004/07/06		Establishment closed / Établissement fermé
303	2002/02/07			
304	2002/02/07			
305	2003/08/25			
306	2004/02/13			
307		2003/04/16		Establishment closed / Établissement fermé
308		2005/12/20		
309	2002/02/07			
310	2007/10/31			
311	2002/02/07			
314	2002/02/07			
315	2002/02/07			
316	2002/02/07			
316A	2002/02/07			
316B		2003/10/09		
317	2002/02/07			
319	2002/02/07			
320		2008/04/29		Establishment closed / Établissement fermé
321	2002/02/07			
322		2003/05/06	2006/03/28	
324		2005/01/31		
325	2002/02/07			
326	2002/02/07			
327	2002/02/07			
328	2002/02/07			
329	2002/03/07	2006/01/23		
330		2006/09/21		Establishment closed / Établissement fermé

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
330A		2008/02/25		Establishment closed / Établissement fermé
331		2002/02/07	2005/04/19	
332	2007/03/12	2007/10/30		
333	2002/02/07			
334		2004/10/15		
335	2002/02/07			
336	2002/09/09			
337	2002/07/30			
337A		2002/02/07		Establishment closed / Établissement fermé
340	2002/02/07			
341	2002/02/07			
342		2006/09/21		Establishment closed / Établissement fermé
344	2002/02/07			
345		2002/02/07		
346	2002/02/07			
347	2002/02/07			
348	2002/02/07			
349	2002/02/11	2003/08/13	2003/09/05	
350	2002/02/07			
351	2002/02/07			
352	2002/02/07			
352A	2002/02/07			
353	2003/05/16			
354	2002/02/07			
356	2002/02/07			
356A		2007/03/07		
357	2002/02/07			
358	2002/02/07			
360		2006/05/26		
361	2002/02/07			
365		2006/08/07	2006/09/28	
366	2002/02/07			
367	2005/06/17			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
368	2002/02/07			
370	2005/03/09			
371	2002/02/07			
372	2002/04/25	2008/09/12		
373		2003/01/07	2009/01/08	
374		2004/03/22		
375	2005/06/03			
376	2002/02/07			
377	2007/06/15			
378	2002/02/07			
381	2002/02/07			
382	2002/02/07			
383		2007/03/09	2009/04/03	
384		2003/02/20	2006/03/30	
385		2002/02/07		Establishment closed / Établissement fermé
386	2002/02/07			
387A	2003/10/21			
388	2002/02/07			
389		2004/09/22		Establishment closed / Établissement fermé
390	2002/02/07			
391	2002/02/07			
392		2009/03/13		Establishment closed / Établissement fermé
393	2003/02/12	2009/11/23		
394		2007/10/10		Establishment closed / Établissement fermé
395	2004/05/25			
396	2005/09/06			
399	2002/02/07			
400	2002/02/07			
401		2003/07/17	2004/12/22	
402	2002/02/07			
406		2003/02/05		Establishment closed / Établissement fermé
409		2005/02/28	2005/03/18	
410	2002/02/07	2009/02/24		

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
411		2002/10/28	2003/08/06	
412	2002/02/07			
413	2002/02/07			
414		2004/02/16		
415	2002/02/07			
416	2002/02/07			
417	2002/02/07			
418	2007/01/29	2008/03/31		
419	2007/01/02	2007/07/10	2007/07/30	
420	2005/01/04	2008/10/10		
421	2002/02/07			
423		2003/10/01		Establishment closed / Établissement fermé
424	2002/02/07			
424A	2002/02/07			
425		2007/11/07		
426		2002/02/07		
427	2002/02/07			
428	2007/09/12			
429	2005/09/21			
430	2002/02/07			
431		2004/06/22	2004/07/22	
432		2004/04/08		Establishment closed / Établissement fermé
433	2002/02/07			
435		2006/12/22		
436	2002/02/07			
437	2002/02/07			
438	2002/02/07			
439		2004/09/15	2004/09/20	
442	2004/04/28			
443	2007/02/20			
444	2002/02/07			
445	2002/02/07			
449	2002/02/07	2009/02/07	2009/08/10	

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
450	2002/02/07			
451	2002/02/07			
454	2002/02/07			
455		2002/02/07	2002/12/31	
456	2002/02/07			
457	2002/02/07			
458		2005/07/14	2006/04/25	
459	2002/02/07			
460	2002/02/07			
461		2003/03/14		
461A	2002/07/22	2003/01/10		Establishment closed / Établissement fermé
463	2002/02/07			
464	2002/02/07			
465		2002/02/07		
466		2003/01/20	2007/10/15	
467		2005/09/21		
468	2007/02/07			
469		2002/02/07		
470	2002/02/07			
471		2006/12/13		
472	2005/10/26	2006/08/01		Establishment closed / Établissement fermé
473	2002/02/07			
473A	2002/02/07			
474		2009/03/27		Establishment closed / Établissement fermé
476	2002/02/07	2009/03/10		At operator's request / Suite à la demande de l'exploitant
476A	2003/03/03			
477		2004/01/15		Establishment closed / Établissement fermé
477A		2005/01/10		Establishment closed / Établissement fermé
478		2003/07/08		Establishment closed / Établissement fermé
479	2002/02/07			
480		2005/09/12		
481	2007/05/29			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
482		2007/05/10		Establishment closed / Établissement fermé
484	2007/02/07			
485	2006/06/09			
488	2002/02/07			
489	2002/02/07			
490		2003/01/07		Establishment closed / Établissement fermé
491		2002/02/07		Establishment closed / Établissement fermé
493		2007/08/22		Establishment closed / Établissement fermé
494	2002/02/07			
495		2006/07/18		Establishment closed / Établissement fermé
496		2004/04/19	2005/08/08	
497	2002/02/07			
498	2002/02/07			
499		2008/05/01	2008/08/26	
501	2002/02/07			
503		2002/02/07		
504	2003/09/10			
505	2002/07/22	2003/01/10	2006/03/21	
506	2002/02/07			
507	2002/02/07			
508	2002/02/07			
509	2002/02/07			
510	2002/02/07			
511	2003/03/12	2004/09/01		
512	2004/08/05			
513	2002/02/07			
514		2002/02/07		
515	2002/02/07			
516	2002/02/07			
517	2002/02/07			
519	2005/12/07	2010/02/03		Establishment closed / Établissement fermé
520	2005/07/29			
521		2005/03/09		

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
522	2005/03/10			
523	2005/07/18	2009/03/30		Establishment closed / Établissement fermé
524	2002/02/07			
525	2002/02/07			
526	2003/08/26	2006/09/21		Establishment closed / Établissement fermé
528	2002/02/07			
529	2003/05/22			
530	2002/02/07			
532	2002/10/25			
533	2002/02/07			
534	2002/02/07			
535		2002/02/07		
536	2006/01/31	2007/12/18	2008/08/14	
537		2009/04/14		Establishment closed / Établissement fermé
538		2002/02/07		Establishment closed / Établissement fermé
539	2002/02/07	2003/01/10		Establishment closed / Établissement fermé
540		2002/02/02	2005/09/15	
542	2002/05/28			
543		2002/02/07		
544	2005/06/22			
545	2002/02/07			
546	2002/02/07			
548		2004/04/15	2004/10/14	
549	2004/01/15	2004/03/24		Establishment closed / Établissement fermé
550	2002/02/07			
552	2002/02/07			
554		2002/02/07		
554A		2008/04/28		Establishment number changed to **683** / Numéro modifié par **683**
555	2002/02/07			
556		2002/02/07		Establishment closed / Établissement fermé
557	2002/04/08	2003/01/10		Establishment closed / Établissement fermé
557A		2006/10/16	2007/01/05	

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
559	2002/02/07			
560	2002/02/07			
562	2003/01/13	2003/08/29		
563	2002/05/02	2004/04/19		Establishment closed / Établissement fermé
564	2002/02/07			
565		2002/02/07		
566	2005/05/27			
567		2005/04/07		Establishment closed / Établissement fermé
572	2005/05/28	2003/01/10	2005/11/17	
575		2008/05/09		Establishment closed / Établissement fermé
576	2002/07/22	2003/01/10		
577	2002/02/07			
578	2002/02/07			
579	2002/02/07			
580	2003/04/29	2004/09/21		Establishment closed / Établissement fermé
583		2008/02/29		Establishment closed / Établissement fermé
584	2002/11/06	2003/10/24		Establishment closed / Établissement fermé
585		2005/08/18		Establishment closed / Établissement fermé
587	2006/08/04	2007/05/02		At operator's request / Suite à la demande de l'exploitant Requires FSIS inspection prior to relistment / Nécessite une inspection du FSIS avant relistement
588	2005/05/18	2007/03/16	2009/01/23	
589	2002/02/07			
591	2006/10/20			
592	2002/02/07			
593	2002/02/07			
594	2002/02/07			
595	2006/11/28			
596	2005/12/23			
597	2002/02/07			
597A		2002/02/07		Establishment closed / Établissement fermé
598	2004/07/14	2008/09/16		
599	2002/02/07			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
600	2002/02/07			
601	2002/02/07			
601A		2002/02/07		
601B		2006/01/23		Establishment closed / Établissement fermé
601C	2002/02/07			
602		2002/02/07	2005/03/01	
603		2003/01/10		
604	2002/02/07			
606	2005/11/16			
608	2007/10/05			
609		2002/02/07	2008/05/26	
610		2008/01/31		Establishment closed / Établissement fermé
611	2002/02/07			
612		2005/09/27	2005/11/29	
613	2010/01/07			
616	2002/10/23	2008/05/08		
618	2002/12/03			
619	2002/02/07			
622	2002/02/07			
624	2007/01/24			
625	2006/07/26			
626		2008/06/10		
627	2006/04/04			
628	2006/06/12			
629	2006/02/23	2006/03/13	2006/08/09	
630	2006/09/11	2007/10/20		All products (regardless of production date) are not eligible for export to the US / Toutes les produits (sans égard aux dates de production) sont non admissibles (nonéligibles) à l'exportation aux États-Unis d'Amérique
631	2008/12/08			
632	2004/11/22	2008/05/07	2009/06/25	
633	2007/10/19			
635	2007/01/26			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
636	2007/02/12			
637	2008/11/07			
638	2006/12/15			
639	2007/08/15			
640	2007/01/31			
641	2008/03/31			
642	2007/08/15			
648	2007/08/22	2009/07/10	2009/09/15	
649		2002/02/07	2008/04/10	
651	2008/03/26			
652	2008/01/11			
653	2007/09/07			
654	2007/06/11			
655	2008/12/11			
657	2008/03/06			
659	2007/01/10	2010/02/03		Establishment closed / Établissement fermé
660	2008/03/04			
665	2002/02/07			
666	2003/01/15			
668	2006/10/30			
673	2009/07/03			
675	2008/04/23			
677	2005/03/08			
678	2002/02/07			
679	2008/08/12			
681		2002/02/07	2003/01/10	
683	2008/04/28			Est. number changed from 554A / Numéro modifié de 554A
686	2009/06/18			
687	2002/02/07			
688		2005/09/12		
690	2009/08/14			
691	2009/01/05			

Est. # / Etab. #	CHANGES TO THE LIST Ch.11.7.3. (2) (5) since January 2001 / CHANGEMENTS À LA LISTE CH.11.7.3. (2) (5) depuis janvier 2001			
	Added/Ajouté Date (y/m/d - a/m /j)	Deleted/Retiré Date (y/m/d - a/m /j)		
		From/De	To/À	Remarks/Remarques
695	2008/10/21			
701	2009/09/11			
707	2009/12/22			
711	2002/02/07			
761	2003/06/17			
788	2009/10/21			

ANNEX W-2

List of establishments eligible to export poultry meat to the U.S. with restrictions
(cooked poultry meat of Canadian or U.S. origin)
Liste des établissements éligibles à exporter de la viande de volaille aux É.-U.A. auxquels des restrictions s'appliquent (viande de volaille cuite d'origine canadienne ou américaine)

This list has been updated as of _____. The changes are highlighted by shading. /
Cette liste a été mise à jour le _____. Les lignes amendées seront ombragées.

Est.#/ Étab.#	CHANGES TO THE LIST Ch.11.7.3. (2) (a) (i) (B) since _____/ CHANGEMENTS À LA LISTE CH.11.7.3. (2) (a) (i) (B) depuis _____		
	Added/Ajouté Date (y/m/d - a/m/j)	Deleted/Retiré Date (y/m/d - a/m/j)	
		From/De	To/À

ANNEX Z

CONDITIONS APPLICABLE TO THE EXPORTATION OF RUMINANT MEAT/MEAT PRODUCTS

1.0 INTRODUCTION

The purpose of this annex is to describe the minimum standards that establishments must meet when producing ruminant meat products that would be eligible for export to the United States.

In order to meet the current import conditions of the U.S., which are summarized below, the operator will have to develop and implement procedures to assure complete segregation of meat produced according to U.S. requirements to the satisfaction of the CFIA when both eligible and non eligible products are present on premises. The written segregation procedures should clearly outline the controls that will be implemented to ensure that applicable requirements are met so that eligible products can be distinguished from non eligible products at all times. The procedures must be acceptable to the inspector in charge and must include monitoring, verification and record keeping activities, deviation procedures and be auditable and effective.

1.1 DEFINITIONS

For the purpose of export to the United States, the following definitions apply.

Bovine: *Bos taurus, Bos indicus* and *Bison bison.*

Meat

1) The part of the muscle of any cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, diaphragm, heart, or esophagus, with or without the accompanying or overlying fat, and the portions of bone (in bone-in product, such as T-bone or porterhouse steak), skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and that are not separated from it in the process of dressing. As applied to equines this term has a comparable meaning.

    i. Meat does not include the muscle found in the lips, snout, or ears.
    ii. Meat may not include significant portions of bone, including hard bone and related components, such as bone marrow, or any amount of brain, trigeminal ganglia, spinal cord, or Dorsal Root Ganglia (DRG).

Note: meat as defined also includes dressed carcasses, half-carcasses, quarters, boneless meat and bone-in cuts derived from animals aged less than 30 months.

Meat by-product

Any part capable of use as human food, other than meat, which has been derived from one or more cattle, sheep, swine, or goats. This term, as applied to products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

Meat food product

Any article capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, except those exempted from definition as a meat food product by the Administrator in specific cases or by the regulations in part 317 of this sub-chapter, upon a determination that they contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and provided that they comply with any requirements that are imposed in such cases or regulations as conditions of such exemptions to assure that the meat or other portions of such carcasses contained in such articles are not adulterated and that such articles are not represented as meat food products.

This term, as applied to food products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

Note: These terms, as applied to products of bison, shall have a meaning comparable to that provided in this paragraph with respect to cattle.

Offal (APHIS definition): the inedible parts of a butchered animal that are removed in dressing, consisting largely of the viscera and the trimmings, which may include, but are not limited to, thymus, pancreas, liver, heart, kidney, intended for use other than for human consumption (e.g., pet food manufacturing, technical use, rendering).

Specified Risk Material (SRM) as defined by the USDA-FSIS includes: 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 dorsal root ganglia of bovines 30 months of age and older, and the tonsils and the distal ileum of all bovines.

2.0 ELIGIBLE PRODUCTS AND SPECIFIC IMPORT REQUIREMENTS

2.1 Meat products derived from bovines exported for human consumption

Any meat product derived from bovines (including veal) is considered eligible provided it does not contain or is not derived from specified risk material (SRM - as defined by the USDA-FSIS) or from mechanically separated beef. Annex A-1 must be used.

Notes: 1. Mechanically Separated beef (MSM - beef) is prohibited by FSIS.
2. Advanced Meat Recovery (AMR) must not include dorsal root ganglia, even when produced from meat derived from animals aged less than 30 months. The registered establishment wanting to export AMR must have a Quality Assurance program that ensures compliance with FSIS requirements. The FSIS requirements include such things as calcium content, iron content (as a measure of the presence of bone marrow), and the absence of Central Nervous System (CNS) and CNS-like tissue. The operator should consult the Federal Register Vol. 69, No. 7, to include the requirements in their Quality Assurance program.
This product should not be referred to as Finely Textured Meat. If it is not labelled clearly as AMR, the export certificate should bear a mention stating that it is meat obtained from an Advanced Meat Recovery system.

2.2 Meat products derived from ovines and caprines destined for human consumption

Only meat product derived from animals less than 12 months of age is eligible. Age determination is to be based on dentition. Ovine or caprine animals which have a permanent incisor erupted through the gum are considered to be 12 months of age or above and products derived there from are not eligible for export to the United States. Annexe A-2 must be used.

2.2.1 Specific requirements

The requirements described below are designed to meet the following objectives:

1) to prevent cross contamination between eligible and non eligible products during slaughter, cutting/boning and processing;
2) to ensure that age determination of animals is performed as required; and
3) to enable verification of compliance with applicable requirements relating to BSE.

2.2.1.1 Requirements for slaughtering operations

Operators must have a written procedure in place that will ensure appropriate segregation of eligible and non-eligible products. If the operator intends to slaughter both animals aged under 12 months and 12 months and above, the slaughter operations of ovine or caprine aged 12 months or above must be done at the end of the production day or on a separate day.

Operators are required to develop and implement written procedures to identify the carcasses of ovine or caprine aged 12 months and above, and to maintain the identity of these carcasses from the point at which the age is determined until the products are packaged and appropriately labelled or the carcass is removed from the area/plant.

These procedures must include:

2.2.1.1.1 Examination of the incisor teeth of each carcass at or before the head inspection station.

2.2.1.1.2 Application of a mark or device to clearly identify the head and carcass sides (and quarters or parts as needed) of all ovine or caprine determined to be aged 12 months or older based on the examination of the dentition.

2.2.1.1.3 Complete segregation[1] of the carcasses and parts of ovine or caprine aged 12 months or older during chilling.

2.2.1.1.4 Recording of the number of slaughtered ovine or caprine aged 12 months or older at the point where the age is determined, followed by reconciliation of the number of carcasses and parts entering and leaving the chiller, either to go for cutting/boning, packaging, or to depart the facility. In the latter case, the receiving plant must be notified of the number of intact carcasses/sides or parts to be expected.

2.2.1.1.5 Labelling of packages containing carcasses/sides or parts derived from ovine or caprine aged 12 months or above in a manner that will easily distinguish them from packages containing meat derived from ovine or caprine under 12 months of age.

2.2.1.2 Requirements for cutting/boning operations

Operators may choose to cut/bone only carcasses from animals under 12 months. In this case, they are required to develop and implement written receiving procedures insuring only carcasses from animals under 12 months are received and processed. All carcasses from animals 12 months and above or carcasses for which there is a doubt as to the age must be refused and immediately shipped out of the cutting/deboning area/plant.

Operators may also choose to cut/bone both carcasses from animals aged under 12 months and 12 months and above. In this case, they are required to develop and implement written procedures to identify the carcasses and cuts of ovine or caprine aged 12 months or older and to maintain the identity of the product issued from these carcasses. These procedures must include:

2.2.1.2.1 Complete segregation[1] of the carcasses of ovines or caprines aged 12 months or above at reception.

2.2.1.2.2 Cutting/boning of carcasses of ovines or caprines aged 12 months or above at the end of the production day, on a separate day or, subject to controls acceptable to the inspector, on a separate line with separate equipment.

2.2.1.2.3 Labelling of boxes containing meat derived from ovines or caprines aged 12 months or above in a manner that will easily distinguish them from boxes containing meat derived from ovine or caprine under 12 months of age.

2.2.1.2.4 Segregated storage and handling of boxes containing meat derived from ovines or caprines aged 12 months or above.

[1] In the context of this document, “complete segregation” has the meaning of “physical separation within a space” and does not imply the need for a separate space in the sense of a separate room.

2.2.1.3 Requirements for other processing operations

Operators may choose to process only meat derived from animals under 12 months. In this case, they are required to develop and implement written receiving procedures insuring only boxes or meat from animals under 12 months are received and processed. All boxes of meat from animals 12 months and above or boxes for which there is a doubt as to the age must be refused and immediately shipped out of the processing area/plant.

Operators may also choose to process both meat from ovine or caprine animals aged under 12 months and 12 months and above.

In this case, they are required to develop and implement written procedures to identify the meat of ovine or caprine aged 12 months or older and to maintain the identity of the product issued from these carcasses. These procedures must include:

2.2.1.3.1 Complete segregation[1] of the boxes of ovine or caprine meat cuts or products aged 12 months or above at reception.

2.2.1.3.2 Processing of ovine or caprine meat products from animals aged 12 months or above at the end of the production day, on a separate day or, subject to controls acceptable to the inspector, on a separate line with separate equipment.

2.2.1.3.3 Labelling of boxes containing meat products derived from ovines or caprines aged 12 months or above in a manner that will easily distinguish them from boxes containing meat products derived from ovine or caprine under 12 months of age.

2.2.1.3.4 Segregated storage and handling of boxes containing meat products derived from ovines or caprines aged 12 months or above.

2.2.2 CFIA verification

CFIA inspection staff should routinely verify the accuracy and/or effectiveness of operator's implementation of control measures designed to meet the additional USDA requirements:

2.2.2.1 Implementation of operator's quality assurance program applicable to the prevention of cross-contamination and the required segregation between eligible and non eligible product.

2.2.2.2 Implementation of operator's quality assurance program applicable to age determination.

2.3 Edible tallow

Tallow is eligible for export subject to meeting the following conditions. (See Annex A-3)

1. The tallow must be derived from bovines that have not been in countries listed in Annex A - 3;
2. The tallow is composed of less than 0.15% insoluble impurities; and
3. After processing, the tallow was not exposed to or commingled with any other material of animal origin.

2.4 Ruminant casings (derived from bovines or sheep)

These products can be exported with Annex C if they meet the specified requirements. Please note that age requirements outlined in 2.2 above apply to casings.

2.5 Imported meat products derived from bovine, ovine, caprine animals

Products imported from the U.S. or other countries eligible to export to Canada can be used in the manufacturing of products destined to the U.S. See Annex Q for applicable FSIS requirements.

The operator must develop and implement written procedures to identify and maintain the identity of the eligible imported meat products. These procedures include:

1. Segregation procedures between eligible and non eligible product during receiving, cutting/boning, other processing, packaging and labelling.
2. Appropriate record-keeping to ensure traceability between eligible imported products and exported products.

The annex corresponding to the exported product must be used.

2.5.1 CFIA verification

CFIA inspection staff should routinely verify the accuracy and/or effectiveness of operator's implementation of control measures designed to meet the additional USDA requirements:

2.5.1.1 Implementation of operator's quality assurance program applicable to the prevention of commingling between eligible and non eligible product.

2.5.1.2 Implementation of operator's quality assurance program applicable to the traceability of eligible product from receiving to shipping.

2.6 Bovine meat food products for human consumption

Definition of meat food products: Products destined for human consumption that contain bovine, ovine or caprine meat products and that are under the jurisdiction of FDA (e.g., food that contains less than 3% of raw meat or 2% of cooked meat such as soup mixes, open face sandwiches, etc).

These products can be exported with an Annex A-4. Form CFIA/ACIA 1454 should also be issued for products marked with the meat inspection legend and shipped from a registered establishment. The U.S. export certificate (CFIA/ACIA 4546) must not be issued for these products.

Note: At this time, only meat food products derived from bovine may be exported.

2.7 Cervid meat for human consumption

There are no special BSE-related APHIS requirements for these products.

(Note: this type of product falls under the jurisdiction of the FSIS when the product (e.g., ground cervid meat) contains 2% or more of pork).

2.8 Products not for human consumption derived from bovine, ovine, caprine and cervid

Bovine, ovine and caprine offals are subject to the same requirements as meat products destined for human consumption. Products imported from eligible countries can also be exported. Annex A-5 (bovine) and Annex A-6 (ovine and caprine) must be used.

Cervid offals must meet the requirements stated in Annex A -7.

Forms CFIA/ACIA1454 or CFIA/ACIA 4546 must not be issued for these products.

2.9 Transit of bovine, ovine or caprine meat products

Bovine, ovine or caprine meat products must meet all U.S. eligibility requirements for export to the United States. See requirements on applicable annex. Annex A-8 must be used.

2.9.1 Specific requirements

These requirements described below concern over-land transit in the U.S. of meat products derived from ruminants:

1. The United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS) have established conditions under which meat products derived from ruminants, will be allowed to transit through the U.S.

2. The products that will be allowed to transit are those that would be accepted for import into the United States. These products will require a Transit Permit issued by APHIS to a United States entity.
3. The National Center for Import and Export (NCIE) will accept applications for Transit Permits for products that are currently permitted for entry into the United States. The shipment will not be required to go to an Import Establishment or I-House.
4. (i) The shipment must be exported from the U.S. within 7 days of its entry;
   (ii) The commodities are not trans-loaded while in the U.S.;
   (iii) A copy of the import permit required is presented to the inspector at the port of arrival and the port of export in the U.S.
5. Department of Homeland Security (DHS), Customs and Border Protection (CBP) will verify the following:

   - ❑ The shipment comes from a Canadian facility that is approved by USDA/Food Safety and Inspection Service (FSIS) to export to the United States. (Any shipper that is listed on a Veterinary Import Permit would meet this condition).
   - ❑ The Permittee or their agent presents the Import Permit, the corresponding supplementary attestation required by APHIS from the Canadian Government and other applicable documents to CBP.
   - ❑ If the Permittee or their agent is requesting "transportation and exportation" (T&E) of the shipment to a foreign country and has met all requirements of CBP for such movement then the shipment will be allowed to transit the United States without inspection at the FSIS I-House.