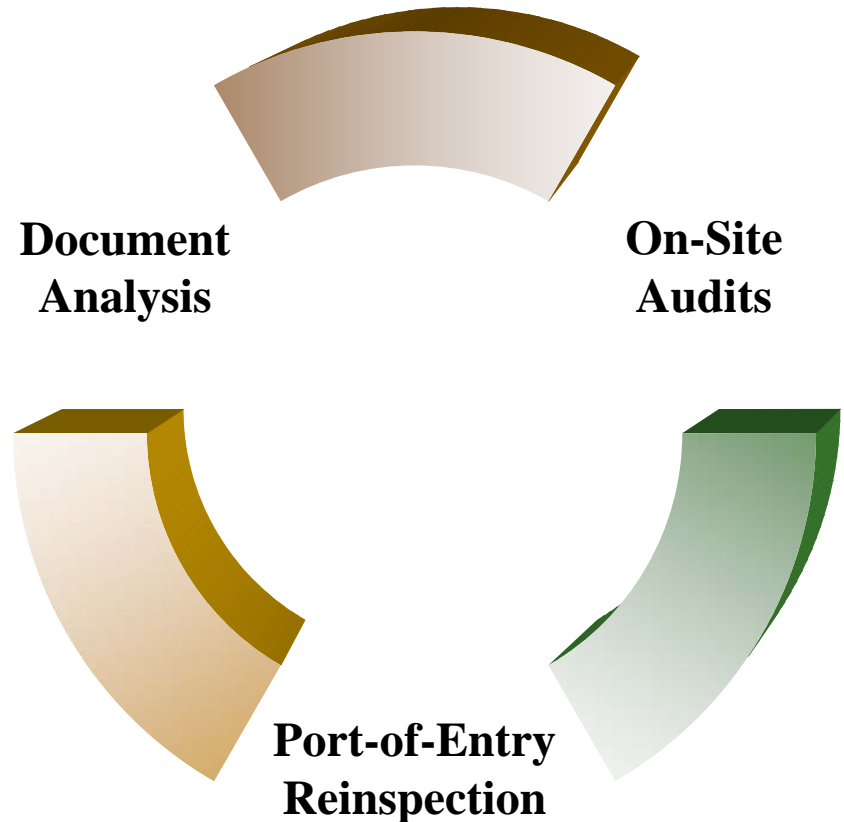

Importing Meat, Poultry & Egg Products Into the United States

An overview of the equivalence process, port of entry inspection and surveillance/liaison activities



Foreign Country Eligibility

- Equivalence evaluations of foreign meat, poultry, and/or processed egg products regulatory systems are a prerequisite for trade
- Initial and annual on-site audits to determine eligibility



Foreign Country Eligibility

- Document Analysis—Evaluation of the country's laws, regulations, and other written information
 - Eligible foreign countries are published in the Code of Federal Regulations
 - 9 CFR 327.2 for meat
 - 9 CFR 381.196 for poultry
 - 9 CFR 590.910 for egg products
-

Foreign Country Eligibility

- Equivalent foreign countries' inspection systems certify individual exporting establishments
 - Nearly 1,000 foreign establishments were certified to export to the United States in FY 2006
 - 661 establishments actually exported in FY 2006
-

INTRODUCTION

Meat, poultry, and egg products imported into the United States must first meet all animal health requirements applied by APHIS and then all public health requirements applied by FSIS

INTRODUCTION

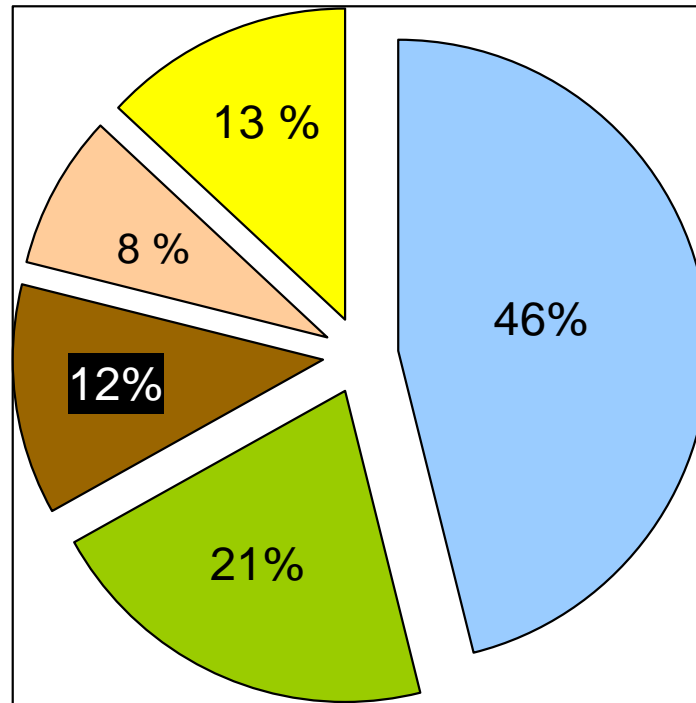
In FY2006, the United States imported approximately 3.9 billion pounds of meat and poultry from 29 eligible foreign countries actively exporting.

- ❑ **83.8 % Fresh Red Meat**
 - manufacturing, carcasses and cuts
 - ❑ **2.1% Fresh Poultry**
 - ❑ **14.1 % Processed Meat/Poultry**
 - primarily ready-to-eat
-

INTRODUCTION

% Meat and Poultry Imported into U.S. FY 2006

■ Canada ■ Australia ■ New Zealand ■ Uruguay ■ Other



INTRODUCTION

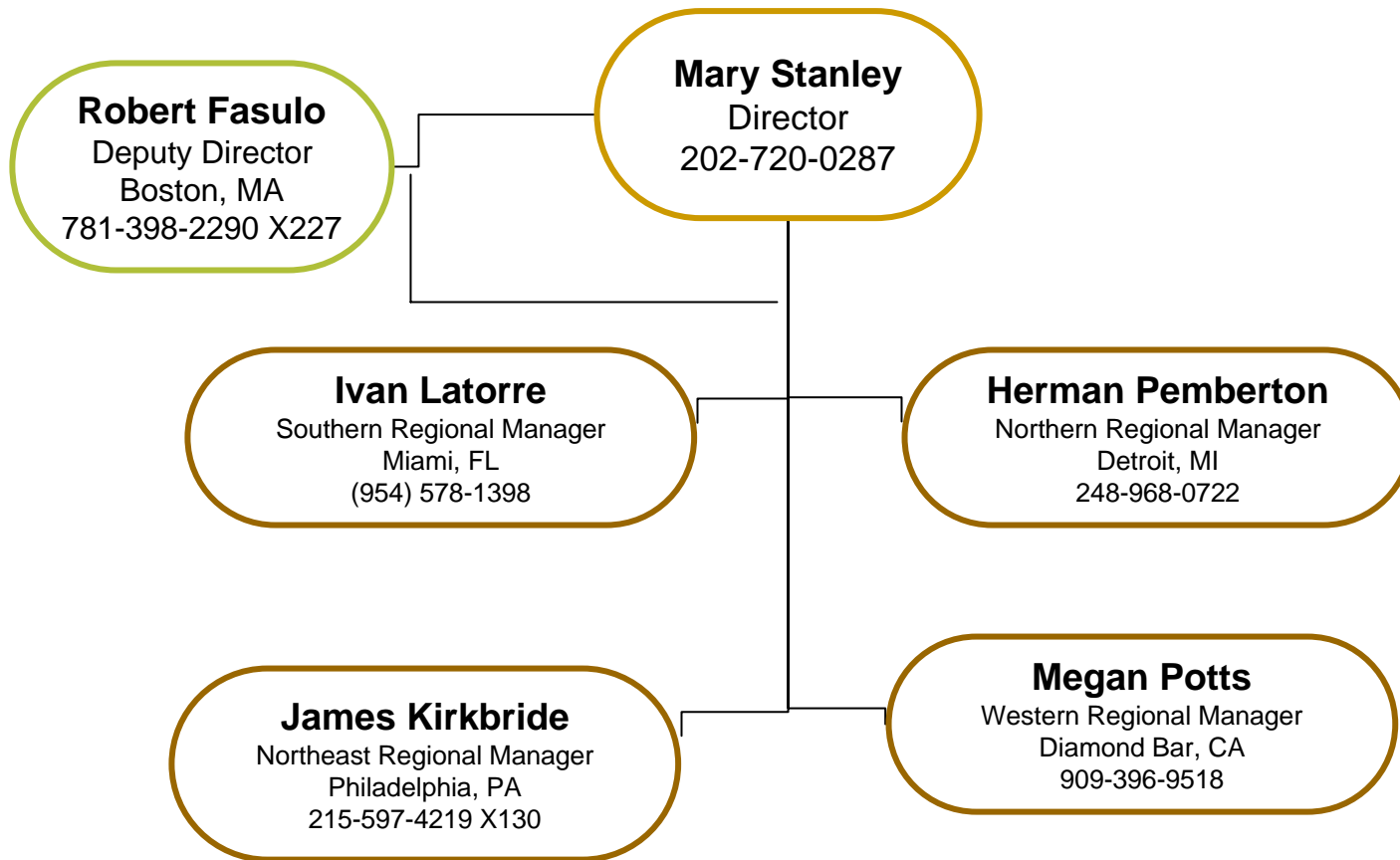
In FY2006, the United States imported approximately 5.9 million pounds of egg products from Canada.

- 59.9 % Pasteurized
 - Liquid
 - Frozen
 - 38.6 % Unpasteurized
 - Liquid
 - Frozen
 - 1.5 % Dried
-

Import Inspection Division

Regional Import Field Offices

as of October 1, 2006



FSIS Import Regions



- Legend**
- ★ Regional Office
 - ISLI Sites
 - Import House

USDA, Food Safety and Inspection Service

USDA, FSIS
January 2004

Sources: USDA, FSIS Data,
EBRI Data, Maps ©
Created in ArcGIS using ArcMap



Albers Projection
NAD 83
Datum: NAD 83
Units: Meter
Scale: 1:10000000

FSIS Import POE Reinspection

- 74 Import Inspectors are stationed at 33 major ports servicing approximately 135 official import establishments
 - FSIS verifies 100% of all imported meat, poultry and egg product shipments
-

Automated Import Information System

- Import inspection personnel enter shipment data into the AIIS
 - Centralized computer database that generates inspection assignments and stores inspection results
 - Links all ports of entry
 - Tracks results from each country
 - Tracks results from each establishment
-

Automated Import Information System

- System confirms eligibility of country under both public health (FSIS) and animal health (APHIS) regulations
 - Applies random assignments for in-depth inspection tasks to be performed prior to release into commerce
 - Has the ability to increase/decrease inspection of products by foreign country or foreign establishment
-

FSIS Import Reinspection

All shipments are reinspected for:

- Proper certification documentation
- Transportation damage
- Proper labeling
- General condition
- Box count



Types of Inspection assigned by AIIS

- Organoleptic examination for product defects
- Laboratory analyses
 - Microbiological contamination
 - Chemical residues
 - Food chemistry
 - Species identification
- Condition of Container
- Net Weight



FSIS Import Reinspection

- Imported meat and poultry products that pass reinspection are stamped with the “Official Mark of Inspection”^{*} and are allowed to enter U.S. commerce

^{*}Except for Canadian product



FSIS Import Reinspection

- Meat and poultry products imported from Canada are marked with the Canadian health certificate number. The CFIA health certificate is stamped with the “U.S. Official Mark of Inspection” and products are allowed to enter U.S. commerce



FSIS Import Reinspection

Each carton/container of imported meat, poultry and egg products that fail to meet U.S. requirements are stamped:

**UNITED STATES
REFUSED ENTRY**

FSIS Import Surveillance Liaison Officers

- FSIS' 22 Import Surveillance Liaison Officers (ISLOs) are focused on enforcement at port-of-entry
 - Bridge the gap between entry into the United States and reinspection performed by FSIS import inspection personnel
 - Increase awareness of FSIS role in import inspection procedures (Industry as well as government officials)
-

ISLO Surveillance Activities

- Review land, seaport and airport facilities where meat, poultry, and egg products may be handled, stored, or distributed prior to presentation for import inspection
 - Maintain vigilance to detect illegal or ineligible products or evidence of product tampering/intentional contamination that would threaten the imported food supply



FSIS Initiatives

- International Trade Data System (ITDS) has provided portal access to ACE
- ISLOS query system and target suspicious consignments to help identify:
 - Potential ineligible or smuggled shipments
 - Shipments that fail to present for import reinspection prior to entering commerce



FSIS Import Enforcement - ISLOs

- Ineligible product detected, detained, and removed from commerce and the food chain by FSIS
 - FY 2005: 27,895 pounds from 16 countries
 - FY 2006: 110,947 pounds from 25 countries
-

References

FSIS International Web Site

<http://www.fsis.usda.gov/OPPDE/IPS/>

Import Manual of Procedures

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

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