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# Importing Meat, Poultry and Egg Products Into the United States

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# FSIS Mission

- As the public health regulatory agency in USDA, FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and processed egg products is:
  - Safe
  - Wholesome
  - Correctly labeled and packaged

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# FSIS Authority

- Federal Meat Inspection Act (FMIA)
- Poultry Products Inspection Act (PPIA)
- Egg Products Inspection Act (EPIA)

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# FSIS Authority

## Title 9 of the Code of Federal Regulations

- Parts 300 – 500 – Meat [cattle, sheep, swine, and goats], Rabbits, Mules, and Horses
- Parts 362, 381 – Poultry [domesticated birds - chickens, turkeys, ducks, geese, guineas, ratites, and squabs]
- Parts 590, 592 – Egg Products
- FSIS implemented equivalence in 1995 amendment to these regulations

# FSIS Jurisdiction

## *What*

- Amenable foods generally contain significant portions of meat, poultry, and processed eggs products (e.g. 3% not ready to eat (NRTE) or 2% ready to eat (RTE) portions)
  - FDA amenable foods are other than FSIS foods

## *How*

- Mark of inspection is placed on all product as **not** adulterated or misbranded **before** release of product into commerce
  - FDA makes a determination regarding adulteration and misbranding generally after product is in commerce)

# U.S. HEALTHY PEOPLE 2010; 2020

	1997	2006-2008	2010	HP2010; 2020*
Pathogen	Baseline Case Rate (infections from all foods per 100,000 population)**	Baseline Case Rate	FoodNet Case Rate	Target
<i>Campylobacter</i>	24.6	12.71	13.6	12.3; 8.5
<i>E. coli</i> O157:H7	2.1	1.2	0.9***	1.0; 0.6
<i>L. monocytogenes</i>	0.47	0.29	0.3	0.24; 0.2****
<i>Salmonella</i>	13.6	15.25	17.6	6.8; 11.4

- Chapter 10 - <http://www.healthypeople.gov/document/pdf/Volume1/10Food.pdf>, applies to all food sources, not just meat, poultry, and processed egg products
- \*CDC MMWR – June 2010, 60(22): 749-755
- \*\*Minor revisions were made in some case rates in November 2000
- \*\*\*First met in 2004 and then again in 2009 and 2010; CDC tracks non-O157 STEC and for 2010, the case rate was 1.0
- \*\*\*\*Changed to year 2005 by Presidential Executive Order

# Pathogen-Specific Illness Estimates for FSIS Foods

	Measures	Objectives	Goal
Pathogen	Baseline 2005-2007	FY 2011	FY 2015
<i>Salmonella</i>	576,436	553,379	531,574
<i>E. coli</i> O157:H7	20,415	16,984	16,315
<i>Listeria monocytogenes</i>	1,236	1,043	1,002
All Illness	598,087	571,406	548,890

1: In July 2011, FSIS will begin a *Campylobacter* verification testing program. Illnesses associated with this pathogen will be incorporated into this table.

2: FSIS will adjust its performance standards to reflect new Healthy People 2020 goals.

# Foreign Country Eligibility

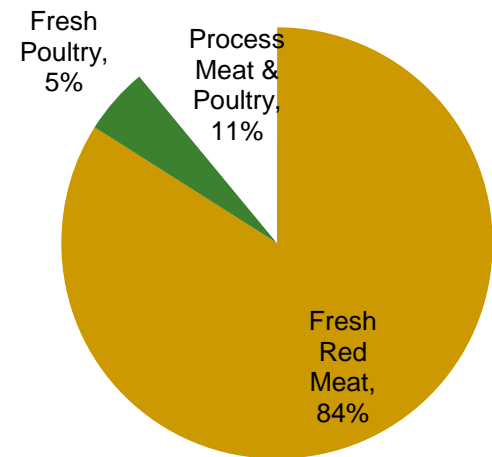
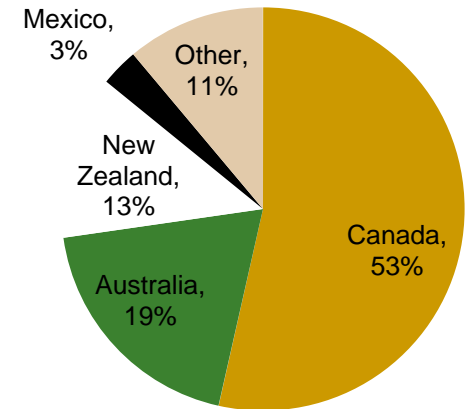
- Equivalence—the concept that different sanitary measures may be used to achieve the same level of food safety
- Equivalence evaluations of foreign meat, poultry, and/or egg products regulatory systems are a prerequisite for trade





# FSIS Regulated Imports

- In FY 2010, the United States imported 3.2 billion pounds of meat and poultry products from 29 [out of 34] eligible foreign countries and 22.4 million pounds of egg products from Canada



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# Equivalence Process

- In order to be eligible to export to U.S., FSIS must deem a country's food safety system equivalent to U.S. system
  - Initial review of country's laws and regulations
  - Initial on-site country audit
- To ensure continued safety and wholesomeness of products, FSIS conducts:
  - Recurring review of laws and regulations
  - Recurring equivalence verification audits
  - Ongoing point-of-entry (POE) reinspections

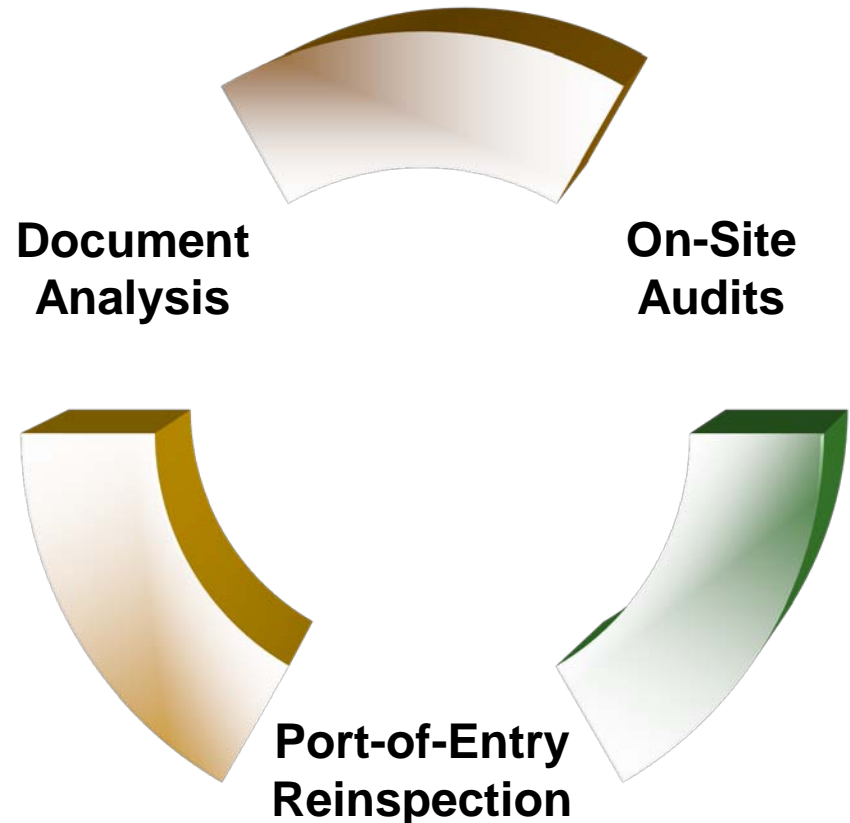
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# Foreign Country Eligibility

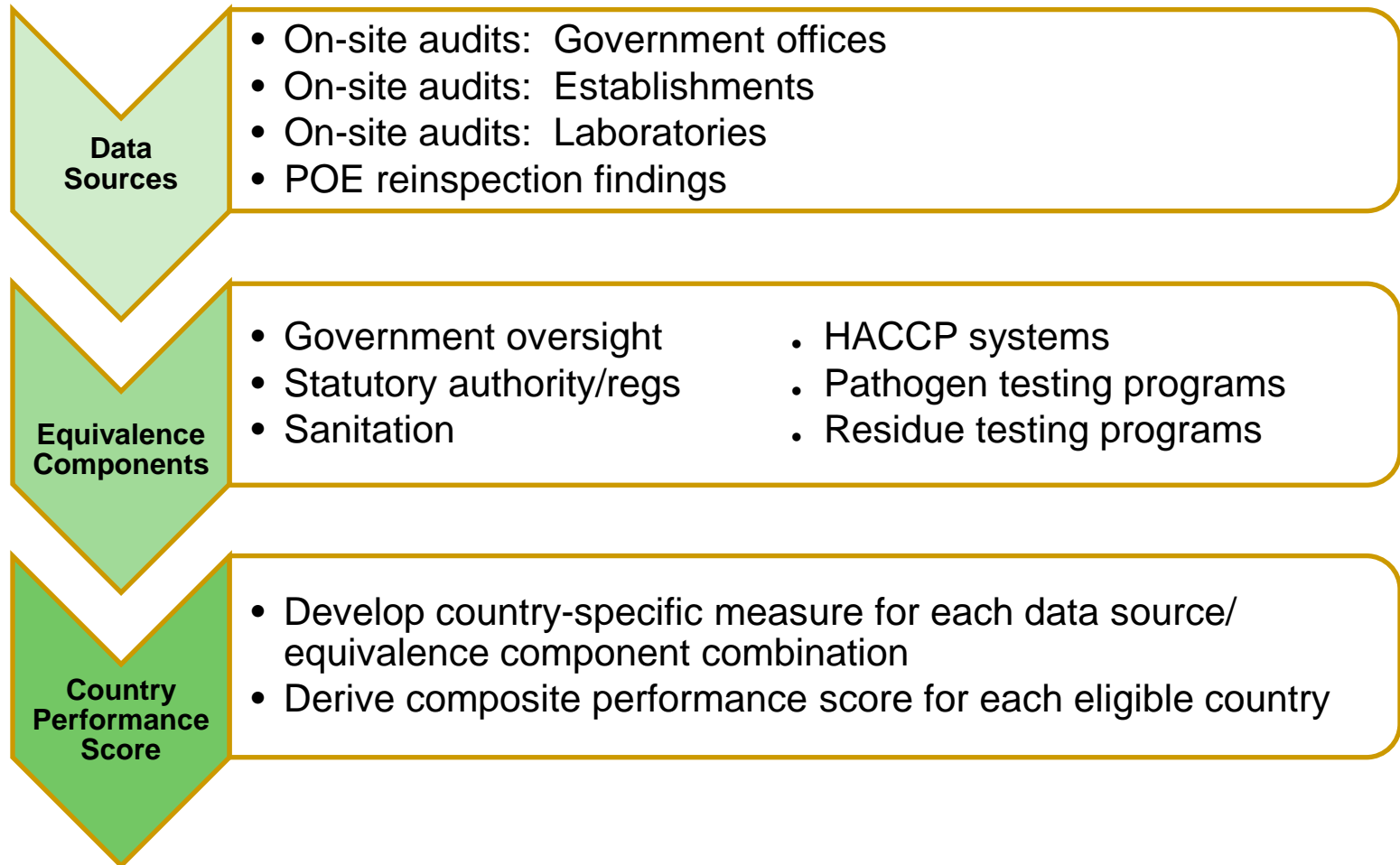
- Eligible foreign countries are published in the Code of Federal Regulations
  - 9 CFR 327.2 for meat
  - 9 CFR 381.196 for poultry
  - 9 CFR 590.910 for egg products
- Equivalent foreign countries' inspection systems certify individual exporting establishments

# Equivalence Process

- FSIS' Self-Reporting Tool is used to maintain up-to-date information related to the eligible country's system
- Performance based analysis is used to determine the scope and frequency of an on-site audit
- Point-of-entry re-inspection activities monitor the effectiveness of the foreign inspection system's food safety programs



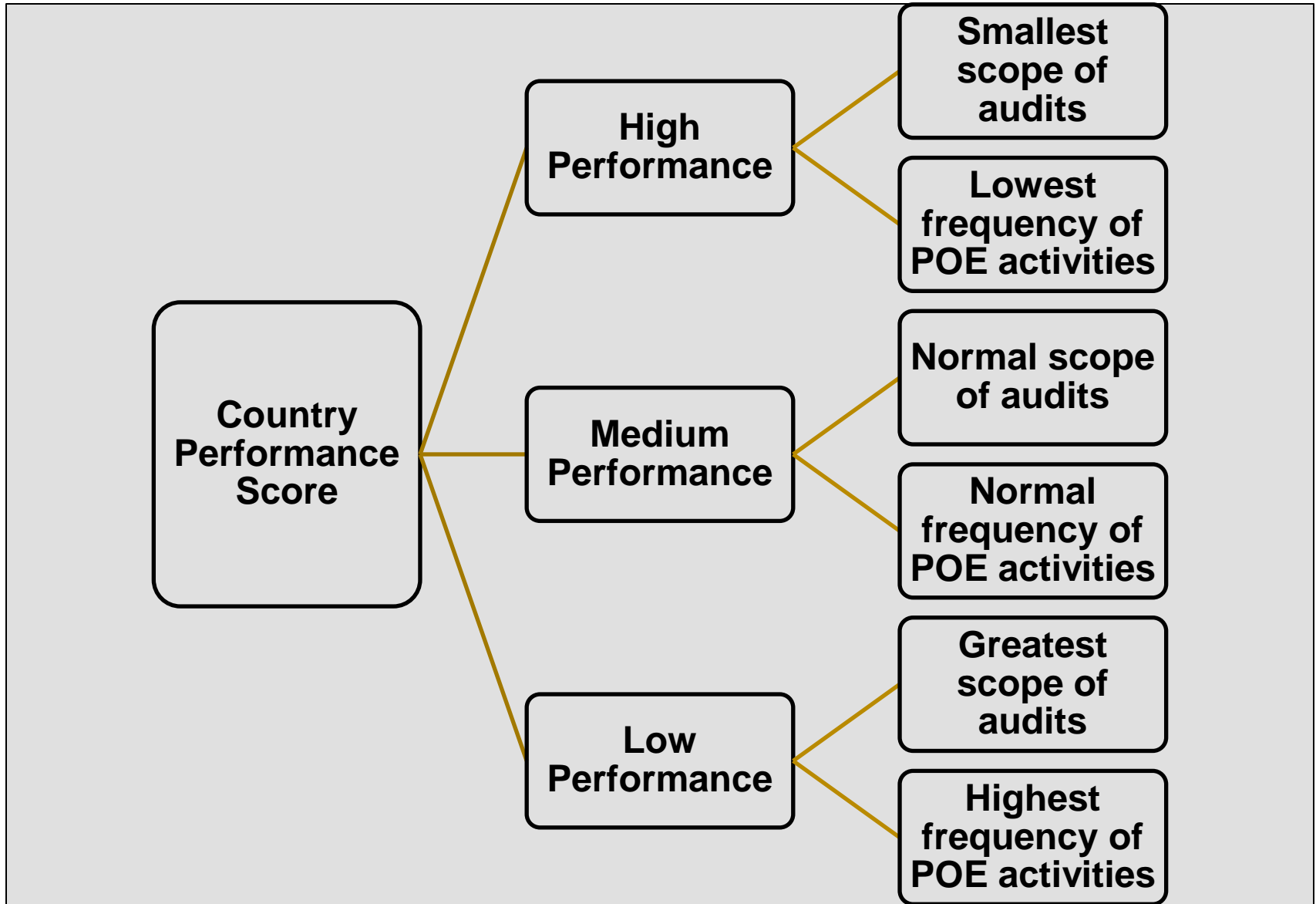
# Equivalence Process



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# Country Performance Assessment

- Assess each country's food safety performance (high, medium, low)
  - Composite measure of country's food safety performance relative to other eligible countries
- Use country performance to determine:
  - Scope of on-site audits
  - Frequency of POE reinspections



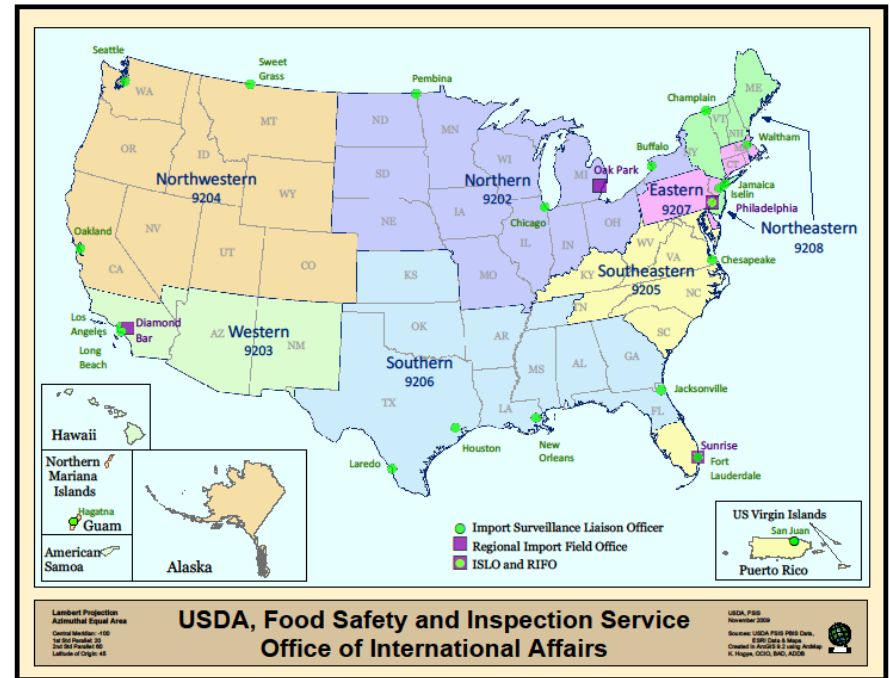
# Equivalence Verification Audits



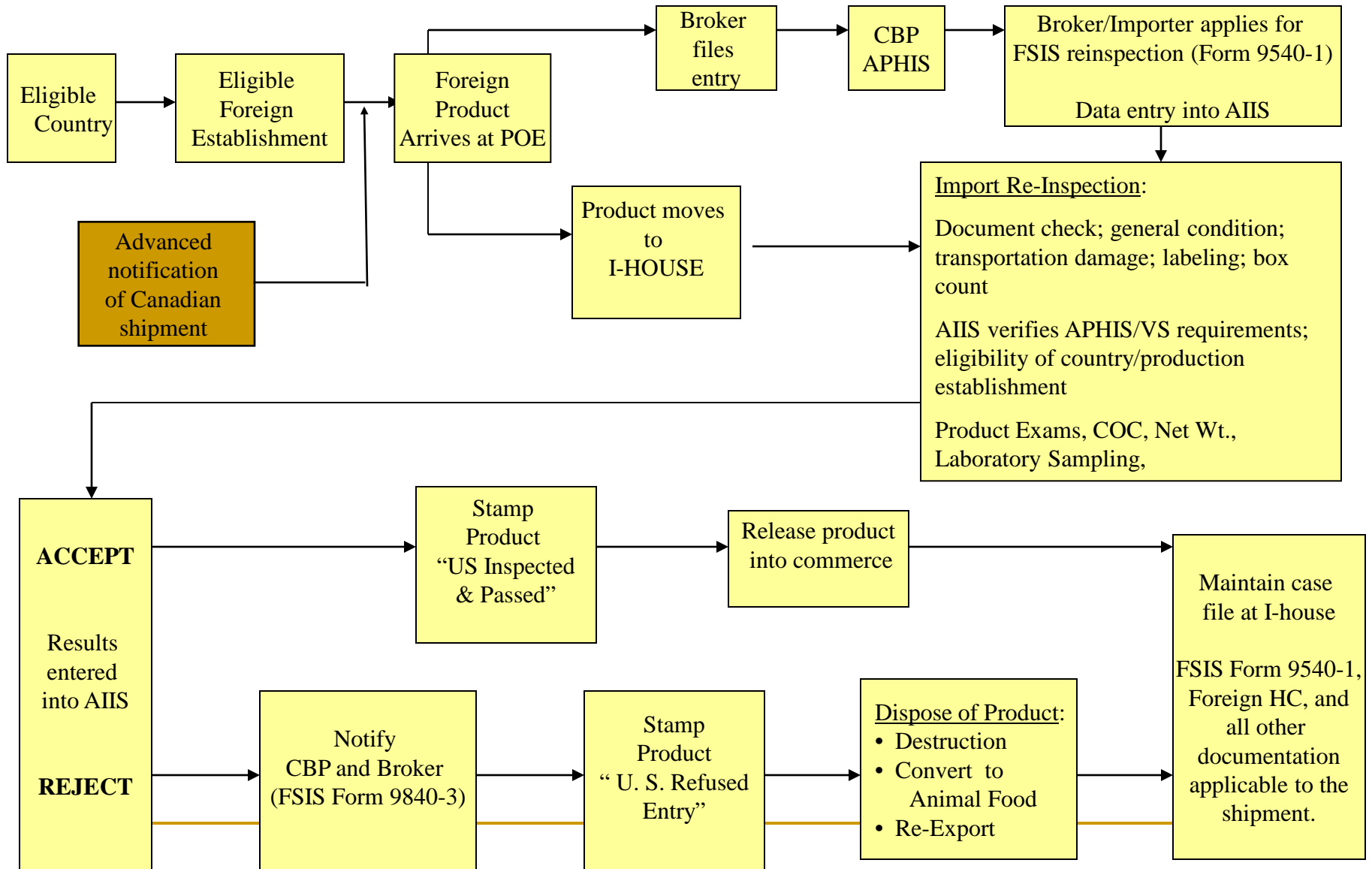


# FSIS Import Reinspection

- ❑ After an incoming shipment has met U.S. Customs & Border Protection and APHIS requirements, the shipment must be re-inspected at an FSIS approved import inspection facility prior to release into commerce
- ❑ About 65 FSIS Inspectors stationed at 33 major ports verify every shipment and randomly perform in-depth types-of-inspections



# FSIS Import Flow Chart



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# Automated Import Information System (AIIS)

- POE sampling includes a series of checks on a country's food safety system
- Centralized computer database that generates TOI (Type of Inspection) and stores inspection results
  - Links ports of entry
  - Tracks results from each country
  - Tracks results from each establishment

# POE Verifications and Reinspections

<b>POE Verifications (All shipments)</b>	<b>POE Reinspections (AIIIS) (Normal/increased/intensified)</b>
Eligible country	Product exams
Eligible establishment	- Boneless meats/cuts
Eligible product	- Canned and packaged
Proper certification	- Organs
Transportation damage	Laboratory sampling
Proper labeling	- Pathogens
Shipping marks	- Food chemistry
General condition	- Species
Box count	- Residues



**Refused Entry**

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# Sample Selection

- Frequency of product examinations are based on:
  - Exporting country
  - Process category
  - Species
  - Country performance
    - Composite performance factor
    - POE physical failure factor
- Frequency of microbiological testing
- Frequency of residue testing

# Sample Selection–Product Examination

Average Annual Number of Lots Presented	Initial Sample Size	Approx Fraction of Nonconforming Lots Detected (95 % Conf)
6,000 or more	600	0.005
3,000 – 5,999	300	0.01
1,000 – 2,999	150	0.02
300 – 999	60	0.05
60 – 299	30	0.10
14 – 59	One-half of lots	---
13 or less	All lots	---

1. Based on methods developed by Department of Defense (1989).
2. Approximate fraction of nonconforming lots estimated using the hypergeometric distribution.

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# FSIS Microbiological Sampling Programs for Imported Products

- *E. coli* O157:H7 sampling
  - Raw ground beef (MT08)
  - Raw, non-intact beef (MT51)
- Ready-To-Eat (IMVRTE) sampling
  - Salmonella
  - *Listeria monocytogenes* (Lm)
- Processed Egg Products sampling
  - Salmonella

# FSIS Sampling Programs for Imported Products (FY 2010)

Pathogen	Product Type/Class	Sampling Project	Number of Samples Scheduled	Total Number of Samples Analyzed (Failures)	Program Achievement
<i>E. coli</i> O157:H7	Imported raw ground beef	MT08	23	23 (1)	Monitors foreign inspection program to ensure safety of imported product
<i>E. coli</i> O157:H7	Trim and other raw ground beef components	MT51	695 Including follow-up samples	695 (2)	Monitors foreign inspection program to ensure safety of imported product
Salmonella and Lm	Imported Intact RTE Product	IMVRTE	4,512 Including follow-up samples	4,512 (3)	Monitors foreign inspection program to ensure safety of imported product
Salmonella	Pasteurized imported liquid, frozen or dried products	EGGIMP	TBD	74 (0)	Monitors foreign inspection program to ensure safety of imported product



# FSIS Import Reinspection

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



\*Except for Canadian product

# FSIS Import Reinspection

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

**UNITED STATES  
REFUSED ENTRY**

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# FSIS Import Enforcement - ISLOs

- FSIS' 20 Import Surveillance Liaison Officers (ISLOs) are focused on enforcement at port-of-entry
  - Conduct surveillance activities of land, seaport and airport facilities where meat, poultry and egg products may be handled, stored or distributed
  - Maintain vigilance to detect evidence of product tampering or intentional contamination that would threaten the imported food supply
- Between FY 2005 to FY 2010, approximately 12 million pounds of ineligible product was detected, detained, removed from commerce, or brought back into compliance by FSIS

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# Performance-Based Approach

- Focus resources on products expected to pose the greatest health threat
- Improve linkage between foreign country audit findings and POE reinspections
- Increase harmonization of domestic and international approaches

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# References

United States Department of Agriculture  
Food Safety and Inspection Service

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

