

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

---

---

<b>FSIS PHIS DIRECTIVE</b>	9900.7	5/25/12
----------------------------	--------	---------

---

---

**PHYSICAL EXAMINATIONS OF COOKED MEAT FROM REGIONS WHERE  
RINDERPEST OR FOOT AND MOUTH DISEASE EXISTS**

**DO NOT IMPLEMENT THIS DIRECTIVE UNTIL MAY 29, 2012.**

**I. PURPOSE**

This directive provides import inspection personnel with instructions on how to conduct import reinspection physical examinations of cooked meat from regions where Rinderpest (RP) or Foot-And-Mouth (FMD) disease exists. The Animal and Plant Health Inspection Service (APHIS) restricts the eligibility for import of products from these countries, and FSIS performs examinations of these products, as part of a Memorandum of Understanding (MOU) between the agencies. This directive outlines the procedures that are to be used by import inspection personnel in these instances.

*KEY POINTS:*

- *Explains how the Public Health Inspection System (PHIS) will assign types of inspections to cooked meat restricted by APHIS.*
- *Outlines the verification and final disposition of cooked meat restricted by APHIS.*

**II. [RESERVED]**

**III. [RESERVED]**

**IV. REFERENCES**

9 CFR 327.4

9 CFR 94.4

FSIS PHIS Directive 9900.1 – Imported Product Shipment Presentation

FSIS PHIS Directive 9900.2 – Import Reinspection of Meat, Poultry, and Egg Products

FSIS PHIS Directive 9900.8 - Meat, Poultry, Egg Products, and Shell Eggs Refused Entry into the United States

The PHIS User Guide is available via the FSIS Intranet on the PHIS page under Resources

## **V. BACKGROUND**

A. APHIS has the responsibility for preventing the importation of perishable cooked meat from countries affected with RP or FMD, though the Customs and Border Protection (CBP) has inspection authority at port-of-entry. Through an MOU between APHIS and FSIS and the authority vested in APHIS under the Animal Health Protection Act, APHIS has authorized FSIS to act on its behalf to conduct specific examinations on certain APHIS-restricted products.

B. The PHIS foreign country profile includes the animal health status for each eligible country and will automatically assign the appropriate Type of Inspection (TOI) associated with the RP and FMD animal health restriction. Import inspection personnel can refer to the following link to verify the APHIS animal disease status for a country/region:

[http://www.aphis.usda.gov/import\\_export/animals/animal\\_disease\\_status.shtml](http://www.aphis.usda.gov/import_export/animals/animal_disease_status.shtml)

C. FSIS reports the results of its examinations to APHIS and CBP. If a violation or a defect is discovered upon inspection, FSIS fails the applicable TOI in PHIS, refuses entry to the product, and notifies APHIS and CBP, which take regulatory action against the product because of the animal health risks to U.S. livestock.

## **VI. CERTIFICATION**

A. APHIS requires specific certifications for restricted cooked meat products from countries affected with RP or FMD (9 CFR 94.4). CBP verifies the specific certifications referenced in 9 CFR 94.4 before releasing the shipment for reinspection by FSIS. Import inspection personnel, following FSIS PHIS Directive 9900.1, Imported Product Shipment Presentation, are to verify that the foreign inspection certificate meets the requirements set out in 9 CFR 327.4.

B. Import inspection personnel are to fail the product under the Certification Type of Inspection (CertificationTOI) when the information related to the batch codes on the inspection certificate does not match the batch codes identified on the the indicator pieces. When import inspection personnel fail the product under the CertificationTOI, the applicant is alerted via PHIS.

## **VII. CBP NOTIFICATION**

A. CBP uses Form AI-629 (Notification for Perishable Cooked Ruminant or Cooked Swine Meat from Restricted Countries) to track the movement and seal number of imported, restricted cooked meat shipments from the port of entry to the official import inspection establishment. Import inspection personnel are not to inspect perishable cooked meat from countries affected with RP or FMD until they have received this form from CBP. Specific ports of entry may have a CBP e-mail mailbox that FSIS can use to send or receive the AI-629 Notification Form. The Regional Import Field Office (RIFO) may set up procedures for these mailboxes on a case-by-case basis. When there is an e-mail outage, or where e-mail service is not available, import inspection personnel are to use a professional courier service (e.g. Fed Ex, Air Borne, and DHL) in lieu of e-mail to send the AI-629 to the CBP office identified in Section A of the form as confirmation that the FSIS reinspection was completed before releasing the product into commerce.

B. In reinspecting meat products from countries restricted by APHIS for RP and FMD, import inspection personnel are to:

1. Contact CBP when they have not received the AI-629 Notification Form and request that it be forwarded either by e-mail or fax to them at the official import inspection establishment where the product is located.
2. Inform the RIFO of any complications regarding communication with CBP.
3. Complete Section B of the AI-629 Notification Form.
4. E-mail or fax the AI-629 Notification Form to the CBP office identified in Section A of the form as confirmation that the FSIS reinspection was completed before releasing the product into commerce.
  - a. Import inspection personnel are to e-mail or fax completed forms on the same day that they complete the reinspection.
  - b. Import inspection personnel are to print and attach to the case file copies of the notification that they sent back to CBP.
5. Import inspection personnel are to notify CBP, APHIS, and the RIFO if an anticipated shipment based on the AI-629 Notification Form is not presented at the official import inspection establishment for reinspection, or if a shipment is presented for reinspection, but the container seal on the shipment was broken during transit. Import inspection personnel are to notify the applicant of any issues regarding the shipment's location, and refer to FSIS Directive 9900.1, Imported Product Shipment Presentation, Chapter 3, if they determine that the shipment is a Failure to Present (FTP).

## **VIII. ESTABLISHMENT PROFILE**

Prior to reinspecting meat product from APHIS-restricted countries, import inspection personnel are to review the Establishment Profile in PHIS to ensure an official import inspection establishment is approved for reinspection of APHIS restricted products from RP and FMD countries.

## **IX. PINK JUICE TEST FOR COOKED PRODUCT PACKED IN TUBES**

A. Import inspection personnel are to conduct a Pink Juice Test TOI examination on every lot (including sample shipments) of cooked meat imported from a country that is restricted for RP or FMD by APHIS, even if PHIS has not assigned the TOI. While conducting the Pink Juice TOI, import inspection personnel are to look for any bone or bone fragments present in the sample. Refer to Section XI of this directive if bones or bone fragments are observed.

### **B. Tube Weight Requirements**

1. Import inspection personnel are to verify that the packaged tubes of cooked

beef from RP or FMD countries meet APHIS weight restriction requirements and weigh no more than 5kg (11.05 lbs.) when conducting a pink juice test (9 CFR 94.4 (b) (5)).

2. If import inspection personnel find that any lots include tubes of product weighing in excess of 5 kg (11.05 lbs), they are to place the lot on hold in the PHIS and contact APHIS and the RIFO for guidance.
3. If APHIS requests that FSIS refuse entry to a shipment based on the weight of the tubes, import inspection personnel are to report the Pink Juice Test TOI as a "Fail" in the PHIS and document the reasons for the failure.

#### C. Sample Units

Tubes: Product to be tested for pink juices examination is either:

- a. Packaged in a tube having one solid piece of meat no smaller than a 1½ inch cube in size at the approximate center of the tube, or
- b. Packaged in a tube having an indicator piece (heat sensitive disk) at the approximate center.

#### D. Import inspection personnel are to:

1. Select the number of sample units using the sampling plan for a product examination of frozen cooked meat in tubes from an APHIS restricted country (Table SP6; Reference FSIS Directive 9900.2).
2. Remove and defrost the center section (approximately 5") of one tube from each carton and place the sample in a plastic bag suitable for low temperature thawing.
3. Thaw the product samples using a water temperature in the defrost tank that is as low as possible to reduce the possibility of cooking of the indicator pieces.
4. Examine each sample unit of cooked meat to verify that either:
  - a. At least one solid piece of meat is located in the center of the tube, and that that piece is no smaller than a 1½" cube in size, or
  - b. A heat sensitive disk is available in the center of the tube.

#### E. For tubes having an indicator piece (one solid piece of meat):

1. After the center sections of the sample unit has been completely thawed, manually separate and remove the indicator piece.
2. Slice the indicator piece in half, squeeze the juices onto a white impermeable tray that is provided by the official import inspection establishment, and observe

for the presence of pink juice on the tray. If import inspection personnel observe pink juice, they are to follow the procedures in section XI.

F. For tubes with heat sensitive disks:

1. Verify that the center sections of the sample units is completely thawed. Manually separate and remove the heat-sensitive disc.
2. Observe whether the heat sensitive disk has changed colors from silver to black, confirming that the product has been fully cooked. If the disk does not change to black, import inspection personnel are to follow the procedures in section XII.

G. Because of the restrictions on product from countries that are restricted for RP and FMD, import inspection personnel are to look for any bone or bone fragments as they conduct the pink juice test. Refer to Section XI of this directive if bones or bone fragments are observed.

#### **X. PINK JUICE TEST UTILIZING THE REPRESENTATIVE BATCH SAMPLES** (Containers of Ground, Flaked, or Cubed Cooked Beef)

A. Import inspection personnel are to verify that containers of ground, flaked, or cubed cooked beef from restricted countries based on RP or FMD are accompanied by representative sample packages (test pieces) of cooked meat that are placed in separate bags along with the shipment, as required by APHIS (9 CFR 94.4 (b) (8)).

1. Import inspection personnel are to verify:
  - a. That a representative indicator piece from each cooker batch code identified on the inspection certificate is present.
  - b. That each indicator piece shipped with the lot corresponds to a specific batch identified on the inspection certificate.
  - c. That the shipment cooker batch code certified on the inspection certificate (certificates may have more than one cooker batch code) is consistent with the number of cases for each lot of product.
  - d. Lots presented for reinspection do not contain product with cooker batch codes that are not identified on the inspection certificate.
  - e. The indicator pieces are:
    - i. individually sealed;
    - ii. properly labeled with the cooking date and cooker and batch number; and
    - iii. enclosed together in one sealed box that accompanies the shipment.

2. Import inspection personnel are to:
  - a. Use the sealed representative test piece to determine thoroughness of cooking.
  - b. Thaw the product samples using a water temperature in the defrost tank to be kept as low as possible to reduce the possibility of further cooking.
  - c. Examine each sample unit of cooked meat to verify for the absence of pink juice. Cut the middle and squeeze the juice onto a white impermeable tray and observe for the presence of pink juice on the tray. If import inspection personnel observe pink juice, they are to follow the procedures in section XI.

## **XI. DISPOSITION OF DEFECTS FOUND DURING PINK JUICE TEST**

A. If import inspection personnel observe pink juice, or the heat-sensitive disc has not turned black as discussed in sections IX or X of this directive, import inspection personnel are to:

1. Place the lot on hold in PHIS.
2. Notify local CBP and APHIS office for guidance and disposition of the lot.
3. Fail the product for the Pink Juice Test TOI in PHIS if APHIS refuses entry on the lot.
4. Defer to CBP and APHIS regarding final disposition of the lot because of the animal health risks to U.S. livestock.
5. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

B. Import inspection personnel are to hold the shipment if any bones are found in cooked beef during the pink juice test. Import inspection personnel are to:

1. Place the lot on hold in PHIS
2. Notify local CBP and APHIS office for guidance and disposition of the lot.
3. Report the results in PHIS as “fail” and identify reasons for failure in the comment block.
4. Refuse entry to the shipment if CBP or APHIS so instructs. CBP and APHIS are to make the disposition of the lot because of animal health risks to U.S. livestock.
5. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

## **XII. TEMPERATURE INDICATOR DEVICES FOR COOKED BEEF PATTIES**

A. APHIS approves and identifies to FSIS the countries restricted for RD and FMD that use the process of inserting a temperature indicator device (TID) into meat before cooking to ensure that the meat reaches the specified temperature. Import inspection personnel are to:

1. Verify that each lot has a specially marked box (representing that lot) that contains square beef patties with a TID inserted in the center of each patty. If product is found to be raw, or if the TID is not located in the center of the patty, hold the lot and notify local APHIS and CBP officials for guidance.
2. Temper the patty just enough to remove the TID. Import inspection personnel need to be careful not to over-temper the sample, as this may cause the indicator piece to activate.
3. Verify TID activation by removing the TID from the center of the beef patty to check that the TID is activated.

B. Import inspection personnel are to verify the thoroughness of cooking in the product by checking whether the TID has turned black. If the TID has turned black, import inspection personnel are to pass the lot.

C. Import inspection personnel are to hold the shipment if the TID is not black (meaning it is only partially activated or did not activate). Import inspection personnel are to:

1. Place the lot on hold in PHIS. Retain the square patties.
2. Contact the local CBP and APHIS offices for guidance and disposition of the lot.
3. Report the results in PHIS as “fail” and identify the reason for failure in the comments block.
4. Refuse entry to the shipment if CBP or APHIS so instructs. CBP and APHIS are to make final disposition of the lot due to animal health risks to U.S. livestock.
5. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

## **XIII. DATA ANALYSIS**

Quarterly, the Data Analysis and Integration Group (DAIG) within the Office of Data Integration and Food Protection (ODIFP) is to review the PHIS data on physical examinations of cooked meat from regions where Rinderpest or Foot-And-Mouth disease exists. The analysis is to identify potential trends, by exporting country and product, for each type of physical exam, based on available data, and starting 90 days after full implementation of Import PHIS. Annually, DAIG is to review these analyses

with the Office of International Affairs (OIA) and the Office of Policy and Program Development (OPPD) to determine whether the findings suggest potential improvements that should be made in the cooked meat examinations or guidance to foreign countries. The analyses may also identify trends that can be shared with the APHIS in support of the MOU between the FSIS and APHIS.

Refer questions through supervisory channels or through askFSIS at <http://askfsis.custhelp.com>.

A handwritten signature in black ink, reading "Rachel A. Edelstein". The signature is written in a cursive style with a large initial "R".

Acting Assistant Administrator  
Office of Policy and Program Development