

ANIMAL DISEASE QUESTIONNAIRE

For each question and request, cite the sections in your regulations or other reference material that governs your response(s). In addition, provide examples of any forms, charts, or other documents applicable to each question or comment.

A. Program Organization

1. For each of the products under this application, what is the functional and organizational relationship between your national program for animal health and the national program for meat and/or poultry inspection? Include an organizational chart for the animal health agency.
2. In the field and at headquarters, how many persons are assigned to the national meat and/or poultry inspection program? List the separate areas of responsibility and denote the number of persons in each area.
3. What are the different kinds of inspection programs that are the responsibility of your national meat and/or poultry inspection agency? (For example, fish inspection, game-animal inspection, animal food manufacturing, and non-meat food products.)
4. What applicable state, provincial, or other local government inspection programs do you recognize as being pertinent to the national meat and/or poultry inspection program? Describe each of these programs and indicate what products are covered under each program. What establishments, under these programs, export product to countries other than the United States? In addition, describe any local non-government inspection programs you may recognize.
5. From what countries do you import raw meat from livestock or poultry? Indicate the product type(s) and the temperature condition (chilled, frozen, etc.) during shipment after each country listed.
6. With regard to funding your national meat and/or poultry inspection program:
 - a. Are public funds used for salaries of inspectors and supervisors?
 - b. On what basis, if any, are fees assessed to certified establishments?
 - c. Are farmers or livestock producers assessed a fee?
7. What are your training requirements for supervisors, veterinarians, processing inspectors, on-line inspectors, and other inspection and supervisory personnel?

B. Disease

1. What are the most common causes of carcass condemnation during ante- and post-mortem inspection? Indicate the product species associated with each cause.
2. What disease conditions require (in order to detect the condition) the use of additional procedures? Describe these procedures.
3. What regulatory or other written authority provides for the inspection of the causes and conditions listed in questions B.1. and B.2.?
4. What type of product disposition is provided and/or mandated for each of the above causes of condemnation or disease condition?
5. What regulatory or other written authority provides for the in-plant control of condemned and inedible product, ingredient, additive, or other applicable material?
6. According to regulatory and other written authority, what animal organs and parts are considered inedible in their natural state, e.g., lungs, thyroid glands, etc.?

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