
FSIS DIRECTIVE

9040.1
Revision 2

8/12/93

REINSPECTION OF PRODUCT INTENDED FOR EXPORT

I. PURPOSE

This directive provides responsibilities and procedures for reinspecting and certifying product for export. These responsibilities and procedures apply whether the product is located at the establishment where produced, or off site, such as in cold storage facility.

II. CANCELLATION

FSIS Directive 9040.1, Revision 1, dated 10/20/86.

III. REASON FOR REISSUANCE

These procedures have been revised to eliminate the requirement that cartons intended for export be opened and the product observed by the inspector if visual examination of the lot shows no signs of damage from product handling or storage. For this reason, this directive has been rewritten. This directive will remain in force until the Export Certification Information System is implemented by International Programs.

IV. REFERENCES

MPI Regulations, Sections 318.2, 322.2 and 381.105
FSIS Directive 7520.2, dated 5/12/88 and Amend. 1, dated 9/8/88
FSIS Directive 9020.1, dated 5/15/84

V. POLICY

Exporters requesting USDA certification for product intended for export must agree prior to the certification that the product will be subject to reinspection before being exported, so that the product's identity and eligibility for export may be determined. FSIS may perform more in-depth reinspection procedures at any time in response to complaints from countries receiving United States product.

VI. RESPONSIBILITIES

A. The exporter must:

1. Complete FSIS Form 9060-6, Application for Export, to request product reinspection and certification for export, and
2. Arrange for the inspector to reinspect the lot and, if the inspector determines it is necessary, remove those samples, as directed by the inspector, from the lot.

B. For reinspection purposes, a "lot" of meat or poultry must represent only one type of product and originate from one establishment. It may, however, consist of different sizes of the same item.

C. The inspector will:

1. Assure that all products meet MPI Regulations and importing countries' requirements, and
2. Perform a sensory evaluation of the lot, as specified in Paragraph VII of this directive, prior to certification, to determine the lot's eligibility for export. The inspector should be particularly alert for signs of off-condition product or evidence of improper handling or storage.

VII. INSPECTION PROCEDURES

A. Fresh Meat and Poultry Products (Frozen and Unfrozen) and Processed Meat and Poultry Products

1. When certifying inspected and passed fresh meat and poultry products (frozen and unfrozen) or processed meat and poultry products for export, the inspector will organoleptically examine shipping cartons in the lot for signs of poor product handling and storage (e.g., torn, damp or damaged cartons; off-condition odor).
2. If the lot **DOES NOT** show signs of poor product handling and storage, the shipping cartons will be stamped with the export mark and FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness, will be issued.
3. If the lot **DOES** show signs of poor product handling and storage, the inspector will:
 - a. open a maximum of 10 affected shipping cartons,

- b. if frozen, temper or thaw all individual packages in the carton, and
 - c. check the product for soundness and wholesomeness.
- 4. Certain products must be handled as follows:
 - a. Bulk-packed products such as pork livers, boneless beef, poultry giblets and fat must be completely defrosted or a sample unit cut from the center of the product and completely defrosted.
 - b. Whole poultry carcasses, poultry parts or tray packs must be sufficiently tempered to allow for examination.
- 5. If the product is found to be sound and wholesome, the inspector will allow repackaging of all affected cartons, at the packer's option. Repackaging will be done under Inspection Operations (IO) program supervision under the provisions of FSIS's voluntary Identification Service, at the packer's cost. Following repackaging, the establishment should stamp the shipping cartons with the export mark.
- 6. If the product is **NOT** sound or wholesome, the inspector will retain the lot and notify the IO supervisor.

B. Canned Product

- 1. When certifying inspected and passed canned product for export, the inspector will visually examine all shipping cartons in the lot for signs of poor product handling and storage (e.g., torn, damp, or damaged shipping cartons/immediate containers).
- 2. If the lot **DOES NOT** show signs of poor product handling and storage, the shipping cartons will be stamped with the export mark and FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness, will be issued.
- 3. If the lot **DOES** show signs of poor product handling and storage, a condition of container examination will be performed by the inspector in accordance with FSIS Directive 7520.2, Amend. 1, dated 9/8/88, and as directed by the IO supervisor.

VIII. QUESTIONS

Questions regarding export certification procedures should be referred to the Export Coordination Division, International Programs, (202) 720-9051.

/s/ Craig A. Reed

Deputy Administrator
Inspection Operations