

**Part 1:** AIIS Computer Instructions (November 8, 2007)

**Section 2:** Process Categories, Sub-categories and Types of Inspections (TOI) for AIIS

Types of products are not all inclusive. Product descriptions must reflect product names (no brand names, qualifiers, % terms, etc)

<b>Import Port of Entry Reinspection</b>			
<b>Process Categories</b>		<b>Sub-Category</b>	<b>Type of Inspection (TOI) (Refer to Import POE Reinspection TOI List)</b>
<b>Code</b>	<b>Description</b>	<b>Name</b>	<b>Types of Products</b>
<b>03B</b>	<b>Raw Product Ground</b>	<b>3rd Country Ruminant Product</b> (Beef/Veal/Lamb Goat/Sheep)	Product Exam [boneless for Manufacturing (SP 5) or canned and packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Species E. coli O157:H7 (Beef/Veal Only) MT08 Added Water Total Fat Label Verification Residues (per the NRP) ----- <i>Product that uses ruminant meat products from a source other than that from the exporting</i>
		<b>Fresh Sausage</b> (all Species)	Product Exam[boneless for Manufacturing (SP 5) or canned and packaged (SP6 or SP7) (<10lb)] Net Weight (See IID Manual P4S5 for exemptions) Species (exempt Caprine) Label Verification Residue (per the NRP) Added Water ----- <i>Fresh Sausage</i>
		<b>Ground (Beef/Pork)</b>	Product Exam [boneless for Manufacturing (SP 5) or canned and packaged (SP6 or SP7) (<10 lb)] Net Weight (See IID Manual P4S5 for exemptions) Species Label Verification Residues (per the NRP) Total Fat E. coli O157:H7 (Beef/Veal only) (MT08) ----- <i>Ground; Patties Steak Breaded; Sausage (no nitrite)</i>
		<b>Ground (other species)</b>	Product Exam [Boneless for Manufacturing (SP 5) or canned and packaged (SP6 or SP7) (<10 lb)] Net Weight (see IID Manual P4S5 for exemptions) Species (except Caprine) Label Verification Residues (per the NRP) ----- <i>Ground; Sausage (no nitrite)</i>

03B	Raw Product-Ground (Continued)	Ground Cured (species)	Product Exam [Boneless for Manufacturing (SP 5) or Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Nitrite E.coli O157:H7 (Beef/Veal only) Added Water Total Fat Species (except Caprine) Label Verification Residues (per the NRP) <i>Cured Ground; Ground (with Nitrite)</i>
		Ground Meat Sausage from Cervid (Elk/Deer) (CANADA ONLY)	<b>DO NOT USE THIS SUB-CATEGORY</b>
		Ground Veal (CANADA ONLY)	<b>DO NOT USE THIS SUB-CATEGORY</b>
		Mechanically separated (species) and Finely Textured Trim	<b>EFFECTIVE OCTOBER 11, 2005 MOVED TO 03C CATEGORY</b>
		Miscellaneous	Product Exam [Boneless for Manufacturing (SP 5) or canned and packaged (SP6 or SP7) (<10lb)] Net Weight (See IID Manual P4S5 for exemptions) Species Label Verifications Residues (per the NRP) Ground-

03C	Raw Product Not Ground	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam (Boneless for Manufacturing) (SP 5) Cuts; Organs/Offals/Fat/Misc./By-products, Wholesale and Retail (SP 4) Canned and Packaged: (SP 6 or SP 7) Net Weight (See IID Manual P4S5 for exemptions) Species/Visual or Sift Label Verification Residues (per the NRP) ----- <i>Product that uses Ruminant meat products from a source other than that from the exporting Country</i>
		Advanced Meat Recovery Product	Product Exam (Boneless for Manufacturing SP 5) Nitrite (if cured) Species Label Verification Residue (per the NRP) Calcium/iron/protein Pathology (Central Nervous Tissue) ----- <i>Meat produced by Advanced Meat Recovery Systems; Finely Textured</i>
		Boneless Cuts (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Species/Visual or Sift <b>E. coli O157:H7 (Beef/Veal Only) MT51</b> Label Verification Residues (per the NRP) ----- <i>Boneless; Type of product includes, wholesale or retail; boneless primal, sub-primal and portion cuts</i>
		Bone-in cuts (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Species/Visual or Sift Label Verification Residue (per the NRP) ----- <i>Bone-in; Type of product includes; wholesale or retail; bone-in primal; sub-primal and portion cuts</i>
		Cuts (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Species/Visual or Sift <b>E. coli O157:H7 (Beef/Veal Only) MT51</b> Label Verification Residue (per the NRP) ----- <i>Bone-in and Boneless combined lots; wholesale or retail</i>

03C	Raw Product Not Ground (Continued)	Boneless Cuts Ruminant Only (CANADA ONLY)	DO NOT USE THIS SUB-CATEGORY
		Boneless Trimblings (CANADA ONLY)	DO NOT USE THIS SUB-CATEGORY
		Bovine Liver (CANADA ONLY)	DO NOT USE THIS SUB-CATEGORY
		Carcasses	Product Exam [Carcass-red meat (SP 1 or SP 2) and poultry (SP 3)] Label Verification Residues (per the NRP) <i>Carcass (whole, sides or half, forequarter, hindquarter); Frames</i>
		Cheek Meat (All Species)	Product Exam [Boneless for Manufacturing (SP 5)] Species Label Verification Residues (per the NRP) <i>Cheek Meat</i>
		Cured Products (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Net Weight (See IID Manual P4S5 for exemptions) Added Substance (Corned) Species Labeling Verification Residues (per the NRP) <i>Corned Brisket; Boneless; Bone-in Loin; Offal</i>
		Fat for Rendering	Product Exam [Organ/offal's/fat/misc./by products (SP 3 or SP 4)] Label Verification <i>Fat; Back Fat; Lard; Tallow</i>
		Head Meat (All Species)	Product Exam [Boneless for Manufacturing (SP 5)] Species Label Verification Residues (per the NRP) <i>Head Meat</i>

03C	Raw Product Not Ground (Continued)	Mechanically Separated (No Beef) (All other species permitted)	Product Exam [Boneless for Manufacturing (SP 3 or SP 5)] Nitrite Species Label Verification Residues (per the NRP) % Calcium/%Bone ----- <i>Mechanically Separated; Mechanically Deboned; Cured and Un-cured</i>
		Miscellaneous (All species)	Product Exam [Boneless for Manufacturing (SP 5), cuts (SP 4 or SP 3) organs/offals/fat/misc., wholesale and retail (SP3 or SP4)] or canned and packaged (SP6 or SP7)] Net Weights (See IID Manual P4S5 for exemptions) Species Label Verification Residue (per the NRP) ----- Boneless; Bone-in; Freeze Dried; Cubes/Kabobs
		Organs/Offals	Product Exam [Organs/offals/fat/misc. wholesale and retail (SP 3 or SP 4)] Net Weights (See IID Manual P4S5 for exemptions) Species Label Verification Residues (per the NRP) ----- <i>Liver; Kidney; Tongue; Lips; Brain; Heart; Tendon; Feet; Ears; Skin; Tails; Tripe; Stomachs; Bones; Neck Bones; Intestines; Offal</i>
		Trimmings (Boneless for Manufacturing) (All Species)	Product Exam [Boneless for Manufacturing (SP 5)] <b>E. coli O157:H7 (Beef/Veal Only) MT51</b> Species Labeling Verification Residues (per the NRP) ----- <i>Boneless</i>
		Veal (CANADA ONLY)	<b>DO NOT USE THIS SUB-CATEGORY</b>  -----

03D	Thermally Processed Shelf Stable (Commercially sterile)	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		Corned Beef (including corned beef with natural juices or juices)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Corned Beef</i>
		Cured Products (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Ham; Shoulder; Chopped Ham; Ham Flaked; Pate; Bacon; Braseola; Chinese Sausage</i>

03D	Thermally Processed Shelf Stable (Commercially sterile) (Continued)	<b>Luncheon Meat (3% Added Water)</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Added Water (Luncheon Meat) Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Luncheon Meat;</i>
		<b>Miscellaneous Canned Products</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite (if applicable) Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Gravy; Broth; Meatballs; Stew; Pate; Meat with Noodles or Pasta; Misc. Canned Products; Parboiled Meat; Pasta and Frank; Loaf; Beans and Franks; Kiska; Pasta Sauce with Sausage; Pasta Sauce with Meat; Cannelloni; Ravioli; Beans and Chorizo; Jambalaya; Confit; Cassoulet</i>
		<b>Sausage</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Total Fat Species-Lab Label Verification Residues (per the NRP) Moisture/Fat Incubation ----- <i>Cocktail Franks; Sausage Packed in Brine</i>

03E	Not Heat Treated Shelf Stable	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) Nitrite Listeria/Salmonella IMVRTE E.coli O157:H7  <i>Product that uses ruminant meat products from a source other than that from the exporting country</i>
		Dry-cured whole muscle products from Italy, Spain (APHIS Restricted)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) Nitrite Listeria/Salmonella IMVRTE  <i>Dry-cured hams; Parma ; Prosciutto; Serrano; sliced products included</i>
		Dry/Semi-dry Fermented Sausage (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) M:P Ratio E.coli O157:H7 (Only on Dry or Semi-Dry Fermented Sausages) Nitrite Listeria/Salmonella IMVRTE  <i>Chorizos; Mortadella. Semi-Dry Sausage Genoa; Pepperoni; Salami Salami's from Italy</i>

03E	Not Heat Treated Shelf Stable (Continued)	Miscellaneous (All Species)	Product Exam [Canned and packaged ) SP6 or SP7] Net Weight (see IID Manual P4S5 for exemptions) M:P Ratio Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE E.coli O157:H7 (only on Dry or Semi-Dry Fermented Sausages) ----- <i>Dry Soup Mix;</i> <i>Dried Beef/Pork</i>
		Pickled Products (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Species Lab Label Verification Residues (per the NRP) Brine ----- <i>Feet; Hocks; Sausage</i>
		3rd Cntry Non-Ruminant (Non-Restricted Prod. from APHIS Restricted Cntry) (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) M:P Ratio Nitrite Listeria/Salmonella IMVRTE ----- <i>All Supplier Sourced Meat certified from an non-APHIS Restricted Country as identified on the Health Certificate</i>
		Dry Cured Whole Muscle Products (i.e. Canada, Germany, etc.)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) Nitrite ----- Listeria/Salmonella IMVRTE; <i>Dry-cured hams; Prosciutto; Canada</i>

03F	Heat Treated Shelf Stable	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Nitrite Species Lab Label Verification Listeria/Salmonella IMVRTE E.coli O157:H7 (only on Dry or Semi-Dry Fermented Sausages) ----- <i>Product that uses ruminant meat products from a source other than that from the exporting country</i>
		Bacon Packed in Brine	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Nitrite Species-Lab Label Verification Brine Incubation ----- <i>Bacon</i>
		Dry/semi-dry Cured (Dry or Semi-dry Fermented Sausages and Ham) (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container M:P Ratio Nitrite Species-Lab Label Verification Listeria/Salmonella IMVRTE E.coli O157:H7 (Dry or Semi-dry Fermented Sausages Only) ----- <i>Salami; Belly; Salami, Prosciutto, Chorizos</i>

03F	Heat Treated Shelf Stable (Continued)	<b>Extracts</b>	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Label Verification Condition of Container Total Water Species Lab <i>Extract 25%Moisture; Extract Fluid 50% Moisture</i>
		<b>Jerky</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Label Verification Nitrite Species-Lab Listeria/Salmonella IMVRTE M:P Ratio Jerky; Kippered
		<b>Lard; other fats and oils</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Species-Lab Label Verification <i>Lard; Tallow; Rendered Fat</i>
		<b>Miscellaneous</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container Maximum Internal Temperature Total Water Incubation E.coli O157:H7 Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE <i>Bacon; Bone Stock</i>

03F	Heat Treated Shelf Stable (Continued)	Sausage packed in brine (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container Moisture/Fat (10/30 Sausage) Nitrite Total Fat Added Water Species-Lab Label Verification Brine Listeria/Salmonella IMVRTE <i>Sausage; Cocktail Sausage</i>
		Tallow (Canada Only)	<b>DO NOT USE THIS SUB-CATEGORY</b>

03G	Fully Cooked- Not Shelf Stable	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Boneless for Manufacturing (SP 5) or Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container (Canned Product Only) Nitrite Species-Lab Label Verification Listeria/Salmonella IMVRTE ----- <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		Cooked Hams (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container (Canned and Hermetically Sealed Product Only) Nitrite Species-Lab/visual Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE Maximum Internal Temperature ----- <i>Ham; Ham Boneless; Ham Bone-in</i>
		Cooked Sausage (Comminuted-10/30) (CFR 319.180) (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Total Fat Moisture Fat Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE ----- <i>Cocktail Franks; Sausage, Packed in Brine; Sausage, Cooked, Cured Smoked; Hot Dogs; Wieners; Frankfurters</i>
		Cooked Sausage 10% Added Water (CFR 319.140) (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE ----- <b>(Course ground product where fat is visible and/or large diameter products)</b> <i>Polish; Bratwurst; Brotwurst; Salami; Sausage; Cured Cooked Smoked; Beef Salami ; Mortadella</i>
		Cooked Sausage from Cervid (Elk/Deer) (CANADA ONLY)	<b>DO NOT USE THIS SUB-CATEGORY</b> -----

<b>03G</b>	<b>Fully Cooked- Not Shelf Stable (Continued)</b>	<b>Cooked, Smoked, Cured</b> (Cured beef products from an FMD restricted country are not eligible for importation)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE  <i>Boneless Product, Cooked, Cured; Corned Beef; Shoulder Canned Cured; Sliced Cured; Bacon Crumbles, Cooked; Jowl, Cured Cooked; Smoked Pork Hocks; Smoked Shanks; Smoked Neck Bones; Tailbones Smoked; Cured BnlsSmoked Carcass; Sausage Cured, Cooked, Smoked; Liver Pate; Cured, Cooked Smoked Parts; Wholesale Cuts, Boneless, Cured, Cooked, Smoked; Pork Shoulder Picnic SC; Product Bone-in X % Water; Butt Boneless Cured; Pork Butt Boneless;</i>
		<b>Cooked, Uncured</b> (Includes Cooked Beef Products from FMD Countries)	Product Exam (Boneless for Manufacturing (SP 5) or Canned and Packaged (SP6 or SP7)) Net Weight (See IID Manual P4S5 for exemptions) Labeling Verification Residues (per the NRP) Nitrite Species-Lab/Product Exam Pink Juice Listeria/Salmonella IMVRTE  <i>Patties; Cooked Beef Byproducts; Cooked Ground Meat Product; Cooked Beef Product (from FMD countries); Cooked Pork; Mechanically Deboned, Cooked; Combination Cooked Patties; Cooked Patties; Roast, Parboiled, Steamed; Misc. Cooked Products; Oven Baked Pate; Cooked, Smoked Bnls Carcasses; Cooked Byproducts; Rolls Cooked</i>
		<b>Dry/semi-dried</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Species-Lab Label Verification Nitrite Residues (per the NRP) Listeria/Salmonella IMVRTE <i>E.coli Q157:H7 (Only dry or semi-dry fermented sausages) Cured Dried Breast; Dried Pork Butt; salami; prosciutto</i>
		<b>Luncheon Meats</b> (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE <i>Luncheon Meat; Chopped Ham; Chopped;</i>

03G	Fully Cooked- Not Shelf Stable (Continued)	Miscellaneous (All Species)	Product Exam [Boneless for Manufacturing (SP 5) or canned and packaged SP6 or SP7] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residues (per the NRP) E.coli O157:H7 for Breaded and/or Cooked Beef or Veal Patties only Listeria/Salmonella IMVRTE Condition of Container <i>Head Cheese; Scrapple; Souse; Sausage Banger; Loaf; Pies; Sandwiches; Dinners; Broth; Stock; Breaded Steaks; Breaded Patties Pate; Cooked; Non Specific Loaf; Stead Breaded</i>
		Poultry Sausages (Must have more than 50% poultry in the formulation) (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE <i>Salami; Hot Dogs; Bologna</i>
		Sliced Products (All Species)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE <i>Sliced Ham; Loin; Lunch Meat; Picnic</i>

<b>03H</b>	<b>Heat Treated Not Fully Cooked not Shelf Stable</b>	<b>3rd Country Ruminant Product</b> (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Boneless ,meat for manufacturing (SP 5) or canned and packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Labeling Verification Residues (per the NRP) ----- <i>Product that uses Ruminant meat products from a source other than that from the exporting Country</i>
		<b>Cured</b> (All Species)	Product Exam [canned and packaged (SP6 or SP7) SP3 Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) ----- <i>Cuts; Smoked Cured; Bacon Not fully Cooked</i>
		<b>Fats and Oils</b>	Product Exam [Canned and Packaged (SP6 or SP7)] Antioxidant Preservatives Species-Lab Label Verification Residues (per the NRP) ----- <i>Low Temperature Rendered; Fat; Partially Defatted Fatty Tissue</i>

<b>03H</b>	<b>Heat Treated Not Fully Cooked not Shelf Stable (Continued)</b>	<b>Hams</b> (All Species)	Product Exams [Cuts-red meat (SP 4) and poultry (SP 3) or canned and packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) <i>Ham Boneless; Ham; Bone-in Ham</i>
		<b>NRTE Products (Partially cooked patties, dinners, pies, etc.)</b> (All Species)	Product Exams [Boneless meat for manufacturing (SP 5) or canned and packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) <i>Fat and Vegetable Oil Shortening; Broth/Stock Flavor Pies; Sandwiches; Dinners; Hocks; Shanks; Neck Bones; Tailbones; Steak Breaded; Partially Cooked Patties; Bacon Sliced Cured Smoked Cooked; Bacon Slab Cured Smoked Cooked; Jowl; Cured Cooked, Smoked</i>
		<b>Miscellaneous</b> (All Species)	Product Exams [Boneless meat for manufacturing (SP 5) or canned and packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) <i>Other products not fitting any 03H Subcategories</i>

031	<b>Products with Secondary Inhibitors-not shelf Stable</b> (Note: Refer to Part 3, Section 4, Enclosure 1 for guidance)	<b>3rd Country Ruminant Product</b> (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE E. coli O157:H7 <hr/> <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		<b>Miscellaneous</b>	Product Exam [Canned and Packaged (SP6 or SP7)] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE E.Coli O157:H7 <hr/> <i>Air Dried Cured Breast</i>