United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
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TO: SEE DISTRIBUTION

SUBJECT: Public Health Information System

The United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) is implementing the import components of the Public Health Information System (PHIS), effective May 29, 2012. The PHIS is a web-based application that will replace the existing Automated Import Information System (AIIS). Many of the changes associated with this new system were outlined during the outreach sessions held in 2011 and are highlighted below.

Certification Requirements

The competent authority of the foreign inspection service will continue to be responsible for completing the certification of eligible establishments, as outlined in 9 CFR 327.2 and 381.196 (a)(3), as well as the certification of shipments of product to the United States, as outlined in 9 CFR 327.4 (a) and (b), 381.197, and 590.915. In the near future, FSIS will publish proposed revisions to the import regulations in the *Federal Register* that will include changes to the certification requirements and data required for certifying eligible foreign establishments and inspection certificates accompanying the shipments of product to the United States. One significant change is that the import component of the PHIS will provide for a government-to-government electronic transmission of the certificate data as an alternative to the paper certification, which will continue to be accepted by FSIS. In the first phase of implementation, electronic certification will be limited to two countries, Australia and New Zealand, both of which already have agreements in place for the use of electronic certificates. Other foreign governments interested in pursing electronic certification should contact the FSIS Office of International Affairs (OIA) for further guidance and requirements. Foreign countries exporting to the United States may still use paper inspection certificates.

Regardless of the format of the annual establishment certification, the following data elements will be required: foreign establishment's name and address, control number (e.g. establishment number) assigned by the foreign inspection system, type of operations conducted at the establishment (e.g. slaughter, processing, storage, or export certification), and eligibility status (e.g. new, listed as eligible the previous year, delisted, relisted (if previously delisted). Slaughter and processing establishments must identify the species and types of products produced in the establishment, as well as the process categories for products produced. The process categories include raw nonintact; raw – intact; thermally processed – commercially sterile; not heat treated – shelf stable; heat treated – shelf stable; fully cooked –not shelf stable; heat treated but not fully cooked – not shelf stable; and, products with secondary inhibitors – not shelf stable, and egg products.

Whether a paper or electronic certificate is used, each consignment of meat, poultry or egg products certified for export to the United States must be accompanied with an inspection certificate, prepared in English, and contain the following information:

- Name of country, the date the certificate is issued, and if applicable, the foreign establishment number where the certificate was issued
- Name and foreign establishment number that produced the product
- Species used to produce the product and the source country, establishment number, if the source of the meat, poultry, or egg products originate from a country other than the exporting country
- Name and address of exporter or consignor
- Name and address of importer or consignee
- Number of units
- Net weight for each lot
- Shipping or identification mark on units
- The product's description, including the product's process category, product category, product group (see Attachment 1)
- Production dates, when applicable
- Name (including signature) and title of person authorized to issue inspection certificates for products exported to the United States (paper certificates only).

FSIS no longer prescribes the specific statements that are to appear on the foreign inspection certificates, though the competent authority must certify that any product described on the official certificate was produced in accordance with the regulatory requirements in 9 CFR 327.2 (meat), 9 CFR 381.196 197 (poultry) or 9 CFR 590.910 (egg products). Further, FSIS no longer requires the certificate to be printed in the language of the foreign country of origin, though foreign countries have the option to include this.

FSIS has previously allowed foreign countries to guarantee the replacement of the foreign inspection certificate, which would allow continuation of FSIS reinspection pending the arrival of the certificate within 30 days of the guarantee. FSIS will discontinue this policy when the PHIS is implemented. FSIS will refuse entry to any shipment that has not been properly certified. Replacement certificates will be accepted, either electronically (e.g. scanned copy transmitted by e-mail or replacement through eCertification) or paper, at which time FSIS will continue with the reinspection.

Presentation for import reinspection and sampling at port of entry (POE)

U.S. importers will continue to apply for FSIS import inspection of any meat, poultry or egg products offered for entry into the United States. When implemented in May, the PHIS will interface with the U.S. Customs and Border Protection's (CBP) Automated Commercial Environment (ACE), which is the U.S. commercial trade processing system that automates entry of products into U.S. commerce. The interface between ACE and PHIS will permit the direct electronic transfer of FSIS-specified shipment data when the applicant files entry with the CBP.

This electronic transfer will provide FSIS with prior notice of the shipment's arrival into the United States.

When the PHIS import component is implemented, FSIS will be able to monitor the movement of imported product more effectively and efficiently. In the event that the shipment fails to present for FSIS reinspection at an official import inspection establishment, FSIS will consider that shipment as ineligible for entry and a request for redelivery will be initiated through CBP. The importer may be subject to appropriate penalties associated with this enforcement action. If the shipment is returned to the official import inspection establishment, the shipment will be refused entry. If the shipment is delivered to the end user in the U.S., the imported product, or any product produced from the ineligible product may be subject to FSIS recall or destruction.

The Agency's focus will remain on the performance of the foreign inspection system, rather than an individual establishment. FSIS will continue to perform a variety of inspection activities to verify on-going equivalence of the foreign inspection system. Every shipment will receive visual inspection including verification for physical attributes such as transportation damage, and accurate box count, certification, and labeling. Shipments randomly selected by the PHIS for more in-depth reinspection will be subjected to applicable types of physical inspections, such as product examination, checking the condition of the container of thermally processed product, as well as laboratory analyses for food chemistry, pathogens (microbiological testing), and residues. The FSIS import inspector will verify the accuracy of data from the import application filed by the importer with the foreign inspection certificate on every shipment presented for reinspection. When product fails to meet U.S. requirements, the lot(s) will be refused entry.

Designation of Ready-to-Eat (RTE) versus Not Ready-to-Eat Products (NRTE)

The FSIS import inspector will use certain labeling features, such as the product name and the presence of cooking or heating instructions to verify the classification of the process and product categories. As an example, label features on NRTE products would convey that the product needs to be further cooked prior to consumption, e.g., "cook and serve," "uncooked," "cook thoroughly," validated cooking instructions and in some cases safe handling instructions. It is essential that the product is properly categorized, as this impacts whether the shipment is subjected to microbiological testing.
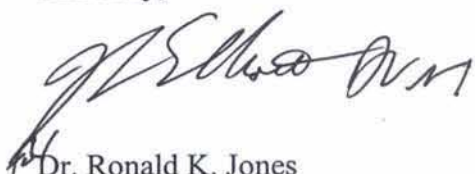
Unless defined by a standard of identity at RTE, such as hotdogs, frankfurters, pork with barbecue sauce, etc., FSIS permits meat or poultry products traditionally considered to be fully cooked to be identified as NRTE provided the product is intended to receive a lethality treatment by the consumer. As described above, the product must have proper labeling features and validated cooking instructions to discern that the product must be cooked for safety by the purchaser. If the product has historically been viewed by the consumers as a RTE product, e.g., "heat and eat", it is especially important for the establishment to make the distinction between the RTE product and the NRTE product. In addition, the "cooking instructions" should not be the same "heating" instructions that were previously used on labeling for the RTE products. Cooking instructions should explicitly state the product needs to be cooked for safety, e.g., "for safety cook to.." and would need to include the internal temperature to which the product is expected to reach for the consumer to eat the product safely.

Implementation

Effective May 29, 2012, the PHIS will be operational in all U.S. import inspection establishments handling shipments from all eligible countries eligible to export meat, poultry, and egg products. FSIS will replace the existing Import Manual of Procedures, which provides guidance to the FSIS inspection personnel, with FSIS Directives. FSIS will provide further guidance and information to both foreign governments as well as industry regarding the PHIS prior to the implementation date. The updates to information related to PHIS will be available on the FSIS web page, which can be accessed at http://www.fsis.usda.gov/PHIS/index.asp.

If you have specific questions about PHIS implementation, please contact FSIS Office of International Affairs (OIA), Import Inspection Division at (202) 720-9904 or by e-mail at importinspection@fsis.usda.gov.

Sincerely,

Dr. Ronald K. Jones
Assistant Administrator
Office of International Affairs

Attachment

Distribution List: Argentina, Australia, Austria, Belgium, Brazil, Canada, Chile, China, Costa Rica, Croatia, Czech Rep, Denmark, Finland, France, Germany, Great Britain, Honduras, Hungary, Iceland, Ireland, Israel, Italy, Japan, Mexico, Netherlands, New Zealand, Nicaragua, Northern Ireland, Poland, Romania, San Marino, Spain, Sweden, Uruguay

FSIS Product Categorization

FSIS has developed this document to assist with accurate identification of the meat, poultry, and egg products certified for export to the United States.

Process Category:

There are nine (9) process categories identified in 9CFR 417.2(b). Of the nine (9) listed, Slaughter is considered an internal process that occurs in establishments where the animals or birds are slaughtered. This category is not used for imported products. An additional process category that is not contained in 9CFR 417.2(b) is Egg Products.

Note that FSIS has recently renamed two process categories: Raw Product – Ground and Raw Product – Not Ground are now referred to as Raw Product – Non-Intact and Raw Product – Intact, respectively. However, use of either terminology will be acceptable to FSIS.

Note that official foreign inspection certificates should reflect the process category name, rather than the obsolete coding previously used by FSIS (e.g. 03B, 03C, etc.). These codes have been included in the table as some countries previously certified the process categories on the inspection certificates with this coding.

Raw Product – Non-Intact: This process category applies to establishments that further process by using processing steps such as grinding, comminuting, injecting product with solutions, or mechanical tenderization by needling, cubing, pounding devices or other means of creating non-intact product. Examples of finished products in this category include raw products reconstructed into formed entrees, mechanically separated species and advanced meat recovery product. If the establishment produces bench trim or pieces of meat produced from non-intact meat, then the bench trim or pieces are also considered non-intact.

 Raw Product – Intact: FSIS considers raw products to be intact unless they have undergone any of the processes associated with the Raw Product – Non-Intact process category.

Thermally Processed – Commercially Sterile: This process category applies to establishments that use a thermal processing step. Thermally processed, commercially sterile finished products are products in cans or flexible containers such as pouches, or semi-rigid, as in lunch bowls. Thermally processed, commercially sterile products are addressed in Subpart G, 318.300 – 311 for meat food products, and Subpart X, 381.300 to 311, for poultry products.

Not Heat Treated – Shelf Stable: This process category applies to establishments that further process by curing, drying, or fermenting processing step as the sole means by which product achieves food safety. Establishments in this process category may apply a low-level heat treatment as long as the heat treatment is not used as means to achieve food safety. The finished products produced under this Process Categories are shelf stable. FSIS does not require shelf stable products to be frozen or refrigerated for food safety purposes.

Heat Treated – Shelf Stable: This process category applies to establishments that further process by using a heat treatment processing step to achieve food safety in combination with curing, drying, or fermenting processing step to achieve food safety. The finished products produced under this process category are shelf stable. FSIS does not require shelf stable products to be frozen or refrigerated for food safety purposes. If the establishment produces using the processing steps applicable under this process category and the product is not shelf stable, then establishment is producing product under the process category Fully Cooked – Not Shelf Stable.

FSIS Product Categorization

<u>Fully Cooked – Not Shelf Stable</u>: This process category applies to establishments that further process products by using primarily a full lethality heat process step (e.g. cooking) to achieve food safety. The finished products that establishments produce under this process category are not shelf stable. FSIS requires the products to be frozen or refrigerated for food safety purposes. These products also meet the definition of Ready to Eat (RTE) as defined in 9 CFR 430.1.

<u>Heat Treated but Not Fully Cooked – Not Shelf Stable</u>: This process category applies to an establishment that further processes products that are (1) not ready-to-eat products (NRTE) or (2) raw otherwise processed products that are refrigerated or frozen throughout the product's shelf life. Meat and poultry products are produced using a heat process that meets one of the following criteria:

   a. The heat processing step is not adequate to achieve food safety. Products may be partially cooked or heated to set batter on a raw product.

   b. The heat processing step applied to meat or poultry component was adequate to achieve food safety, however product is further processed, assembled, or packaged so that cooked meat or poultry products contacts non-ready to-eat product ingredients. In this case, the final product is in a form that is not edible without additional preparing to achieve food safety. An example of this product is pot pie product that contains cooked chicken and raw dough.

<u>Products with Secondary Inhibitors – Not Shelf Stable</u>: This process category applies to establishments that further process by using a curing processing step or a processing step using other ingredients that inhibit bacterial growth. These products are generally refrigerated or frozen throughout the product's shelf life. Depending on the process and ingredients, these products may or may not meet the definition of RTE as defined in 9 CFR 430.1.

<u>Eggs/Egg Products</u>: This process category applies to shell eggs and egg products.

Product Category (with Applicable Species)

The <u>Product Categories</u> are shown in the FSIS Product Categorization table with the appropriate species indicated for each.

The <u>Species</u> designations FSIS is using for PHIS are: for Meat: Beef, Veal, Pork, Lamb, Mutton, and Goat, including for Equine: Horse, and Equine other than horse; for Poultry: Chicken, Turkey, Duck, Goose, Guinea, and Squab, including for Ratites: Emu, Ostrich, and Rhea; for Eggs: Chicken, Turkey, Duck, Goose and Guinea; and for Egg Products: Chicken, Turkey, Duck, Goose, and Guinea. For each product, the certification must indicate which species is predominant in the product to assure the appropriate regulations are applied to the product when applicable.

<u>Product Group</u>. The product group defines the product down to a level that FSIS can program appropriate types of inspections (TOI) for examinations and laboratory sampling. Regulatory references are added where applicable for clarification. While these appear to be self-explanatory, for Raw Product – Intact, Cuts are cuts of meat (e.g., steaks, chops, etc.) that are below the Primal and Subprimal level.

FSIS Product Categorization

The following table displays the process categories and the types of finished products that can be present in a process category.

Finished Product Types by Process Category				
Process Categories	Finished Products			
	Raw Product	NRTE Product	RTE Products	Thermally Processed Product
Slaughter	●			
Raw –Non Intact (Raw Ground)	●			
Raw – Intact (Raw Not Ground)	●			
Thermally Processed – Commercially Sterile				●
Not Heat-Treated - Shelf Stable		●	●	
Heat Treated – Shelf Stable		●	●	
Fully Cooked – Not Shelf Stable			●	
Heat Treated but Not Fully Cooked – Not Shelf Stable		●		
Product with Secondary Inhibitors – Not Shelf Stable		●	●	
Eggs/Egg Products	Not Applicable			

Ready to Eat applies to any product intended for human consumption without further preparation steps. Note: Products that appear fully cooked or are customarily consumed without further preparation, but the label does not include cooking instructions, are by default considered RTE.

RTE fully cooked means that the products have been sufficiently cooked so that they are safe to eat as they are, with no further preparation required by the consumer. Note: Many of these products are customarily eaten hot, and heating instructions may be included on the label. This does not affect the classification of these products as RTE.

Some frozen RTE products require reheating for palatability. These frozen products are still safe to eat without this further preparation by the consumer and are therefore still considered RTE. Some examples include: fully cooked hams, cooked beef, roast beef, pastrami, corned beef, hot dogs, meat loaves, meat and poultry salads, sliced luncheon meats, baked chicken, frozen entrees, and poultry rolls. These finished products must labeled in a manner that identifies them as RTE by the consumer.

Fresh or frozen entrees with fully cooked meat or poultry portions combined with fully cooked sauces, vegetables, pasta, or other ingredients are RTE products. These products are designed to be re-heated by the consumer, and may include instructions for re-heating.

Not Ready to Eat applies to products with cooking instructions or labeled with statements on the principal display panel such as "Cook Thoroughly, Cook and Serve, Not Ready to Eat, or For Safety and Quality- follow these cooking instructions." These products are considered NRTE.

FSIS Product Categorization

Some NRTE finished products are heat treated but are not fully cooked. These NRTE products are required to have sufficient labeling information to inform the consumer that the product must be cooked for safety. This information may be contained within the product name on the principal display panel, as well as bear cooking instructions that refer to cooking the product for safety rather than heating the product for best quality. The product often times may bear a safe handling instruction.

Some NRTE finished products are prepared with both meat/poultry components that have received a lethality treatment in combination with non-meat/poultry components that need to receive a lethality treatment. These multi-component products, e.g., meals, dinners, and entrees, have labeling features which are conspicuous so that intended users are fully aware that the product must be cooked for safety. The principle display panel on the label defines these products, e.g., "Cook and Serve, "Must be thoroughly cooked," "Cook before eating", and the product must include cooking instructions.

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Raw Product – Non-Intact	Raw ground, comminuted, or otherwise non-intact beef	Beef, Veal	-Ground Beef [§319.15(a)] -Hamburger [§319.15(b)] -Beef Patty Product [§319.15(c)] -Formed Steaks [§319.15(d)] -Sausage [§319.142; 319.143] -Advanced Meat Recovery Product (AMR) [§318.24] -Finely Textured Beef -Non-Intact Cuts -Trimmings from Non-Intact -Bench Trim from Non-Intact -Other Non-Intact -Low Temperature Rendered Product -Partially Defatted Chopped Beef (PDCB) -Partially Defatted Beef Fatty Tissue (PDBFT)[§319.15(a)]
	Raw ground, comminuted, or otherwise non-intact pork	Pork	-Ground Product -Sausage [§319.141; 319.143; 319.144; 319.145] -Other Non-Intact (includes PDPFT [§319.29]) -Advanced Meat Recovery Product (AMR) [§318.24] -Mechanically Separated [§319.5]
	Raw ground, comminuted, or otherwise non-intact meat – other:	Goat, Lamb, Mutton, Horse, Equine other than horse	-Ground Product -Sausage -Other Non-Intact -Advanced Meat Recovery Product (AMR) [§318.24] -Mechanically Separated [§319.5]
	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	-Ground Product -Sausage -Other non-intact -Mechanically Separated [§381.173]
	Raw ground, comminuted, or otherwise non-intact turkey	Turkey	-Ground Product -Sausage -Other non-intact -Mechanically Separated [§381.173]
	Raw ground, comminuted, or otherwise non-intact poultry – other	Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Ground Product -Sausage -Other non-intact -Mechanically Separated [§381.173]
Raw Product – Intact	Raw Intact Beef	Beef, Veal	-Carcass (including halves or quarters) -Primals and Subprimals -Cuts -Bnls. Mfg. Trimmings -Head Meat

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Raw Product – Intact (con't)	Raw Intact Beef (con't)	Beef, Veal	-Cheek Meat -Weasand Meat -Heart Meat -Edible Offal -Other Intact
	Raw Intact Pork	Pork	-Carcass (including halves or quarters) -Primals and Subprimals -Cuts -Bnls. Mfg. Trimmings -Edible Offal -Other Intact
	Raw Intact Meat – Other	Goat, Lamb, Mutton, Horse, Equine other than horse	-Carcass (including halves or quarters) -Primals and Subprimals -Cuts -Bnls. Mfg. Trimmings -Edible Offal -Other Intact
	Raw Intact Chicken	Chicken	-Whole Bird -Poultry Parts (including necks/feet & giblets) -Boneless and/or Skinless Parts -Bnls. Mfg. Trimmings
	Raw Intact Turkey	Turkey	-Whole Bird -Poultry Parts (including necks/feet & giblets) -Boneless and/or Skinless Parts -Bnls. Mfg. Trimmings
	Raw Intact Poultry – Other	Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Whole Bird -Poultry Parts (including necks/feet & giblets) -Boneless and/or Skinless Parts -Bnls. Mfg. Trimmings
Thermally Processed – Commercially Sterile	Thermally Processed – Commercially Sterile	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Sausage [§319.140; 319.180; 319.181]
		Pork	-Ham (includes: Shoulders, Picnics, Butts and Loins [§319.104]; Chopped Ham, Pressed Ham, Spiced Ham, etc. [§319.105])
		All meat or poultry	-Soups -Corned (Species) -Other
		Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Sausage

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Not Heat Treated – Shelf Stable	Not Ready-To-Eat (NRTE) Otherwise Processed Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other
	Not Ready-To-Eat (NRTE) Otherwise Processed Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other
	Ready-To-Eat (RTE) Acidified/ Fermented Meat (w/o cooking)	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Sausage/Salami – Not Sliced -Sausage/Salami – Sliced -Other – Not Sliced -Other – Sliced
	Ready-To-Eat (RTE) Acidified/ Fermented Poultry (w/o cooking)	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Sausage/Salami – Not Sliced -Sausage/Salami – Sliced -Other – Not Sliced -Other – Sliced
	Ready-To-Eat (RTE) Dried Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Jerky -Other, Sliced (Except Ham) -Other, Not Sliced (Except Ham)
	Ready-To-Eat (RTE) Dried Meat	Pork	-Ham, Sliced -Ham, Not Sliced (Ham includes: Shoulders, Picnics, Butts and Loins [§319.104]; Chopped Ham, Pressed Ham, Spiced Ham, etc. [§319.105])
	Ready-To-Eat (RTE) Dried Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Jerky -Other, Sliced -Other, Not Sliced
	Ready-To-Eat (RTE) Salt Cured Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Not Sliced -Sliced

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Not Heat Treated – Shelf Stable (con't)	Ready-To-Eat (RTE) Salt Cured Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Not Sliced -Sliced
Heat Treated – Shelf Stable	Not Ready-To-Eat (NRTE) Otherwise Processed Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other
	Not Ready-To-Eat (NRTE) Otherwise Processed Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other
	Ready-To-Eat (RTE) Acidified/ Fermented Meat (w/o cooking)	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Sausage/Salami – Not Sliced -Sausage/Salami – Sliced -Other – Not Sliced -Other – Sliced
	Ready-To-Eat (RTE) Acidified/ Fermented Poultry (w/o cooking)	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Sausage/Salami – Not Sliced -Sausage/Salami – Sliced -Other – Not Sliced -Other – Sliced
	Ready-To-Eat (RTE) Dried Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Jerky -Other, Sliced *(Except Ham)* -Other, Not Sliced *(Except Ham)*
	Ready-To-Eat (RTE) Dried Meat	Pork	-Ham, Sliced -Ham, Not Sliced (Ham includes: Shoulders, Picnics, Butts and Loins [§319.104]; Chopped Ham, Pressed Ham, Spiced Ham, etc. [§319.105])
	Ready-To-Eat (RTE) Dried Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Jerky -Other, Sliced -Other, Not Sliced

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Heat Treated – Shelf Stable (con't)	Ready-To-Eat (RTE) Salt Cured Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Not Sliced -Sliced
	Ready-To-Eat (RTE) Salt Cured Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Not Sliced -Sliced
Fully Cooked – Not Shelf Stable	Ready-To-Eat (RTE) Fully Cooked Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Hot Dog Products (including applicable sausages) [§319.180; 319.181] -Sausage products [§319.140] -Salad/Spread/Pate -Meat + Non-meat Component -Diced/Shredded -Nuggets -Parts -Other, Sliced (Except Ham) -Other, Not Sliced (Except Ham) -Patties (Except Ham)
	Ready-To-Eat (RTE) Fully Cooked Meat	Pork	-Ham, Sliced -Ham, Not Sliced (Ham includes: Shoulders, Picnics, Butts and Loins [§319.104]; Chopped Ham, Pressed Ham, Spiced Ham, etc. [§319.105]) -Ham Patties [§319.105(d)]
	Ready-To-Eat (RTE) Fully Cooked Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Hot Dog Products -Salad/Spread/Pate -Poultry + Non-poultry component -Sausage Products -Diced/Shredded -Patties/Nuggets -Parts -Other, sliced -Other, not sliced
	Ready-To-Eat (RTE) Fully Cooked Meat (w/o post lethality exposure)	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Hot Dog Products (including applicable sausages) [§319.180; 319.181] -Sausage products [§319.140] -Salad/Spread/Pate -Meat + Non-meat Component -Diced/Shredded -Nuggets -Parts -Other, Sliced (Except Ham) -Other, Not Sliced (Except Ham) -Patties (Except Ham)

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Fully Cooked – Not Shelf Stable (con't)	Ready-To-Eat (RTE) Fully Cooked Meat (w/o post lethality exposure)	Pork	-Ham, Sliced -Ham, Not Sliced (Ham includes: Shoulders, Picnics, Butts and Loins [§319.104]; Chopped Ham, Pressed Ham, Spiced Ham, etc. [§319.105]) -Ham Patties [§319.105(d)]
	Ready-To-Eat (RTE) Fully Cooked Poultry (w/o post lethality exposure)	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Hot Dog Products -Salad/Spread/Pate -Poultry + Non-poultry component -Sausage Products -Diced/Shredded -Patties/Nuggets -Parts -Other, sliced
Heat Treated but Not Fully Cooked – Not Shelf Stable	Not Ready-To-Eat (NRTE) Otherwise Processed Meat (con't)	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other -Sausage products [§319.140]
	Not Ready-To-Eat (NRTE) Otherwise Processed Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Sausages -Other
Products with Secondary Inhibitors - Not Shelf Stable	Not Ready-To-Eat (NRTE) Otherwise Processed Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Products with Secondary Inhibitors - Not Shelf Stable (con't)	Not Ready-To-Eat (NRTE) Otherwise Processed Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Rendered Fats, Oils -Bacon -Meals/Dinners/Entrees -Sandwiches/Filled Rolls/ Wraps -Sauces -Pies/Pot Pies -Smoked Parts -Soups -Other
	Ready-To-Eat (RTE) Salt Cured Meat	Beef, Veal, Pork, Goat, Lamb, Mutton, Horse, Equine other than horse	-Not Sliced -Sliced
	Ready-To-Eat (RTE) Salt Cured Poultry	Chicken, Turkey, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	-Not Sliced -Sliced
Eggs/Egg Products	Shell Eggs	Chicken, Turkey, Duck, Goose, Guinea	-for breaking -for consumer – unpasteurized -for consumer – pasteurized -for consumer – irradiated
	Egg Products	Chicken, Turkey, Duck, Goose, Guinea	-Pasteurized (Frozen or Liquid) · Whole egg (with or without added ingredients) · Egg whites (with or without added ingredients) · Yolk (with or without added ingredients) · Egg Products (blends of whole egg, egg whites and/or yolks) (with or without added ingredients) -Pasteurized (Tanker/Large Totes) · Whole egg (with or without added ingredients) · Egg whites (with or without added ingredients) · Yolk (with or without added ingredients) · Egg Products (blends of whole egg, egg whites and/or yolks) (with or without added ingredients) -Unpasteurized (Frozen or Liquid) · Whole egg (with or without added ingredients) · Egg whites (with or without added ingredients) · Yolk (with or without added ingredients) · Egg Products (blends of whole egg, egg whites and/or yolks) (with or without added ingredients) -Unpasteurized (Tanker/Large Totes) · Whole egg (with or without added ingredients) · Egg whites (with or without added ingredients) · Yolk (with or without added ingredients) · Egg Products (blends of whole egg, egg whites and/or yolks) (with or without added ingredients)

FSIS Product Categorization

[HACCP] Process Category	[Finished]Product Category	Species	Product Group
Eggs/Egg Products (con't)	Egg Products (con't)	Chicken, Turkey, Duck, Goose, Guinea	-Dried · Whole egg (with or without added ingredients) · Egg whites (with or without added ingredients) · Yolk (with or without added ingredients) · Egg Products (blends of whole egg, egg whites and/or yolks) (with or without added ingredients)