

**FOOD SAFETY AND INSPECTION SERVICE
PROGRAM FOR CERTIFYING PORK TO THE EUROPEAN UNION**

FSIS Inspector-in-Charge Responsibilities

In order for the Food Safety and Inspection Service (FSIS) inspection personnel to provide export certification for pork products destined to the European Union (EU), there must be assurances that effective controls in all phases of production comply with EU requirements. It is the responsibility of the IIC to ensure that the operations in the federally inspected, EU approved establishment comply with the most current EU Export Requirements and any specific production controls developed as guidance to the industry are adhered to during EU production.

I. Operational Oversight

A. Background material maintained by FSIS

1. A current copy of the EU Export Requirements
2. A current list of EU approved slaughter, cutting and storage establishments
3. A current list of Agricultural Marketing Service (AMS) approved pork production systems (The "Official Listing of Approved Pork Production Systems" is available through the AMS web site or from the FSIS Technical Services Center, Omaha, NE)
4. Instructions for the "ADDITIONAL RESIDUE TESTING PROGRAM FOR FRESH MEAT EXPORTING TO THE EU-Directions for Sample Collection for February 2002"
5. Any special correspondence related to the PFEU Program.
6. A current copy of FSIS Guidelines to the Industry for Third Party Certification (*FSIS Program for Certifying Pork Intended for Export to the European Union*)

B. Records and files maintained by FSIS IIC to assure identification, traceability and compliance with PFEU Program

1. Background material listed above in section I.A.
2. Access to a copy of the establishment's approved written control program
 - a. Each assigned IIC will sign and date the written program to verify knowledge of the program
 - b. Subsequent changes will be signed and dated by IIC
3. A copy of AMS' "Official Listing of Approved Pork Production Systems", reflecting the approval status of the producer of the hogs (finishing unit) being presented for slaughter.

4. Records of process controls

a. Approved pork production system (finishing unit), which must have an AMS assigned "PFEU approval number"

b. Signed Affidavits

A signed affidavit, with all the requested information completed, must accompany every shipment of hogs to the slaughter establishment (producer affidavit) or every shipment of carcasses to the cutting establishment (transfer affidavit). **NOTE:** A transfer affidavit is not required once the EU health mark is applied in a tamper evident fashion.

c. In-plant slaughter and processing records

(1) Written notification of EU mode of production from establishment management

(2) Daily record of EU production through slaughter

Document the total number of hogs slaughtered for EU production (on FSIS daily disposition records (FSIS form 6200-14) or any other comparable system for cross-referencing with other records, such as affidavits, ante-mortem cards and designated lot numbers.) If using FSIS form 6200-14, record this information on any open space on the front of the form or on the back (see enclosure 1.)

(3) Records of random verification activities, as needed (observations and subsequent action for non-compliance of EU requirements and controls)

(4) Copy of residue testing sample request forms (FSIS form 10,210-3) scheduled, collected and submitted to the designated laboratories under the EU Additional Residue Testing Program. Copies of the results of these analyses.

(5) EU health mark storage and inventory control

C. Additional Verification Activities

1. Verify PFEU hogs are segregated from any non-EU production and that unique lot identification controls are maintained.

2. Perform random verification activities throughout production to ensure compliance with control procedures.

(a) Document observations, as needed

(b) Sign and date all establishment records that are reviewed during these random checks.

3. Sample selection and collection for laboratory analyses, per instructions specific to the "Additional Residue Testing Program". Coordinate with plant management to ensure that all approved pork production systems are sampled throughout the year.

4. Maintain complete control of samples until submitted to the designated laboratory for analyses.

5. On a periodic basis, review all plant management records from an entire lot for compliance with control procedures.

6. Non-compliance of EU requirements or controls
 - (a) Notify establishment management
 - (b) Request correction of deficiency
 - (c) Withhold EU health mark label (or brand, if applicable) if non-compliance is not corrected
7. Issue export certification once assured that the production system is in compliance with the European Union requirements.