Individual Sanitary Measure (ISM) Equivalence Determinations

A country eligible to export meat, poultry, or egg products to the United States must request an equivalence determination for an individual sanitary measure (ISM) from the Food Safety and Inspection Service (FSIS) before implementing an alternative procedure or a change in an inspection procedure for products intended for export to the United States. FSIS evaluates the alternative procedure or proposed change to ensure that the new procedure achieves an equivalent level of protection from identified food safety hazards.

Table 1 below provides a record, by date of determination, of significant ISMs that are currently in place. Some ISMs, such as changes in laboratory methods are not listed on the ISM chart because FSIS considers these ISMs routine, and method changes can be frequent.

For additional information, please email FSIS' Office of International Coordination at InternationalCoordination@usda.gov.

Table 1: Current ISM Equivalence Determinations (by date)

Date	Country	ISM Determination
01/15/2025	Australia	*Visual Post-Mortem Inspection of Medial and Lateral Masticatory Muscles in Cattle.* Australia has met FSIS equivalence criteria for the use of visual post-mortem inspection of medial and lateral masticatory muscles in cattle carcasses at low risk for *Cysticercus* (*C.*) *bovis* and demonstrated the following: • The prevalence of diseases (e.g., *C. bovis* and *Mycobacterium* (*M.*) *bovis*) that are commonly identified through conventional post-mortem inspection of masticatory muscles is low; • Implementation of ante-mortem procedures for cattle to identify any potential exposure of the animals to *C. bovis* at the producer level. Additionally, the Central Competent Authority (CCA) ensures that cattle categorized as high risk for exposure to *C. bovis* are segregated from cattle categorized as low risk for exposure; • Cattle categorized as high risk of exposure to *C. bovis* will undergo observation and incision of masticatory muscles as part of post-mortem inspection procedures; • Significant diseases or conditions that are commonly associated with the heads of cattle (such as presence of lesions associated with *C. bovis* or *M. bovis*) are identified through inspection of other parts of the carcass, when applicable; and • If suspected pathology or cysts for *C. bovis* are identified in cattle carcasses, additional inspection procedures will be implemented.
07/07/2022	United Kingdom	*Visual Post-Mortem Inspection Procedures of Lamb Carcasses and Alternative Post-Mortem Inspection Procedures of Sheep Carcasses.* The United Kingdom has met FSIS equivalence criteria for the use of visual post-mortem inspection procedures for lamb carcasses and alternative post-mortem inspection procedures for sheep carcasses and demonstrated the following: • Implementation of on-farm practices and the ways in which those practices are managed in support of visual and alternative post-mortem inspection procedures;

		• Implementation of visual and alternative post-mortem inspection procedures, systems verification by government inspection personnel, and enforcement of any requirements necessary for an establishment to operate under visual and alternative post-mortem inspection procedures within its food safety inspection systems; • Implementation of specific rearing practices at the farm level that support visual and alternative post-mortem inspection procedures; • Controls to ensure that lambs eligible for visual post-mortem inspection and sheep eligible for alternative post-mortem inspection originate from within the country or have been imported from a country that has an equivalence determination from FSIS for visual and alternative post-mortem inspection procedures; • Visual and alternative post-mortem inspection procedures allow for the identification and condemnation of pathological conditions that are considered unwholesome/unfit for human consumption (e.g., parasites (e.g., tapeworms (*Taenia ovis*), cysticercosis (*C. ovis*), liver flukes [distoma]), caseous lymphadentitis); and • Visual and alternative post-mortem inspection procedures provide equivalent reduction in the incidence of foodborne pathogens (e.g., *Salmonella*, *Toxoplasma gondii*, Shiga toxin-producing *Escherichia coli* [STEC]), documented incidence of pathogenic organisms (e.g., certain organisms of the genus *Mycobacterium*) when implemented on lamb and sheep carcasses.
05/18/2022	France	*Visual Post-Mortem Inspection Procedures of Market Hog Carcasses.* France has met FSIS equivalence criteria for the use of visual post-mortem inspection procedures for hog carcasses and demonstrated the following: • Implementation of on-farm practices and the ways in which those practices are managed in support of visual post-mortem inspection procedures; • Implementation of visual post-mortem inspection procedures, systems verification by government inspection personnel, and enforcement of any requirements necessary for an establishment to operate under visual post-mortem inspection procedures within its food safety inspection systems; • Implementation of controlled rearing practices at the farm level (indoor or outdoor rearing environments) that support a visual post-mortem inspection system; • Controls to ensure that market hogs eligible for visual post-mortem inspection originate from within the country or have been imported from a country that has an equivalence determination from FSIS for visual post-mortem inspection; and • An equivalent reduction in the incidence of foodborne pathogens (e.g., *Salmonella*, *Yersinia*, *Trichinella*), documented incidence of pathogenic organisms (e.g., certain organisms of the genus *Mycobacterium*) in market hogs carcasses presented for inspection, and verification of requirements for mitigating controls for those pathogenic organisms.

01/03/2022	United Kingdom	*Alternative Post-Mortem Inspection Procedure of Sheep Heads*. The United Kingdom has met FSIS equivalence criteria for the use of an alternative post-mortem inspection procedure of sheep where the heads would not be inspected if the heads are not intended for human consumption and demonstrated the following: • Ante-mortem inspection of sheep identifies and passes for human consumption only those animals showing no signs of any disease or condition that would require a detailed examination of the carcass and parts; • Heads and tongues are discarded and not saved for human consumption; • Post-mortem inspection of the carcass and the viscera provides for detection of diseases or conditions that may affect public health; and • Hazard Analysis and Critical Control Point (HACCP) programs provide adequate control to prevent meat from diseased and suspected diseased sheep from entering the consumer market. In addition, the CCA provides adequate government oversight to ensure satisfactory implementation of HACCP programs by establishments.
01/03/2022	Ireland	*Alternative Post-Mortem Inspection Procedure of Sheep Heads*. Ireland has met FSIS equivalence criteria for the use of an alternative post-mortem inspection procedure of sheep where the heads would not be inspected if the heads are not intended for human consumption and demonstrated the following: • Ante-mortem inspection of sheep identifies and passes for human consumption only those animals showing no signs of any disease or condition that would require a detailed examination of the carcass and parts; • Heads and tongues are discarded and not saved for human consumption; • Post-mortem inspection of the carcass and the viscera provides for detection of diseases or conditions that may affect public health; and • HACCP programs provide adequate control to prevent meat from diseased and suspected diseased sheep from entering the consumer market. In addition, the CCA provides adequate government oversight to ensure satisfactory implementation of HACCP programs by establishments.
09/17/2020	Costa Rica	*Use of Trained Contract Employees, Who are Not Under Direct Government Supervision, to Perform Inspection Activities at Certified Establishments:* Costa Rica has met FSIS equivalence criteria for the use of contract employees and licensees not under direct government supervision and demonstrated the following: • The CCA has formally delegated to contract employees the authority to conduct inspection activities and to take enforcement measures as necessary; • The CCA maintains ultimate control and supervision of all contract employees or licensees by means of ongoing monitoring and formal assessment of the contract employees

		or licensees; • Contract employees or licensees have appropriate educational credentials, disciplinary backgrounds, and training to perform effective inspection activities; • The CCA maintains controls, including an effective enforcement program, to remove contract employees or licensees who do not meet the written performance standards or who violate codes of conduct; • The CCA prohibits conflicts of interest between contract employees or licensees and the regulated industry; and • Contract employees or licensees are not paid directly by the establishment.
03/06/2020	United Kingdom	*Food Business Operators (FBOs) in the United Kingdom Cover the Associated Costs of Government Sampling and Testing for STEC in Raw Beef Products Intended for Export to the United States:* The United Kingdom has met the following criterion and demonstrated that its alternative procedure provides an equivalent level of public health protection as achieved domestically by FSIS: • The CCA ensures that the official government microbiological sampling and testing programs for STEC provides independent testing and reporting with fully validated and verified test results when the cost of the sampling and testing is provided by FBOs.
06/12/2019	Australia	*Use of Government Approved Establishment Employees to Perform Certain Export Certification Activities at Certified Establishments Under Government Oversight:* The Department of Agriculture and Water Resources (DAWR) (now known as the Department of Agriculture, Water and the Environment) submitted documentation demonstrating that the DAWR maintains adequate oversight over the establishment employees performing export certification activities. Trained establishment employees perform "load-out" inspection and validate requests for export permits. The establishment employees are required to maintain documentation of all export certification activities performed for a minimum of two (2) years; and the DAWR reviews these records during government verification activities. In addition, the DAWR issues the final export permit and export certificate after verifying compliance with all requirements. The DAWR requires employee training, implements an integrated set of controls, and performs several verification activities to ensure products intended for export meet U.S. requirements.
05/30/2019	United Kingdom	*Use of Trained Contract Employees, Who are Not Under Direct Government Supervision, to Perform Inspection Activities at Certified Establishments:* The United Kingdom has met FSIS equivalence criteria for the use of contract employees and licensees not under direct government supervision and demonstrated the following: • The CCA has formally delegated to contract employees the authority to conduct inspection activities and to take enforcement measures as necessary; • The CCA maintains ultimate control and supervision of all contract employees or licensees by means of ongoing monitoring and formal assessment of the contract employees or licensees; • Contract employees or licensees have appropriate educational

		credentials, disciplinary backgrounds, and training to perform effective inspection activities; • The CCA maintains controls, including an effective enforcement program, to remove contract employees or licensees who do not meet the written performance standards or who violate codes of conduct; • The CCA prohibits conflicts of interest between contract employees or licensees and the regulated industry; and • Contract employees or licensees are not paid directly by the establishment.
03/26/2019	The Netherlands	*Use of Trained Establishment Employees to Perform Certain Export Certification Activities at Certified Establishments:* The Netherlands Food and Consumer Product Safety Authority (NVMA) submitted documentation demonstrating that NVMA maintains adequate oversight over the establishment employees performing export certification activities. Trained establishment employees assemble NVMA-inspected and passed product into an export lot and enter the export lot information in an electronic export database. The electronic system reviews the submitted information for accuracy and suitability. In addition, NVMA reviews the electronic export application to ensure U.S. requirements are met and then issues the export certificate and veterinary health certificates. NVMA requires employee training, implements an integrated set of controls, and performs several verification activities to ensure products meet U.S. requirements.
06/14/2018	The Netherlands	*Visual Post-mortem Inspection system for Veal Calves Raised under an Integrated Quality Control Program:* FSIS has verified that the Netherlands has implemented a Supply Chain Inspection system that allows inspection of veal calves raised under an integrated quality control program. The Supply Chain Inspection system includes on- farm testing, and onsite verification at slaughter establishments. Under this system, inspectors verify the accuracy of visually inspected carcasses and organs. The information in this system includes details of the herd from birth to slaughter and the management conditions under which calves are reared and includes information for on-farm testing, and slaughter verification to prevent or reduce residues, *Salmonella*, and pathological conditions. This information, along with the results of serological and microbiological monitoring of animals is available to the Official Veterinarian at the slaughter establishment at least 24 hours in advance, who determines whether veal calves undergo visual inspection. An important aspect of this system is the reduction of *Salmonella* cross-contamination due to the handling/palpation of lymph nodes and carcasses. The Netherlands has been officially free of bovine tuberculosis since 1999, and veal calves are reared in controlled housing and integrated production systems to reduce the incidence of disease exposure. Only veal calves raised in the Netherlands are eligible for visual inspection.
10/27/2015	Argentina	*Exemption from Removing all Specified Risk Materials (SRMs) from Cattle Carcasses:* Argentina is considered negligible risk for bovine spongiform encephalopathy (BSE) by the World Organization for Animal Health (OIE) and USDA Animal and Plant Health Inspection Service.

10/07/2015	Denmark	*Visual Post-Mortem Inspection, Omitting Palpation of Lungs, Liver, and Associated Lymph Nodes of Whole Carcasses for Market-Age Hogs:* This ISM applies to market hogs raised indoors and under the Supply Chain Inspection system. The Supply Chain Inspection system uses a combination of pre-slaughter data collection and post-mortem inspection to identify and remove diseased animals, carcasses and parts from the food supply. The veterinary inspector has the discretion to subject a carcass to traditional inspection on suspicion of disease conditions. Visual inspection only applies to market hogs that are 220-240 lb, and are in the six-month age range. This does not apply to sows, boars or roaster pigs. An important aspect of this system is the reduction of *Salmonella* cross-contamination due to the handling/palpation of lymph nodes and carcasses.
04/24/2013	Chile	*Exemption from Removing all SRMs from Cattle Carcasses:* Chile is considered negligible risk for BSE by OIE. Chile submitted documentation to FSIS detailing 1) all the information provided by the country to OIE, including results of any onsite OIE audit, and 2) the OIE resolution that presents the BSE risk category assigned by OIE.
01/12/2012	Denmark	*Visual Post-Mortem Inspection, Omitting Palpation, of Mesenteric Lymph Nodes in Market Hogs:* This alternative inspection procedure applies to finisher pigs of Danish origin from indoor herds raised under the integrated quality control program coupled with onsite verification at slaughter establishments. This visual inspection system reduces the amount of handling that occurs with a traditional inspection system, thereby reducing the risk of the cross-contamination of *Salmonella*. A risk assessment found negligible risk from visually inspecting the stomach and intestines of slaughtered pigs instead of inspecting and palpating intestinal lymph nodes. Denmark has been declared free of *M. bovis* (tuberculosis) since 1980.
10/24/2011	New Zealand	*Alternative Post-Mortem Inspection System (APMIS) Involving the Use of Trained Establishment Employees to perform ovine, caprine and bovine carcass, head and viscera post-mortem examination procedures:* New Zealand's trial study demonstrated no difference in the performance between establishment employees performing other consumer protection (OCP) verification activities and government inspectors performing OCP verification activities. Contamination on heads, viscera, and carcasses is identified and removed by establishment employees. A government inspector and government veterinarian perform verification activities during each shift to assess the adequacy of the establishment employees' post-mortem (PM) examination procedures. Furthermore, a government inspector inspects each and every carcass prior to the detain rail for food safety related conditions. Heads and viscera identified with a food safety related condition are removed from the chain and inspected by a government inspector. Slaughter establishments may operate under APMIS (i.e., the modernized inspection system utilizing establishment employees for certain PM examination procedures) or the traditional government only PM

		inspection program. In addition, both modernized and traditional slaughter establishments may elect to implement the following: • Conduct the modernized PM program on a single species or multiple species slaughtered in the establishment (e.g., if there were both ovine and bovine slaughter lines, one slaughter line could be under the modernized PM program and the other slaughter line under the traditional PM program); and • Conduct the modernized PM program on a single or multiple shift basis (e.g., if there were a day and night ovine slaughter operation, one of these could be under the modernized PM program and the other under the traditional PM program).
03/03/2011	Australia	*Australian Export Meat Inspection System (AEMIS):* Under AEMIS, Food Safety Meat Assessors (FSMAs) (i.e., government inspectors) or government-authorized officers (AAOs) (i.e., qualified and competent non-government inspectors) perform post-mortem examination activities on livestock carcasses, heads, and viscera. The official government veterinarian maintains oversight over the AAOs. Official government veterinarians are responsible for performing ante-mortem inspection, verifying the adequacy of post-mortem examination activities, and providing final disposition on carcasses/heads/viscera where there is evidence of disease. In addition, a FSMA is at the end of the slaughter chain to verify that each and every carcass is free from contamination and condemnable pathology. This system was deemed equivalent to FSIS' inspection system based on data submitted by Australia. Three *Federal Register* notices, 64 FR 2621, 64 FR 30299, and 76 FR 11752 document the equivalence process.
08/19/2010	Canada	*Modernized Poultry Inspection Program (MPIP):* MPIP is very similar to FSIS' HACCP-based Inspection Models Project (HIMP) approach. Canada has a special requirement for establishments operating under MPIP that want eligibility for U.S. export that requires establishments to provide an inspection station for government inspection personnel on the slaughter line prior to the carcasses entering the chiller when producing poultry for export to the United States. The government inspector at this station verifies that each and every poultry carcass is free from visible fecal contamination before the poultry carcass enters the chiller. Canada also requires that establishments interested in U.S. export eligibility adopt *Salmonella* performance standards that are the same as FSIS' *Salmonella* performance standards.
04/19/2010	Australia	*Alternative Inspection of Lymph Nodes in Head and Thorax of Cattle without Routine Incision to Detect Bovine Tuberculosis:* This system allows for visual inspection and palpation of the medial retropharyngeal, parotid, mandibular, mediastinal and bronchial lymph nodes in cattle. The lymph nodes will be incised if an abnormality is observed. The Animal Health Council of Australia demonstrated in December 1979 that Australia met OIE criteria for being tuberculosis free. Australian ongoing surveillance detected one tuberculosis case in cattle in the year 2000, and none since then.
03/27/2009	New Zealand	*Visual Inspection of Bobby Veal Calf Carcasses:* This system allows for visual inspection of bobby veal calves. Process controls prevent fecal contamination. Carcasses and parts are sampled for chemical

		residues, *E. coli* and *Salmonella*. The incidence of diseases of public health significance in bobby veal calves is very low.
12/20/2008	Denmark	*Alternative Post-Mortem Visual Inspection for Supply Chain Inspection in Market Hogs by Omission of Mandibular Lymph Node Incision:* An important objective of visual inspection is the reduction of *Salmonella* cross-contamination due to the handling/palpation of lymph nodes and carcasses. Denmark's Supply Chain Inspection system of pre-slaughter data collection and post-mortem inspection effectively identifies and removes unhealthy animals and adulterated carcasses, parts and resulting products from the supply chain. Only swine born in Denmark and raised indoors are eligible. Prerequisite programs reduce the incidence of foodborne pathogens in market hogs presented for slaughter. Denmark has been declared free of *M. bovis* (tuberculosis) since 1980.
08/05/2008	Australia	*Exemption from Removing all SRMs from Cattle Carcasses:* Australia is considered negligible risk for BSE by OIE. Australia submitted documentation to FSIS detailing 1) all the information provided by the country to OIE, including results of any onsite OIE audit, and 2) the OIE resolution that presents the BSE risk category assigned by OIE.
08/05/2008	New Zealand	*Exemption from Removing all SRMs from Cattle Carcasses:* New Zealand is considered negligible risk for BSE by OIE. New Zealand submitted documentation to FSIS detailing 1) all the information provided by the country to OIE, including results of any onsite OIE audit, and 2) the OIE resolution that presents the BSE risk category assigned by OIE.
07/09/2008	The Netherlands	*Visual Inspection of Market Hogs, born in the Netherlands and raised on Farms Designated as Neutral or Low Risk by Ongoing Serological Testing:* The objective is to omit/reduce handling, palpation and incision of viscera, lymph nodes and organs to reduce cross-contamination of carcasses by *Salmonella*, which is deemed a greater food safety risk than diseases that are rare in the Netherlands. The Netherlands has implemented the Supply Chain Inspection system featuring an integrated quality assurance program with comprehensive controls over the production process. Diseases, such as tuberculosis, which produce lesions in the mesenteric lymph nodes, are very rare in the Netherlands.
08/30/2007	New Zealand	*Removal of Sheep and Goat Heads from the Carcasses Prior to Veterinary Disposition:* Sheep and goat heads are discarded and not saved for human consumption. Diseases and conditions are looked for during ante-mortem inspection and post-mortem inspection of the carcasses and viscera. Sheep and goats presenting with diseases at ante-mortem inspection are slaughtered separately and the head and tongue are retained for inspection and held for veterinary disposition. New Zealand is free of many of the infectious diseases of sheep and goats found in other countries. None of the sheep and goat diseases notifiable to OIE are present, and New Zealand is free of the 25 "foreign" diseases ranked by USDA as being economically important.
08/29/2007	Australia	*Visual Inspection of Atlantal (lateral retropharyngeal) Lymph Nodes in Cattle:* This alternative post-mortem inspection procedure of not incising atlantal lymph nodes reduces the risk of cross- contamination

		of carcasses by *Salmonella* due to unnecessary handling of carcasses. Incision of the lateral retropharyngeal lymph node is the sanitary measure used by FSIS to detect tuberculosis, abscesses, cysticercosis, actinobacillosis, and epithelioma. A 2006 post-mortem survey in Australia of 10,504 slaughtered cattle examined for pathology by palpation found only one case of change in the atlantal lymph node without macroscopic changes in other lymph nodes in the head. Cysticercosis is the only disease of public health concern associated with these lymph nodes, and cysticercosis is rare in Australia. Incision of atlantal lymph nodes is not necessary to make decisions on condemnation. All other condemnations in the survey were made on the basis of multiple/generalized lesions of the carcass.
4/18/2007	New Zealand	*Sanitary Procedure Affecting Sheep Carcass Separation during the Slaughter and Dressing Process in Establishments Exporting Sheep Meat to the United States:* This alternative sanitary procedure permits the clean surfaces of carcasses to touch prior to the inspection of internal cavities of the carcass and the official final inspection. New Zealand has controls in place to ensure that, in the event carcass separation is compromised, mitigating procedures will continue to ensure the production of safe, non-contaminated product. If the internal cavities were found to have pathology that poses a risk of cross-contamination to those carcasses that are on either side of it, all three carcasses would be the subject of an appropriate disposition.
11/17/2006	Netherlands	*Visual Inspection of the Mesenteric Lymph Nodes, without Palpation, in Market Hogs raised under an Integrated Quality Control Program:* FSIS regulations require that the mesenteric lymph nodes be observed and palpated to detect tuberculosis, mycotic granulomas, and other macroscopic lesions and abscesses. These conditions can generally be first detected by post-mortem examination of the head and incising the mandibular lymph nodes. Pork production is limited to hogs raised and slaughtered in the Netherlands. Diseases, such as tuberculosis, which cause lesions in mesenteric lymph nodes, are very rare in the Netherlands, and handling of viscera can cause *Salmonella* cross-contamination of carcasses.
08/30/2006	New Zealand	*Visual Post-Mortem Inspection of Lamb Carcasses, Except for Palpation of the Inner Surface of the Ventro-Lateral Abdomen:* Veterinary inspectors will identify contagious and septic disease conditions during ante-mortem inspection and visual post-mortem inspection of carcasses. A government veterinary inspector will determine whether animals with the appearance of illness at ante-mortem be condemned or slaughtered separately, and undergo a thorough post-mortem inspection. An important aspect of this system is the reduction of cross-contamination due to the handling/palpation of lymph nodes and carcasses.
03/02/2006	Canada	*High Line Speed Inspection System (HLIS) for Beef and HACCP-Based Inspection Program (HIP) for Pork:* HLIS and HIP are modernized slaughter inspection systems that utilize statistical process controls throughout the slaughter processes to ensure that meat and meat products are safe and not adulterated. The Canadian Food Safety Inspection Agency (CFIA) uses a multitiered systems approach to

		ensure that carcasses and parts are free from visible fecal material, ingesta, and milk contamination; and carcasses and parts with condemnable pathology receive proper product disposition. CFIA government inspectors verify process control through ongoing monitoring including daily records review and daily correlation testing with the establishment. In addition, a CFIA government inspector inspects every carcass for condemnable pathology.
02/21/2006	Australia	*FSIS Reassessment of September 28, 2005 ISM for the Removal of Adult Sheep and Swine Heads Prior to Post-Mortem Inspection:* FSIS reassessed this ISM to determine whether FSIS' reclassification of animal diseases as either public health risks or "other consumer concerns" affected the 2005 ISM equivalence determination. FSIS reaffirmed that Australia's post-mortem inspection procedure of not examining the heads and tongues of sheep and swine prior to discarding the heads (and not saving them for human consumption) is equivalent to FSIS' post-mortem inspection procedures.
02/11/2006	Australia	*Use of establishment employees to perform export certification activities in cold storage facilities:* Australia provided documentation demonstrating that its alternative export certification process in cold storage facilities is equivalent to FSIS' export certification process. Australia implements the following requirements: • Before containers of inspected and passed product are transferred from a boning or processing establishment to a cold store for freezing and holding, an Australian Quarantine and Inspection Service (AQIS) (now known as the Department of Agriculture, Water and the Environment) generated computer sticker (export stamp) is applied to each carton designated for export under the direct supervision of an AQIS inspector. In addition, an AQIS inspector visually examines each export-designated production lot for accuracy of labeling and, when applicable, specific export certification requirements. • When a shipment is staged for export at a cold store, warehouse personnel physically examine each shipment and remove damaged cartons and any product showing signs of improper handling and storage. In addition, warehouse personnel perform verification checks of each shipment for product integrity and security. AQIS inspection personnel perform quarterly audits to ensure compliance with these requirements and increase audit frequency as necessary.
12/14/2005	Iceland	*Removal of Lamb Heads from the Carcasses Prior to Veterinary Disposition:* Lamb heads are removed and saved for use in domestic (Icelandic) product. No lamb heads or products from heads are exported from Iceland to the United States. Diseases and conditions are looked for during ante-mortem inspection and post-mortem inspection of the carcasses and viscera. Lambs presenting with diseases at ante-mortem inspection are either condemned or slaughtered separately. Lamb carcasses or parts presenting with

		diseases at post-mortem inspection are held for veterinary disposition. Sheep (lamb) diseases found in Iceland are either completely absent or very rare in occurrence. Iceland is free of many of the infectious diseases of sheep (lamb) found in other countries.
09/28/2005	Australia	*Removal of Adult Sheep and Swine Heads Prior to Post-Mortem Inspection:* Adult sheep and swine heads are discarded and not saved for human consumption. Diseases and conditions are looked for during ante-mortem inspection and post-mortem inspection of the carcasses and viscera. Swine or sheep presenting with diseases at ante-mortem inspection are slaughtered separately and the head and tongue are retained for inspection and held for veterinary disposition. Australian studies demonstrate that pathology in sheep and swine can be detected during post-mortem inspection of the carcass and viscera. In addition, FSIS concurs with Australia's assertion that neoplasms, actinobacillosis, actinomycosis, cysticercosis, caseous lymphadenitis, and sarcocysts are not of public health concern; sheep with contagious ecthyma are normally identified and controlled at the farm level and these disease conditions are also readily visible during ante-mortem inspections. Further, FSIS concurs with Australia's assertion that the eradication in Australia of tuberculosis, brucellosis, and other parasitic diseases transmissible to consumers has eliminated public health concerns from eating pork, and there is no evidence to support the role of mycobacteriosis as a meatborne zoonosis.
10/06/2003	Denmark	*Visual inspection with Palpation of Hepatic Lymph Nodes in Swine, with Incisions when Suspect:* FSIS requires routine incision of hepatic lymph nodes during post-mortem examination inspection of swine, primarily to detect tuberculosis. Denmark proposed the visual inspection of lymph nodes with palpation, and incision by an inspector or veterinarian only in cases of apparent diseased conditions.
05/21/2003	New Zealand	*Alternative Post-Mortem Inspection Procedures for the Heads of Adult Cattle and Young Calves (5-10 days old):* FSIS has determined that New Zealand's proposed alternative sanitary measures demonstrated that the applicable disease conditions could be readily detected during ante-mortem inspection, partial examination of the head, or during post-mortem inspection of other parts of the carcass. Therefore, the alternative post-mortem inspection procedures are equivalent to the FSIS method of post-mortem inspection for adult cattle and young calves. New Zealand's alternative post-mortem inspection procedure for examining the heads of adult cattle include: (a) View head, eyes and surrounding tissue, oral cavity and tonsils (as part of viewing the mucous membranes, pharyngeal cavity and associated areas of the head); (b) Incise the parotid, retropharyngeal and submaxillary lymph nodes; (c) View and palpate the tongue if either the tongue, masseter or pterygoid muscles are being saved as edible; and (d) View and palpate the masseter and the pterygoid muscles only if either is saved as edible. New Zealand's alternative post-mortem inspection procedure for examining the heads of young cattle (5-10 days old) include: (a) If the head is saved for human

		consumption, view buccal cavity and pharynx (no lymph node incisions); (b) If only the tongue is saved for human consumption, just view the cleaned tongue; and (c) No head examination is required if only the brain is being saved. Adult cattle or young calves presenting with specified diseases at ante- mortem inspection are slaughtered separately and the head and tongue are retained for inspection and held for veterinary disposition. The equivalent post-mortem inspection procedures also allow the use of different presentation standards for dressing of the heads of both adult cattle and young calves (e.g., skin-on versus skinned heads). No parts of the head are routinely required to be presented for inspection if head tissues are not saved for human consumption.
06/03/1999	Australia	*Meat Safety Enhancement Program (MSEP):* FSIS published 64 FR 30299, which stated that AQIS's MSEP for slaughter inspection in establishments that slaughter meat for export to the United States: (1) meets all requirements of U.S. law for the import of product to the United States; (2) provides the same level of public health protection as U.S. domestic slaughter inspection; and, (3) is, therefore, equivalent.
02/11/1984	Australia	*Cattle inspection procedures for visual examination of rumino-reticular junction, portal lymph nodes and kidneys:* Australia's submitted documentation demonstrated that its proposed procedures provided an equivalent level of protection to palpation.