

FSIS Guidance for Foreign Countries – Suggested Reporting Table for the Certified Establishment List

By May 18th of each year, the Central Competent Authority (CCA) of a country wishing to maintain ongoing equivalence and continue actively exporting meat, poultry, or egg products to the United States is required to provide the United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) an up-to-date list of all certified establishments used in the production of products eligible for export to the United States. Therefore, if the production chain involves more than one establishment (e.g., beef is slaughtered at one establishment, further processed at a different establishment, packaged and labeled at yet another establishment, and then exported to the United States from a different establishment), each establishment in the production chain, including the establishment providing the source material and the storage facility from where the product is exported, must be listed on the certified establishment list. Furthermore, countries that are not eligible to export certain products directly to the United States (e.g., due to USDA Animal and Plant Health Inspection Service (APHIS) animal disease requirements), but are eligible to use their own source materials to produce other eligible processed products are required to certify and list the establishments providing the source materials. Lastly, when listing an establishment that provides source material, the establishment should be clearly identified as a source establishment on the certified establishment list.

The reporting table below may be used to assist the CCA with providing required information to FSIS by May 18th of each year. The format of the table is optional; however, the information noted with an asterisk (*) is required to be sent to FSIS annually. Only slaughter and processing establishment certifications must address the species and type of products produced at the establishment (e.g., the process category) – storage and exporting warehouse facilities are not required to provide this information. For each certified establishment, the CCA should only include products that the country is currently eligible to export to the United States, including source materials for further processing. In addition, if the country is prevented from exporting certain meat, poultry, or egg products to the United States due to an APHIS animal disease requirement, FSIS requests that the CCA clearly identify the product categories and product groups that each certified establishment intends to export to the United States.

To view which products your country is currently eligible to export to the United States, refer to the [FSIS Import & Export Library](#). For a list of product categories and product groups, please refer to the [FSIS Product Categorization \(Import\)](#) guideline.

Certified establishments that are no longer eligible to export products to the United States must be identified as delisted on the list provided to FSIS. Furthermore, FSIS requests that the CCA inform FSIS of any establishment delistment within 90 days.

The CCA can submit the required information to FSIS by either uploading it into the Public Health Information System (PHIS) under Question # 4 of the Self-Reporting Tool (SRT), or by submitting it by mail or e-mail to FSIS' Office of International Coordination at:

U.S. Department of Agriculture
Food Safety and Inspection Service
Office of International Coordination
Room 3143, South Building
1400 Independence Ave SW
Washington D.C. 20250-3700
E-mail: InternationalCoordination@usda.gov

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Date ^{1*}	Eligibility Status ^{2*}	Establishment Number [*]	Establishment Name [*]	Establishment Address [*]	Type(s) of Operation ^{3*}	Process Category ^{4*}	Species ^{5*}	Product Category	Product Group
MM/DD/YYYY									

1. Date – The date of an establishment’s initial certification, delistment, or relistment.
2. Eligibility Status – If an establishment listed on the previous year’s certified establishment list remains eligible to export products to the United States, please leave this field blank.
 - **New** - Establishments that are newly certified as eligible to export products to the United States that were not previously certified as eligible to export products to the United States.
 - **Delisted** – Establishments that were previously certified as eligible to export products to the United States and are no longer eligible to export products to the United States.
 - **Relisted** – Establishments that were previously delisted and have been relisted as certified as eligible to export products to the United States.
3. Type(s) of Operation – **Slaughterhouses, Non-Slaughter Processing, Egg Processing, Storage, Exporting Warehouses, or Source Establishments.**
 - **Slaughterhouses** – Establishments where healthy, live animals are humanely slaughtered under sanitary conditions to produce meat or poultry products for human consumption.
 - In slaughter operations, FSIS requires continuous government inspection during slaughter activities to ensure that every livestock carcass, head, and viscera and every poultry carcass and viscera are inspected.
 - **Non-Slaughter Processing** – Operations include all non-slaughter activities, including but not limited to, boning, cutting, slicing, grinding, injecting, pumping, filleting, breaching, adding ingredients through other mechanical means, formulating, assembling, packaging and labeling.
 - In processing operations (i.e., non-slaughter), FSIS requires that government inspection personnel (e.g., government inspector, licensee, or contract employee) be on the premises and performing inspection activities at least once per production shift during processing operations. The requirement for government inspection once per production shift during processing operations is not the same as inspection once daily. In processing establishments, if an establishment has more than one production shift per day during which it produces product for export to the United States, government inspection personnel (e.g., government inspector, licensee, or contract employee) must be present at least once during each production shift.
 - **Egg Processing** – Manufacturing of egg products, including but not limited to, breaking eggs or filtering, mixing, blending, pasteurizing, stabilizing, cooling, freezing drying, packaging, labeling and final product examination of egg products at certified establishments.
 - **Storage** – Facilities that receive and store meat, poultry, or egg products from certified establishments and maintain products, either under refrigeration or not, until shipment into commerce, including for export to the United States. This type of facility would not have verification and certification services provided for products intended for export to the United States.
 - **Exporting Warehouses** – Facilities that receive and store meat, poultry, or egg products from certified establishments, either under refrigeration or not, until shipment into commerce, including for export to the United States. Additionally, export verification and certification services are provided for products intended for export to the United States.
 - **Source Establishments** – Establishments that provide source materials used to produce product intended for export to the United States but are not eligible to export product directly to the United States due to APHIS disease restrictions or regionalization, or other product ineligibility. Source establishments must meet all U.S. requirements, be certified by the CCA, and be identified as a source establishment on the certified establishment list.

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4. Process Category –

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|--|---|--|
| 1. Raw - Non Intact | 4. Not Heat Treated - Shelf Stable | 7. Heat Treated but Not Fully Cooked - Not Shelf Stable |
| 2. Raw - Intact | 5. Heat Treated - Shelf Stable | 8. Product with Secondary Inhibitors - Not Shelf Stable |
| 3. Thermally Processed - Commercially Sterile | 6. Fully Cooked - Not Shelf Stable | 9. Eggs/Egg Products |

For the purposes of this document the term “processed” refers to raw meat or poultry product that has been modified through an additional processing step. Methods of processing meat and poultry products include, but are not limited to, cooking, salting, curing, aging, fermentation, and smoking. Simple mechanical processes (sometimes referred to as further processing) such as cutting, grinding, or mixing of raw meat or poultry product are not included in this definition.

- Raw meat and poultry products may be produced and certified under the following [FSIS Process Categories](#):
 - Raw - Non Intact, and
 - Raw - Intact.
- Processed meat and poultry products may be produced and certified under the following [FSIS Process Categories](#):
 - 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.

The term “egg products” refers to eggs that are removed from their shells for processing. Egg products include whole eggs, whites, yolks, and various blends, with or without added non-egg ingredients. Egg products can be classified as liquid, frozen, and dried.

5. Species –

- | | | |
|--|-------------------------------|--------------------|
| F: fish of the order Siluriformes | O: lamb/mutton (ovine) | SQ: squab |
| B: beef (bovine) | P: pork (porcine) | EM: emu |
| V: veal | D: duck | OS: ostrich |
| CH: chicken | GO: goose | R: rhea |
| C: goat (caprine) | GU: guinea | T: turkey |

Signature

Official Title

Date