
FSIS DIRECTIVE

9900.7

11/3/15

PHYSICAL EXAMINATIONS OF COOKED MEAT FROM REGIONS WHERE RINDERPEST OR FOOT AND MOUTH DISEASE EXISTS

I. PURPOSE

This directive provides import inspection personnel with instructions on how to conduct import reinspection physical examinations of cooked meat from regions where Rinderpest (RP) or Foot-And-Mouth (FMD) disease exists. The Animal and Plant Health Inspection Service (APHIS) restricts the eligibility for import of products from these countries, and FSIS performs examinations of these products as part of a Memorandum of Understanding (MOU) between the agencies. This directive outlines the procedures that are to be used by import inspection personnel in these instances. This directive has been updated to reflect changes associated with the reorganization of import inspection personnel into the Office of Field Operations. In addition, this directive clarifies sanitary handling instructions for restricted products and provides instructions on what to do if PHIS does not assign a Pink Juice Test type of inspection (TOI) for cooked meat from an APHIS restricted country

KEY POINTS:

- *Explains how the Public Health Information System (PHIS) will assign types of inspections to cooked meat restricted by APHIS*
- *Outlines the verification and final disposition of cooked meat restricted by APHIS*

II. CANCELLATION

FSIS PHIS Directive 9900.7 Physical Examinations of Cooked Meat from Regions where Rinderpest or Foot and Mouth Disease Exists, 5/26/12

III. BACKGROUND

A. APHIS has the responsibility for regulating the importation of perishable cooked meat from countries affected with RP or FMD, although Customs and Border Protection (CBP) has inspection authority at port-of-entry. Through an MOU between APHIS and FSIS and the authority vested in APHIS under the Animal Health Protection Act, APHIS has authorized FSIS to act on its behalf to conduct specific examinations on certain APHIS-restricted products.

B. The PHIS foreign country profile includes the animal health status for each eligible country and will automatically assign the appropriate Type of Inspection (TOI) associated with the RP and FMD animal health restriction. Import inspection personnel can refer to the following link to verify the APHIS animal disease status for a country/region: [Animal Disease Status](#).

DISTRIBUTION: Electronic

OPI: OPPD

C. FSIS reports the results of its examinations to APHIS and CBP. If a violation or a defect is observed upon reinspection, FSIS identifies the failure in PHIS, refuses entry of the product, and notifies APHIS and CBP. CBP takes regulatory action, on behalf of APHIS, against the product because of the animal health risks to United States livestock.

IV. CERTIFICATION/OTHER

A. APHIS requires specific certifications for restricted cooked meat products from countries affected with RP or FMD ([9 CFR 94.4](#)). CBP verifies the specific certifications referenced in [9 CFR 94.4](#) before releasing the shipment for reinspection by FSIS. Import inspection personnel, following FSIS Directive 9900.1, Imported Product Shipment Presentation, are to verify that the foreign inspection certificate meets the requirements set out in [9 CFR 327.4](#) and [9 CFR 94.4\(b\)\(9\)](#).

B. Import inspection personnel are to fail the product under the Certification TOI when the information related to the batch codes on the inspection certificate does not match the batch codes identified on the indicator piece packaging. When import inspection personnel fail the product under the Certification TOI, they are to go to the refused entry page for the lot and send the refused entry notification to the applicant.

C. Sample shipments for research or evaluation are to be presented with an APHIS Veterinary Services (VS) import permit. Sample shipments for research or evaluation that present with a VS import permit require CBP inspection only. Sample shipments for research or evaluation that do not present with a VS import permit are to be treated as a commercial shipment and reinspected by FSIS.

D. Import inspection personnel are to verify that non-shelf-stable cooked meat from restricted countries is handled in a sanitary manner so as to preclude contamination of other product. Equipment, such as tables, saws, trays, scales, and defrost tanks are to be cleaned and sanitized before and after use. The defrost tank water is not to be reused for other type of product examinations, and restricted cooked meat is not to be thawed in the same tank and at the same time that other products are being thawed.

V. CBP NOTIFICATION

A. CBP uses Form AI-629 (Notification for Perishable Cooked Ruminant or Cooked Swine Meat from Restricted Countries) to track the movement and seal number of imported, restricted cooked meat shipments from the port of entry to the official import inspection establishment. Import inspection personnel are not to inspect perishable cooked meat from countries affected with RP or FMD until they have received this form from CBP.

B. Specific ports of entry may have a CBP e-mail mailbox that FSIS can use to send or receive the AI-629 Notification Form. The District Import Specialist (DIS) may set up procedures for these mailboxes on a case-by-case basis. When there is an e-mail outage, or where e-mail service is not available, CBP will use a professional courier service (e.g. Fed Ex, Air Borne, and DHL) in lieu of e-mail to send the AI-629 to FSIS inspection personnel. CBP will place the form in a sealed official government envelope to prevent tampering. Inspection personnel will note in Section A of the form if the envelope had been opened or tampered with.

C. In reinspecting meat products from countries restricted by APHIS for RP and FMD, import inspection personnel are to:

1. Contact CBP when they have not received the AI-629 Notification Form and request that it be forwarded either by e-mail or fax to them at the official import inspection establishment where the product is located; and inform the DIS of any complications regarding communication with CBP;

2. Notify the DIS, who in turn will contact and coordinate with CBP, APHIS, and the DO if:
 - a. There is evidence that of tampering with the sealed envelope transmitting AI-629 Notification Form;
 - b. An anticipated shipment based on the AI-629 Notification Form is not presented at the official import inspection establishment for reinspection;
 - c. A shipment is presented for reinspection, but the container seal on the shipment was broken during transit; and
 - d. There are issues requiring notification of the applicant regarding the shipment's location;
3. Complete Section B of the AI-629 Notification Form; and
4. E-mail or fax the AI-629 Notification Form to the CBP office identified in Section A of the form as confirmation that the FSIS reinspection was completed before releasing the product into commerce:
 - a. Import inspection personnel are to e-mail or fax completed forms on the same day of the reinspection; and
 - b. Import inspection personnel are to print the notification that they sent back to CBP and attach it to the case file.

VI. ESTABLISHMENT PROFILE

Before reinspecting meat product from APHIS restricted countries, import inspection personnel are to review the Establishment Profile in PHIS to ensure that an official import inspection establishment is approved for reinspection of APHIS restricted products from restricted countries.

VII. PINK JUICE TEST FOR COOKED PRODUCT PACKED IN TUBES

A. Import inspection personnel are to conduct a Pink Juice Test TOI on every lot of cooked meat imported from a country that is restricted for RP or FMD by APHIS. Import inspection personnel are to add an unscheduled Pink Juice Test TOI if PHIS does not assign the TOI. This action will alert the DIS. Import inspection personnel are to contact the RMTAS, email: importinspection@fsis.usda.gov, to investigate why PHIS did not assign a Pink Juice Test TOI for product from a restricted country.

B. Tube Weight Requirements

1. Import inspection personnel are to verify that the packaged tubes of cooked beef from RP or FMD countries meet APHIS weight restriction requirements and weigh no more than 5 kg (11.05 lbs.) per tube when conducting a pink juice test ([9 CFR 94.4 \(b\) \(5\)](#)).
2. If import inspection personnel find that any lots include tubes of product weigh in excess of 5 kg (11.05 lbs.), they are to place the lot on hold in PHIS and contact APHIS and the DIS for guidance.
3. If APHIS requests that FSIS refuse entry to a shipment based on the weight of the tubes, import inspection personnel are to report the Pink Juice Test TOI as a "Fail" in PHIS and document the reason for the failure in the comments box for the TOI. The weight of the tubes is part of the

requirement for cooking by APHIS. Even though pink juice is not detected, the TOI still fails as the process is out of control.

C. Sample Units (Tubes) Product to be tested for pink juices is either packaged in a tube with:

1. An indicator piece (one solid piece of meat) no smaller than a 1½ inch cube in size at the cold spot of the tube (normally in the center of the tube); or
2. A heat sensitive disk at the approximate center.

NOTE: While permitted by [9 CFR 94.4](#), there are no APHIS-VS approved heat sensitive disks at this time. FSIS will notify import inspection personnel if a heat sensitive disk is approved.

D. Import inspection personnel are to:

1. Select the number of sample units using the sampling plan for a product examination of frozen cooked meat in tubes from an APHIS restricted country (See Table SP6 in [FSIS Directive 9900.2, Import Reinspection of Meat, Poultry, and Egg Products](#));
2. Remove and defrost one tube from each carton and place the sample in a plastic bag suitable for low temperature thawing;
3. Thaw the sample tubes using a water temperature in the defrost tank that is as low as possible to achieve efficient thawing of the samples but not warm enough to either cook the indicator pieces or physically affect the appearance of the product;
4. Examine each sample unit of cooked meat to verify that either:
 - a. At least one solid piece of meat is located in the cold spot (normally in the center of the tube), and that piece is no smaller than a 1½" cube in size; or
 - b. A heat sensitive disk is available in the center of the tube.

E. For tubes having an indicator piece (one solid piece of meat):

1. After the sample tube has been completely thawed, manually separate and remove the indicator piece; and
2. Slice the indicator piece in half, squeeze the juices onto a white impermeable tray that is provided by the official import inspection establishment, and observe for the presence of pink juice on the tray. If import inspection personnel observe pink juice, they are to follow the procedures in section IX.

F. For tubes with heat sensitive disks:

1. Verify that the sample tube is completely thawed. Manually separate and remove the heat sensitive disk; and
2. Observe whether the heat sensitive disk has changed colors from silver to black, confirming that the product has been fully cooked. If the disk does not change to black, import inspection personnel are to follow the procedures in section X.

G. Because of the restrictions on product from countries that are restricted for RP and FMD, import inspection personnel are to look for any bone or bone fragments as they conduct the pink juice test.

Refer to Section IX. of this directive if bones or bone fragments are observed.

VIII. PINK JUICE TEST UTILIZING THE REPRESENTATIVE BATCH SAMPLES

A. Import inspection personnel are to verify that containers of ground, flaked, or cubed cooked beef from restricted countries based on RP or FMD are accompanied by representative sample packages (test pieces) of cooked meat that are placed in separate bags along with the shipment, as required by APHIS ([9 CFR 94.4](#)).

1. Import inspection personnel are to verify:
 - a. That a representative indicator piece from each cooker batch code identified on the inspection certificate) is present;
 - b. That each indicator piece shipped with the lot corresponds to a specific batch identified on the inspection certificate;
 - c. That the shipment cooker batch code certified on the inspection certificate (certificates may have more than one cooker batch code) is consistent with the number of cases for each lot of product;
 - d. Lots presented for reinspection do not contain product with cooker batch codes that are not identified on the inspection certificate; and
 - e. The indicator pieces are:
 - i. Individually sealed;
 - ii. Properly labeled with the cooking date and cooker and batch number; and
 - iii. Enclosed together in one sealed box that accompanies the shipment.
2. Import inspection personnel are to:
 - a. Use the sealed representative test piece to determine thoroughness of cooking; and
 - b. Thaw the product samples using a water temperature in the defrost tank to be kept as low as possible to reduce the possibility of cooking; and examine each sample unit of cooked meat to verify for the absence of pink juice. Cut the middle and squeeze the juice onto a white impermeable tray and observe for the presence of pink juice on the tray. If import inspection personnel observe pink juice, they are to follow the procedures in section IX.

IX. DISPOSITION OF DEFECTS FOUND DURING PINK JUICE TEST

A. If import inspection personnel observe pink juice, or the heat sensitive disk has not turned black as discussed in sections VII. or VIII. of this directive, import inspection personnel are to:

1. Place the lot on hold in PHIS;
2. Notify local CBP as stated above in V. above;
3. Notify APHIS VS, Import Animal Products Staff, at headquarters for guidance and disposition of the

lot;

4. Fail the product for the Pink Juice Test TOI in PHIS if APHIS VS refuses entry on the lot;
5. Defer to APHIS VS regarding final disposition of the lot because of the animal health risks to U.S. livestock; and
6. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

B. Import inspection personnel are to hold the shipment if any bones are found in cooked beef during the pink juice test. Import inspection personnel are to:

1. Place the lot on hold in PHIS;
2. Notify local CBP as stated above in V. above;
3. Notify APHIS VS, Import Animal Products Staff, at headquarters for guidance and disposition of the lot;
4. Report the results in PHIS as "fail" and identify reasons for failure in the comment block;
5. Refuse entry to the shipment if APHIS VS so instructs. APHIS VS is to make the disposition of the lot because of animal health risks to U.S. livestock; and
6. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

X. HEAT SENSITIVE DISK FOR COOKED BEEF PATTIES

A. APHIS approves and identifies to FSIS the countries restricted for RD and FMD that use the process of inserting a heat sensitive disk into meat before cooking to ensure that the meat reaches the specified temperature. The restricted country list is available on [the import inspection SharePoint site](#).

B. Import inspection personnel are to:

1. Verify that each lot has a specially marked box (representing that lot) that contains square beef patties with a heat sensitive disk inserted in the center of the patty. If product is found to be raw, or if the heat sensitive disk is not located in the center of the selected patty, hold the lot and notify APHIS VS, Import Animal Products Staff, at headquarters for guidance;
2. Temper the patty just enough to remove the heat sensitive disk. Import inspection personnel need to be careful not to over-temper the sample, as this may cause the heat sensitive disk to activate;
3. Verify heat sensitive disk activation by removing the heat sensitive disk from the center of the beef patty to check that the heat sensitive disk is activated (The heat sensitive disk has activated if it has turned black);
4. Verify the thoroughness of cooking in the product by checking whether the heat sensitive disk has turned black. If the heat sensitive disk has turned black, import inspection personnel are to pass the lot; and
5. Hold the shipment if the heat sensitive disk is not black (meaning it is only partially activated or did not activate).

- a. Place the lot on hold in PHIS. Retain the square patties;
- b. Contact the DIS and local CBP as stated above in V. above;
- c. Notify APHIS VS, Import Animal Products Staff, at headquarters for guidance and disposition of the lot;
- d. Report the results in PHIS as "fail" and identify the reason for failure in the comments block;
- e. Refuse entry to the shipment if APHIS VS so instructs. APHIS VS is to make final disposition of the lot because of animal health risks to U.S. livestock; and
- f. Verify that the import establishment addresses sanitation issues to prevent cross contamination.

XI. QUESTIONS

Refer questions regarding this directive to the OPPD International Relations and Strategic Planning Staff through [askFSIS](#) or by telephone at 202-690-4354. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter **Directive 9900.7**
Question Field: Enter question with as much detail as possible.
Product Field: Select **Import** from the drop-down menu.
Category Field: Select **Basic Import Answers** from the drop-down menu.
Policy Arena: Select **International (Import/Export)** from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**.

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



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