
FSIS DIRECTIVE

14,950.1

8/24/17

INSPECTION PROGRAM PERSONNEL RESPONSIBILITIES AT OFFICIAL IMPORT INSPECTION ESTABLISHMENTS THAT RECEIVE SHIPMENTS OF SILURIFORMES FISH AND FISH PRODUCTS

NOTE: DO NOT IMPLEMENT THIS DIRECTIVE UNTIL SEPTEMBER 1, 2017. INSPECTION PROGRAM PERSONNEL WHO PERFORM IMPORT REINSPECTION OF SILURIFORMES FISH ARE ALLOWED 1 HOUR OFFICIAL TIME TO REVIEW THIS DIRECTIVE.

CHAPTER I - GENERAL

I. PURPOSE

- A. This directive instructs IPP on how to perform import reinspection at official import inspection establishments that receive shipments of Siluriformes fish beginning September 1, 2017.
- B. In this directive, the term “fish” refers to fish of the order Siluriformes and products derived from these fish.
- C. This directive includes instructions for samples to be taken when performing a Product Exam Type of Inspection (TOI).

KEY POINTS

- *Fish are amenable to the Federal Meat Inspection Act (FMIA)*
- *As such, the 9900 series directives that apply to meat, also apply to fish*
- *Beginning September 1, 2017, IPP are to ensure compliance for each lot of fish with applicable regulations*
- *Until further notice, each shipment of fish that is offered for import into the U.S. must be accompanied by a paper import inspection application*
- *This directive provides instruction to IPP on conducting the Product Examination (PE) TOI and other TOIs applicable to fish*
- *Specific instruction for speciation, residue, and Salmonella sampling is described in [FSIS Directive 14,100.1](#), Speciation, Residue, and Salmonella Testing of Fish of the Order Siluriformes at Official Import Inspection Establishments*

II. BACKGROUND

- A. Please refer to [FSIS Directive 14,000.1](#), *Consumer Safety Inspector Responsibilities at Fish (of the Order Siluriformes) Establishments* for general background information, as well as, guidance on common or usual names for fish of the order Siluriformes.
- B. To provide for an orderly transition of imported fish from regulatory oversight by the Food and Drug Administration to FSIS, FSIS used broad discretion in enforcing the new regulatory requirements during an 18-month transitional period. The transitional period provided foreign governments the opportunity to comply with all import requirements in the final rule. FSIS began reinspecting a subset of imported fish shipments on April 15, 2016. On August 2, 2017, FSIS began reinspecting all fish products exported to the U.S.
- C. By the completion of the transitional period, September 1, 2017, countries that are currently exporting fish must request, complete, and submit a fish Self-Reporting Tool (SRT) along with all necessary supporting documentation in order to continue shipping the product to the U.S.
- D. In order for an official import inspection establishment to be eligible to conduct import reinspection on imported fish, the establishment must have a [Grant of Inspection \(GOI\)](#).
- E. *Besides the 9900 series directives, the following additional directives that apply to meat, will also apply to fish:*
1. [FSIS Directive 9500.1](#), *Contingency Plan for Import Reinspections When the Public Health Information System (PHIS) is not Available;*
 2. [FSIS Directive 9500.8](#), *Importation of Products for Other Than Commercial Purposes; and*
 3. [FSIS Directive 9510.1](#), *Importation of Inedible Meat, Poultry, and Egg Products*

CHAPTER II – APPLICATION, PRESENTATION, PRESTAMPING AND LABEL VERIFICATION OF IMPORTED FISH

I. IMPORT APPLICATION

- A. Until further notice, import inspection applications for each consignment must be provided using the paper FSIS form 9540-1 to IPP in advance of the shipment's arrival at the official import establishment where the product will be reinspected, but no later than when the entry is filed with U.S. Customs and Border Protection (CBP) (9 CFR 557.5 (b.)). Entries filed with CBP declaring Siluriformes fish will create an application in FSIS's Public Health Information System (PHIS) that includes some but not all required data elements.
- B. When presented with a paper FSIS Form 9540-1, IPP are to:
1. Verify that the form is completed correctly (i.e., it matches the information on the certificate), is signed, and is the current version of the form;
 2. Verify that the number of lots on the form is the same as the number of lots on the official foreign inspection certificate; and
 3. Access PHIS to find the application by searching for the Customs entry number (CEN) in Find Import Shipments using only the alphanumeric characters (without hyphens). Be sure to check the box to include unsubmitted applications.

- C. If an application matching the CEN is not returned by the search, IPP should follow the following steps:
1. First, double check that the box is checked to include unsubmitted applications;
 - a. If a matching application still does not return, IPP should return the FSIS Form 9540-1 to the official import inspection establishment and request that they verify the CEN is recorded correctly on the form; or
 - b. If the official import inspection establishment confirms that the CEN on the FSIS Form 9540-1 is valid, IPP should notify foimports@fsis.usda.gov and their immediate supervisor of the CEN that cannot be found. IPP should then await further instructions;
 2. Enter the remaining application data in PHIS, ensuring that the individual lot information is entered as presented on the official foreign inspection certificate and all required fields are completed ; and

NOTE: The importer and consignee company name and address may differ from what appears on the foreign inspection certificate or on the paper FSIS Form 9540-1. This should not be changed as the data appearing in PHIS is the correct information as submitted to CBP.

3. Submit the application in PHIS.

D. When verifying that the application contains all the necessary information, or when entering data from a paper FSIS Form 9540-1, if IPP identify any errors or omissions, they are to return the form to establishment management and request that the applicant make the necessary corrections. IPP will discontinue review, data entry, and reinspection until the FSIS Form 9540-1 is corrected and returned.

E. Only required (marked with red asterisk*) data fields in the electronic import application in PHIS are needed to submit the application in PHIS.

II. SHIPMENT PRESENTATION

IPP are to follow the instructions in [FSIS Directive 9900.1](#) *Imported Product Shipment Presentation* when performing a document review, monitoring a Failure to Present (FTP), and verifying the proper presentation of shipments of fish and fish products.

III. PRESTAMPING

IPP are to follow the instructions in [FSIS Directive 9900.3](#), *Prestamping Imported Product*, on how to verify that the requirements and associated procedures for the prestamping of imported fish and fish products are met.

IV. LABEL VERIFICATION

IPP are to follow the instructions in [FSIS Directive 9900.5](#), *Label Verification of Imported Meat, Poultry, and Egg Products*, when conducting label verification procedures on imported fish and fish products.

CHAPTER III - PE TOI

I. GENERAL

A. PE TOIs are conducted to identify defects such as filth, mold, extraneous materials (e.g., wood, glass, chemicals, or insects), stains, and off-condition that assist with determining the wholesomeness of a

product. The defects are classified either as a public health (PH) concern or as an other consumer protection (OCP) concern (e.g., certain labeling).

B. IPP are to follow the instructions in [FSIS Directive 9900.2](#), *Import Reinspection of Meat, Poultry, and Egg Products*, Part IV when prioritizing reinspection.

C. Once a shipment is presented, and a PE TOI is assigned by PHIS, IPP are to have the establishment remove the sample units from the container; and, if frozen, temper the product until just thawed; and examine the products.

NOTE: When PHIS is not available, IPP are to refer to [FSIS Directive 9500.1](#).

II. SAMPLE UNITS FOR PE TOI

A. IPP are to use Table 1: *Sampling Plans*, when determining the sample unit weight and sample unit size. The sample unit weight, and sample unit size are not contingent on lot size (count), or weight. (e.g., if the shipment is 1 carton or 10,000 cartons (any weight), the sample unit weight, and number of samples, identified in Table 1, remains the same).

B. Sample units will fall into one of two categories:

1. Category 1: : Single-ingredient Fresh/Frozen raw fish; or
2. Category 2: : Multi-ingredient products including fresh/frozen Raw Intact fish with added solutions

TABLE 1: SAMPLING PLANS

Lot Size (pounds)	Sample Unit Weight	Category 1		Category 2	
		Number of Samples		Number of Samples	
			Product packaged in fully labeled immediate containers > 3 lbs.		Product packaged in fully labeled immediate containers > 3 lbs.
No Limit	*Minimum 1 pound	12	9	18	12

EXAMPLE: If frozen Siluriformes filets (Category 1) are staged in bulk 20-pound shatterpack boxes, the official number of selected units is 12 boxes. The import establishment is then to collect a one-pound random sample from each of the 12 boxes in a manner suitable to FSIS.

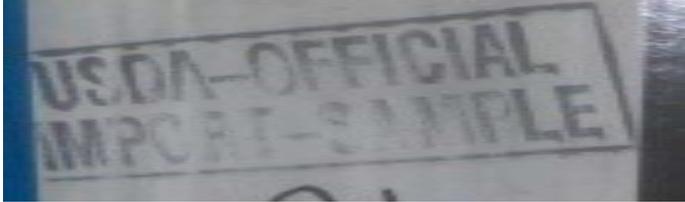
III. SELECTION AND SECURING OF SAMPLES FOR PE TOI

A. Selecting samples - IPP are to follow the procedures below when selecting samples from a staged lot:

1. Generate random numbers based on the number of samples that are needed;
2. Select the containers that match each random number; and
3. Ensure selected units are numbered, and that each corresponding sample is identified with the same number as the unit the sample was taken from.

B. Securing samples for PE TOI – IPP are to follow the procedures below when securing samples:

1. Ensure that sample security for FSIS samples is maintained from the time they are identified for removal from the lot until the reinspection is completed;
2. Identify each sample container with “USDA Official Import Sample”;



3. Ensure sample units can be associated with their original container, when applicable;
4. Ensure samples are handled in a manner that will not result in cross-contamination with meat, poultry, egg products, or other lots of exposed fish; and
5. Handle exposed sample units in a sanitary manner.

IV. REMOVAL OF SAMPLES FOR PE TOI

A. IPP are to ask official import inspection establishment personnel to remove the product samples (Table 1) from the container. This should be achieved in a sanitary and timely manner. It may be necessary to cut with a saw, partially temper, or completely defrost the samples to examine internal and cut surfaces during the examination.

B. The product sample is to be taken using a random, non-biased selection as follows:

1. When product falls into Category 1, select the appropriate number of samples according to Table 1 (e.g., if the 12 selected units are 20-pound solid blocks of frozen Siluriformes, the import establishment is to remove one pound of product from each 20-pound block. The one-pound sample should be taken from random locations within each of the 12 blocks that were selected. If the selected units are four-pound fully labeled bags of individually quick frozen (IQF) filets, remove one pound from each of the nine units that are selected); or
2. When product falls into Category 2, select the appropriate number of samples according to Table 1 (e.g., If the product is in 12 oz. cans, take sufficient number of cans as the selected units to equal or exceed one-pound for each of the 18 samples. If the product is in four-pound fully labeled boxes of Siluriformes fish sticks, remove one pound of the fish sticks from each of the 12 four-pound units that were selected so that you have 12 one-pound samples).

V. DEFROSTING SAMPLES FOR PE TOI

A. Samples are to be tempered in a rapid and efficient manner only to a point that allows for examination of outside surface of the product.

B. Temper frozen intact Siluriformes (e.g., whole fish, filets, loins, chunks, and blocks), and breaded fish products by:

1. Placing the product in bags, sealing the bags, running tap water over the bags until just thawed; or

2. Placing the product in bags, and then placing into tubs of water at room temperature until just thawed. Unlike meat, warm water immersion may cook fish products, so room temperature or cooler water is recommended.

C. IPP are to examine the samples as soon as the outside surface is exposed through tempering, or the outside glaze is removed.

D. Raw fish products have a high risk of spoilage, so applicable samples need to be immediately examined for off-condition before any other TOI is performed.

E. Siluriformes samples are to be discarded after the product exam is complete, unless the sample is being saved for training purposes.

F. Do not use samples from the product exam to submit for laboratory analysis. Laboratory samples must be collected aseptically.

VI. PRESENTING SAMPLES FOR PE TOI

IPP are to ask official import inspection establishment personnel to:

1. Remove the sample from the container and place it on a dry sanitary surface with adequate space for the product to be spread out so a thorough examination can be conducted; or
2. Remove the sample from the packaging if the product is packaged (e.g., individually vacuum packaged portions, boxes of fish sticks), and then present the packaging with the sample on a sanitary surface for examination.

VII. INSPECTING SAMPLES, IDENTIFYING DEFECTS, AND RECORDING RESULTS

A. When inspecting samples, IPP are to:

1. Spread the sample out on a sanitary surface and examine the product for color, foreign material, off condition, and other defects, and inspect each sample for external defects before inspecting it for off condition.
2. Once samples have been examined for external defects and any findings documented, break the flesh of the product and smell close to the nose, to detect any putrid or foul odors indicating off condition. This may require breaking the unit in more than one location to make a final decision. IPP are to wash hands, or change gloves, between samples when off-condition odors are detected. This will prevent cross contamination from sample to sample.
3. Samples from passed lots are to be discarded in an inedible container unless defects are identified.
4. For whole Siluriformes fish (e.g., fresh or frozen, individually wrapped, shatterpack boxes (box of frozen fish or fish filets separated by interleaved polyethylene sheets) or vacuum packed, without any coating):
 - a. Examine all the inside and outside portions and surfaces of the product samples;
 - b. Examine the body cavity of the fish; and
 - c. Smell for possible off-condition odor.

NOTE: If the product is whole, ungutted Siluriformes, IPP are only to inspect the external surfaces of the fish.

5. For Siluriformes fish filets, steaks, loins, strips, chunks (e.g., fresh or frozen, individually wrapped vacuum packed or in shatterpack boxes, without any coating):
 - a. Examine all external, internal, and cut surfaces of the product samples; and
 - b. Smell for possible off-condition odor.
6. For Siluriformes fish blocks (e.g., fresh or frozen blocks that are uniformly shaped masses of cohering fish filets or a mixture of filets, pieces, and minced fish flesh, or entirely minced fish flesh intended for further processing):
 - a. Examine all external, internal, and cut surfaces of the product samples; and
 - b. Smell for possible off-condition odor.

NOTE: Frozen fish are much less likely to have an off-condition odor even if the product is off-condition. Consequently, frozen product may need to be gently thawed for any off-condition to be evident.

7. For breaded Siluriformes fish products, (e.g., fish sticks, patties or any irregular-shaped pieces of fish, similar to a long, thin filet, breaded or battered, raw or heat treated, or pre-cooked, usually machine cut from fish block, then coated and fried):
 - a. Examine all external, internal, and cut surfaces of the product samples;
 - b. Make at least one lengthwise cut to look for possible defects; and
 - c. Smell for possible off-condition odor.
8. For canned Siluriformes products (e.g., catfish, catfish with added ingredients):

Request that import establishment personnel remove the sample from the container and place it on a sanitary surface adequate to spread the product out for thorough examination;

- a. Spread out the product to observe for defects;
- b. Observe the inside of the can or package for possible defects; and
- c. Smell for possible off-condition odor.

B. When identifying defects IPP are to:

1. Remove sample defects from the applicable sample unit; and select defect classification PE3 in PHIS when conducting reinspection of imported fish. Only classify the "TYPE" of defect using the criteria in Attachment 1 below: Product Examination 3 (PE3) (Modified For Siluriformes Fish);
2. Only classify a defect in PHIS under the appropriate "Type" if it meets the criteria established in the modified table;
3. Discard defects from passed lots in an inedible container; and

4. Keep defects from a TOI entered as “Fail” under FSIS control and, if necessary, refrigerated, or frozen until the final disposition of the lot.

NOTE: The District Office may request defects be held for training or correlation purposes. Fish found to be in an off-condition should be frozen in order to be effectively used (after thawing) for training or correlation purposes. Frozen off-condition product should be used fairly soon after freezing for such purposes.

C. When Recording Results (“Pass” or “Fail” Criteria), IPP are to:

1. Use Attachment 1: Product Exam 3 (PE3) (Modified For Siluriformes Fish) to classify defects.
2. Public Health (PH) Defects: When IPP identify a public health defect during examination, record the PH defects in PHIS and ensure that the TOI result selected is “Fail.” IPP are to clearly and accurately describe the defect details - size, color, texture, dimension, smell (if applicable), and any other details necessary to clearly describe their observance. IPP are to refuse entry on the lot.

NOTE: These descriptions are the official record of the defect and, in the case of a failed TOI; they are used as the official description of the issue conveyed to the foreign government. Therefore it is essential that these descriptions are as detailed as possible.

3. Other Consumer Protection (OCP) Defects: IPP are to record all OCP defects in PHIS. The OCP defects may or may not result in a failed TOI. These defects should be described in detail as referenced above in the free text section of the TOI defect table in PHIS.

D. Once IPP reinspect all samples, they are to consider additional criteria when determining if an OCP defect should result in a “Pass” or “Fail” TOI. Additional criteria may include, but are not limited to:

1. Does the number, type, and/or size of defects affect the safety of the product?
2. Are defects severe or numerous enough to affect the usability of the product?
3. If limited to one sample unit, after that carton and/or the defect itself is condemned, is there any additional evidence that the remainder of the lot is adulterated or misbranded? If not, safety and usability would not be affected once the defect and/or its carton are condemned.

E. IPP are to record all other consumer protection (OCP) defects in PHIS. An OCP defect may result in a failed TOI, IPP are to consult with their FLS prior to recording a failed TOI for an OCP in PHIS. The rate of non-compliance and the effect on the usability of the product is to be considered when making decisions to fail a TOI based on the observation of an OCP defect. Additionally, IPP are to determine, based on product examination, whether the defect is an isolated occurrence (e.g., a one-time occurrence in the samples examined or one that is widespread), and whether the defect results in misbranded product or product that cannot be further processed or consumed.

F. IPP are to follow instructions in [FSIS Directive 9900.8](#), *Meat, Poultry, and Egg Products Refused Entry into the United States (U.S.)* for controlling, monitoring, and disposing of any refused entry product.

VIII. APPEALS

A. FSIS regulations in 9 CFR 557.24 provide that the importer of record, owner or their representative of imported product may appeal any inspection decision including a failed TOI. Appeals are to be made to the program employee’s immediate supervisor.

- B. Supervisors may receive appeals orally or in writing.
- C. The following outlines the chain-of-command for appeal decisions:
 - 1. Immediate Supervisor;
 - 2. District Manager/Deputy District Manager (DM/DDM);
 - 3. Executive Associate for Regulatory Operations (EARO);
 - 4. Deputy Assistant Administrator for Office of Field Operations (OFO) Assistant Administrator for Office of Field Operations (OFO); and
 - 5. Administrator for FSIS.

CHAPTER IV - CONDITION OF CONTAINER, NET WEIGHT, AND LABORATORY TOI

I. CONDITION OF CONTAINER TOI

- A. IPP should only conduct a condition of container TOI for shipments of imported Siluriformes fish and fish products in rigid metal or glass containers, semi-rigid containers that have double seams, and retorted pouches and trays.
- B. When PHIS assigns a Condition of Container TOI, IPP are to follow the instructions provided in [FSIS Directive 9900.2](#).
- C. If a shipment fails the condition of container TOI, IPP are to follow the instructions in [FSIS Directive 9900.8](#) for refused entry instructions.

II. NET WEIGHT TOI

- A. When PHIS assigns a Net Weight TOI, IPP are to follow the instructions provided in [FSIS Directive 9900.2](#), Part XVII when conducting a net weight reinspection:

III. LABORATORY SAMPLING TOI

IPP are to follow the instructions in [FSIS Directive 14,000.1](#), to sample fish at official import inspection establishments for speciation, residue, and Salmonella when sampling TOIs are assigned through PHIS.

CHAPTER V - COMPLETING DATA ENTRY, HANDLING REFUSED ENTRY, SUPERVISORY RESPONSIBILITIES, AND QUESTIONS

I. DATA ENTRY

- A. After all pending TOIs are completed and found to be acceptable, IPP are to document the disposition in PHIS and release acceptable units to close out the lot.
- B. IPP are to:
 - 1. Enter all findings and results into PHIS;
 - 2. Ensure that all of the information necessary to complete the assignment is entered into PHIS;

3. Ensure that the assignment is properly completed and closed in the system;
4. Follow the instructions in FSIS Directive 9900.8 for all refused entry instructions; and
5. Consult their FLS regarding any problems with data entry or questions related to completing data entry and closing the case file.

C. Case File: IPP are to retain all documents related to a specific inspection event in a case file. This would include any documentation provided by the establishment to initiate the inspection, any documents or notes generated by IPP during performance of the inspection, any documentation provided by the establishment or applicant regarding appeals, any documentation regarding refused entry extensions and dispositions, and any additional documentation or correspondence requested by his or her immediate supervisor. Case files should be filed by country and certificate number and retained under FSIS control in accordance with [FSIS Directive 2620.1](#), Revision 5, *FSIS Records Management Program*.

II. REFUSED ENTRY

- A. IPP are to follow the refused entry instructions in [FSIS Directive 9900.8](#) and seek assistance from their respective FLS for disposition of the lot.
- B. IPP are to ensure that the product containers for refused product are identified with the “United States Refused Entry” stamp, and are to monitor the disposition of the refused product as set out in [FSIS Directive 9900.8](#).

III. SUPERVISORY RESPONSIBILITIES

- A. Supervisory personnel are to assist IPP with any issues raised regarding documentation, e.g., foreign inspection certificates, and reinspection of imported fish.
- B. Supervisory personnel are to ensure that IPP make informed decisions consistent with statutory authority, properly document their findings, and take the appropriate actions to prevent adulterated and misbranded fish product from entering commerce.

IV. ADDITIONAL GUIDANCE AND QUESTIONS

- A. This directive provides instructions to IPP on the reinspection of fish intended for commercial use as human food. Because fish are amenable under the FMIA, fish may also be imported into the U.S. for purposes other than commercial use, or as inedible. IPP are to refer to [FSIS Directive 9500.1](#) and [FSIS Directive 9510.1](#) when fish are imported into the U.S., not intended for commercial purposes, or as human food. Attachment 2 provides a list of requirements for inedible and imported Siluriformes fish.
- B. Refer questions regarding this directive to your district’s Siluriformes Point of Contact (POC) (see attachment 3). If further guidance is required then the POC can contact the Headquarters subject matter experts with specific questions or submit her or his questions to askFISH.



Assistant Administrator
Office of Policy and Program Development

DEFECT CLASSIFICATION – INSPECTION

IPP are to select defect classification PE3 in PHIS when conducting reinspection of imported Siluriformes; fish however, when recording defects, IPP should only classify the “TYPE” of defect using the criteria below.

PRODUCT EXAMINATION 3 (PE3) (MODIFIED FOR SILURIFORMES)

DEFECT CRITERIA FOR GROUND, COMMINUTED, PROCESSED, IQF, CANNED OR PACKAGED MEAT, POULTRY, EGG PRODUCTS, AND SILURIFORMES

3A. Food Safety or Public Health (PH) Defects		
TYPE	DESCRIPTION	CODE
OFF CONDITION	<p>Zero Tolerance</p> <hr/> <p>Spoiled - Fish that has an offensive or objectionable odor, color, texture. Fecal- Aroma associated with feces. Sometimes found in very advanced spoilage of seafood. Moldy/Musty- Aroma associated with moldy cheese or bread, or a wet moldy basement, dank cellar Off odor-Atypical (usually unpleasant) characteristics often associated with deterioration or transformation of a product. Off odors, most often linger in the nose. Putrid/Sour - Aroma associated with decayed, rotting meat. Aroma is lingering and often gives a heavy, cloying nose and throat feel. Rancid - Odor or flavor associated with rancid oil. Slimy - A fluid substance, which is viscous, slick, elastic, gummy, or jelly-like.</p>	PH
OTHER CHEMICAL OR PHYSICAL HAZARDS	An amount of any substance or material capable of causing injury or illness (e.g., poisonous or toxic chemicals, pieces of metal, glass, hard plastic, wood); or unidentifiable foreign material of size rendering the product unwholesome.	PH
OTHER HARMFUL MATERIAL OR CONDITIONS	<p>An amount of the following that renders the product unwholesome:</p> <p>Large insects, insects associated with insanitary conditions, or evidence of rodent activity; and</p> <p>Defects of a number or size seriously affecting product usability (e.g., large numbers of bones in a boneless fish stick).</p>	PH
3B. Other Consumer Protection (OCP) Defects		
TYPE	DESCRIPTION	CODE
OTHER	<p>Defects of a number or size affecting product usability.</p> <hr/> <p>Skin - Attached skin on a product that is labeled as skinless. Viscera – improper removal of viscera, kidney, reproductive organs. Fins – presence of fins, pieces of fins or dorsal spines except in headed and gutted, or headed and dressed, or Siluriformes fish steaks.</p>	OCP

INEDIBLE & IMPORT REGULATIONS	PART 540 & 557	PART 327
Handling and disposal of condemned or other inedible materials.	§540.3	
Definitions; application of provisions	§557.1	§327.1
Eligibility of foreign countries for importation of fish products into the United States	§557.2	§327.2
No fish product to be imported without compliance with applicable regulations	§557.3	§327.3
Imported fish products; foreign certificates required	§557.4	§327.4
Importer to make application for inspection of fish products for entry	§557.5	§327.5
Fish products for importation; program inspection, time and place; application for approval of facilities as import establishment	§557.6	§327.6
Products for importation; movement prior to inspection, handling; bond; assistance	§557.7	§327.7
Import fish products; equipment and means of conveyance used in handling to be maintained in sanitary condition	§557.8	§327.8
[Reserved]	§557.9	§327.9
Samples; inspection of consignments; refusal of entry; marking	§557.10	§327.10
Receipts to importers for import fish product samples	§557.11	§327.11
Foreign canned or packaged fish products bearing trade labels; sampling and inspection	§557.12	§327.12
Foreign fish products offered for importation; reporting of findings to Customs	§557.13	§327.13
Marking of fish products and labeling of immediate containers thereof for importation	§557.14	§327.14
Outside containers of foreign fish products; marking and labeling; application of official inspection legend	§557.15	§327.15
Small importations for importer's own consumption; requirements	§557.16	§327.16
Returned U.S. inspected and marked fish products	§557.17	§327.17
Fish products offered for entry and entered	§557.18	§327.18
Specimens for laboratory examination and similar purposes	§557.19	§327.19
[Reserved]	§557.20 [Reserved]	
[Reserved]	§557.21 [Reserved]	
[Reserved]	§557.22 [Reserved]	
[Reserved]	§557.23 [Reserved]	
Appeals; how made	§557.24	§327.24
Disposition procedures for fish product condemned or ordered destroyed under inspection	§557.25	§327.25
Official inspection marks and devices	§557.26	§327.26

District	Primary Siluriformes Contact	
	Email	Phone
Alameda	Amin, Abdalla - FSIS <Abdalla.Amin@fsis.usda.gov>	(510) 769-5712
Atlanta	Halteman, Debra - FSIS <Debra.Halteman@fsis.usda.gov>	(404) 562-5907
Chicago	Aguado, Beatrice - FSIS <Beatrice.Aguado@fsis.usda.gov>	(630) 639-6147
Dallas	Claudet, Amanda - FSIS <Amanda.Claudet@fsis.usda.gov>	(469) 657-8731
Denver	Sherman, Paul - FSIS <Paul.Sherman@fsis.usda.gov>	(503) 399-5841
Des Moines	Black, John - FSIS <John.Black@fsis.usda.gov>	(515) 727 8982
Jackson	Coley, Donald - FSIS <Donald.Coley@fsis.usda.gov>	(601) 965-4312
Philadelphia	Clifford, Jay - FSIS <Jay.Clifford@fsis.usda.gov>	(857) 366-1764
Raleigh	Johnson, Susan - FSIS <Susan.Johnson@fsis.usda.gov>	(304) 266-4225
Springdale	Brown, Deanna A. - FSIS <Deanna.Brown@fsis.usda.gov>	(479) 387-5264