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MEAT HYGIENE DIRECTIVE
2013-07

SUBJECT: Chapter 10, Annex J
Removal of the appeal procedure from Annex J and other annexes as well as section 10.3.4.2.8 of chapter 10 that referred to appeal procedure.

ENGLISH AND FRENCH VERSIONS
Please replace in your Manual of Procedures the following annexes of chapter 10.

Annexes:

Entire copy of annex J;
P (section 5.2);
P4 (section 4 last paragraph);
O (section 5.2);
L (section 2.1 C);
P1 (section 5); and
P6 (sections 4C and 5.1.1).

Richard Arsenault
Director
Meat Programs Division

Richard Arsenault
Directeur
Division des programmes des viandes
CHAPTER 10

IMPORTS

Introduction
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10.1 INTRODUCTION

The meat import program is designed to ensure imported meat products are equivalent to Canadian standards. The main considerations are consumer protection (public health) and prevention of introduction of a serious epizootic disease (animal health).

10.2 Scope of the Import Control for Meat and Meat Products and their Legal Basis

10.2.1 Public Health Aspects

Meat import is regulated by the Meat Inspection Act (MIA) and the Meat Inspection Regulations, 1990 (MIR). The legislation prescribes conditions for interprovincial and international trade in meat products. (MIA Sections 7 to 9)

The conditions apply to meat products derived from carcasses of mammals or birds and include any other animal that is prescribed for the purpose of the Act or that falls within a class of animals prescribed for those purposes (MIA, sub-section 2(1) “animal”).

The species of animals are further specified in the MIR sub-section 2(1) “bird” and “food animal”. As a consequence, MIA and MIR limit the allowed trade in meat products to those derived from a “bird” and “food animal”. Species of mammals (except marine mammals) and birds not conforming to these definitions may not be traded inter-provincially or internationally.

Trade in meat products derived from classes of animals, other than birds or mammals, and the marine mammals are subject to other Canadian legislation and may be traded inter-provincially and internationally if they comply with that legislation.

A meat product is defined by the Meat Inspection Act as:

1. a carcass;
2. the blood of an animal or a product or by-product of a carcass; or
3. a product containing anything described in paragraph (2).

For exempted meat products see 10.2.4
For in-transit meat products shipments see 10.2.5
For inedible meat products according to the MIR, see 10.2.6

10.2.2 Animal Health Aspects

The legal basis for animal health related restrictions on importation of meat and meat products can be found in the Health of Animals Act and Regulations (part IV).

Restrictions may be placed on the type of meat product which can be permitted entry into Canada from any given country, depending on the status of that country with regard to serious animal diseases. Refer to Annex A of this chapter for specific import conditions.

In the case of those countries which are not considered free from serious animal disease (except Bovine Spongiform Encephalopathy, or BSE), imports are generally limited to the following:

(a) commercially sterile, cooked, canned meat products that are shelf stable (canned includes all types of hermetically sealed containers, e.g. retortable pouches, glass jars, etc.);

(b) edible tallow and oleo stearine;
(c) pasteurized, canned, cured, boneless meat products;

(d) frozen boneless beef cooked in tubes from specified establishments in certain countries; and

(e) dried soup-mix products, bouillon cubes, meat extract.

Additional animal health attestations are required to be incorporated in the Official Meat Inspection Certificate (OMIC) from certain countries and for certain types of meat products.

Depending on the species of food animals from which the meat products are derived, the Terrestrial Animal Health Division (TAHD) considers the following animal diseases to be of concern when importing meat and meat products to Canada:

Avian species:
- Newcastle Disease (ND)
- Highly Pathogenic Avian Influenza (HPAI)

Equine species:
- No diseases of concern

Porcine species:
- Foot and Mouth Disease (FMD)
- Swine Vesicular Disease
- African Swine Fever
- Classical Swine Fever (Hog Cholera)

Rabbits:
- Rabbit haemorrhagic disease

Ruminant species (bovine, ovine, caprine, cervid):
- Bovine Spongiform Encephalopathy (BSE)
- Foot and Mouth Disease (FMD)

10.2.3 Terrestrial Animal Health Division (TAHD) Import Permits

Meat or meat products from countries which are not free of animal diseases of concern to Canada may be imported under permit issued by the TAHD following an acceptable risk assessment. The import permit must be issued prior to the product arriving in Canada.

10.2.4 Exempted Products

Certain categories of meat products are exempt from the requirements of section 9 of the Meat Inspection Act and do not have to be dealt with in the manner described in this manual. These are specified in sub-sections 3(1) and 3(4) of the MIR and Chapter 1 of the Meat Hygiene Manual of Procedures (MOP). TAHD import requirements may still apply.

Section (3) of the Meat Inspection Regulations, 1990:
Meat products exempted from the application of the Act

3. (1) Sections 7 to 9 of the Act do not apply in respect of:

(a) a shipment of meat products weighing 20 kg or less that is intended to be used for non-commercial purposes;

(b) a shipment of meat products that is part of an immigrant's or emigrant's effects;
(c) a meat product derived from a marine mammal;

(d) a prepared pet food;

(d-1) feed, as defined in subsection 2(1) of the Feeds Regulations, 1983;

(e) a meat product carried on any vessel, train, motor vehicle, aircraft or other means of transportation for use as food for the crew or passengers thereof;

(f) a carcass of a game animal or a part of a carcass of a game animal, including the carcass or part of the carcass of the animal that is considered to be a game animal in another country, that is to be used for non-commercial purposes;

(g) gelatin, bone meal, collagen casing, hydrolyzed animal protein, monoglyceride, diglyceride, fatty acid and the products resulting from the rendering of inedible meat products;

(h) a meat product, the total amount of which does not weigh more than 100 kg, destined and used for analysis, evaluation, testing, research or an international food exhibition;

(i) a food in which the meat product is of insignificant quantity having regard to the nature of the food and the nature of the meat product therein;

(j) animal skins not intended for use as human or animal food, hooves, horns, feathers, hair, wool and pharmaceuticals containing products of animal origin;

(k) a meat product that is destined for inedible rendering; and

(l) a food that meets the following specifications, namely:

(i) the food is a mixture of a fish product and a meat product;

(ii) the food is commonly recognized as a fish product, having regard to:

(A) the relative proportions and type of the fish and meat ingredients present in the food;

(B) the common name of the food;

(C) the type of processing applied to the fish and meat ingredients; and

(D) the historical recognition of the food as a fish product.

(iii) the food is processed in an establishment registered in accordance with the Fish Inspection Regulations or has been imported into Canada in compliance with those Regulations; and

(iv) the meat product used in the preparation of the food originates from an establishment registered in accordance with these Regulations or a foreign establishment authorized to export meat products to Canada in accordance with these Regulations.

3. (4) Subsection 9(1) of the Act does not apply in respect of a meat product that has been exported from Canada and is thereafter imported into Canada in the state in which it was exported.
Interpretation

MIR 3.(1)(a) is interpreted as allowing a shipment (non commercial purposes) up to 20 kg total weight of various meat products from abroad to Canada, without those products having to satisfy the provisions of the MIA and MIR. These meat products will be allowed to enter Canada only if they comply with the provisions of the Health of Animals Act and Regulations.

For more information on travellers programs, contact your local Canada Border Service Agency (CBSA) office.

MIR 3.(1)(c) exempts meat and meat products derived from marine mammals from application of the Section 9 of the MIA. Meat and meat products derived from marine mammals are regulated by the Fish Inspection Act and Regulations.

MIR 3.(1)(e) is interpreted to exempt meat and meat products for use as food for crew or passengers only when placed on board a mode of transport outside the Canadian territory, and kept on board. Storage, transportation and disposal of these meat products are subject to the Health of Animals Act and Regulations.

Meat and meat products placed on board of vessels, or other means of international transport, from anywhere on Canadian territory, are not exempt, regardless whether or not they are under Customs bond.

Meat products offered for sale in duty free stores located anywhere on Canadian territory and the deliveries of meat products, from foreign destinations, to vessels docked or anchored in Canadian ports are not exempt from Canadian import requirements.

MIR 3.(1)(h) is interpreted as allowing a person, or a company, to bring into Canada, from abroad, up to 100 kg total weight of a meat product for sample purpose, without that product having to satisfy the provisions of the MIA and MIR. These meat products will be allowed to enter Canada only if they comply with the provisions of the Health of Animals Act and Regulations.

MIR 3.(1)(i) is interpreted by the policy outlined in Chapter 1 of the MOP.

MIR 3.(1)(l) exempts meat products containing both meat and fish, when the product is classified as a fish product in accordance with the Canadian Food Inspection Agency (CFIA) policy. Refer to Chapter 2, section 8 of the Fish Products Inspection Manual.

MIR 3.(4) allows entry into Canada of meat products legally exported out of Canada and being returned, either for commercial reasons or due to being refused entry by the importing country’s competent authority for having failed import inspection. These shipments may enter Canada providing they meet all provisions of the Meat Inspection Act and Regulations with the exception of section 9(1) of the MIA. Exported meat products returning to Canada must comply with the provisions of the Health of Animals Act and Regulations.

Detailed procedures for handling of returned exported meat products can be found in Annex V of this chapter.

10.2.5 In Transit Meat Products

In transit shipments of meat products are shipments originating in a foreign country and shipped through Canadian territory, under Canadian customs bond, to a foreign country.

There are no provisions under the Meat Inspection Act and Regulations, to exempt these foreign meat product shipments, when they enter Canadian territory. However, for practical
reasons the CFIA is not controlling entry of these meat products to Canada, except as indicated below, as long as they remain under Canadian customs bond. All in transit meat product shipments must comply fully with all applicable provisions of the Health of Animals Act and Regulations.

There are three possible categories of in transit shipments:

1. **Shipments originating in the United States and destined to another part of the United States**

These shipments are considered to carry low risk with respect to public and animal health, and consequently are being controlled solely by CBSA officials. These are the most numerous among the in transit shipments of meat products.

2. **Shipments originating in the United States, destined to a third country (offshore)**

These shipments are considered to carry low risk with respect to public and animal health, and consequently are being controlled solely by the CBSA.

3. **Shipments originating in a third country (offshore), destined to the United States**

These shipments are considered to be potentially of high risk, mainly from the animal health point of view and consequently are referred by the CBSA for CFIA clearance, before they are allowed to enter Canadian territory. The National Import Service Centre (NISC) clear these shipments and maintain records for verification purposes.

10.2.6 **Inedible Meat Products, Pharmaceuticals and Industrial Animal Products Derived from Animal Carcasses**

**Scope and legal basis for inedible meat products import control program**

Inedible meat products are meat products as defined by the Meat Inspection Act and are animal products under the Health of Animals Act and Regulations. Consequently all public and animal health aspects of the import control program for meat and meat products defined above also apply to inedible meat products.

Inedible meat products controlled under the meat import program are raw single ingredient meat products for animal food and for pharmaceutical purposes. Requirements for import and certification of inedible meat products for import to Canada are detailed in Annex F of this chapter.

Some inedible meat products are exempted by subsection 3.(1) of the Meat Inspection Regulations, 1990 from application of sections 7, 8 and 9 (import, export and interprovincial movement) of the Meat Inspection Act. However, they must comply with provisions of the Health of Animals Act and Regulations.

**MIR 3.(1)(d)** exempts “prepared pet food”. Prepared pet food is interpreted as food containing meat product, prepared specifically for feeding of pets and is packaged and labelled for retail trade as pet food. Prepared pet food includes shelf stable canned and frozen/refrigerated (raw or cooked) food, with or without ingredients other than meat products.

**MIR 3.(1)(g)** exempts, among other things, "products resulting from rendering of inedible meat products". This is interpreted to include all rendered meat products identified and destined for manufacture of animal feed and industrial uses. This paragraph also exempts: “gelatin, bone meal, collagen casings, hydrolysed animal protein, monoglyceride, diglyceride and fatty acid”. These products, although derived from meat products, have been subjected to extensive processing and as a result lost their identity as meat products. They may be
used for manufacture of industrial products not destined for human consumption as well as ingredients for manufacture of products for human consumption or pharmaceuticals.

**MIR 3.(1)(j)** exempts “animal skins not intended for human consumption or animal food, hooves, horns, feathers, hair, wool and pharmaceuticals containing products of animal origin”.

Pharmaceuticals containing products of animal origin are defined as health food store products, food supplement preparations etc., packaged and labelled for that purpose, for the retail sale. In this form, these products are exempted under the *Meat Inspection Regulations, 1990*, paragraph 3.(1)(j), as indicated above. Meat products imported in bulk for manufacture of pharmaceuticals are considered meat products and may be imported only if in compliance with all of the provisions of the *Meat Inspection Act and Regulations*.

**MIR 3.(1)(k)** exempts “a meat product that is destined for inedible rendering”.

### 10.3 CFIA Meat and Meat Products Import Control Program

The CFIA’s meat and meat products import control system includes the following control elements:

1. Determination of equivalency of the meat inspection systems of the exporting countries, approval of establishments, product registration and certification of the products, by the competent authorities of those countries, for export to Canada.

2. Point of entry control - involves review of import documentation and verification of eligibility of the meat product for import to Canada.

3. Tracking and informatics.

4. Import inspection program.

#### 10.3.1 Determination of Meat Inspection System Equivalency, Approval of Foreign Establishments and Products Registration

The legal basis for control elements of the CFIA meat import control programs is as follows:

**Meat Inspection Act (MIA)**

9.(1) No person shall import a meat product into Canada unless;

(a) at the time it was prepared for export, the country from which it originated and any country in which it was processed had meat inspection systems, those systems and the relevant establishments in those countries were approved in writing by the Minister before that time and the approvals were valid at that time;

(b) that person provides an Inspector with evidence satisfactory to the Minister that it meets the prescribed standards for imported meat products;

(c) it meets the prescribed standards for imported meat products; and

(d) it is packaged and labelled in the manner prescribed.

Determination of a foreign countries equivalency is based on the approval of a country’s system of meat inspection, approval of establishments operating within that system, and review and registration of individual meat products prepared in these establishments. Details related to foreign country meat inspection system evaluation program for meat only can be found in Annex B of this chapter.
Refer to Annex A of this chapter for a link to the list of countries with approved inspection systems and for the country specific conditions for importation of meat and meat products.

The list of foreign establishments eligible to export meat and meat products to Canada is available upon request from the National Specialist, Import Programs, Meat Programs Division (MPD), CFIA, in Ottawa.

All shipments of meat products being imported to Canada must be accompanied by a valid Official Meat Inspection Certificate (OMIC) for export of meat products to Canada, issued by the competent authority of the exporting country. The certificates must be individually numbered, with specific reference to the country of origin and the numbers must not have been repeated within the preceding 12 months on any meat product imported from the same country. The certificate format as well as the required attestations are negotiated and established at the time of the system review. The OMIC is the main document required by the CFIA, as a proof that the imported meat products comply with the applicable Canadian legislation, both from the public and animal health points of view. For this reason, attestations required by the *Meat Inspection Act* and *Regulations* as well as the *Health of Animals Act* and *Regulations* must be present, specific to the meat products and the animal health status of the exporting country.

The OMIC specifies the country of origin of the meat products as well as the slaughter, processing and exporting establishments implicated in the production and export to Canada. The product description must be accompanied by the label registration number, in cases where label registration is required. In addition to the product information, the certificate must specify the exporter and the importer. The importer must be a Canadian entity, person or company, with a Canadian address.

Details related to the format of the certificates and the procedures for use of the certificates can be found in Annex C of this chapter.

### 10.3.2 Point of Entry Control

Verification of the eligibility of the shipments is carried out at the National Import Service Centre (NISC). Importers and/or import brokers are required to present all certificates to the NISC, before the shipment is allowed to enter Canada. At the NISC, the officials review the required documents for validity and the necessary attestations.

The data on each shipment is entered into the Import Control and Tracking System (ICTS). The ICTS automatically verifies eligibility of the country, establishments and the label registration number. In addition to this information, the ICTS also verifies validity of shipping marks to assure that the same shipping mark was not used within the preceding 12 months on any meat product imported from the same country. Shipping marks are unique numbers, or combinations of letters and numbers that positively identify each and every shipping container within the shipment with the corresponding OMIC. The OMIC numbers may be used as shipping marks. More details about the use of shipping marks can be found in Annex D of this chapter.

The CBSA will not allow any meat product to enter Canada, except as described in 10.2.5, unless the importer/broker presents them with a proof that the CFIA has reviewed the required documents, determined that the shipment is eligible to enter and that the CFIA is taking over the tracking of the shipment, for its own purposes, until the required inspections have taken place and the shipment may be released to the importer.

For details consult the Canadian Food Inspection Agency’s National Import Service Centre.
10.3.3 Tracking and Informatics

Data on all imported meat product shipments is entered into the ICTS. The ICTS is a national, automated computerized system that allows the CFIA to capture data on all imported meat product shipments, verify validity of the certificate number and the shipping marks, verify eligibility of the exporting country, slaughter, processing and exporting establishments and the label registration number, for export to Canada.

The ICTS generates an Import Inspection Report (IIR) and an invoice (for collection of CFIA fees associated with clearance of imported meat shipments) for each shipment. The report is the record of the import transaction for tracking purposes and provides the importer with the inspection assigned to the shipment.

For details consult the Canadian Food Inspection Agency's National Import Service Centre.

10.3.4 Inspection of Imported Meat Product Shipments

10.3.4.1 Legal Basis

The Meat Inspection Act requires the importer to present each imported meat product shipment to the CFIA for inspection.

MIA

9.(2) Every person who imports a meat product into Canada shall, as soon as possible, deliver it, in its imported condition, to a registered establishment for inspection by an Inspector.

9.(3) No person shall have in his possession an imported meat product that the person knows;

(a) has been imported into Canada in contravention of subsection 9(1); or

(b) has not been delivered to a registered establishment for inspection as required by subsection 9(2).

10.(1) No person shall advertise or sell or have in his possession for any such purpose an imported meat product that;

(a) has been imported into Canada in contravention of subsection 9(1); or

(b) has not been delivered to a registered establishment for inspection as required by subsection 9(2).

10.3.4.2 Import Inspection Program

Based on the above legal requirements, the CFIA has in place a meat product import inspection program. The program for inspection of meat products imported from the US varies from the program for meat products imported from all the other countries (offshore). This difference is based on the Canada-United States Free Trade Agreement Implementation Act and is reflected in the MIR:

MIR

3.(5) Subject to subsection (6), for the purpose of implementing the Agreement as defined in section 2 of the Canada-United States Free Trade Agreement Implementation Act, section 8 and subsection 9(2) of the Act do not apply in respect of a meat product that is;
(a) imported into Canada from the United States, as defined in section 2 of the Canada-United States Free Trade Agreement Implementation Act; and

(b) certified, by a Veterinarian who is empowered by the United States Department of Agriculture to enforce the national meat inspection legislation of the United States, as being a product of that country and as meeting the standards set out in these Regulations and as being packaged and labelled in accordance with these Regulations.

3.(6) Spot checks or similar verifying measures, including any such measures conducted at the border and including any unloading requirements, may be conducted in respect of a meat product that is imported into Canada from the United States by an Inspector, at facilities designated by the Director.

Subsection 3.(5) exempts the meat shipments imported from the United States from the requirement for obligatory delivery of all imported meat shipments to a registered establishment for inspection. The subsection 3.(6) replaces that requirement by a more open requirement for import inspection of shipments imported from the United States, at the discretion of the Director, Meat Programs Division. The shipments designated for full organoleptic inspection must be presented in a Canadian establishment registered specifically for inspection of meat products imported from the United States. The shipments designated as “skip lots” are released at the border and need not be presented to a CFIA Inspector in a Canadian registered establishment for inspection. All skip lots that are also unmarked meat products must however be delivered to a Canadian establishment registered for the processing of meat products or the packaging and labelling of meat products, as prescribed by the section 115 of the Meat Inspection Regulations, 1990.

10.3.4.2.1 Initial Shipments from Eligible Foreign Establishments

A minimum of the first 10 consecutive shipments from the foreign establishment, newly authorized for export to Canada, are subjected to full organoleptic inspections in a Canadian establishment registered for the purpose. After 10 consecutive shipments have successfully passed full organoleptic import inspections, the establishment will be automatically placed into the reduced inspection mode.

10.3.4.2.2 Reduced Inspection Mode

One in every 10 consecutive imported shipments (United States and offshore), chosen at random by the ICTS, is subjected to full organoleptic import inspection. From offshore countries the other 9 shipments receive a cursory visual inspection at a registered inspection establishment.

For meat product from the United States, the other 9 shipments are not assigned an inspection by the ICTS. These are referred to as “skip lots” and may be released at the border by the CBSA to general commerce in Canada except for “unmarked” meat products which must be directed to a registered establishment for further processing. Refer to Annex I-2 for further information regarding “unmarked” meat products.

10.3.4.2.3 Intensified Inspection Mode

1. Immediately after an imported shipment of meat product fails import inspection for major product deficiencies, the ICTS will automatically designate all shipments of related meat products from the same foreign establishment for full organoleptic import inspection until 10 consecutive lots pass successfully.

2. When imported shipments of meat products are subjected to sampling for laboratory analysis, under a CFIA monitoring program and if violative levels are reported, the
responsible CFIA headquarters (HQ) staff will create a specific intensified inspection plan for the same type of meat product from the same foreign establishment. Fifteen consecutive lots, of at least 15 times the weight of the lot found in violation will be sampled by the CFIA. The products will be held in a registered establishment pending receipt of laboratory results.

10.3.4.2.4 Establishments Registered for Inspection of Imported Meat Products

1. The United States shipments designated by the ICTS for full organoleptic import inspection must be presented in establishments registered for inspection of imported meat products and designated by the MPD, for inspection of imported United States meat products (Establishment activity code 9B/US or 9C/US).

2. All offshore shipments of imported meat products must be presented in establishments registered for inspection of imported meat products (Establishment activity codes 9B, 9C).

3. All shipments of frozen cooked tubed boneless beef from South American countries not free of FMD must be presented for inspection in establishments located in close proximity to Canadian international sea ports and designated for that purpose (Establishment activity code 9A).

Refer to Annex K for activity code approval and registration information.

10.3.4.2.5 Inspection of Imported Meat Products

All imported shipments of meat and meat products from countries other than the United States and all United States shipments designated for full organoleptic import inspection must be delivered to a Canadian establishment, registered for that purpose, for an inspection by a CFIA Inspector.

When the shipments to be inspected arrive in the registered establishments the Inspector must check for presence of seals, where necessary, on the transport containers and verify the numbers against those on the OMIC. In some instances, this function can be delegated to a responsible employee of the establishment when appropriate documented control is in place and has been accepted by the Inspector.

All imported shipments to be inspected must be staged inside the establishment to allow the Inspector to carry out cursory, overall, inspection of the shipment. All shipping containers are examined for signs of damage and possible refrigeration failure during transport.

The Inspector must also check acceptability of the labelling and marking and verify that the product being presented for inspection is the same and of the same quantity as is certified. Presence of shipping marks on all shipping containers must be checked and the numbers verified against those on the certificate. Details of the cursory inspection procedures, standards and disposition criteria can be found in Annex O of this chapter.

Following a satisfactory cursory inspection, shipments assigned for full organoleptic inspection will have a number of shipping containers selected for further evaluation. The selection is made according to the random numbers sampling plan specified on the IIR. These containers will be moved to the designated CFIA inspection room/area for further examination. Refer to Annex P for more information on full organoleptic inspection.
10.3.4.2.6 Laboratory Sampling Plans

At the time of the full organoleptic inspection, monitoring samples for laboratory examination may be required to be drawn. The shipments are not detained pending receipt of the laboratory results. The types of samples for laboratory monitoring of imported meat products are described in Annex M of this chapter. The monitoring samples may be drawn for the following examinations:

1. **Chemical residue monitoring** - meat product imports. Refer to Annex M-1

2. **Meat Microbiology Sampling Plan M202**

When imported shipments of meat products are found to have violative levels as a result of CFIA microbiology or chemical residue monitoring, the responsible CFIA Head Quarter staff will create a specific intensified inspection plan for the same type of meat product from the same foreign establishment. For details, see section 10.3.4.2.3.(2.) and Annex M of this chapter.

10.3.4.2.7 Acceptance of Shipments and Release to Importers

The CFIA will notify the importer or their representative of the successful inspection. The inspected lots are released to the importer subject to the following:

- **Fully marked** shipments have no restrictions with respect to the final use or the destination.

- **Unmarked** imported meat products must be delivered to a Canadian establishment registered for the processing of meat products or the packaging and labelling of meat products, as prescribed by the section 115 of the *Meat Inspection Regulations, 1990*. Meat products imported from the United States for which **some Canadian requirements have been waived** must be dealt with as though they were unmarked meat products, until they have been processed and exported from Canada in their entirety. Refer to Annex I-1 of this chapter.

- **Un-stamped** imported meat products may be shipped anywhere within Canada. Seals are required when shipped to another registered establishment.

For details of requirements for shipping and receiving of unmarked and un-stamped meat products in registered establishments consult the Meat Hygiene Manual of Procedures Annex I-2 of this chapter.

10.3.4.2.8 Refusal of Imported Shipments

Section 18 of the MIA provides the legal basis for dealing with shipments of meat products that are or have been imported into Canada in contravention of the Canadian legislation.

The Inspector may seize and detain the shipments (MIA 15, 16, 17) and/or order them out of Canada (MIA 18.(1)) at the time of the clearance, at the import inspection or any time after the shipments were released to the importer. In cases where a meat product imported to Canada out of compliance with the *Meat Inspection Act and Regulations* is used in manufacture of a meat product, the CFIA may consider recall of the final meat product. The Inspector is not required to seize and detain the shipments, before the shipments are ordered out of Canada (MIA 18.(1)).

The Notice to remove these shipments from Canada must be either hand delivered or sent by registered mail to the importer, who will have 90 days to comply with the order. See Annex J-1 of this chapter for a template of the Notice.
Legal basis

MIA 18

18.(1) Where an Inspector believes on reasonable grounds that any meat product is being or has been imported into Canada in contravention of this Act or the Regulations, the Inspector may, whether or not the Inspector seizes the meat product pursuant to section 15, require the importer to remove it from Canada by giving the importer a notice for its removal delivered to the importer personally or sent by registered mail to the importer's business address in Canada.

18.(2) Where any meat product is not removed from Canada within a period of ninety days after a notice for its removal was delivered or sent to the importer under subsection (1), or within such longer period after the delivery or sending of the notice as may be authorized by the Minister, it shall, notwithstanding section 16, be forfeited to Her Majesty in right of Canada and may be disposed of, as the Minister may direct, at the expense of the importer.

When shipments of meat products are ordered out of Canada, the importers must provide notification of a place and the time of the removal acceptable to the CFIA. Refer to Annex J-2 of this chapter. The CFIA will witness removal of the refuse and imported meat products from Canada in accordance with the MIR section 124.

124. The importer of a meat product who has been given a notice for removal of the meat product from Canada referred to in subsection 18(1) of the Act shall present the meat product to an Inspector for verification of the removal of the meat product at the time and place of its removal.

Refused shipments that failed to be removed within the prescribed time shall be destroyed under CFIA supervision, at the importer’s expense.

Detailed procedures for handling of imported meat product shipments found upon import inspection not to comply with Canadian requirements can be found in Annex J of this chapter.

10.3.4.2.9 Failure to Present Meat Products for Import Inspection (FTP)

Imported meat products identified by the ICTS for import inspection that were not presented to a CFIA Inspector for inspection in a registered establishment must be viewed as illegally imported.

The CFIA has a tracking procedure in place to identify FTPs before they enter distribution into general commerce within Canada. Details of the procedure and indications of how to deal with the FTPs can be found in Annex I-3 of this chapter.
Procedures for Handling of Non-Complying Shipments

1. Introduction

Imported meat products identified as non compliant with Canadian requirements are not allowed to enter Canadian commerce and may be ordered out of Canada.

The identification of non compliance with Canadian requirements may occur during import inspection as well as at any time after they have been released into Canadian commerce, for example, during retail inspection or following a consumer complaint. Imported meat products identified to be out of compliance may be ordered out of Canada at any of these inspection points.

Non compliance identified past released into Canadian commerce, will be handled on case by case basis in consultation with the Office of Food Safety and Recall (OFSR) and Enforcement and Investigation Services (EIS).

The non-compliance may involve the shipment totally or partially. For products with minor’s non-compliances, inspector has an option to bring the products into compliance with Canadian requirements. See section 9.3 of this annex.

At import inspection, two main types of examination are performed:

1) visual, organoleptic examination of a sample of the shipments by an inspector; and
2) laboratory examination of samples.

Laboratory examinations are performed in the Canadian Food Inspection Agency (CFIA) accredited laboratories. Samples are taken by import inspectors during full organoleptic sample examination, according to the CFIA’s sampling plans.

2. Legal Basis

Meat Inspection Act

17. (3) Where the owner of a meat product or other thing seized under this Act or the person in possession of it at the time of seizure consents to its disposal, it is thereupon forfeited to Her Majesty in right of Canada and may be disposed of, as the Minister may direct, at the expense of the person consenting to the disposal.

18. (1) Where an inspector believes on reasonable grounds that any meat product is being or has been imported into Canada in contravention of this Act or the regulations, the inspector may, whether or not the inspector seizes the meat product pursuant to section 15, require the importer to remove it from Canada by giving the importer a notice for its removal delivered to the importer personally or sent by registered mail to the importer’s business address in Canada.

(2) Where any meat product is not removed from Canada within a period of ninety subsection (1), or within such longer period after the delivery or sending of the notice as may be authorized by the Minister, it shall, notwithstanding section 16, be forfeited to Her Majesty in right of Canada and may be disposed of, as the Minister may direct, at the expense of the importer.

The shipment may be refused totally or partially and the importer has 90 days to remove it from Canada or follow the following options, to be performed under the direct supervision of CFIA inspection staff:

For product that has been refused entry because of misbranding or mislabelling of shipping containers, bring the product into compliance with Canadian requirements. See section 9.5 of the present Annex.
3. Notification Procedures

3.1 Importer and CFIA Area Office Notification

When an imported shipment of meat products is found not to comply with Canadian requirements, the inspector must immediately hold the meat products and inform her/his supervisor, the Area Program Specialist and the import inspection establishment. At the same time the inspector should advise the establishment management to notify the importer and clearly explain the alternatives should be clearly explained.

3.2 Notice to Remove Meat Products from Canada

Within two (2) working days, while the product is detained and the operator is advised that the imported meat product failed the inspection, the inspector or the supervisor must issue the Notice to Remove Meat Products from Canada. If the importer has the option to make the product compliant and notifies the inspector of it, the notice to remove the products out of Canada will not be given. See section 9.3 of this annex.

The notice must be either hand delivered or sent by registered mail to the importer, who will have 90 days to comply with the order. The inspector or the supervisor must make sure that the importer receives the written notice. If the inspector or the supervisor has not been contacted by the importer after 60 days, then a second notice should be issued to the importer.

In cases where the importer has not responded to the notices and when the 90 days provision has expired, the meat products should be seized and detained by the inspector, and the importer should be notified in writing that the refused meat products are now forfeited to Her Majesty in right of Canada and will be disposed of at his expense within the next two weeks (legal procedures if deemed necessary shall be undertaken within 180 days).

The importers of meat products that were ordered to be removed out of Canada must notify the CFIA of the place and the time of the removal. This is a legislated requirement that allows the CFIA to verify removal of the refused imported meat products from Canada.

4. Non-Compliance Products to the Canadian Requirements (Refusals)

There are two main types of non-compliance shipment refusals:

1) non-compliance of the complete shipment refusal; and
2) non-compliance of the partial shipment refusal.

4.1 Non-Compliance of Complete Shipment Refusals

For handling the shipment refer to sections 6 and 7 of this Annex and Annex H-1 of this chapter for entry of the refusal on the Import Control and Tracking System (ICTS).

4.2 Partial Shipments non-compliance Refusals

Occasionally only part of a shipment is refused. If the import failure is limited to a clearly identifiable part of a shipment covered by one certificate, only that part may be refused. In these instances, the importer must request permission to sort the refused lot and must organize removal of the non-compliant meat products from the shipment. In the cases of partial lot refusals, the importer must re-p resent the sorted, acceptable part of the lot for secondary inspection, to the inspector. Shipments of multiple product items originating from one establishment, covered under one certificate having one lot of the shipment refused and the inspector believes on reasonable grounds that the products of the other lots in the shipment do not comply with the Meat Inspection Act (MIA) and Meat Inspection Regulations, 1990 (MIR), these lots should receive full organoleptic inspection regardless of ICTS generated inspection status.
4.2.1 Partial Shipment Non-Compliance

This refers to situations where one or more lots (item lines) identified on Official Meat Inspection Certificate (OMIC) are refused from among multiple lots (item lines) and others lots accepted.

If the non-compliance raised during the inspection of the import is limited to a clearly identifiable lot of a shipment covered by one certificate, only this lot of the shipment will be retained.

When the inspector has reason to believe that the other lots of the shipment do not satisfy the requirements of the *Meat Inspection Act* (MIA) and the *Meat Inspection Regulation, 1990* (MIR), the lots must be the subject of a complete organoleptic inspection, regardless of the results of the inspection generated by the ICTS.

4.2.2 Partial Lot Non-Compliance

This refers to situations where a part of a single lot alone is refused, following sorting of the affected lot.

When a clearly identifiable imported lot of meat products fails import organoleptic inspection, sorting and removal of the affected part of the lot may be considered. The removed part shall be refused and disposed of accordingly, while the remainder may be accepted following secondary inspection by a CFIA inspector. Refer to section 9.3 of this annex concerning non-compliance products which can be made to conform to Canada.

Sorting of a refused lot may be considered only in cases where the defect is clearly visibly identifiable and the removal of affected product from the lot can be conducted in a fully hygienic manner, resulting in a lot that fully complies with Canadian requirements. Rework and handling of exposed meat products during the sorting process of refused lots is not permitted. Sorting must be carried out in the establishment where the imported meat product is being presented for import inspection.

The importer must notify the inspector immediately of the intention to apply for permission to sort the refused lot. The application must be in writing and must include detailed sorting protocol, including, the proposed date, time and procedure that will be followed. The sorted lot must be presented for secondary import inspection.

5. Marking of Refused Products

Each shipping container of the refused shipments shall be stamped in red ink "Refused CFIA/ACIA Refusé" as illustrated in Annex T-5.

The "Refused CFIA/ACIA Refusé" stamp must be applied on the main panel of the container without obliterating any information. If this is not feasible, the “Refused CFIA/ACIA Refusé” stamp should be applied on an adjacent panel.

The stamping must be done by an employee designated by the management of the establishment under the control of an inspector. As with other CFIA stamps, the “refused stamp” and “acceptance stamp” are to be maintained under the direct control of the inspector. The refused meat products must be stored separately from any other product until proper disposition.

When a shipment is refused at the port of landing in Canada and the shipment has not been unloaded, the stamping of the export certificate with the “refused” stamp will be sufficient.

In the case of a shipment that has been refused entry for being mixed with incompatible products on the same vehicle (transport container) and where it is not practicable to stamp the shipping cartons, the inspector must immediately notify the National Specialist, Imports Program, MPD, Ottawa, Ontario, of the certificate number and the shipping marks stamped on the shipping cartons, who will issue instructions to prevent the re-importation of this meat product into Canada.
6. **Procedures for Refused Certificates and ICTS Data Entry**

All original OMICs, covering refused shipments, shall be stamped in red ink "Refused CFIA/ACIA Refusé" as illustrated in Annex T-5. The inspector shall record the date and their initials adjacent to the stamped impression.

6.1 **Partial Lot Refusals,**

The OMIC shall have the product item line, from the shipping mark to the net weight, circled in red ink. The text "Refused CFIA/ACIA Refusé" shall be hand written within the circle along with the date and the inspector's initials. The same procedure should be followed for the corresponding Multi-Commodity Activities Program (MCAP) Import Inspection Report (IIR). The IIR form should have the release stamp (Annex T-2) applied for the balance of the shipments.

6.2 **Partial shipment refusal**

The corresponding MCAP IIR should have the number of cartons and net weight modified to demonstrate the quantities accepted. Similarly the quantities refused must also be indicated.

Inspectors with access to the ICTS system shall contact their supervisor before entering the results of inspection for all complete or partial shipments ordered to be removed out of Canada. This is to verify that appropriate refusal type has been entered into ICTS. Whenever a partial lot is ordered to be removed from the Canada or destroyed in Canada, the quantity of rejected product and the reason for non-compliance must be entered in the box comment of the ICTS program only.

7. **Procedures for Handling Refused Meat Products Ordered to be Removed from Canada**

Procedures for handling refused meat products shipped out of Canada shall be handled in the manner described as follows.

7.1 **United States Meat Products**

7.1.2 **Import Inspector**

For United States refused shipments, the form CFIA/ACIA 4320 “Notice of Removal of Imported Meat Products Refused Entry” shall be completed and once the date of return to the United States is known a copy of this form as well as a copy of the stamped “refused” OMIC will be sent by facsimile to:

Director
Import Export Programs
Office of International Affairs
USDA/FSIS Washington D.C.
Facsimile: (202) 720-7990

The non-complying meat products being removed from Canada are to be shipped in transport container bearing an official seal and a “Warning” sign (form CFIA/ACIA 0077).

Completed parts 1 and 2 of the form CFIA/ACIA 4320, a copy of the stamped OMIC shall accompany the shipment to the port of exit. Prior to the arrival of the meat product at the port of exit, an electronic notification should be sent by the import inspector to the CFIA inspector at this port. Part 3 of the form is faxed then mailed to the Area Program Specialist.

7.1.3 **Port of Exit Inspector**

The driver is required to stop and report to the CFIA at the port of exit. The inspector at the port of exit shall endorse the form in section 3 and shall give Part 1 to the driver and keep the other one for his file.
The inspector at the port of exit is responsible to send by facsimile Part 2 of the form to the Area Program Specialist where the product was refused entry. The Area Program Specialist shall send a copy of the completed CFIA/ACIA 4320 to the inspector at the import facility and a copy to the person in charge of import meat products at the Area Office where the product was refused entry to complete the file.

For United States shipments refused entry at port of landing and which are returned to the United States, the inspector responsible shall issue form CFIA/ACIA 4320 and send it by facsimile to the United States Department of Agriculture (USDA).

7.2 Other Countries

The refused non-complying meat products being removed from Canada are to be shipped in a transport container bearing an official seal and a “Warning” sign (CFIA/ACIA 0077).

Completed parts 1 and 2 of the form CFIA/ACIA 4320, are to be sent by facsimile by the import inspector to the CFIA inspector at the port of exit and to the Area Program Specialist. The inspector at the port of exit shall endorse the form in section 3 when the refused product is shipped from Canada and send the completed form by facsimile to the Area Program Specialist where the product was refused entry.

The Area Program Specialist shall send a copy of the completed CFIA/ACIA 4320 to the inspector at the import facility and a copy to the person in charge of import meat products at the Area Office where the product was refused entry to complete the file.

8. Records to be Kept by the Inspector

The inspector must maintain a log book with the following information:

- country and establishment of origin;
- type of product;
- number of containers;
- total weight;
- location of the product;
- date of departure of the product from Canada;
- certificate number; and
- CFIA import inspection control number.

Copies of all document (OMIC, IIR, Refused Import Shipment Report, Notice to remove) must be kept on file, referenced to the log book.

9. Disposition of Refused Entry Product

9.1. Removal from Canada

The importers of refused meat products must notify the CFIA of the place and the time of the removal. This is a legislated requirement that allow the CFIA to witness removal of the refused imported meat products from Canada. The Notice to Remove Meat Products from Canada requests that the importer provide the information on place, date and time of removal from Canada. The inspector is responsible to assure receipt of this information. This information must be kept on file, with other documents pertinent to the refused imported shipment.

9.2. Destruction

As an alternative to removal from Canada, the importer may arrange for disposal of the product in a manner acceptable to the CFIA and under inspection supervision. All costs related to the disposal including the CFIA supervision are at the importers expense.

9.3. Bringing of Non-Complying Product into Compliance
a) The lot shall be rejected if any sample unit fails to meet Canadian labelling requirements.

b) For rejected lots, the importer or representative may be allowed by the inspector, to sort the lot by removing all non-complying containers; or may correct any shipping container labelling deficiency, except shipping marks, by re-labelling, stencilling, or obliterating the incorrect markings on all non-complying shipping containers.

c) An inspector shall refuse entry of any shipping container on which the shipping marks are missing, incorrect, or are completely illegible. (no character of the shipping mark is identifiable). However, shipping containers on which part of the shipping marks is legible are permitted entry provided the identifying characters are identical to complete shipping marks of the other containers in the lot. In addition, shipping containers on which the shipping marks are missing, incorrect, or are completely illegible will be permitted entry provided an official of the foreign government inspection and certification agency responsible, affixes shipping marks to these containers. These shipping marks must be affixed in accordance with Canadian labelling requirements, under the supervision of an inspector, in an establishment registered for inspection of imported meat products.

d) Lots rejected for shipping marks and shipping carton labelling deficiencies may be offered for reinspection provided all non-complying containers were removed or corrected.

In cases of **partial rejection**, the complying part of the shipment may be accepted on basis of the original OMIC and the quantities originally entered in to the Import Control System must be corrected. The sorted out, non-complying, part of the shipment may be accepted, following correction of deficiencies and on basis of the issuance of a new OMIC certifying only the part of the load that was corrected.

In cases of **entire shipment rejections**, the original OMIC is to be stamped as having been rejected and the shipment is to be rejected on the ICTS. A replacement OMIC will be required when the shipment is represented for inspection, following correction of deficiencies. Accordingly, the inspector shall select the appropriate sample size in accordance with the sampling plan and re-examine the lot.

In cases where the certification is correct and only the product marks or shipping container labelling is incorrect on all or part of a shipment, the entire shipment shall be detained until correction of the non complying product. The original certificate is not required to be replaced. Where changes to shipping marks on product is required, the new markings must be applied under the supervision of an official government representative of the exporting country.

e) Refused lots, pending correction, must remain under inspector’s control, preferably by being placed under detention.

f) The additional inspection duties, related to supervision of the correction of the deficiencies, are subject to inspection fees as per section 6, Part 10, Meat Product Inspection Fees.
Use of Official Seals

1. Introduction

The use of an official seal on transport containers is to ensure that the integrity of the meat product has not been compromised while in transit. The official seal is required on import shipments of meat products from all countries except the United States, shipments of unmarked meat products from the United States and imported meat product shipments that have been in transit through the United States. The use of the official seal is detailed in the following sections of this annex.

1.1 Legal Basis - Meat Inspection Regulations, 1990

Meat Inspection Regulations, 1990

Section 115 A meat product may be shipped from a registered establishment without having a label marked on it in accordance with this part where:

(a) it is shipped from the registered establishment in a bulk container or transport container that was sealed with an official seal under the authority of an inspector to another establishment that is registered for an activity set out in paragraph 27(1)(b) or (e);

(c) the official seal is broken only with the consent of an inspector.

Section 130 (1) No person shall remove or alter an official seal or official tag applied by or under the authority of an inspector unless authorized to do so by an inspector.

2. Shipments of Imported Meat Products From All Countries Other Than the United States

For meat and meat products originating from all countries other than the United States, containers, trucks or lockers used to transport imported meat products must be secured with an official seal issued by the competent authority responsible for the Meat Inspection system, in order to demonstrate that the integrity of the meat product has been controlled during the transport. Furthermore, depending on the prevalent animal diseases in the country of origin, the CFIA’s Terrestrial Animal Health Division (TAHD) may obligate the transport container to be sealed with an official seal of the competent Animal Health authorities of the country of origin. This import condition must be detailed in the Animal Health Import Permit issued for a specific meat product. The official seal number, recorded on the Official Meat Inspection Certificate (OMIC) by the competent authority will satisfy both the TAHD and the Meat Inspection requirement.

Fully marked, tamper evident meat products from countries free of serious Animal Health diseases may be shipped by air transport directly from the originating country without use of officials seals. The shipping marks will identify the shipment to the OMIC.

2.1 Use and Removal of a CFIA Official Seal

The use and/or the removal of a CFIA official seal or the official seal of the competent authority of the country of origin are to be controlled by the CFIA.

Imported meat shipments that have to be opened at a port of landing, either by a CFIA inspector or by Canada Border Services Agency (CBSA) officer must be resealed with another official seal. An official note detailing the number of the original seal removed by the official at the border, as well as the number of the replacement official seal, will be essential as proof that the meat product was maintained under continuous official control.

Due to external factors (for example: transport strikes, breakdown in transport equipment), the imported meat product may need to be de-stuffed from the original transport container and trans-
loaded into either a transport van or another transport container to the import inspection location. The following conditions must be met to issue a replacement seal (or an additional seal applied):

a. Removal of the initial seal, unloading, loading, and resealing the transport container must be done under the supervision of CFIA inspector at a CFIA establishment registered for that activity.

b. The CFIA inspector must issue an official note on either the Import Inspection Report (IIR) or CFIA letterhead with the following information: the certificate number, the initial seal number, the replacement seal number and the reason why a replacement seal was needed.

c. It is not necessary to have the inspection performed at the trans-loading site. Any labeling abnormalities observed during the trans-loading may be corrected at the inspection facility identified by the importer at the time of entry processing at the Import Service Centre. In such situations, the inspector at the trans-loading establishment should ensure that the inspector at the final inspection site is aware of the abnormalities prior to permitting the movement. Refer to annex J, “Handling of non-complying shipments”.

In summary, the use of foreign meat inspection services’ official seal is required to meet import conditions established by both the TAHD and the Meat Programs (MPD) divisions, and it must be identified on the OMIC. Numbers on the seals removed from the transport containers at the import inspection establishment must match the numbers indicated on the certificate or other official document such as Transport and Entry form number 7512 (see section 4 of this annex). In every case where the numbers do not match, explanation should be required from the importer. In cases where there is possibility that the official control over the contents of the transport container may have been compromised, advice should be sought from the Area Meat Import Program Specialist and/or the Area Import Operations Coordinator.

3. Shipments of Unmarked or Unstamped Meat Products

All shipments of meat products imported into Canada from countries other than the United States require official seals. For meat products from the United States official seals are required on unmarked shipments. Unstamped shipments from the United States may be sealed with an official seal or a company seal. Refer to Annex I-2 of this Chapter.

The inspector must verify that the seal on the truck or container is from the foreign meat inspection service and the seal number which has been recorded on the meat inspection certificate corresponds to the one on the transport container.

4. Shipments Which Have Been Trans-loaded, Containerized or In Transit in the United States

Shipments from offshore countries such as Australia, New Zealand, Argentina, and Uruguay may be shipped through United States ports. These shipments may be trans-loaded or containerized in the United States or moved intact in original containers. For trans-loaded or containerized shipments, a United States Customs seal is applied to the transport container and the seal numbers are recorded on the Transport and Entry Form number 7512 of the United States Customs or the bill of lading endorsed by a United States Customs stamp.

A majority of meat shipments transiting through the United States arriving at Canadian registered import inspection establishments may be classified in one of three categories:

1. **Shipment transiting in their container of origin.** Shipments are containerized and sealed (official seal of competent authority) in the country of origin. The container and seal number are entered on the OMIC. The same containers are then shipped through the United States to Canada, by rail or road. These containers must arrive in the Canadian meat import inspection establishment in the same transport container and be sealed with the official seal indicated on the OMIC.
2. **Shipment trans-loaded in the United States.** Shipments are containerized and sealed in the country of origin. The container and seal number are entered on the OMIC. In United States ports, the shipments are **trans-loaded** to another transport container for transport to Canada.

3. **Shipment containerized in the United States.** Shipments are NOT containerized in the country of origin; instead they are loaded directly into the ship's hold. In United States ports they are **containerized** for transport to Canada and sealed by United States Customs. Lack of container and official seal numbers on the OMIC’s from Australia and New Zealand should be interpreted as an indication that the shipment was not containerized in the country of origin and was shipped in bulk, in ship's hold, as far as the United States.

Where a shipment has been **trans-loaded in the United States** (point 2), the inspector must verify that the United States Customs seal number on the vehicle (railway car, trailer, etc.) and on the certificate corresponds to those recorded on the Transport and Entry Form no. 7512 of the United States Customs, or on the record of delivery/bill of lading. If the record of delivery/bill of lading is used, then it must be endorsed by a United States Customs stamp, applied at the point of exit from the United States to Canada. This endorsement signifies that the paperless Transport and Entry Form no. 7512, generated at the port in the United States where the shipment was trans-loaded, bears the same information (numbers) concerning the original official seals removed in the United States and the United States Customs red ball seals that were placed on the container into which the products were stuffed, under United States Customs’ officer supervision.

In those instances where products have entered the United States in bulk and are **containerized in the United States** (point 3), the Transport and Entry form no. 7512 will identify that it is the original shipment as certified by using shipping marks as opposed to an original seal number. The same criteria for United States Custom seal verification detailed in the previous paragraph apply to this category of shipment.

In both cases, if the seals are broken at the border, the inspector must re-seal the transport container and the seal number must be entered on the IIR before the shipment is allowed to go forward to a registered establishment. The inspectors in registered establishments, performing import inspections must verify that all the necessary documents, duly endorsed and bearing the required information are present. The inspectors should verify the presence and numbers of the United States Customs red ball seals, against the numbers specified on the Transport and Entry Form no. 7512 of the United States Customs, or on the record of delivery/bill of lading.

For import inspection facility establishments who have developed and maintain applicable written verification receiving procedures according to Food Safety Enhancement Program (FSEP) principals, these must be approved by the Inspector and audited by the Inspector on a pre-determined frequency. The procedures should identify a designated plant employee who has been authorized by the inspector to verify records and remove official seals from transport containers. It is further recognized that the Inspector is to be notified of any discrepancy between the transport container seal number on the official documents (OMIC, Transport and Export form, United States Customs endorsed Bill of lading) and the one observed on the transport container prior to the removal of the replacement seal.
Visual Import Inspection Procedures

1. Introduction

All imported meat and meat products, other than United States skip lots, must be presented by
the importer of record (name appearing on the Official Meat Inspection Certificate (OMIC)) in its
imported condition to an inspector. The inspection must be performed at an establishment
registered for the import inspection. Refer to the Canadian Food Inspection Agency (CFIA)
reference list of registered establishments.

Once a meat or meat product shipment receives the CFIA release from the National Import
Service Centre (NISC) and an Import Inspection Report (IIR) is issued, no change of inspection
facility will be allowed. The inspection must be performed at the registered establishment listed on
the Multi-Commodity Activities Program (MCAP) IIR. If a shipment is presented and the
establishment is different than the one identified on the IIR, the shipment should not be accepted
and the load rerouted to the import establishment listed on the IIR as the inspection
establishment.

All shipments originating from countries other than the United States and all United States
shipments designated for full inspection must be subjected to the visual inspection. A visual
inspection is a visual scan of the entire lot assigned for re-inspection to assess the shipping
containers for evidence of damaged or stained cartons, to detect objectionable odours, to verify
outer labels, and to establish a correlation with the OMIC issued by the competent authorities of
the product's country of origin. It is the responsibility of the operator of the registered
establishment to receive the imported meat product into an area which respects the safe handling
storage instructions indicated on the shipping container. The operator shall record the
temperature of perishable imported meat products upon arrival. For hanging carcasses, the
facility shall have rails to properly handle the imported product so as to maintain its original
condition and integrity.

Inspectors responsible for inspection establishments where imported meat products are stored
and which have not yet been inspected must maintain tight control over such product until ins-
pection is completed. It is recommended that an imported meat product register/log book be
maintained which would record the shipments received, shipments released and those pending
inspection.

1.1 Import Inspection Notification

Once an import document has been validated at the NISC, the Import Control and Tracking
System (ICTS) generates an IIR. The NISC official is required to fax a copy of the IIR to the
inspector responsible for the establishment where the import inspection is to be performed. In
addition, the import inspectors who have access to ICTS should retrieve the import inspection
assignment for the establishment on a daily basis. The inspector is required to take action when
the expected shipment does not arrive at the predetermined establishment within reasonable
time.

When a lot of imported meat arrives without previous notification in a registered establishment or
an import inspection facility, the inspector should immediately verify whether this lot has already
been presented for import inspection and passed. The ICTS should be searched by the use of the
United States Department of Agriculture (USDA) export stamp number or the shipping mark. The
status of the lots already on the ICTS must be determined. Where the status indicates
"processing complete/traitement terminé", the shipment has been inspected and released. Where
the status indicates "awaiting inspection/en attente d’inspection", the inspector must hold the
shipment.
1.2 Preparation for the Import Inspection

Before the inspector conducts an import inspection the following tools should be considered and be prepared:

- import inspection log book or equivalent;
- meat import worksheet;
- meat import inspection checklist;
- conditions of Importation of Meat and Meat Products (Annex A) to verify that required certification statements are present on the OMIC;
- annex M and M-1 to determine the necessary laboratory sampling; and
- hand tools available (knife, ruler).

The inspector should ensure that the equipment necessary to perform meat import inspection tasks are always available in the establishment, and that the establishment complies with the facility and sanitation requirements applicable to establishments registered for inspection of imported meat products.

1.3 Delegation of Certain Import Inspection Responsibilities to the Operator of a Registered Establishment

In import inspection establishments where CFIA inspectors are not continuously present, certain inspection activities may be delegated to the operator to avoid delays in the inspection process. Examples of such activities are: removal of official seals, receiving imported shipments (including those with missing documents), selection of sample units, sorting of refused shipments, stamping refused entry, etc.

The inspector may authorize such inspection activities based on a written company program that satisfies the inspector that the activities shall be carried out as prescribed.

The written program should include the following:

- detailed description of all steps of the activity;
- list of responsible employees;
- records to be kept; and
- procedure which must be signed by the operator.

The inspector must monitor this program and when he/she identifies that the procedures are not being followed, removal of the privilege must be considered.

2. The Visual Inspection Procedures Consists of:

Documentation Review
- Missing documents
- Certificate review

Shipment Inspection Procedures
- Official seal verification
- Suitability of transport container
- Acceptability of staging
- Assessment of general condition of the shipment
- Verify correlation between marking, certification and IIR
- Count verification
- Labelling verification
- Selecting sample units when required
CHAPTER 10  IMPORTS ANNEX O

Recording of Results

2.1 Documentation Review

Before proceeding with an inspection, the Inspector shall have in his possession:

a) the original Official Meat Inspection Certificate (OMIC) of the country of origin, or a copy of a verified Guaranteed Replacement Certificate;
b) the Import Inspection Report (IIR);
c) the copy of an Animal Health Terrestrial Division (AHTD) import permit and other official documents when deemed necessary (refer to Annex A for additional certification requirements);
d) the United States Customs invoice or bill of lading for import shipments which have been transloaded in the United States (refer to Annex L of this Chapter); and
e) a poultry grading certificate, if required.

2.1.1 Missing Documents

If the above documents are not available at the time of unloading, the meat or meat products may be received by the facility, placed under detention and not be inspected until the inspector has received the required documents. If the OMIC is lost, the importer may offer to obtain a replacement certificate for the shipment. Refer to Annex C - Procedures for the Use of Official Meat Inspection Certificates.

The IIR should be accessed in the ICTS, using the OMIC number, the Import Control Number, or the USDA export stamp number as available (refer to Annex H-1, available for CFIA personnel use only). If the IIR cannot be located in the ICTS, the shipment will be placed under detention and the Area Import Coordinator will be contacted.

2.1.2 Certificate Review

An examination is to be conducted by the inspector to determine the acceptability of the documents prior to product shipping container inspection. The foreign OMIC must be complete, accurate and legible to be acceptable. Refer to Annex C of this chapter. Verify the accuracy of the Animal Health statement if required. Refer to Annex A of this chapter.

2.1.3 Unacceptable Certificates

Unacceptable certificates are to be refused and their corresponding meat products are not to be inspected. Refer to Annex J of this chapter.

2.2 Shipment Inspection Procedures

2.2.1 Official Seal Verification

The following shipments must arrive at the inspection facility with the official seal intact:

a) all shipments from all countries other than United States; and
b) all US shipments certified as unmarked (unstamped United States shipments must have either an official USDA seal or a company seal).

The seal numbers must match the numbers indicated on the OMIC. For use of Official Seals refer to Annex L. The official seals may be removed only by the Inspector or by an authorized company employee as per section 130.1 of the Meat Inspection Regulations, 1990 (MIR) and as described in section 1.3 of this Annex.

2.2.2 Suitability of Transport Container and Incompatible Goods

A verification should be conducted on the transport container, as per Annex O-1 of this chapter, to assure conformity with the CFIA’s requirements as per section 48 and 49 of the MIR. Maintenance of proper product temperature during transport must be verified. Any indication that
the required temperature may have been compromised during the transport should trigger full
inspection or shipment refusal, depending on the extent of damage.

In those instances where other products are in the same vehicle as meat products, a physical
check must be made with regard to their suitability for common transport. Examples of
 incompatible products include: substances posted with a hazardous material label, highly
aromatic substances or any product likely to harm the integrity/wholesomeness of a meat product
or cleanliness of the shipping containers.

2.2.3 Acceptability of Staging

The visual inspection staging must satisfy these principles:

a) The shipment must be unloaded in its entirety; the lots are to be separated to facilitate the
verification of each lot size.
b) The shipment must be displayed in such a manner that the inspector:
   i. can safely view the shipment as a whole and verify the count;
   ii. has adequate space for sample selection, so that each unit has an equal chance of being
       selected as a sample;
   iii. can examine for transportation damage; and
   iv. can easily see the main panel of all shipping containers, to facilitate reading of the label's
       mandatory information and other mandatory marking.
c) No shipping containers are to be opened at this time.

Double stacking of pallets should be discouraged. The inspector must be able to safely and easily
view all cartons. If, in the inspector’s opinion, the shipment is inaccessible due to the presence of
other shipping containers, lift truck traffic or in the manner in which it is presented, the lot must be
re-staged in such a manner that will permit the inspector the opportunity to safely circulate
between the pallets of meat product.

2.2.4 Assessment of General Conditions of the Shipment

The inspector shall view the general condition of the shipment with regards to transport damage,
defrosting or stained shipping containers, and temperature abuse. Shipping containers affected
by transport damage or with evidence of temperature abuse to the extent that the meat product’s
wholesomeness may be compromised must be refused.

In cases where only some of the shipping containers show transport damage or temperature
abuse, the probable cause should be investigated in order to determine if sorting could be
considered, if requested by the importer. Refer to Annex J of this chapter.

2.2.5 Verify Correlation between Marking IIR and Certification

All markings and labelling on the shipping containers must be verified against the information on
the OMIC and the IIR by:

a) verifying the shipping mark number and stamp impression clarity (refer to Annex D and
   Annex J of this chapter);
b) verifying product description including grading declarations, if required (refer to Annex E-1 of
   this chapter);
c) verifying compliance with labelling requirements (Refer to Annex E of this chapter and
   Chapter 7); and

d) verifying that products are marked, (fully marked, unmarked, unstamped) as certified and in
   compliance with requirements of the MIR section 44 and Annex I-2 of this Chapter.

2.2.6 Count Verification

Inspectors will compare the count of cartons present in the lot with the number of cartons on the
OMIC. The CFIA has concerns when there are more cartons presented than are certified as the
extra cartons can not be identified and should be considered as not having been certified.
Consequently, there is limited tolerance with respect to overages. Inspectors should refer to the
table of overages in section 2.2.6.2 of this Annex to determine lot acceptability. Lots over the
tolerance level are to be refused and handled as per procedures for refused entries detailed in
Annex J of this chapter.

2.2.6.1 Underage

Replacement certificates are not required for underaged. When the number of shipping units is
less than the amount stated on the certificate, import inspectors shall perform the following
procedures:

a) The IIR shall be corrected by crossing out the incorrect count and net weight and entering
the correct figures. Each correction shall be initialled by the inspector.
b) If applicable, the number of sample units required to be selected for full inspection may
need to be manually adjusted. Refer to Annex H-2 of this chapter.
c) Conduct the import inspection. The inspector shall report the correct count in the remarks
section of the ICTS.

2.2.6.2 Overage

When the number of shipping units is more than the amount stated on the certificate, import
inspectors shall perform the following procedures:

The lot is either accepted if within the tolerance and the inspection may follow or it is ineligible for
import inspection based on the following table:

<table>
<thead>
<tr>
<th>LOT SIZE</th>
<th>OVERAGES ALLOWED</th>
</tr>
</thead>
<tbody>
<tr>
<td>(SHIPPING UNITS)</td>
<td>(SHIPPING UNITS)</td>
</tr>
<tr>
<td>50 – UNDER</td>
<td>0</td>
</tr>
<tr>
<td>51 – 100</td>
<td>1</td>
</tr>
<tr>
<td>101 – 200</td>
<td>2</td>
</tr>
<tr>
<td>201 – 400</td>
<td>4</td>
</tr>
<tr>
<td>401 – 600</td>
<td>6</td>
</tr>
<tr>
<td>601 – 1,200</td>
<td>12</td>
</tr>
<tr>
<td>1,201 – 2,000</td>
<td>20</td>
</tr>
<tr>
<td>2,001 – 5,000</td>
<td>50</td>
</tr>
<tr>
<td>5,001 – 10,000</td>
<td>100</td>
</tr>
<tr>
<td>10,001 – OVER</td>
<td>150</td>
</tr>
</tbody>
</table>

If the overage is within the limit stated in the table for the applicable lot size, import inspectors
shall accept the certificate and conduct the inspection. Replacement certificates are not required
for overages within the limit.

Inspectors will document the corrected count by:

a) crossing out the incorrect count and net weight and entering the correct figures on the IIR;
b) initialling each correction; and
c) entering the corrected data entered the remarks section of the ICTS.

If the overage exceeds the allowable limit for the applicable lot size, the lot (including the
overages) is ineligible for import inspection and the shipment shall be entered into the ICTS as
refused.

Further actions may include:

a) the importer may request a replacement certificate, listing the actual count and net weight;
b) the import inspector shall detain the lot (including the overages) until a replacement certificate
is obtained;
c) when the replacement certificate is obtained, the importer shall submit the documentation to
the NISC following normal entry procedures; and
d) import inspection may proceed when the replacement certificate and new IIR are received by the inspector.

2.2.7 Labelling Verification

The inspector shall verify labelling requirements are met. Refer to Annex E of this chapter. A checklist is available in Annex E-4 (available for CFIA personnel use only).

2.2.8 Selecting Sample Units for Organoleptic Examination When Required

For imported lots which have been assigned full import inspection by ICTS, sample units would be selected by the inspector at this stage of the cursory inspection. Refer to Annex P of this chapter.

2.3 Recording of Inspection Results

Inspection results are to be entered into ICTS by the inspector, using the methods detailed in the Inspector’s user Manual

3. Reporting Import Inspection Report Inaccuracy

When inaccuracies in the weight, quantity, and the OMIC number are noted on the IIR, inspectors should refer to procedures in Annex H of this chapter.

4. Overriding Assigned Inspection Plans

In those instances where suspected or actual unsatisfactory conditions are found, regardless of the inspection plan identified on the IIR including "skip lot", a full organoleptic inspection of the affected imported lot must be considered.

The appropriate sampling plan, the quantity to be sampled for the type of imported meat product may be obtained from Annex P of this chapter. Random sampling numbers and the method of selecting the sample unit may be obtained from Annex H-2 of this chapter.

For shipping mark irregularities or lack of correlation between the meat product shipping containers and the OMIC, the shipment is to be detained pending the issuance of a replacement certificate or failing this, is to be returned to the country of origin.

For imported shipments originating from the United States which received a “skip lot” inspection assignment but reveal improper labelling, corrections must be completed in a registered establishment before the product can be distributed. Skip lot inspection shipments demonstrating transport damage or temperature abuse may be partially refused. Refer to Annex J of this chapter for procedures.

Inspectors should contact the NISC Supervisor or Area Meat Import Program Specialist if an imported shipment originating from countries other than the United States indicates a skip lot inspection assignment on the IIR. The ICTS has not been designed to allow skip lot inspection assignments to shipments originating from countries other than United States. The appearance of skip lot instructions on the IIR indicates a possibility that inaccurate information has been entered into ICTS or that ICTS malfunctioned.

5. Handling of Shipments

5.1 Shipments Found in Compliance

Shipments designated uniquely for visual inspection can be released to the importer. Consideration should be given to possible marking and end use related restrictions that may require further tracking.

Shipments designated for full inspection are to be subjected to further full import inspection procedures as described in Annex P of this chapter.
5.2 Non Compliant Shipments

Shipments designated for full inspection found to be non compliant on visual inspection should be subjected to further full import inspection procedures before the final disposition is rendered.

Refused shipments are to remain under detention pending removal from the country. Refused meat product handling procedures are referenced in Annex J of this chapter.

The importer may request that permission be granted to correct certain non compliances. For details refer to Annex J of this chapter.

The inspector will record all observations on an import inspection checklist.

The inspector shall advise the importer or operator of the inspection establishment of the inspection findings in a timely manner. A copy of the appropriately stamped IIR is to be provided as documentation of the inspection decision.

A copy of the stamped IIR should accompany all imported shipments from inspection establishments to registered establishments as evidence that the import requirements have been met.
Organoleptic and Laboratory Examination Inspection

1. Introduction

Full import inspection procedures consist of:

- visual import inspection;
- organoleptic inspection of samples; and,
- laboratory examination of samples.

The inspector must perform the visual import inspection procedure and organoleptic inspection of samples every time “full” import inspection has been assigned by the Import Control Tracking System (ICTS). Laboratory examination of samples must be considered every time full import inspection has been assigned by the ICTS.

1.1 Definitions

Visual Import Inspection: Procedure is described in detail in Annex O.

Organoleptic Import Inspection: Is a physical examination of a representative number of sample units (e.g., cartons, carcasses, combo bins), drawn at the end of visual inspection, using the senses of touch, smell, sight to determine the wholesomeness and cleanliness of a meat product.

Primary Sampling Plan: Is the initial selection of sample units for full organoleptic examination.

Secondary Sampling Plan: Is the plan for further selection of sample units required when deficiencies are found during the primary sampling plan.

Samples for Laboratory Examination: Must be drawn from the sample units selected for full organoleptic inspection according to laboratory examination sampling plans. Refer to Annexes M and M-1.

Sample Unit: Is the individual container (box/tote or combo) that is examined as a separate unit.

Sub-Sample: Is a representative portion of the contents of the sample unit withdrawn for the purposes of inspection.

1.2 Categories of Meat Products

For the purposes of full import inspection the imported meat products are placed in the following categories. Specific inspection criteria for each category are further described in Annexes P-1 to P-6 of this Chapter.

- Fresh meat other than poultry meat, packed in boxes or combos (beef, veal, pork, lamb, sheep, goat, venison, ratites and their respective cuts) (Annex P-1);
- Fresh poultry and rabbit carcasses and cuts packed in boxes or combos (Annex P-2);
- Fresh beef and veal carcasses and quarters (Annex P-3);
- Fresh pork, sheep and goat carcasses (Annex P-1 or Annex P-3 (swine carcasses));
- Commercially sterile shelf stable meat products in hermetically sealed containers (rigid metal, flexible, glass jars) (Annex P-5);
- Cooked boneless beef from countries not free of Foot and Mouth Disease (Annex P-4); and,
- All other types (Annex P-6).

The categories group the meat products on similarities of production, processing and public and animal health safety. Inspection plans are assigned by the ICTS based on these categories. Products belonging to the same category from the same foreign processing establishments are
targeted for an increased level of inspection following a refusal of a shipment for public health related reasons.

2. Shipment Requiring Full Inspection

- All shipments identified on Multi-Commodity Activities Program (MCAP) Import Inspection Report (IIR) or on a CFIA/ACIA 1422 form, for full inspection.
- Shipments from the United States identified on MCAP IIR for skip lot inspection when an inspector has a reasonable belief that the product is not in conformity with the Meat Inspection Act (MIA) or the Meat Inspection Regulations, 1990 (MIR).
- All shipments identified on MCAP IIR for a summary/visual inspection when an Inspector has a reasonable belief that the product is not in conformity with the MIA or the MIR.

3. Selection and Handling of Sample Units

3.1 All inspection procedures, from the unloading of the lot to the final decision by the inspector on that lot, shall be carried out at the same establishment.

3.2 Once the visual inspection has been completed and the inspection results recorded, the inspector shall continue with the organoleptic portion of the full import inspection. The inspector shall verify that the sampling plan(s) generated by the ICTS is appropriate for the product category of the lot(s) involved by comparing to the sampling plan detailed in the corresponding Annex P-1 to P-6. The sample unit numbers assigned randomly by the ICTS, listed on the IIR, are to be used to select the sample units. Adjustments may be necessary when the number of units of the lot received is less than the quantity indicated on the IIR and the Official Meat Inspection Certificate (OMIC).

3.3 When assigning numbers to sample unit cartons, for organoleptic sampling purposes, the inspector shall count each unit in the shipment beginning at the lower left-hand corner of the first pallet in either a clockwise or counter-clockwise pattern. Regardless of which direction is chosen, it shall be the same for each pallet within that lot. The corresponding sample numbers assigned by the IIR will be written on the sample units as the count is made. A company employee will withdraw the numbered sample units from the shipment.

An alternative method would be for the inspector to assign the sample unit numbers during the manual unloading of the transport container. Start on the top left corner at the back of the load as the first carton, proceeding to unload across each row in a left to right direction, counting each carton as it is being placed on a pallet and setting aside the selected sample units. The sample unit number is to be written on each selected carton.

For the allocation of numbers to combo bin sample units, refer to Annex H-2. Refer to Annex P-3 for information on selection of sample units for carcasses or portions on rails.

The operator should be given the option to select the secondary sample plan at the same time as the primary sample plan to avoid having to restage the lot should the need for the secondary sampling plan arise.

3.4 The inspector shall control the selection of sample units and shall have each unit marked “CFIA Sample”. Every sample shall be stamped once for the initial primary sampling plan and twice for the secondary sampling plan if selected simultaneously.

3.5 The inspection facility shall maintain and present the sample units in a designated room or area:

i. With adequate lighting, ventilation and plumbing to meet the requirements of the activities carried out therein and constructed so as to facilitate their cleaning and disinfection (MIR 28.1(g); and,
ii. Where equipment, utensils and all other physical facilities of a registered establishment shall be maintained in a sanitary condition (MIR 34.1 and 2).

For details of facilities requirements see Annex K-1 (available for CFIA personnel use only) of this chapter and Chapter 2 of the Meat Hygiene Manual of Procedures (MOP).

It is the responsibility of the operator to assure that the designated room or area is clean and sanitized according to the written sanitation program, prior to use.

It is the responsibility of the operator to maintain integrity of the sample units throughout the full import inspection process.

3.6 Inspection Room Procedures

The operator shall move the selected sample units to the inspection room or area within the establishment and prepare it for the inspection. The sample units shall be placed on designated racks or tables. If the surfaces of tables are used for placing of shipping containers for inspection, no exposed meat products may come into contact with those surfaces until they are fully cleaned and sanitized. Meat products originating from Animal Health restricted foreign countries shall not be inspected in the same room, at the same time, as other products destined for import or export due to possible end use restrictions. Refer to Chapter 11 of the MOP for end use restrictions of specific countries.

Meats of different species shall not be handled in a manner that could result in cross contamination. Inspection rooms shall be cleaned and sanitized when necessary to prevent cross contamination between incompatible products or when there are end use restrictions. During sample preparation and inspections, the operator shall assure that the sample units are handled at all times in a manner that will maintain their wholesomeness and integrity.

For frozen meat products defrosted by air, the establishment shall remove the meat product from the shipping container and place the block along with the protective plastic liner onto the examination table. The operator shall assure that the thawing/tempering of the sample will not compromise the integrity of the meat product. As soon as the sample is ready for organoleptic inspection the inspector shall be informed. It is the responsibility of the inspector to perform the organoleptic sample inspection as soon as possible after he or she has been notified by the operator that the sample has been prepared as required. The operator must provide assistance to the inspector to handle the sample units during the organoleptic sample inspection. This may include withdrawal of sub-samples from sampling units, opening of shipping containers and/or immediate packaging, re-packing cartons, etc.

For details of inspection procedures including preparation of product for inspection, quantity of product to inspect, and handling of defects identified during the inspection, refers to the appropriate Annex P-1 to P-6 according to the product category. Sample units from which laboratory samples have been drawn are to be identified to indicate that an official sample has been taken (examples of a rubber stamp stating the CFIA sample taken and the date or CFIA/ACIA 0013 sticker are in Annex T-3, available for CFIA personnel use only).

The operator shall ensure that the meat products examined are returned to the original corresponding shipping containers or, if not possible, they shall be repackaged hygienically in a new shipping container. The shipping container shall be appropriately labelled and marked (tamper-evident sealed if necessary) to identify it with the imported lot. The sample shall be immediately returned to the original frozen or refrigerated state and shall be returned to the original imported lot, by the operator.

3.7 The inspector shall thoroughly examine each sub-sample for defects and if present assign them as Critical, Major or Minor according to the inspection criteria referenced in Annexes P-1 to P-5. The presence of a critical defect observed in any sub-sample unit will result in the rejection of the lot.
3.8 As soon as the organoleptic sample inspection has been concluded, the inspector shall notify the operator of the inspection results. A copy of the IIR indicating the inspection results shall be provided to the operator. The inspector shall maintain control of the sample units at all times until the lot has been inspected and passed or if refused, removed from Canada.

4. **Tempering and Thawing Methods**

When the category of meat product to be examined is required to be tempered or thawed prior to organoleptic inspection, the following methods may be used.

4.1 **Tempering**

The establishment shall sufficiently temper frozen cuts (except cuts which require complete defrosting) to remove all surface frost and render the surface pliable in order that the inspector can separate portions and determine the condition of the product.

4.2 **Defrosting**

The defrosting may be accomplished by the use of cold, potable and continuously exchanged water, by air or by any other approved acceptable method. Refer to Chapter 4 of the MOP for acceptable thawing procedures. The defrost procedures must prevent product contamination.

4.2.1 **Air Defrosting**

While the use of multiple shelf units for **tempering** are tolerated, it is recommended that air defrosting of frozen sample units be carried out on the examination tables which are equipped with the appropriate slopes and drain mechanisms. During air defrosting, it may be prudent for the establishment to remove the sample units from the numbered shipping containers in order to prevent staining of the containers. The sample removed from each container shall be identified with that carton number. The ambient room temperature shall not exceed 21°C and the product surface temperature shall not exceed 7°C.

4.2.2 **Water Defrosting**

When defrosting is accomplished by immersion in water, the establishment shall supply high quality, approved plastic bags or another acceptable means of preventing the defrost water from coming in contact with, and adulterating, the sub-sample units. If a sub-sample unit does come into contact with the defrost water, it shall be condemned and a new sub-sample drawn from the same shipping container as the original sub-sample, sample unit. The defrost water shall be cold, potable and continuously exchanged. Thawing shall be monitored to determine when all portions of the meat sample unit have thawed and to minimize the time that the temperature, in any portion of the meat, is above 4°C.

4.2.3 **Other Methods**

Other methods of defrosting will be considered following a CFIA evaluation.

5. **Handling of Shipments**

5.1 **Shipments Found in Compliance**

Shipments can be released to the importer. Consideration should be given to possible marking and end use related restrictions that may require further tracking such as the requirements for unmarked meats to be delivered to registered establishments for processing.

5.2 **Non Compliant Shipments.**
Refused shipments are to remain under detention pending removal from the country. The inspector shall follow the procedures in Annex J with respect to refusal of imported meat products.

The importer may request that permission be granted to correct certain non compliances. For details refer to Annex J.

All defects identified during an inspection are to be detained with the shipment and documented.
Sampling Inspection Procedures and Disposition for Fresh Meat Other Than Poultry Meat Packed in Boxes or Combos

1. Scope

This section covers the inspection procedures for beef, veal, pork, lamb, sheep, goat, venison, ratite birds and their respective cuts, frozen or chilled, packed in cartons, combos or pre-packaged. The procedure can be considered complete when combined with Annexes O and P.

1.1 Definitions

**Fresh:** In respect of a meat product ingredient, not cooked or preserved. Reference taken from Schedule 1 of the *Meat Inspection Regulations, 1990*.

**Pre-packaged:** In respect of an edible meat product, packaged in a container in the manner in which it is ordinarily sold to or used or purchased by a consumer without being repackaged.

2. Sampling Plans

The inspector shall select the required sample units using the sampling plan for the product examination found on the Import Inspection Report (IIR). If this plan is found to be inappropriate or a copy of the IIR is not available, the sampling plan must be elaborated manually by the inspector. The inspector will find the appropriate sampling plans in Chapter 4 of the Manual of Procedures (MOP). The instructions for drawing of random sample units are in Annex H-2 of this Chapter.

3. Preparation of Products for Organoleptic Inspection

In addition to the sample unit selection and handling procedures specified in Annex P the following procedures apply for this product category.

Sample units shall be selected from the staged lot following the cursory/visual inspection of the lot regardless of the results of the cursory/visual inspection (continue onto organoleptic inspection before refusing).

The selected sample units of frozen products must be presented for organoleptic inspection in the following physical state:

i. In the case of bone-in cuts such as frozen lamb legs, frozen lamb racks and frozen pork hams, the sample units should be tempered. However, they may be inspected in the frozen condition provided that all surfaces can be visually inspected for presence of defects and the cuts can be separated from each other. Immediate packaging may have to be removed to allow organoleptic inspection when packaging materials obscure product surfaces.

ii. In the case of large frozen boneless cuts such as beef clods, boneless pork shoulders, etc., the cuts must be tempered prior to inspection to separate them. Immediate packaging may have to be removed to allow organoleptic inspection when packaging materials obscure product surfaces.

iii. Frozen boneless meat other than described in ii above must be completely thawed in its entirety prior to inspection.

iv. Frozen carcasses, quarters, etc. must be tempered prior to full organoleptic inspection.

For details of acceptable defrosting and tempering methods refer to Annex P of this Chapter.
3.1 Selection of Sub-Samples for Organoleptic Inspection

For meat products in cartons, the sub-sample required is approximately 1/3 (one third) of the sample unit. The establishment shall remove sufficient random sub-sample units as determined by the inspector from their shipping containers and present the sub-sample units on tables for inspection.

For meat products in combos, a sub-sample of approximately 9 kg should be drawn from different levels of a combo (for example: top, middle or bottom). Refer to Annex H-2.

For air defrosted sample units, the establishment shall remove the meat product from the shipping container and place the block along with the protective plastic liner onto the examination table.

The sub-sample units shall be displayed on the examination tables in such a manner that they retain their sample unit number identity.

4. Inspection Procedures

During the product examination, the inspector shall verify the accuracy of a label claim for a particular cut of meat. Correlation of the sub-sample unit meat product name, the label of the shipping container and the product description on the Official Meat Import Certificate (OMIC) is to be established. Prepackaged meat products intended for retail sale must be labelled with all mandatory labelling information and the label registration number shall be recorded with the product description on the IIR.

Stamping and/or labelling of individual cuts must be verified. For further information on the labelling requirements refer to Annex E of this Chapter and Chapter 7 of the MOP. In the case of boneless manufacturing beef, other than that certified and shipped as unmarked under seal, or shipped in tamper evident sealed containers, at least one legible stamp is required to be present on top of the block of boneless meat.

"Long Life Chilled Meat Cuts" are individually packaged in sealed vacuum packaged bags and may be fully marked and/or labelled. These packaged cuts are then placed inside another impermeable bag filled with carbon dioxide or other gases to prolong the shelf life. Rigidity of the outer bag is maintained by a layer of cardboard carton between it and the sealed vacuum packaged cuts within. The outer bag bears no label, but is placed inside a fully marked cardboard box. As a result of the cardboard layer between the outer bag and sealed vacuum packaged cuts within, the outer bags of the sample have to be opened to examine the cuts. Some of the sealed vacuum packaged bags may also have to be opened should the appropriate inspection not be possible without it and/or the inspector decides it is necessary. The shelf life of the cuts, after the outer bag is open, is about five days. Since the shelf keeping capacity of the meat product depends on the integrity of the outer bag and on continuous maintenance of product temperature of 1.5°C (+ 0.5°C), signs of deficiency in these two parameters should be viewed with suspicion. Loss of integrity of the outer bag will lead to brown discoloration of the meat and the loss of temperature control will result in characteristically unpleasant odour.

Traditional sealed vacuum packaged bags may also have to be opened should the appropriate inspection not be possible and/or the inspector deems it necessary.

The inspector shall thoroughly examine all sub-sample units for defects as defined in Chapter 4 of the MOP. The identified defects shall be classified as Minor, Major or Critical and shall be recorded on the import worksheet found in Annex S (available for CFIA personnel use only) of this Chapter. Veterinary advice must be sought with respect to defects which cannot be named or have not been encountered previously.
5. **Decision Criteria**

To determine acceptability or rejection of the lot, the inspector shall follow the Defect Criteria acceptability/rejection instructions on the IIR or apply the appropriate decision criteria as provided in Sampling plan and decision criteria, Chapter 4 of the MOP.

The presence of a critical defect observed in any sub-sample unit will result in the refusal of the lot.

If, upon completing the primary inspection (Step A, Sampling plan and decision criteria, Chapter 4 of the MOP), the shipment can be clearly accepted or rejected, no further sampling or inspection is required. If the number of major defects or the total number of defects (minor alone or combination of major and minor) falls between the acceptable and rejection numbers, a secondary sampling and inspection as per step B is to be conducted. The defects found are added to those found at Step A and the total numbers are then used to accept or reject the shipment.

**Note:** Total defects are only used if the rejection level for major defects has not been exceeded.

All pieces of sub-samples with defects, originating from a refused lot should be placed in separate clean containers, be marked to identify them with the sampling unit, the lot they came from, and the IIR control number. These pieces of evidence should be stored appropriately, refrigerated or frozen, under the Inspector’s control for at least five working days from the date of inspection and may be destroyed or ordered out of the country with the rejected lot. See Annex J of this Chapter for procedures for handling of rejected imported lots.
Organoleptic Inspection for Frozen Boneless Beef Cooked in Tubes

Sampling and Inspection Procedures and Disposition for Frozen Boneless Beef Cooked in Tubes from Countries Not Recognized Free of Foot and Mouth Disease or Free With Vaccination - South America

1. Scope

This procedure applies to frozen boneless beef cooked in tubes, and frozen diced boneless beef meat cooked in tubes (diced after cooking) from Argentina, Brazil and Uruguay. The procedure can be considered complete only if combined with Annexes O and P.

Full inspection is required of all shipments of meat products in this category. The inspection must be performed at establishments registered for the import inspection of this specific category of meat products, function code 9A. These establishments are located near Canadian seaports. The products may not be allowed inland before the full import inspection is completed and products accepted. Refer to the “List of Federally Registered Meat Establishments and their Licensed Operators” on the Canadian Food Inspection Agency (CFIA) Web site.

1.1 Interpretation

Frozen boneless beef cooked in tubes: includes whole pieces or ground beef cooked in a sealed flexible cooking tube. The product is to be imported in these cooking tubes.

Frozen diced boneless beef cooked in tubes: The meat product was cooked in a sealed flexible cooking tube, removed from the tube, diced and imported in bulk shipping containers.

2. Sampling Plans

The inspector shall select the required sample units using the sampling plan for the product examination found on the Import Control Tracking System (ICTS) Import Inspection Report (IIR). If this plan has been found to be inappropriate for the type of product, determine the lot size, then calculate the square root of the quantity shipped (e.g. cartons, combos, etc.). This is the number of sample units to be inspected. The inspector shall randomly select the sample unit numbers using the internet based randomizer program or the random table as explained in Annex H-2 of this Chapter.

Each import lot must be identified by a production lot code. Only one production lot code is permitted for each line of product on the import certificate. This separate identification must be maintained even in emergency situations when handwritten IIRs (CFIA/ACIA 1422) are generated. A sample shall be drawn from each production lot on the square root basis.

3. Preparation of Products for Inspection

Samples shall be selected from the staged lot following the visual inspection of the lot regardless of the cursory inspection results. The full inspection shall be completed before rejection of a lot.

In addition to the sample unit selection and handling procedures specified in Annex P the following procedures apply for this product category:

- The establishment shall remove sufficient random sub-sample units as determined by the inspector from their shipping containers and present the sub-sample units on tables for inspection.
- The sub-sample units shall be displayed on the examination tables in such a manner that they retain their sample carton number identity.
- If defrosting in water, the defrosting tank shall be drained and sanitized before it is used to thaw frozen cooked meat.
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3.1 In the case of frozen boneless beef cooked in tubes as chunks of beef and frozen boneless beef cooked in tubes and ground before cooking, a piece of approximately 7.5 cm should be cut out from the centre of each tube in the sample unit, in the frozen state. The remainder of the cut tubes are to be returned to the original cartons and kept frozen.

- Each sub-sample piece of 7.5 cm is to be completely thawed, by ambient air, on a separate white tray to identify the presence of pink juice.
- Alternatively, the sub-sample units protected individually by double plastic bags of sufficient thickness may be thawed in water provided the water temperature in the thawing tank shall be kept as low as possible to reduce the possibility of further cooking the samples. The water thawed products shall be examined by the inspector on white trays.

3.2 In the case of individually quick frozen diced boneless beef cooked in tubes (diced after cooking):

- A sub-sample representing 10% of the volume of the sample unit is to be defrosted, completely thawed, in a white tray so that any exudate from the meat product may be examined. If the 10% sub-sample cannot be removed in the frozen state, the entire sample unit may have to be tempered to allow removal of the sub-sample for full inspection.

4. Inspection Procedures

- Check that the shipping container label correlates with the packaged meat product and the certificate. Please note that if the immediate package is not labeled, the shipping container must have been tamper proof sealed.

- In the case of frozen diced boneless beef cooked in tubes (diced after cooking), each carton is to have a product batch code which must correspond to the batch code indicated for that product line on the certificate.

- Verify that the product does not contain any bones or bone fragments. Presence of bone or bone fragments in this product is considered to increase the risk of introduction of Foot and Mouth Disease into the country.

- A "pink juices" examination shall be performed on every sub-sample of cooked beef, to verify that the product has been thoroughly and completely cooked.

- For frozen boneless beef cooked in tubes, after the centre section of the sub-sample unit has been completely thawed, the Inspector shall manually separate the pieces forming the sub-sample. Small pieces shall be squeezed onto a white impermeable tray and checked for the presence of pink juices. If the pieces are too large to squeeze, an incision is to be made to determine the internal colour and to reduce the size of the piece. The exudate collected in the white trays during defrosting shall be examined for colour.

- For individually frozen diced boneless beef cooked in tubes, the pieces of the defrosted sub-sample are to be squeezed onto their corresponding white impermeable tray and checked for the presence of pink juices. The exudate collected in the white trays during defrosting shall be examined for colour.

- The inspector shall also thoroughly examine all sample units for defects other than the presence of pink juices and bone/bone fragments. The defects associated with this product category are specified in Chapter 4, Meat Hygiene Manual of Procedures (MOP). Veterinary advice must be sought with respect to defects which cannot be named or have not been encountered previously.

- The defects shall be classified as minor, major, and critical and shall be recorded on the Meat Import worksheet in the appropriate blocks. Refer to Annex S (available for CFIA personnel
use only) of this Chapter.

- All pieces of sub-samples with defects, other than the presence of pink juice, originating from a refused lot, should be placed in separate clean containers, be marked to identify them with the sampling unit, the lot they came from, and the IIR control number. These pieces of evidence should be stored frozen under the Inspector’s control for at least five working days from the date of inspection and may be destroyed or ordered out of the country with the rejected lot. Refer to Annex J of this Chapter.

5. Decision Criteria

- If pink juices are detected, the inspector shall detain the imported lot immediately and notify the Area Import Operations Coordinator (AIOC), who will immediately inform the Area Program Network for Meat Products to receive guidance on disposition of the non-compliant product.

- If any bone or bone fragments are detected in the cooked meat, the inspector shall detain the imported lot immediately and notify the AIOC, who will immediately inform the Area Program Networks for Meat Products to receive guidance on disposition of the non-compliant product.

- To determine acceptability or rejection of the lot, for defects other than pink juices or bone fragments, the inspector shall apply the boneless beef defect criteria as provided in Chapter 4 of the MOP.

- If the inspection results are satisfactory, the thawed sample should be immediately used in production, or if this is not possible, it should be treated as condemned material.

- Refer to Annex J for procedures for handling of rejected imported lots.
Inspection Procedures for Prepared Meat Products

1. Scope

This procedure applies to prepared meat products composed of beef, veal, chicken, pork, lamb, sheep, goat and their combinations, either pre-packaged or bulk packaged, other than meat products described in Annex P-5 of this chapter.

1.1 Interpretation

“Prepared” means in respect of an edible meat product, a meat product that has been cooked or dehydrated or to which has been added any substance other than meat, a meat by-product or mechanically separated meat.

2. Sampling Plans

The inspector shall select the required sample units using the sampling plan for the product examination found on the Import Inspection Report (IIR). If this plan has been found to be inappropriate for the type of product, determine the lot size then calculate the square root of the quantity shipped (e.g. cartons, combos, etc.) this is the number of sample units to be inspected. The inspector shall randomly select the sample units using internet based random numbers program or random numbers table as described in Section 2.2 of Annex H-2 of this chapter.

In choosing the required sample unit number from the lot, the inspector must make every effort to ensure that the sample is as representative as possible giving proper consideration to code and other identifying marks.

When an inspected product contains more than one production batch code, the square root from each production batch code must be examined.

3. Preparation of Products for Inspection

Samples shall be selected from the staged lot following the cursory/visual inspection of the lot regardless of the results of the cursory this inspection.

In addition to the sample unit selection and handling procedures specified in annex P the following procedures apply for this product category. Once the sample for inspection has been selected, it should be presented for inspection as follows:

   a. chilled and frozen cooked meat products shall be handled in a sanitary manner so as to preclude contamination of any product;
   b. equipment (tables, saws, scales, shelving units, wash basins, etc.) will be cleaned and sanitized before use on each lot;
   c. the establishment shall relocate the sample units selected for presentation from the staging area to a designated room;
   d. the establishment shall remove sufficient random sub-sample units as determined by the inspector from their shipping containers and present the sub-sample units on tables for inspection;
   e. the sub-sample units shall be displayed on the examination tables in such a manner that they retain their sample carton number identity; and,
   f. if defrosting in water the defrosting tank shall be drained and sanitized before it is used to thaw frozen cooked meat.

3.1 Non Shelf Stable Cooked Meat Products

3.1.1 Consumer Packaged Products

In the case of consumer packaged items in a shipping container such as TV dinners, soup mixes, poultry entrees, etc., these should be removed from the shipping cartons when presented for
inspection, so that the individual packages can be properly examined. A sub sample representing 10% of the number of consumer packaged units is to be examined.

3.1.2 Bulk Packed Diced Boneless Meats

In the case of chilled or frozen diced boneless meats, the product in its immediate packaging should be removed from the shipping cartons when presented for inspection, so that the contents of the packages may be inspected in their present physical state (refrigerated or frozen).

A sample unit of frozen diced cooked meat product in its immediate packaging should be removed from the shipping cartons when presented for inspection, so that a preliminary inspection of the frozen contents of the packages may be performed. A sub-sample representing 10% of the volume of the sample unit is to be defrosted completely in a white tray so that any exudates from the meat product may be examined.

3.1.3 Frozen Cooked Concentrated Soups

The meat product is to be inspected in the frozen state. The product is to be examined to determine if storage instructions are being maintained.

3.2 Shelf Stable Dry Cured or Fermented Meat Products

3.2.1 Prosciutto, Parma Hams, Serrano Hams, Sausages

These products are to be examined in their immediate containers if the packaging material permits observation of product surfaces. Refer to elements identified in section 3 of this Annex.

4. Inspection Procedures

Imported meat products must meet the standards and labelling requirements equivalent to meat products produced in Canada except as described in Section 123 of the *Meat Inspection Regulations, 1990*. In addition, the following procedures should be followed:

a) the inspector shall verify the accuracy of a label claim for a particular meat product. For consumer packaged products a correlation of the sub-sample unit meat product name, the label of the shipping container and the product description on the Official Meat Inspection Certificate (OMIC) is to be established. A label registration number is required on the OMIC of all prepared meat products;

b) the inspector shall verify that the product has been handled in accordance with the storage instructions;

c) all defects found in a rejected lot, their respective parts, and the sample unit from which they were found, shall be saved in case of the need for verification. Defects shall be identified with the IIR control number, lot number and sample unit number, from which they were found;

d) all defects found in an accepted lot of inspected product shall be handled as inedible meat products;

e) sample units found free of defects upon inspection shall be returned to the lot. Sample units received in the frozen state are to be returned to their original shipping cartons for immediate blast freezing; and,

f) the inspector must refer to Annex M and to the Area Microbiology and Compositional/Additives sampling plans to determine if it is necessary to take samples for laboratory analysis.
4.1 Non Shelf Stable Prepared Meat Products

4.1.1 Consumer Packaged Products

Chilled or frozen entree style dinners, should be checked to ensure that appropriate handling has occurred during transport within the range of the storage instructions and integrity of packages. Integrity of packaging means lack of physical damage that could cause direct exposure of the meat products to environmental contamination. These meat products will not be removed from their immediate packaging unless there is suspicion the product is unwholesome.

4.1.2 Bulk Packed Diced Meats

Bulk packed diced meats should be examined to ensure that:

- mandatory information on the shipping container label correlates with the packaged meat product and the certificate;
- the product does not contain any bones or extraneous material;
- the product appears wholesome without sour or off odors; and,
- exudates from the thawed product indicates the product is cooked (no pink juices) for fully cooked products.

4.2 Shelf Stable Dry Cured or Fermented Meat Products

4.2.1 Prosciutto, Parma Hams, Serrano Hams, Sausages

Perform a visual inspection of the outer surfaces.

Observe for contamination, dirt, wood insects, slime, off condition. The presence of mold on this type of product may be a result of the process. If observed, the Area Program Specialist-Microbiology should be contacted.

Smell the outer surface for any sign of off odour.

For bone-in products such as Prosciutto, Parma Hams, Serrano Hams and after the outer surface inspection, inspect for possible under-curing or off condition by using the following method:

- For suspected under-curing, place a knife into the area of the aitch bone and into the area of the stifle joint. After each insertion of the knife, quickly and carefully remove the knife from the ham and very carefully smell the knife for off odour.

5. Disposition / Decision Criteria

5.1 Non Shelf Stable Prepared Meat Products

5.1.1 Consumer Packaged Products and Bulk Packed Diced Meats

Inspectors must make a judgment based on their findings during inspection and the types and numbers of defects found must be assessed for their significance.

The square root sample selected is intended to be representative of the shipment as a whole, and it must be assumed that defects found in the sample units will occur in the same proportion in the remainder of the shipment.

In those cases where the inspector is undecided as to what his judgment should be, he should select a further sample for inspection and, if necessary, contact his supervisor for assistance in reaching a decision.
The reconditioning of unsatisfactory product is not permitted.

When the meat sample has been judged unsatisfactory and rejected, all shipping containers of the sample units must be clearly identified (e.g. mark, code, etc.) in such a way as to permit locating the same samples in case of the need for verification.

Refer to Annex J for procedures for handling of refused imported lots.

5.2 **Shelf Stable Dry Cured or Fermented Meat Products**

Same as section 5.1.1 of the present annex.

For Prosciutto, Parma Hams, Serrano Hams if any off condition or sour odour is detected, hold the product and notify the supervisor.