

# 3

Animal Product  
Manual

## Reference

### *Foreign Origin Meat and Meat Products, Ruminants*

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## Introduction and Subsidiary Locator

The *Foreign Origin Meat or Meat Products, Ruminants* section covers beef extract, bone stock, bouillon cubes, dehydrated soup containing pieces and chunks of ruminant meat, and fresh, cooked, cured and dried meat of ruminants.



Ruminant meat and meat products from BSE-affected countries are prohibited entry.

Regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meat, cured and dried meat, and cooked meat from affected foreign countries. Policy has been established to control other products that are imported which may pose a risk to U.S. agriculture.

When a VS permit does **not** authorize entry, use [Table 3-12-1](#) which directs you to the final regulatory action to take.

**TABLE 3-12-1 Where to Find Regulatory Action on Ruminant Meat and Meat Products**

If the importation is:	And is from a country:	And:	Then:
Beef bone stock		→	GO to <a href="#">Table 3-12-2</a>
Beef extract		→	
Bouillon cubes		→	
Cooked meat		→	GO to <a href="#">Table 3-12-6</a>
Cooked, shelf-stable meat	Affected with BSE	→	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
	Free from BSE	In hermetically sealed cans <sup>1</sup>	RELEASE
		In retorted, flexible pouches	GO to <a href="#">Table 3-12-4</a>
Cured and dried meat		→	GO to <a href="#">Table 3-12-12</a>
Dehydrated soup mixes containing pieces and chunks of meat	Flavored with beef extract or bone stock	→	GO to <a href="#">Table 3-12-2</a>
	Containing pieces of meat	→	GO to <a href="#">Table 3-12-3</a>
Edible offal	Affected with BSE	→	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
	Free from BSE	Accompanied by a certificate of origin <sup>2</sup>	REGULATE as meat and run through the first column (cooked, shelf stable, fresh, etc.)
		Lacks the certificate of origin	1. <b>DO NOT RELEASE</b> the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel (see <a href="#">Appendix H</a> )
Fresh (chilled or frozen) meat		→	GO to <a href="#">Table 3-12-16</a>
Suet or products containing suet		→	GO to <a href="#">Table 3-12-5</a>
Edible tallow (rendered fat) <sup>3</sup>	Affected with BSE	→	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
	Free from BSE	→	RELEASE

- 1 Determine shelf stability in cargo just as you would in baggage; see [Table 2-3-3](#).
- 2 A government certificate stating that the edible offal was derived from ruminants from (a) a region (*must state region*) **other than** those considered by the USDA to be affected with BSE; and (b) during processing, there was no commingling with any ruminant material from a region considered by the USDA to be affected with BSE.
- 3 Tallow (edible) listed as an ingredient in a food product ready for human consumption, and food products cooked in tallow (such as french fries and hash browns) are allowed unrestricted entry.

## Beef Extract, Beef Bone Stock, Bouillon Cubes, or Dehydrated Soup Mix Flavored With Beef Extract or Bone Stock

**TABLE 3-12-2 Action to Take on Beef Extract, Beef Bone Stock, Bouillon Cubes, or Dehydrated Soup Mix Flavored With Beef Extract or Bone Stock**

If the country of origin is known to be:	And the importation is:	Then:
Affected with BSE or FMD and BSE	→	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Affected with FMD, but <b>not</b> BSE	Accompanied by a meat inspection certificate stating that the meat product has been concentrated by boiling	RELEASE
	<b>Lacking</b> the certification described above	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the option of obtaining the appropriate certification 3. If the importer is unable to obtain the appropriate certification, PROVIDE with the appropriate options (see <a href="#">Table 2-2-11</a> )
Free from both BSE and FMD	→	RELEASE
Free from BSE and FMD, but FMD/SR	→	

## Dehydrated Soup Mixes Containing Pieces of Ruminant Meat

TABLE 3-12-3 Action to Take on Dehydrated Soup Mixes Containing Pieces of Ruminant Meat

If the soup mix is from a country known to be:	And:	Then:
Affected with BSE or both with BSE and FMD	→	<ol style="list-style-type: none"> <li><b>DO NOT</b> RELEASE the HOLD</li> <li>PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a>)</li> </ol>
Affected with FMD only	Is accompanied by a meat inspection certificate declaring that: <ul style="list-style-type: none"> <li>◆ All meat is free of bones</li> <li>◆ All meat has been cooked to a minimum internal temperature of 175° F (79.4° C)</li> </ul>	RELEASE
	Lacks either the certification or the certificate described above	<ol style="list-style-type: none"> <li><b>DO NOT</b> RELEASE the HOLD</li> <li>PROVIDE the importer with the option of obtaining the appropriate certification</li> <li>If the importer is unable to obtain the appropriate certification, PROVIDE with the appropriate options (see <a href="#">Table 2-2-11</a>)</li> </ol>
Free from BSE and FMD	→	RELEASE

## Shelf Stable Beef in Retorted, Flexible Pouches

In the process for shelf stable beef in retorted, flexible pouches, the meat is typically first heated in a kettle, then poured or pumped into a flexible pouch. Next, the product undergoes an additional cooking step; a retort (a larger version of the stove-top pressure cooker) cooks the product in the flexible pouch under pressure and allows the temperature to exceed 212° F. During this retort process, the container is sterilized along with the product.

**TABLE 3-12-4 Determine Whether to Admit Shelf-Stable Beef in Retorted, Flexible Pouches**

If the country or region of origin is:	And the beef is arriving from:	And:	And:	Then:
Free from BSE and FMD			→	RELEASE
Affected with BSE or BSE in combination with FMD			→	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Affected solely with FMD	<b>Other than Brazil</b>	Is accompanied by a meat inspection certificate	Is appropriately certified <sup>1</sup>	RELEASE
			<b>Lacks</b> the appropriate certification <sup>1</sup>	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
		<b>Lacks</b> a meat inspection certificate	→	
	Brazil	Is accompanied by a meat inspection certificate	Is appropriately certified <sup>2</sup>	RELEASE
			<b>Lacks</b> the appropriate certification <sup>1</sup>	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
		<b>Lacks</b> a meat inspection certificate	→	

1 A government certificate declaring:

- ◆ All bones have been completely removed in the region of origin
- ◆ This product was hermetically sealed and then cooked via a true retort process to insure a commercially sterile, shelf-stable product

2 A government certificate from Brazil declaring:

- ◆ All bones have been completely removed in the region of origin
- ◆ This product was hermetically sealed and then cooked via a true retort process to insure a commercially sterile, shelf-stable product
- ◆ The ruminant products being exported are obtained from:
  - (1) Animals that were born and raised in Brazil and were: (a) born after July 3, 1996 when the ruminant-to-ruminant feed ban was decreed and (b) exclusively grass fed and **not** fed any animal proteins
  - or**
  - (2) Animals that were born outside Brazil in countries **not** considered by USDA to be affected with bovine spongiform encephalopathy (BSE) or having a significant risk of BSE according to 9CFR §94.18 and were slaughtered in Brazil
  - or**
  - (3) Animals that were born, raised, and slaughtered outside of Brazil in countries **not** considered by USDA to be affected with bovine spongiform encephalopathy (BSE) or having a significant risk of BSE according to 9CFR §94.18

## Suet or Products Containing Suet

**TABLE 3-12-5 Action to Take on Suet or Products Containing Suet<sup>1</sup>**

If the country of origin is known to be:	Then:
Affected with BSE or BSE in combination with FMD	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Affected solely with FMD	RELEASE
Free from both BSE and FMD	

<sup>1</sup> Products which have suet as an ingredient include various puddings (Christmas, holiday, plum, or Yorkshire puddings) and fruit duff.

## Cooked Meat of Ruminants

**TABLE 3-12-6 Action to Take on Cooked Meat of Ruminants<sup>1</sup>**

If the country of origin is known to be:	And the country is known to be:	Then:
Affected with BSE		1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Free from BSE	Affected with FMD	GO to <a href="#">Table 3-12-9</a>
	Free from FMD	RELEASE
	Free from FMD with S/R	GO to <a href="#">Table 3-12-7</a>

<sup>1</sup> Cooked, shelf-stable meat in a hermetically sealed can from a country affected with BSE is prohibited.

### Cooked Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR

Review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of

conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease

- ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially-numbered seals of the national government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has **never** been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions in the certificate

Continue to [Table 3-12-7](#).

**TABLE 3-12-7 Action to Take on Cooked Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR**

If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.11(c)(1)-(4)]	RELEASE
	<b>Lacking</b> the required certification	1. <b>DO NOT</b> RELEASE the HOLD
<b>Not</b> accompanied by a meat inspection certificate	—————→	2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

### Cooked Meat of Ruminants from a Country Known to Be Affected with Only FMD

The following determinations are for boneless, cooked, frozen meat.

Insure movement of meat to an approved defrost facility as follows:

#### Insure Movement to APHIS Approved Defrost Facility

- ◆ Port of arrival must be equipped with APHIS approved rapid defrost facilities; see [Figure 3-12-1 on page 3-12-9](#) for a list of ports equipped with rapid defrost facilities which are approved by APHIS
- ◆ Meat must be consigned to one of the defrost facilities listed for the port of arrival (where off-loaded from the carrier)

- ◆ Meat **cannot** be transported over land from one port to another; see if the port of arrival and defrost facilities are listed in **Figure 3-12-1**



**Not** all FSIS approved facilities are APHIS approved rapid defrost facilities.

Continue on to **Table 3-12-8**.

## List of APHIS Approved Rapid Defrost Facilities

State/ Territory	Establishment Number	APHIS-FSIS Approved Rapid Defrost Facilities	Phone Number Plant	Phone Number USDA
California	I24	Anchor Distribution Services 2950 Merced Street San Leandro, CA 94577	510/483-9120	510/483-9120
California	I415	Dean's Refrigerated Trucking, Inc. 1600 Donner Avenue San Francisco, CA 94124	510/468-4282	510/468-0859
California	I114	Konoike/Pacific (CA), Inc. 1420 Coil Avenue Wilmington, CA 90744	310/518-1000	n/a
California	I171	Murphy International Corp. 301 S. Neptune Avenue Wilmington, CA 90744 (located in the Union Ice building)	562/436-1227	310/549-9165
California	I7	P&O Cold Logistics 19840 Rancho Way Domingues Hills, CA 90221	310/632-6265	310/632-6265 xt. 1139
California	I255	Pacific Coast Container 737 Bay Street Oakland, CA 94607	510/763-8991	510/893-5420
California	I67	Pilot Trading Company, Inc. 3050 E. 11th Street Los Angeles, CA 90023	323/262-9889	n/a
California	I86	U.S. Cold Storage of CA 1400 N. MacArthur Drive Tracy, CA 95376	209/835-2653	n/a
California	I72	U.S. Cold Storage of CA 225 Market Street Oakland, CA 94607	510/832-1846	510/832-1846
California	I66	U.S. Cold Storage of CA 33400 Dowe Avenue Union City, CA 94587	510/489-2244	510/489-2244

**FIGURE 3-12-1** List of Approved Rapid Defrost Facilities

**Reference:** Foreign Origin Meat and Meat Products, Ruminants  
List of APHIS Approved Rapid Defrost Facilities

State/ Territory	Establishment Number	APHIS-FSIS Approved Rapid Defrost Facilities	Phone Number Plant	Phone Number USDA
California	I107	Los Angeles Inspection Service 8446 S. Garfield Avenue Bell Gardens, CA 90201	562/927-5570	562/927-5570
Delaware	I102	Cold Chain Distribution One Hauser Road Wilmington, DE 19081	302/472-5631	302/472-5626
Delaware	I1279	Delaware Refrigerated Services 200 Dock View Drive New Castle, DE 19720	302/654-3400	n/a
Delaware	I333	Louis Dreyfus Distribution Center P.O. Box 7398 Newark, DE 19714	302/738-7150	302/738-7650
Florida	I75	Beaver Street Fisheries, Inc. 1741 West Beaver Street Jacksonville, FL 32209	904/354-5661	904/354-5661
Florida	I122	Caribbean Cold Storage, Inc. 1505 Dennis Street Jacksonville, FL 33204	904/358-0027	n/a
Florida	I155	South Atlantic Cold Storage 2421 Dennis Street Jacksonville, FL 33204	904/353-4119	904/353-4119
Florida	I258	Industrial Cold Storage #1 2625 W. 5th Street Jacksonville, FL 32205	904/786-8038	904/353-9248
Florida	I339	Jax Cold Storage Port Facility 2701 Talleyrand Avenue Jacksonville, FL 32206	904/355-2206	904/358-2206
Florida	I306	United States Cold Storage 7093 NW 37th Avenue Miami, FL 33147	305/691-5391	n/a
Georgia	I436	Savannah Portside Refrigeration, Inc., I-436 2 Main Street Garden City, GA 31408	912/965-0747	912/965-0784 912/965-0765 FAX
Idaho	I103	Northland Woods Inspection Depot County Road 30A-1 Bonners Ferry, ID 83805	208/267-7023	208/267-7023
Louisiana	I435	Int'l Refrigerated Facilities, Inc. 700 Edwards Avenue Harahan, LA 70123-4210	504/733-7030	n/a
Louisiana	I32	New Orleans Inspection Service, Inc. Nashville Avenue Wharf New Orleans, LA 70186	504/944-4400	n/a
Louisiana	I148	Southern Cold Storage Company 7150 South Choctaw Drive Baton Rouge, LA 70807	225/929-6400	225/929-6400

**FIGURE 3-12-1 List of Approved Rapid Defrost Facilities (continued)**

State/ Territory	Establishment Number	APHIS-FSIS Approved Rapid Defrost Facilities	Phone Number Plant	Phone Number USDA
Maine	I126	Therault's Abattoir, Inc. Route 1A Hamline, ME 04785	207/868-3344	n/a
Maryland	I158	Merchants Terminal 7950 Oceano Avenue Jessup, MD 20794	410/342-9300	n/a
Michigan	I90	Arctic Cold Storage & Warehouse 4360 S. Haggerty Road Canton, MI 48188	313/397-9880	319/879-8800
Michigan	I265	Freezer Services of Michigan 8350 St. Aubin PO Box 12070 Hamtramck, MI 48212	313/871-5040	313/871-5142
Montana	I47	A.N. Deringer, Inc. First and Griffith Avenue Sweetgrass, MT 59484	406/335-2342	406/335-2345
New Jersey (North)	I178	Hudson Refrigerating Co. 125 Tyler Street Port Newark, NJ 07114	973/589-4545	973/589-4545
New Jersey (South)	I191	Camden Port Services Route 45 PO Box 347 Woodstown, NJ 08098	856/679-4141	n/a
New Jersey	I196	Holt Cargo Systems, Inc. 701 North Broadway Gloucester City, NJ 08030	609/456-6400	609/456-6400
New Jersey (South)	I182	Mullica Hill Cold Storage 554 Franklinville Road Mullica Hill, NJ 08062	856/478-6300	n/a
New Jersey (South)	I180	Timberline Cold Storage 55 Commerce Avenue Pitman, NJ 08071	856/589-3130	856/589-3130
New York	I271	A.N. Deringer, Inc. 178 W. Service Road Champlain, NY 12919	518/298-8281	518/298-3012
New York	I117	A.N. Deringer, Inc. 4525 Witmer Industrial Estate Town of Niagara, NY 14306	716/297-7266	716/297-3659
New York	I422	Piatowski's Riteway Meats, Inc. 7968 Ridge Road Gasport, NY 14067	716/772-2950	716/772-2950
Oregon	I36	Morasch's 4050 NE 158th Portland, OR 97230	502/257-9821	n/a
Pennsylvania	I183	B. Barks & Sons, Inc. 9400 Blue Grass Road, Rear Box 16059 Philadelphia, PA 19114	609/783-3200	n/a

FIGURE 3-12-1 List of Approved Rapid Defrost Facilities (continued)

**Reference:** Foreign Origin Meat and Meat Products, Ruminants  
List of APHIS Approved Rapid Defrost Facilities

State/ Territory	Establishment Number	APHIS-FSIS Approved Rapid Defrost Facilities	Phone Number Plant	Phone Number USDA
Pennsylvania	I92	Manfredi Cold Storage, Inc. 290 Chambers Road PO Box 368 Kennett Square, PA 19348	215/444-5832	n/a
Pennsylvania	I13	Refrigerated Distribution Center 3301 Colums Blvd. Philadelphia, PA 19148	215/551-2735	n/a
Pennsylvania	I276	Triple Seven Warehouse, Inc. 777 Pattison Avenue Philadelphia, PA 19148	215/755-8004	n/a
Puerto Rico	I165	Long Beach Corp. CARR 869 KM 14.1 Cantano, PR 00962	787/588-5512	n/a
Texas	I14	C.E.G.F. (USA), Inc. 16110 E. Hardy Road Houston, TX 77032	281-821-4110	n/a
Texas	I2	Houston Central Industries, Inc. 800 Middle Street Houston, TX 77003	713/225-2081	n/a
Texas	I5	Houston Central Industries, Inc. 7080 Express Lane Houston, TX 77078-4520	713/225-2081	n/a
Texas	I19	Jacintoport Int'l LP 16398 Jacintoport Blvd. Houston, TX 77015-6537	713/673-7000	n/a
Texas	I15	NOCS Inspection Services, Inc. 9223 Highway 225 LaPorte, TX 77571	291/930-8002	291/930-8002
Texas	I20	P&O Logistics 502 North Broadway LaPorte, TX 77571	281/867-2600	281/471-0072
Virginia	I150	International Ref'd Port Service 8791 Hampton Blvd. Norfolk, VA 23505	757/451-3211	757/451-3211
Virginia	I129	Virginia Int'l Terminals, Inc. Warehouse 3-D 7737 Hampton Blvd. Norfolk, VA 23505	804/440-7038	804/440-7038
Washington	I162	Acme Food Sales 6276 Ellis Avenue, South PO Box 80525 Seattle, WA 98108	206/762-5150	206/762-3074
Washington	I121	Schnitzer Investment Corp. 2302 Milwaukee Way Tacoma, WA 98421	206/833-7233	206/272-0900
Washington	I428	Seafreeze Limited Partnership 206 SW. Michigan Street Seattle, WA 98124	206/767-7350	206/767-7350

**FIGURE 3-12-1 List of Approved Rapid Defrost Facilities (continued)**

## Verify That Port of Arrival Is Equipped With Approved Defrost Facilities

TABLE 3-12-8 Verify That the Port of Arrival Is Equipped with Approved Defrost Facilities

If the port of arrival is:	Then:
One listed on the previous pages, equipped with APHIS approved rapid defrost facilities	CONTINUE in this section
Not one listed on the previous pages	1. <b>DO NOT</b> RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see <a href="#">Appendix H</a> )



Important

Importations of cooked, frozen beef (including sample importations) aboard a vessel or aircraft may transit a U.S. port for off loading and inspection at another U.S. port (which becomes the port of arrival) **ONLY IF** the importation remains aboard the vessel or aircraft at the first U.S. port.

## Determine if Meat Is from a Foreign Establishment Approved for Cooked Beef

Determine that the importation is from a foreign establishment approved for cooked beef (see [List of Foreign Establishments APHIS Approved for Perishable Cooked Beef](#) on page 3-12-14).

## List of Foreign Establishments APHIS Approved for Perishable Cooked Beef

Country	Establishment Number	Establishment Name and Location
Argentina	13	Swift-Armour S.A.A., Rosario, Santa Fe
	249	Finexcor SA, Lisandro de la Torre 810, Nelson, Sante Fe
	1311	Friar, S.A., Santa Fe City, Santa Fe
	1373	Frigorifico Cepa S.A., Venado Tuerto, Province of Santa Fe
	1399	Rafaela Alimentos, S.A. I.C., Casilda, Santa Fe
	1920	Frigorifico Rioplatense, Avda de los Constituyentes 2801, General
	1921	Sadowa, S.A., mar del Plata, Buenos Aires
	2062	Finexcor S.A. Bernal, Buenos Aires
Brazil	2067	Frigorifico Cepa, Pontevedra, Buenos Aires
	SIF 337	Bertin, S.A., Sao Paulo
	SIF 385	Friboi LTDA, Andradina, Sao Paulo
	SIF 458	BF Productos Alimenticios LTDA (Swift-Armour), Industria E Comercio, Presidente Epitacio
	SIF 13 <sup>1</sup>	Ferreria International LTDA Tres Rios, RJ
	SIF 2015	Sadia Oeste, S.A., Varzea Grande, Mato Grosso
	SIF 2979	Araputanga S.A., Araputanga, Mato Grossol
Uruguay	SIF 3031 <sup>2</sup>	Quatro Marcos LTDA Sao Jose dos Quatro Marcos, MT
	2	Establecimientos Colonia S.A., Ruta 22, Tarariras, Colonia <sup>3</sup>
	8	Frigorifico Canelones S.A., Calle Pando, Canelones
	30 <sup>2</sup>	Noblemark S.A., Ruta Puerto de Fray Bentos Rio Negro, Uruguay

**FIGURE 3-12-2 List of Foreign Establishments APHIS Approved for Perishable Cooked Beef**

1 Number changed; formerly SIF 736.

- 2 Newly-approved plant.
- 3 Meat cooked in Establishment #2 is shipped from Establishment #8. Continue on to [Table 3-12-3](#). The foreign establishment should be identified in the additional certification on the meat inspection certificate stated in [Table 3-12-9](#).

**TABLE 3-12-9 Cooked Meat of Ruminants from a Country Known to Be Affected Only With FMD**

If the ruminant meat:	And is:	And the certificate:	And is from:	Then:
Is accompanied by a meat inspection certificate	Identified as an IQF product (meat cooked in plastic tubes)	—————→	—————→	GO to <a href="#">Table 3-12-10</a>
	<b>Not</b> identified as an IQF product	Has the required certification 9CFR 94.4(b)(1)-(2) and the additional certification <sup>1</sup>	A foreign establishment approved for cooked beef	<ol style="list-style-type: none"> <li>1. COMPLETE a USDA-PPQ-FSIS Notification for Perishable Cooked Ruminant or Cooked Swine Meat from Restricted Countries<sup>2</sup> Sheet</li> <li>2. AUTHORIZE movement to the defrost facility<sup>3</sup> at the port where the meat is off-loaded (<b>never</b> authorize shipment of the meat to a defrost facility at another port)</li> <li>3. <b>DO NOT</b> complete VS Form 16-78 since the product is <b>not</b> moving to another port</li> </ol>
Lacks the required certification	—————→	—————→	<b>Not</b> from an approved foreign establishment approved for cooked beef	<ol style="list-style-type: none"> <li>1. <b>DO NOT</b> RELEASE the HOLD</li> <li>2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a>)</li> </ol>

- 1 A government of origin certificate that declares the following:
  - ◆ All bones have been completely removed in the country of origin
  - ◆ The meat has been thoroughly cooked in the country of origin

And the certificate **must** additionally state the following:

  - ◆ The beef covered by this certificate was thoroughly cooked throughout *[name and establishment number of approved plant]* under the conditions approved by the meat inspection service of *[country of origin]* to prevent contact with uncooked products
- 2 Send this FSIS Notification Sheet by courier to the FSIS defrost facility. Attach a copy of the notification sheet to the import documents and keep the documents on file for 5 years from the date of arrival of the shipment.
- 3 If the facility is **not** located within the port boundaries, then ensure that the container is sealed prior to movement. **Do not** complete Form 16-78.

**TABLE 3-12-10 Cooked Meat of Ruminants That Is Identified as an IQF Product from a Country Known to Be Affected Only With FMD**

If the product:	And is from:	Then:
Has the required certification 9CFR 94.4(b) and the additional certification <sup>1</sup>	A foreign establishment approved for cooked beef	1. COMPLETE a USDA-PPQ-FSIS Notification for Perishable Cooked Ruminant or Cooked Swine Meat from Restricted Countries <sup>2</sup> Sheet 2. AUTHORIZE movement to the defrost facility <sup>3</sup> at the port where the meat is off-loaded ( <b>never</b> authorize shipment of the meat to a defrost facility at another port) 3. <b>DO NOT</b> complete VS Form 16-78 since the product is <b>not</b> moving to another port
	<b>Not</b> from an approved foreign establishment approved for cooked beef	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Lacks the required certification		

- 1 A government of origin certificate that declares the following:
  - ◆ This cooked meat produced for export to the United States meets the requirements of Title 9, Code of Federal Regulations, Sec. 94.4(b)
  - ◆ No more than two tubes were randomly selected per batch per cooker for cutting an indicator piece or obtaining a piece containing a TID. The indicator piece or piece containing a TID represents a shipment of *[describe form of processed product, e.g., diced cubes of a particular size]*. A piece containing a TID or a piece 3.8 cm (1.5 in) or larger in each dimension was cut from the cold spot of the tube, and was sealed and marked with the following cooking date, cooker, and batch: *[cooking date]* and the following date of selection of the tube *[date the tube was selected]*. The total number of indicator pieces or pieces containing TID's enclosed in a sealed box is *[number]*
- 2 Send this FSIS Notification Sheet by courier to the FSIS defrost facility. Attach a copy of the notification sheet to the import documents and keep the documents on file for 5 years from the date of arrival of the shipment.
- 3 If the facility is **not** located within the port boundaries, then ensure that the container is sealed prior to movement. **Do not** complete Form 16-78.

### Action to Take Based on Results of the Pink Juice Test

Use [Table 3-12-11](#) to determine the action to take based on the results of the pink juice test.

**TABLE 3-12-11 Determine Action to Take Based on Pink Juice Test Results**

If FSIS notifies you that the product:	Then:
Does not contain any pink juices	RELEASE
Contains pink juices	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 3-12-14</a> )

## Cured and Dried Meat of Ruminants

**TABLE 3-12-12 Cured and Dried Meat of Ruminants**

If the meat is arriving from:	And the country of origin is known to be:	And is:	And:	Then:	
A country affected with BSE			→	GO to <a href="#">Table 3-12-13</a>	
A country free from BSE	Affected with BSE		→	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )	
	Free from BSE	Affected with FMD regardless of level of risk	→	GO to <a href="#">Table 3-12-15</a>	
		Free from FMD	FMD/SR		GO to <a href="#">Table 3-12-14</a>
			No special requirements		RELEASE

## Cured and Dried Meat of Ruminants Arriving from a Country Known to Be Affected with BSE

**TABLE 3-12-13 Cured and Dried Meat<sup>1</sup> of Ruminants Arriving from a Country Known to Be Affected with BSE**

If the meat originated in a country:	And is:	And:	Then:
Free from BSE	Free from FMD	Appropriately certified <sup>2</sup>	RELEASE
		<b>Lacks</b> the appropriate certification <sup>2</sup>	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
	Affected with FMD	Appropriately certified <sup>3</sup>	RELEASE
		<b>Lacks</b> the appropriate certification <sup>3</sup>	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Affected with BSE			1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

- 1 For example, bresaola from Italy or bundnerfleisch from Switzerland.
- 2 Accompanied by an original certificate issued by an official veterinarian of the exporting country with the following certifications:
  - ◆ All raw material of ruminant origin came only from *[name of country]*, a BSE-free country, on *[date]*, under lot number *[number of lot]*
  - ◆ An export certificate documenting these facts, issued by an official veterinarian of the national government of the country from which the beef originates, is on file
  - ◆ During processing, there was no commingling or exposure to any other animal products
- 3 Accompanied by an original certificate issued by an official veterinarian of the exporting country with the following certifications:
  - ◆ All raw material of ruminant origin came only from *[name of country]*, a BSE-free country, on *[date]*, under lot number *[number of lot]*
  - ◆ An export certificate documenting these facts, issued by an official veterinarian of the national government of the country from which the beef originates, is on file
  - ◆ All bones have been completely removed in the region of origin. The meat has been held in an unfrozen condition for at least 3 days immediately following slaughter. The product has been thoroughly cured and fully dried to the extent that it may be stored and handled without refrigeration, that is, the water-protein ratio in the wettest portion of the product does **not** exceed 2.25 to 1
  - ◆ The products were produced and processed in plants approved for the importation of their products into the United States, handled in a sanitary manner, and prepared under the continuous supervision of an inspector under control of the national meat inspection system; and said meat products are **not** adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are in compliance with requirements at least equal to those in Federal Meat Inspection Act and said regulations
  - ◆ During processing, there was no commingling or exposure to any other animal products

### Cured and Dried Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR

The requirements cited in 9CFR 94.4(a)(1)-(4) were established for processed meat from a country of origin known to be affected with FMD. However, cured and dried meat from a country of origin known to be free from FMD/SR may be certified as being processed according to these requirements and would be allowed entry. For details of the requirements cited in 9CFR 94.4(a)(1)-(4), go to ***Cured and Dried Meat of Ruminants from a Country of Origin Known to Be Affected with Only FMD*** on page 3-12-20.

Otherwise, review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in §94.1(a) as a region affected with rinderpest or FMD
- ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially-numbered seals of the national government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has **never** been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions in the certificate

Continue on to **Table 3-12-14**.

**TABLE 3-12-14 Cured and Dried Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR**

If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification 9CFR 94.11(c)(1)-(4)	RELEASE
	Lacks the required certification	1. <b>DO NOT</b> RELEASE the HOLD
Not accompanied by a meat inspection certificate	—————▶	2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

**Cured and Dried Meat of Ruminants from a Country of Origin Known to Be Affected with Only FMD**

Determine if a foreign meat inspection certificate is present for cured and dried meat of ruminants from a country of origin known to be affected with only FMD. This certificate must accompany the importation and must have been issued by an authorized official of the national government of the country of origin as cited in 9CFR 94.4(a)(4).

The certificate must state that the meat has been processed according to the conditions cited in 9CFR 94.4(a)(1)-(3) which are summarized below.

- ◆ All bones were completely removed in the country of origin
- ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
- ◆ The meat was thoroughly cured and fully dried to the extent that the product is shelf stable without refrigeration

Continue to [Table 3-12-15](#).

**TABLE 3-12-15 Cured and Dried Meat of Ruminants from a Country Known to Be Affected with Only FMD**

If the importation is:	And the certificate is:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.4(a)(1)-(3)]	RELEASE
	Lacks the required certification	1. <b>DO NOT</b> RELEASE the HOLD
Not accompanied by a meat inspection certificate	—————▶	2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

## Fresh (Chilled or Frozen) Meat of Ruminants

TABLE 3-12-16 Fresh (Chilled or Frozen) Meat of Ruminants

If the country of origin is known to be:	And is known to be:	And the level of risk is:	Then:
Free from BSE	Free from FMD	→	Go to <a href="#">Table 3-12-17</a>
	Free from FMD with S/R	→	Go to <a href="#">Table 3-12-19</a>
	Affected with FMD	Unassigned risk level	
Negligible risk level <sup>1</sup>			Go to <a href="#">Table 3-12-22</a>
Affected with BSE		→	1. <b>DO NOT RELEASE</b> the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

1 Currently **only** Uruguay is at negligible risk for foot-and-mouth disease (FMD).

### Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD

Determine if adequate proof of origin is present for fresh meat of ruminants from a country known to be free from BSE and FMD. For example, the importation is accompanied by an official meat inspection certificate, or the packaging labels show the country of origin.

**TABLE 3-12-17 Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD**

If there is:	And the importation:	Then:
Adequate proof of origin	Did <b>not</b> transit a country known to be affected with FMD	RELEASE
	Transited a country known to be affected with FMD	GO to <a href="#">Table 3-12-18</a>
Inadequate proof of origin	Is a commercial importation	1. <b>DO NOT</b> RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see <a href="#">Appendix H</a> )
	Is in passenger baggage	REFUSE ENTRY

**Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD Which Transited a Country Known to Be Affected with FMD**

Review the accompanying documents to verify that a meat inspection certificate is present for fresh meat of ruminants from a country known to be free from BSE and FMD which transited a country known to be affected with FMD. Determine if the importation met the transiting requirements cited in 9CFR§94.1(d)(2)-(5) which are summarized as follows:

- ◆ The meat is placed in the transporting carrier in a hold or compartment which was sealed in the country of origin by an official of that country with serially-numbered seals approved by APHIS<sup>1</sup>
- ◆ The serial numbers of the seals used to seal the hold or compartment of the transporting carrier are recorded on the foreign meat inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the U.S. port of arrival, you find the seals intact, and there is no evidence that the seals were tampered with
- ◆ You find the meat to be as represented on the foreign meat inspection certificate

Continue on to [Table 3-12-18](#).

<sup>1</sup> Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States.

**TABLE 3-12-18 Fresh Meat of Ruminants from a Country of Origin Known to Be Free from BSE and FMD Which Transited a Country Known to Be Affected with FMD**

If the transiting requirements are:	Then:
Met	RELEASE
Not met	<ol style="list-style-type: none"> <li>1. <b>DO NOT</b> RELEASE the HOLD</li> <li>2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see <a href="#">Appendix H</a>)</li> </ol>



Important

If the importation is break-bulk cargo, then all seals must be checked at the first port of arrival.

### Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR

For fresh meat of ruminants from a country known to be free from BSE and FMD, but FMD/SR, review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or FMD
- ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially-numbered seals of the national government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has **never** been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions in the certificate

See [Table 3-12-19](#).

**TABLE 3-12-19 Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR**

If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.11)(c)(1)-(4)]	GO to <a href="#">Table 3-12-20</a>
	Lacks the required certification	1. <b>DO NOT RELEASE</b> the HOLD
Not accompanied by a meat inspection certificate	→	2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )

**TABLE 3-12-20 Fresh Meat of Ruminants from a Country Known to Be Free from BSE and FMD, but FMD/SR with the Required Certification (9CFR 94.11(c)(1)-(4))**

If the importation:	Then:
Did <b>not</b> transit a country known to be affected with FMD	RELEASE
Transited a country known to be affected with FMD	1. REVIEW the meat inspection certificate to determine if the importation met the transiting requirements cited in 9CFR 94.1(c)(2)-(5) which are summarized below 2. CONTINUE on to <a href="#">Table 3-12-21</a>

A summary of the transiting requirements cited in 9CFR 94.1(c)(2)-(5) follows:

- ◆ The meat is placed in the transporting carrier in a hold or compartment which was sealed in the country of origin by an official of that country with serially-numbered seals approved by APHIS<sup>2</sup>
- ◆ The serial numbers of the seals used to seal the hold or compartment of the transporting carrier are recorded on the foreign meat inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the U.S. port of arrival, you find the seals intact, and there is no evidence indicating that the seals were tampered with
- ◆ You find the meat to be as represented on the foreign meat inspection certificate

<sup>2</sup> Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States.

**TABLE 3-12-21 Verify Transiting Requirements of Fresh Ruminant Meat from a Country Known to Be Free from BSE and FMD, but FMD/SR and Meeting Certification Requirements**

If the transiting requirements are:	Then:
Met	RELEASE
Not met	1. <b>DO NOT</b> RELEASE the HOLD 2. CONTACT PPQ-VRS-AQI or PPQ-VRS-HQ personnel for further action (see <a href="#">Appendix H</a> )



If the importation is break-bulk cargo, then all seals must be checked at the first port of arrival.

## Fresh Meat of Ruminants from a Country Known to Be Free from BSE, but at Negligible Risk for FMD

Currently **only** Uruguay is at negligible risk for foot-and-mouth disease (FMD).

**TABLE 3-12-22 Fresh Beef from a Country Known to Be Free from BSE, but at Negligible Risk for FMD**

If the beef <sup>1</sup> is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification <sup>2</sup> (9CFR 94.21)	RELEASE
	Lacks the required certification	1. <b>DO NOT</b> RELEASE the HOLD 2. PROVIDE the importer with the appropriate options (see <a href="#">Table 2-2-11</a> )
Not accompanied by a meat inspection certificate		

- 1 **Only** fresh boneless cuts of beef that have **not** been further processed or ground are admissible from Uruguay.
- 2 A meat inspection certificate signed by a veterinary official of the Government of Uruguay that certifies the following:
  - ◆ The meat is beef from bovines that have been born, raised, and slaughtered in Uruguay
  - ◆ Foot-and-mouth disease has not been diagnosed in Uruguay within the previous 12 months
  - ◆ The beef came from bovines that originated from premises where foot-and-mouth disease has **not** been present during the lifetime of any bovines slaughtered for export of beef to the United States
  - ◆ The beef came from bovines that were moved directly from the premises of origin to the slaughtering establishment without any contact with other animals
  - ◆ The beef came from bovines that received ante-mortem and post-mortem veterinary inspections, paying particular attention to the head and feet at the slaughtering establishment, with no evidence found of vesicular disease
  - ◆ The beef consists only of bovine parts that are by standard practice, part of the animal's carcass that is placed in a chiller for maturation after slaughter. Bovine parts that may not be imported include all parts of bovine heads, feet, hump, hooves, and internal organs
  - ◆ All bone and visually identifiable blood clots and lymphoid tissue have been removed from the beef
  - ◆ The beef has not been in contact with meat from regions other than those listed in 9CFR §94.1(a)(2)
  - ◆ The beef came from bovine carcasses that were allowed to mature at 40° to 50° F (4° to 10° C) for a minimum of 36 hours after slaughter and that reached a pH of 5.8 or less in the loin muscle at the end of the maturation period. Measurements for pH must be taken at the middle of both longissimus dorsi muscles. Any carcass in which the pH does not reach 5.8 or less may be allowed to mature an additional 24 hours and be retested, and if the carcass still has not reached a pH of 5.8 or less after 60 hours, the meat from the carcass may not be exported to the United States