

WORLD TRADE ORGANIZATION

G/SPS/N/USA/136/Add.4
24 April 2001

(01-2036)

Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

Addendum

The following communication, dated 18 April 2001, has been received from the United States.

Retained Water in Raw Meat and Poultry Products - Poultry Chilling Requirements

USDA's Food Safety and Inspection Service is correcting errors in a final rule (notified as G/SPS/N/USA/136/Add.3), published in the Federal Register of 9 January 2001, limiting the amount of retained water in raw meat and poultry products and amending the poultry chilling requirements. The Agency made inadvertent paragraph designation and other errors in the amended regulatory text and in corresponding preamble references to the regulatory amendments. One such error affected the regulation preventing poultry with fecal contamination from entering the chiller. The Agency is also adding a cross-reference to a provision on the sources of ice and water used for chilling to ensure that the regulations on this subject are read consistently.

Effective date: 9 January 2002

The full text of these corrections to the final rule is available from the U.S. SPS Enquiry Point/Notification Authority:

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Fax: 202 690-0677
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