

WORLD TRADE ORGANIZATION

G/SPS/N/USA/164

9 June 1999

(99-2322)

Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

1.	Member to Agreement notifying: <u>UNITED STATES</u> If applicable, name of local government involved:
2.	Agency responsible: Department of Agriculture, Food and Inspection Service
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers may be provided in addition, where applicable). Regions or countries likely to be affected, to the extent relevant or practicable: Ready-to-eat livestock and poultry products
4.	Title and number of pages of the notified document: Listeria Monocytogenes Contamination of Ready-to-Eat Products (3 pages)
5.	Description of content: The Food Safety and Inspection Service (FSIS) is publishing this document to inform manufacturers of ready-to-eat livestock and poultry products of the Agency's views about the application of the hazard analysis and critical control point (HACCP) system regulations to contamination with Listeria monocytogenes. FSIS believes that the findings from testing a range of ready-to-eat products and information from investigations of outbreaks of listeriosis constitute changes that could affect an establishment's hazard analysis or alter the HACCP plan for affected products. Therefore, establishments must reassess their HACCP plans for ready-to-eat livestock and poultry products. If reassessment results in a determination that Listeria monocytogenes contamination is a food safety hazard reasonably likely to occur in the establishment's production process, then it is a type of microbiological contamination that must be addressed in a HACCP plan. In this document, FSIS is setting out several factors that it believes an establishment should consider when performing its reassessment. Also, FSIS is making guidance material available that establishments may find helpful. FSIS invites comments on the factors addressed in this document and on its guidance material.
6.	Objective and rationale: <input checked="" type="checkbox"/> food safety <input type="checkbox"/> animal health <input type="checkbox"/> plant protection <input type="checkbox"/> protect humans from animal/plant pest or disease <input type="checkbox"/> protect territory from other damage from pests
7.	An international standard, guideline or recommendation does not exist <input checked="" type="checkbox"/> . If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:
8.	Relevant documents and language(s) in which these are available: 64 FR 28351, 26 May 1999; 9 CFR Parts 416 and 417 (Available in English)
9.	Proposed date of adoption: Currently in place

10. Proposed date of entry into force:	FSIS urges that reassessment of HACCP plans be performed within 30 days.
11. Final date for comments:	26 July 1999 Agency or authority designated to handle comments: <input type="checkbox"/> National notification authority, <input type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: Food Safety and Inspection Service, USDA Detailed instruction on where and how to send comments is in the body of the full text – which will be sent upon request to the address in paragraph 12.
12. Texts available from:	<input checked="" type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: USDA/FAS/FSTD Attn: Carolyn F. Wilson Room 5545 South Agriculture Building Stop 1027 1400 Independence Avenue, S.W. Washington, D.C. 20250 Tel: (202) 720 2239 Fax:: (202) 690 0677 E-mail address: ofsts@fas.usda.gov