

WORLD TRADE ORGANIZATION

RESTRICTED

G/SPS/N/USA/3

20 February 1995

(95-0345)

Committee on Sanitary and Phytosanitary Measures

NOTIFICATION

1.	Member to Agreement notifying: <u>UNITED STATES</u> If applicable, name of local government involved:
2.	Agency responsible: Department of Agriculture
3.	Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable): Meat and Poultry Products (HS Chapter 2)
4.	Title and number of pages of the notified document: Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems (276 pages)
5.	Description of content: The Department is proposing requirements applicable to all food safety and inspection service-inspected meat and poultry establishments that are designed to reduce the occurrence and numbers of pathogenic microorganisms in meat and poultry products and to reduce the incidence of foodborne illness associated with the consumption of those products. The proposals would (i) clarify the responsibility of establishment management to ensure compliance with sanitation requirements; (ii) require at least one antimicrobial treatment during the slaughter process prior to chilling of the carcass; (iii) establish enforceable requirements for prompt chilling of carcasses and parts; (iv) establish interim targets for pathogen reduction and mandate daily microbial testing in slaughter establishments to determine whether targets are being met or remedial measures are necessary; and (v) require that all meat and poultry establishments develop, adopt, and implement a system of preventive controls designed to improve the safety of their products, known as HACCP (Hazard Analysis and Critical Control Points).
6.	Objective and rationale: Improve safety of meat and poultry products when they are delivered to the consumer

7.	An international standard, guideline or recommendation does not exist []. If an international standard, guideline or recommendation exists, whenever possible, identify deviations: The seven HACCP principles adopted by the Codex Alimentarius Commission are identical to those proposed in this rule with the exception that HACCP principles six (namely recordkeeping) and seven (namely verification) are reversed.
8.	Relevant documents: 60 FR 6774, 3 February 1995; 9 CFR Parts 308, 310, 318, 320, 325, 326, 327 and 381. Will appear in the Federal Register when adopted.
9.	Proposed date of adoption and entry into force: To be determined
10.	Final date for comments: 5 June 1995
11.	Texts available from: National enquiry point [x] or address and telefax number of other body: