

Preface

The Food Safety and Inspection Service (FSIS), a public health regulatory agency within the U.S. Department of Agriculture (USDA), is responsible for ensuring that the commercial supply of meat, poultry, and egg products in the United States is safe, wholesome, and accurately labeled, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

Section I of this report describes the organization and responsibilities of FSIS.

Section II describes the initiatives and accomplishments of FSIS to better protect the public health and improve the efficiency and effectiveness of the Federal inspection program.

Section III gives a statistical summary of domestic and export inspection and other FSIS regulatory activities for fiscal year (FY) 1997 (October 1, 1996 through September 30, 1997).

Section IV gives a statistical summary of FSIS review of foreign inspection systems and import reinspection activities for calendar year 1997.

This annual report is submitted to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate as required by sections 301 (c) (4) and 20 (e) of the *Federal Meat Inspection Act*, as amended (21 U.S. Code 661 and 21 U.S. Code 620); and sections 27 and 5 (c) (4) of the *Poultry Products Inspection Act*, as amended (21 U.S. Code 470 and 21 U.S. Code 454); *Egg Products Inspection Act* (21 U.S. Code 1031 et seq. Public Law 91-597).

Questions about the report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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Organization and Responsibilities of the Food Safety and Inspection Service

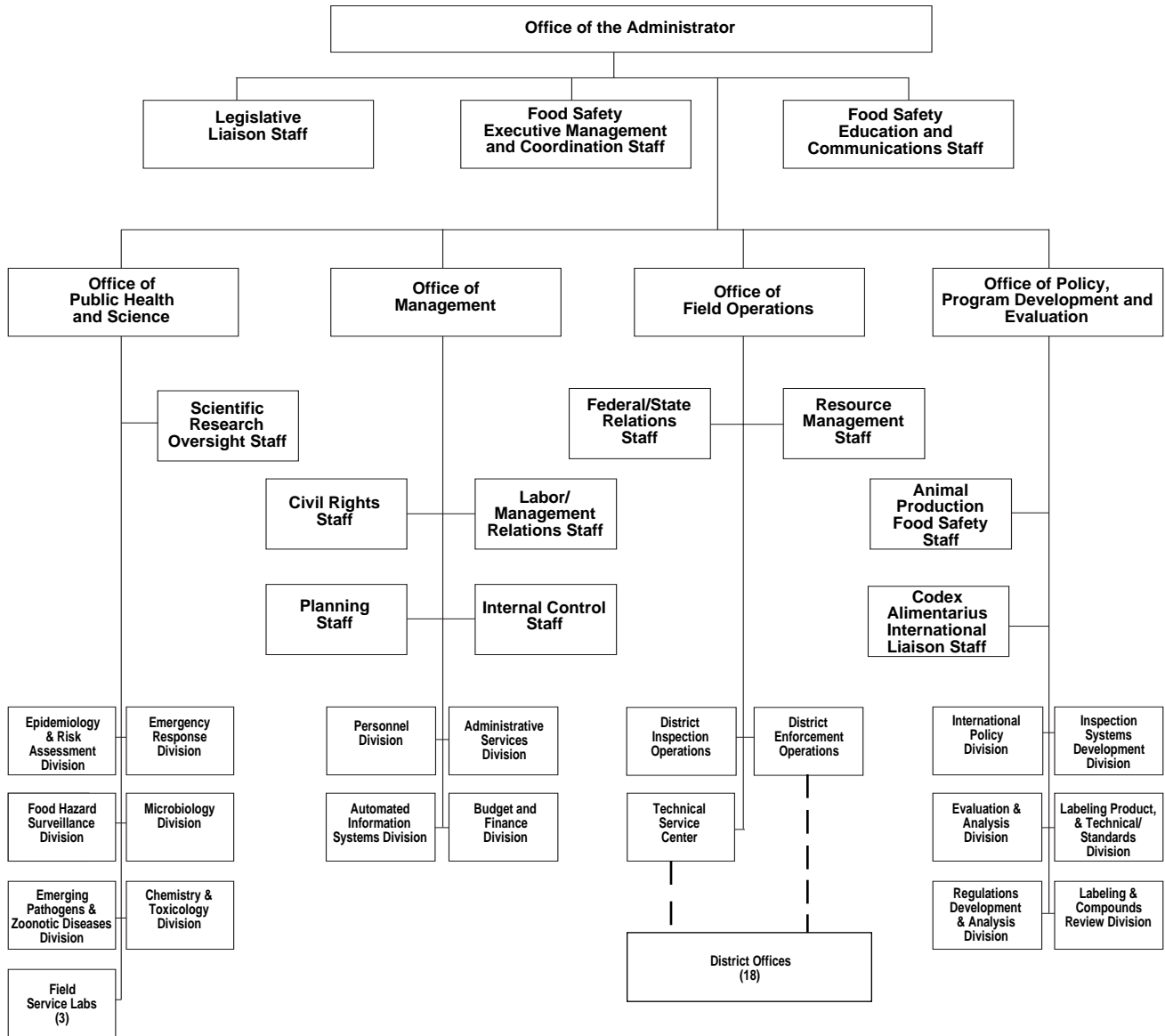
It is the mission of the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) to ensure that meat, poultry, and egg products prepared for distribution in interstate and foreign commerce for use as human food are safe, wholesome, and correctly labeled and packaged. FSIS administers and enforces the Federal Meat Inspection Act, the Poultry Products Inspection Act, the Egg Products Inspection Act, and the regulations that implement these laws.

Responsibilities of FSIS to assure food safety include the following:

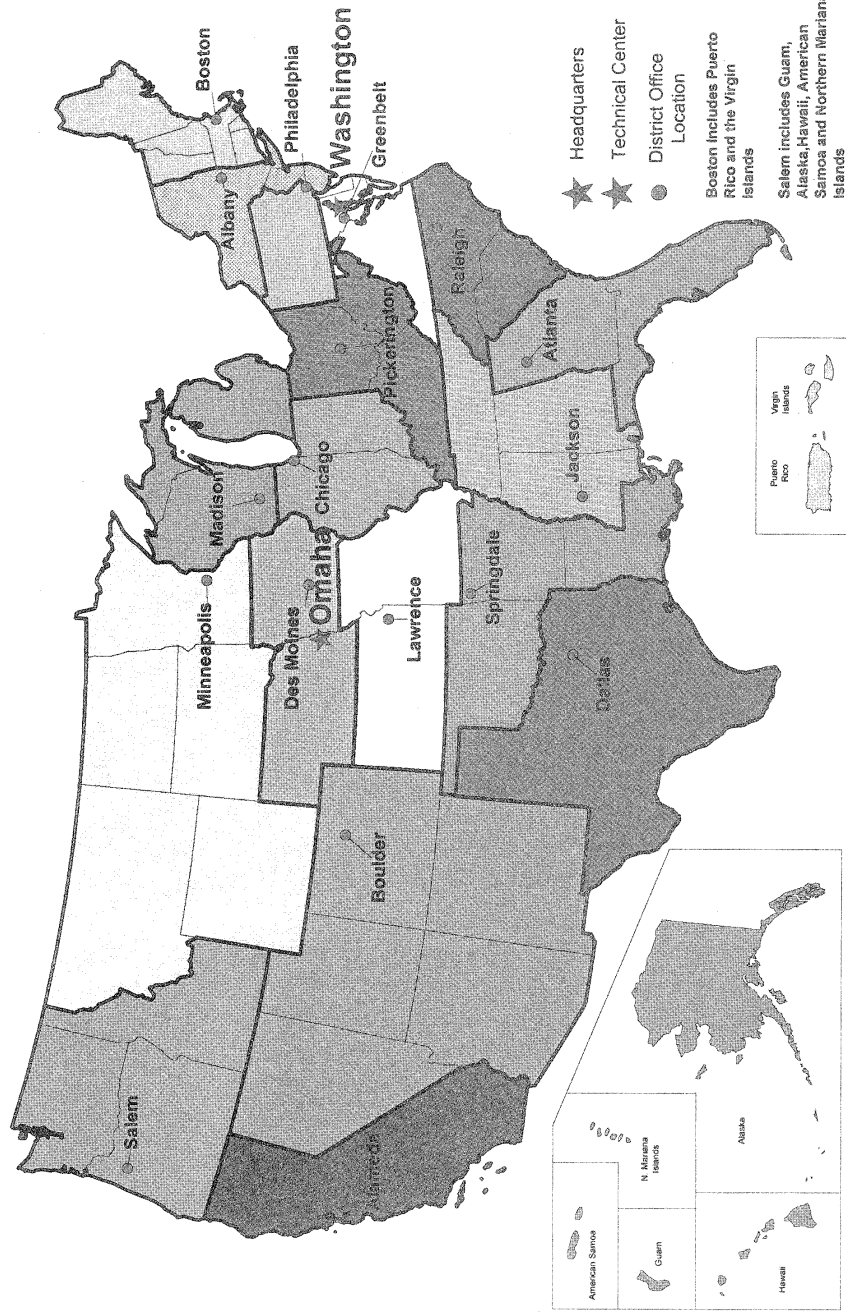
- Inspecting, before and after slaughter, birds and animals intended for use as human food and verifying further processing of meat and poultry products;
- Inspecting, before and after breaking, eggs intended for further processing and use in human food;
- Providing pathological, microbiological, chemical, and other scientific examination of meat, poultry, and egg products for disease, infection, extraneous materials, drug and other chemical residues, or other kinds of adulteration;
- Conducting emergency responses, including retention, detention, or voluntary recall of meat, poultry, or egg products containing chemical, microbial, or other adulterants;
- Conducting epidemiological investigations based on reports of foodborne health hazards and disease outbreaks;
- Developing and implementing cooperative strategies to prevent food safety health hazards associated with animal production practices;
- Reviewing and assessing the effectiveness of State inspection programs to ensure that standards are at least equal to those under the Federal Acts;
- Reviewing and assessing foreign inspection systems and facilities that export meat, poultry, and egg products to the United States to ensure that standards are equivalent to those in the United States; and reinspecting imported meat and poultry products at ports of entry and egg products at destination or other locations;
- Monitoring allied industries to prevent uninspected, unwholesome, or mislabeled meat, poultry, and egg products from illegally entering channels of commerce;
- Providing public information to ensure the safe handling of meat, poultry, and egg products by food handlers and consumers;
- Coordinating U.S. participation in the international Codex Alimentarius Commission and informing the public of the sanitary and phyto-sanitary standard-setting activities of the Commission.

The FSIS structure as reorganized is shown in Exhibit 1-1. The inspection field operations structure is shown in Exhibit 1-2.

Exhibit 1-1 Organizational Structure FY 1997



FIELD OPERATIONS DISTRICT OFFICES



Consumer Protection Objectives

In fiscal year (FY) 1997, the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) made major advances in carrying out the first phases of its farm-to-table food safety strategy to better protect the public health by guaranteeing consumers a safe supply of meat, poultry, and egg products.

In its food safety strategy, FSIS is committed to reaching a primary goal—to enhance the public health by minimizing foodborne illness from meat, poultry, and egg products. The objective is a 25-percent reduction in the number of foodborne illnesses associated with meat, poultry, and egg products by the year 2000. Now, the baseline annual numbers for foodborne illnesses and deaths are estimated to be 5 million illnesses and 4,500 deaths. The four most common pathogens associated with meat and poultry are *Campylobacter jejuni/coli*, *E.coli* O157:H7, *Salmonella*, and *Listeria monocytogenes*.

The goal to minimize foodborne illness will be achieved by accomplishing all the tasks necessary to satisfy objectives in pathogen reduction, the President's National Food Safety Initiative, farm-to-table food safety strategy, agency cultural change, and international cooperation on food safety.

FSIS has the following consumer protection objectives:

- Reduce pathogens on raw products by implementing HACCP, requiring generic *E.coli* and *Salmonella* testing, and increasing laboratory capacity to support pathogen reduction targets.
- Establish effective working partnerships with other public health agencies and stakeholders to support the President's National Food Safety Initiative. Continue partnerships in the areas of foodborne hazard surveillance, coordination, risk assessment, research, inspection, and education with: the Department of Health and Human Services; Agricultural Research Service; Cooperative State Research, Education, and Extension Service; and Environmental Protection Agency.
- Promote food safety from the farm to the table by: working with stakeholders to address food safety risks in animal production; improving food safety during transportation and distribution; expanding communication on food safety information to the public through partnerships; encouraging adoption of the Food Code by State and local governments; providing training and technical assistance to improve compliance with State retail and food service food safety programs; and increasing industry compliance with food safety standards.
- Complete the necessary cultural change to support pathogen reduction and HACCP inspection systems and food safety by: training the workforce to carry out new regulatory tasks and procedures generated by the Pathogen Reduction and

HACCP rule; clarifying and emphasizing the responsibility of industry for food safety through regulatory reform; training inspectors to carry out new slaughter inspection methods as they are developed and implemented; promoting new technologies to enhance food safety; establishing a Management Development Academy; and centralizing the management of all policy, rulemaking, and program development activities to reform existing regulations and eliminate layering.

- Promote international cooperation on food safety by: assuring the safety of the domestic food supply through application of domestic food safety standards to imported products; and by participating in Codex Alimentarius to improve the Codex system and develop and adopt international food safety standards that protect consumers and promote fair trade.

The goal of FSIS is linked significantly to goals of the Department of Agriculture to expand economic and trade opportunities for agricultural producers and other rural residents; to ensure food for the hungry and a safe, affordable, nutritious, and accessible food supply; and to promote sensible management of our natural resources.

Implementation of Pathogen Reduction and HACCP

In FY 1997, FSIS made noteworthy progress in transforming the 90-year-old slaughter inspection system from traditional command-and-control methods to a science-based system that targets and prevents contamination of meat, poultry, and egg products with harmful bacteria and other food safety hazards.

FSIS took a major step toward the science-based system in July 1996 with publication of the final rule mandating a Pathogen Reduction and HACCP inspection system. HACCP is the acronym for Hazard Analysis and Critical Control Point systems. The new regulatory system to improve food safety and make better use of agency resources has four major components;

- Meat and poultry plants are required to implement HACCP systems to prevent and control contamination.
- Plants must meet established food safety performance standards and conduct testing and other activities to ensure the standards are met.
- Inspectors are trained to provide the oversight necessary to be sure the industry is meeting regulatory standards.
- FSIS has completed a comprehensive reorganization and strengthened its enforcement to deal with plants that do not meet regulatory standards.

In FY 1997, FSIS prepared extensively for implementation of the new inspection system by providing technical assistance to plants, training its workforce, undergoing reorganization, and beginning the process of reforming its regulations to be consistent with HACCP. Thirty-eight public meetings were sponsored by FSIS in FY 1997 to provide information and gather public input.

During FY 1997, both FSIS and industry made historic strides toward implementation of the Pathogen Reduction and HACCP system. By January 1997, all meat and poultry plants were required to have in place Sanitation Standard Operating Procedures. Establishments slaughtering certain species that account for most meat and poultry products inspected (cattle, swine, chicken, and turkeys) were required to conduct microbial testing for generic *E. coli* to verify the adequacy of process controls to prevent and remove fecal contamination.

January 1998 is the deadline for all large meat and poultry slaughter and processing plants to adopt a HACCP system of process controls to prevent food safety hazards. To verify that plant HACCP systems are effective in reducing contamination with harmful bacteria, FSIS has also set pathogen reduction performance standards for *Salmonella* that will have to be met by large slaughter plants and plants that produce raw, ground meat and poultry. Large plants (500 or more employees) account for about 75 percent of raw meat and poultry sold to consumers and about 45 percent of processed meat and poultry products. January 1999 is the implementation deadline for small plants, and January 2000 is the deadline for very small plants.

Reorganizing for Effectiveness Under HACCP

In FY 1997, FSIS substantially completed a major reorganization to make the best use of agency resources and to prepare for implementation of the pathogen reduction and HACCP rule. The headquarters structure was streamlined by reducing from 13 to 7 the number of major organizational segments. The new field structure unifies four separate functions to carry out all domestic and international meat, poultry, and egg product inspection and compliance activities. In addition, 18 district field offices replace 46 regional and area offices. FSIS opened the Technical Service Center in Omaha, Nebraska to provide technical guidance to employees and the regulated industry. Administrative services for field locations were consolidated with the opening of a Financial Processing Center in Des Moines, Iowa; with assumption of further personnel support in an existing Personnel Operations Branch in Minneapolis, Minnesota; and with consolidation of supply functions at the USDA facility in Landover, Maryland. Employees were kept fully informed on all reorganizational issues through newsletters, briefings, and individual letters to those affected. FSIS offered a position to every affected employee. Employees who were relocated were given advance notice and relocation counseling. Employees who chose not to relocate were given career transition services. FSIS did not involuntarily separate any employees due to reorganization. During FY 1997, FSIS maintained the level of frontline employees to assure science-based regulatory oversight.

The streamlined management and administrative structures assure that maximum resources can be applied to priority food safety activities such as oversight of HACCP and increased microbial sampling.

Fighting Pathogens With Science

FoodNet

In FY 1997, FSIS conducted sentinel site surveys at seven locations in the United States under an agreement with the Centers for Disease Control and Prevention (CDC). The Food and Drug Administration is also a partner in the Food Net study. The multi-year study, begun in FY 1996, provides needed baseline data on the incidence of foodborne illness in the United States that is attributable to consumption of various food products contaminated with pathogens of public health concern. Although data suggest there are from 6 to 81 million cases of foodborne diseases in the United States every year, it is

believed that only 1 to 5 percent of cases are reported to CDC. To improve data on the incidence and causes of foodborne illness, the agencies established foodborne illness sentinel sites that encompass more than 19 million people. In FY 1997, two new sites in several counties in upstate New York and counties around Baltimore, Maryland were added to five earlier established sites, for a total of seven sites. The five sites established earlier are northern California, Oregon, the Minneapolis/St. Paul metropolitan area, the metropolitan Atlanta area, and Connecticut.

Objectives of the Food Net study are to: determine the yearly incidence of diarrheal illness caused by bacterial foodborne pathogens, specifically *E. coli* O157:H7 and *Salmonella* Serogroups B and D; develop a network to cooperatively respond to emerging foodborne diseases; determine the proportion of foodborne disease cases attributable to specific commodities; and determine whether FSIS interventions are having a measurable effect on the incidence of foodborne illness attributable to consumption of meat, poultry, and egg products.

Data collected through FY 1997 indicate that *Campylobacter* is most often associated with cases of foodborne illness. As a result, a case-control study for *Campylobacter* was scheduled for 1998.

Increased Laboratory Services

FSIS delivers analytical service support in chemistry, microbiology, pathology, and entomology from three agency laboratories in Athens, Georgia; St. Louis, Missouri; and Alameda, California. To increase the capacity and efficiency for delivering the support needed for implementing new HACCP requirements, during FY 1997 FSIS completed extensive renovations at each laboratory that provided more laboratory space and enhanced data flow. (Also see Table 3-10.)

Microbiological Baseline Data Collection

FSIS data collection studies, a key part of the Pathogen Reduction Program, identify and enumerate pathogenic bacteria and indicator organisms on meat and poultry produced under Federal inspection. The studies include FSIS testing for the presence of *E. coli* O157:H7 and other pathogens in beef, pork, and broiler chicken carcasses and in raw ground meat and poultry products. During FY 1997, 1,063 baseline turkey rinse samples were analyzed. Three baseline surveys using the sponge swabbing technique were initiated in 1997 for cattle, swine, and turkeys. In FY 1997, 686 cattle swabs, 745 swine swabs, and 357 turkey swabs were analyzed. These results will be published in the *Federal Register*. Over time, baseline profiles for meat and poultry will provide a basis for measuring the effectiveness of changes in slaughtering and processing on microbial contamination of raw products. Baseline studies are used to develop pathogen reduction performance standards that plants must meet. The goal is pathogen reduction to reduce the risk of foodborne illness.

Microbiological Sampling in Ready-to-Eat Products

In FY 1997, FSIS continued to conduct monitoring programs that began in the 1980's to identify the presence of *Listeria monocytogenes* and *Salmonella* in fully cooked, ready-to-eat meat and poultry products. Because proper cooking should destroy these pathogenic bacteria, a finding of these organisms in fully cooked, ready-to-eat products leads to regulatory action by FSIS, such as retention, detention, or a request for plant recall of product and intensified FSIS sampling at the plant. In 1997, 4,140 product lots were analyzed for *Listeria monocytogenes*, with 162 positive lots detected. *Salmonella* was detected in 9 of 3,624 product lots analyzed.

In FY 1997, FSIS expanded a program begun in 1994 to monitor manufacturing practices and production of dry and semi-dry ready-to-eat fermented sausages by analyzing the finished product for *Staphylococcus aureus* enterotoxins. In FY 1997, analysis of *Salmonella* and *Listeria monocytogenes* was included, with intensified sampling for *E. coli*

O157:H7. Testing was more heavily focused on products of establishments without scientifically validated manufacturing processes. Some 272 samples were analyzed in FY 1997, with none positive for *Staphylococcus aureus*.

Microbiological Monitoring of Raw Ground Beef

A monitoring program for *E. coli* O157:H7 in raw ground beef patties was continued for the third year. Product samples tested in 1997 totaled 5,919, with 132 from imported products; 857 from federally inspected plants; 4,910 from retail establishments; and 20 from State-inspected establishments. In FY 1997, two samples were confirmed positive for *E. coli* O157:H7, one from a federally inspected establishment and one taken at the retail level.

Survey on Browning in Hamburger

The emergence of deadly *E. coli* O157:H7 as a foodborne pathogen has required both industry and consumers to exert care in handling and cooking ground beef. Many consumers judge the doneness of cooked hamburger by its color. FSIS had recommended that hamburger be cooked until the interior is brown in order to destroy all *E. coli* O157:H7. To ensure that consumers receive accurate information on the proper handling and cooking of hamburgers to destroy *E. coli* O157:H7 pathogens, FSIS and the Agricultural Research Service in 1997 initiated a nationwide survey of the browning of retail ground beef to test safe cooking temperatures for hamburgers. Preliminary results indicated that some ground beef turned a well-done brown color after being cooked only to a rare temperature below 160 degrees Fahrenheit. Because of the low-temperature browning, consumers could be at increased risk for infection with *E. coli* O157:H7. FSIS now recommends that consumers use a thermometer to test the doneness of ground beef.

Product Recalls and Illness Investigations

In FY 1997, FSIS oversaw 50 voluntary industry product recalls totaling almost 28 million pounds, including 8 beef recalls, 8 poultry recalls, 5 pork recalls, 25 egg recalls, and 4 multi-species recalls. Primary causes for recommending industry recall of products already in marketing channels were microbiological (34), extraneous material (5), underprocessing (4), undeclared substance such as bone, grease, metal, and plastic (4), chemical (1), drugs (1), and misbranding (1).

FSIS assisted State health departments with 13 *E. coli* O157:H7 outbreak investigations in FY 1997. Assistance included laboratory analysis, product traceback, identification of outbreak-related cases, recall of suspect product, and public notification of recalls. Key investigations of regulated product included the following:

*In Colorado, 16 cases of illness between June 26 and July 14, 1997, showed matching Pulsed-Field Gel Electrophoresis (PFGE) patterns. Illnesses were associated with consumption of preformed, frozen, ground beef patties from Hudson Foods, Columbus, Nebraska.

*In Delaware, September 1997, one confirmed case of illness in a 14-year-old girl was attributed to ground beef barbecue. A local meat store that supplied the beef recalled 1 day's production.

Consumer Complaint Information System

FSIS began a Consumer Surveillance Information System in FY 1997 to detect problems with meat, poultry, and egg products through analysis of consumer complaints. The system logged 448 consumer complaints, with 50 percent of the cases involving complaints alleging foodborne illness; 42 percent alleging foreign materials contamination; 2 percent, allergic reactions to unlabeled ingredients; and 6 percent, other categories. The system serves as an adjunct to the product recall process by locating

potentially hazardous products already in the marketplace that should be removed from commerce.

Preventing Public Health Risk From Chemical Residues

To prevent adulterated product from reaching consumers, FSIS initiated a re-designed control program for drug, pesticide, and environmental chemical residues in meat, poultry, and egg products that focuses on risk prevention and design testing programs that support and verify HACCP plans. FSIS also is reviewing testing strategies for other chemical and physical hazards and adulteration to ensure that residue programs and related chemistry programs are consistent with HACCP.

Rapid Tests for Chemical Residues

To detect the presence of antibiotics and drugs in meat and poultry, FSIS in 1997 conducted more than 37,000 Swab Tests on Premises (STOP) for antibiotics, over 12,000 Calf Antibiotic and Sulfa Tests (CAST) on bob veal calves, and more than 52,000 Fast Antimicrobial Screen Tests (FAST), which detect both antibiotics and sulfonamide drug residues in animal tissues. (Also see Table 3-10.)

Surveys of Dioxin and Related Compounds

FSIS worked with producers to prevent human exposure to dioxins, a group of carcinogenic compounds that may be present in the environment because of manufacturing processes or from the combustion of a specific group of pesticides and related compounds. In FY 1997, a joint USDA and Environmental Protection Agency poultry survey determined that two broiler-fryers had elevated levels of dioxin, which was quickly traced to ball clay used as a component in animal feeds. Potentially contaminated product was removed from the food supply, including from the School Lunch Program.

Testing Formula-Fed Veal Calves for Clenbuterol

In an FDA study of 480 random samples of eyeballs and livers collected and screened for the presence of Clenbuterol, 1 sample was found to contain a high level of Fenterol, another unapproved growth-promoting drug related to Clenbuterol. Working with the Food and Drug Administration, FSIS disposed of the product.

Applying Risk Assessment to Food Safety

Risk Assessment for Shell Eggs

A quantitative risk assessment for shell eggs and egg products was undertaken in FY 1997 to establish the unmitigated risk of *Salmonellosis* associated with consumption of contaminated shell eggs and egg products, to address risks in the farm-to-table continuum, to evaluate risk mitigation strategies, and to identify data collection needs. Scientists from FSIS, Economic Research Service, Agricultural Research Service, Animal and Plant Health Inspection Service, Food and Drug Administration, Centers for Disease Control and Prevention, and academia participated in the project. The approach used in the shell eggs and egg products risk assessment will be the framework for a farm-to-table risk assessment by the Risk Assessment Consortium (composed of FSIS, other USDA agencies, and the Food and Drug Administration) for other pathogen-food product pairs and for other animal production and processing systems.

Training in Risk Assessment

FSIS trained several employees in FY 1997 on advanced quantitative risk assessment, risk communication, and risk management, to enhance agency expertise and the quality of risk assessments. The course encompassed current methodology and recent advancements in the area of risk assessment, issues in risk communication, and developing information needed for risk management.

Risk Prevention

FSIS initiated new projects focusing on risk prevention in cooperation with academic institutions and technical experts: a plan for a USDA risk assessment on Bovine Spongiform Encephalopathy (BSE) to ensure food safety measures to protect the public health; contracts with technical experts to help develop methodologies for improving microbial dose-response models to better predict and protect the public health; and a cooperative effort by FSIS, Agricultural Research Service, and Economic Research Service to develop risk assessment models based on predictive microbiology and data available through surveillance and monitoring activities.

Focusing on Food Safety in Animal Production

In FY 1997, the Animal Production Food Safety Program of FSIS focused on supporting implementation of the farm-to-table initiatives of the Pathogen Reduction and HACCP systems and coordinating efforts to identify practices that (1) reduce or prevent human pathogens and residues in or on animals and eggs before processing; and (2) decrease pathogen levels in the final product.

Educating Producers

To provide animal producers with information on the effectiveness of current potential pathogen reduction methodologies, contracts were awarded to the following: Colorado State University; South Atlantic Area Agricultural Research Service, Athens, Georgia; Iowa State University in partnership with North Carolina State University Agricultural Research Service and NOBL Laboratories; and the University of Illinois and the Food Animal Production Medicine Consortium.

To promote voluntary adoption of food safety and quality assurance practices and evaluate methods used to educate producers, contracts were awarded to the following: Dairy Quality Assurance Center, Inc., Stratford, Iowa; Missouri Department of Agriculture, Division of Animal Health; Alabama Department of Agriculture and Industries, Food Safety Initiative Section; Livestock Conservation Institute, Bowling Green, Kentucky; DG Management Consultants, Folsom, California; and Tuskegee University, Center for Excellence, Tuskegee, Alabama.

InterAgency Coordination

FSIS has fostered efforts to enhance communication among Federal animal health and public health professionals to improve coordination and develop cooperative approaches to resolve animal production food safety issues that have common elements. Under a Memorandum of Understanding, multi-government agencies participate in an Interagency Coordinating Committee on Animal Production and Food Safety. The USDA agencies include: FSIS; Agricultural Marketing Service; Animal and Plant Health Inspection Service; Cooperative State Research, Education, and Extension Service; Economic Research Service; Grain Inspection Packers and Stockyards Administration; and the Office of Risk Assessment and Cost Benefit Analysis. The Department of Health and Human Services agencies include the Food and Drug Administration Centers for Food Safety and Applied Nutrition and for Veterinary Medicine and the Centers for Disease Control and Prevention. The Department of Defense's U.S. Army Veterinary Service and the Environmental Protection Agency's Office of Water are also involved.

Changes in Prior Approval Systems

Prior Approval of Facilities, Blueprints and Equipment

In an August 25, 1997, final rule, FSIS eliminated requirements for prior approval of establishment drawings, specifications, and equipment used in official establishments, as well as certain partial quality control programs.

The rule became effective September 24, 1997. At the same time, FSIS restructured inspection to focus more attention on plant control of sanitation. (Also see Table 3-12.)

Labeling Reviews

Nearly 73,000 labels for meat and poultry products were reviewed and processed in FY 1997. Label reviews have been decreasing since 1996, when regulations changed the system for prior approval of labeling for uses on meat and poultry products and expanded the kind of labels that can be generically approved by an official establishment and require sketches only. The 1996 regulatory change in label reviews contributed to the President's initiatives for greater efficiency in Government services. (Also see Table 3-7.)

Labeling Audit System

In June 1997, FSIS developed a Generic Labeling Audit System to determine compliance of establishments with labeling regulations and conducted a pre-pilot of the audit system in September and October 1997. The preliminary audit system to be implemented will enable FSIS to determine whether establishments are complying with new labeling regulations under the generic labeling system.

Safety of Additives and Packaging

FSIS evaluated 10,350 nonfood compounds and food processing additives during FY 1997 to ensure they meet established safety requirements for appropriate use during the processing of food products regulated by FSIS. FSIS evaluated formulations of 3,940 ingredient mixtures used to formulate meat and poultry products to assure they complied with ingredient and additive labeling regulations and guidelines.

Meat and poultry packaging materials from 144 establishments were reviewed to verify conformance with safety criteria. Enforcement actions were taken for 38 materials that could not be verified. (Also see Table 3-11.)

Taking Regulatory and Enforcement Actions

Product Detentions

During FY 1997, FSIS 327 times detained adulterated meat and poultry products with a weight of more than 44 million pounds. Significant product detentions included approximately 127,512 pounds of chicken leg quarters that became unfit for human consumption in transit in July 1997 when a railroad car lost its refrigeration and the poultry product underwent temperature abuse; and approximately 9.3 million pounds of assorted meat and poultry products that became adulterated in a Denver, Colorado, warehouse fire in July 1997. (Also see Table 3-9.)

Suspensions of Inspection

By January 27, 1997, all businesses operating under a grant of Federal meat or poultry inspection were required to have in place Sanitation Standard Operating Procedures (SSOPs). USDA inspectors began conducting tasks to assess through observation and record reviews whether SSOPs were effectively preventing product contamination. Plants cannot operate without inspection. FSIS suspended inspection nine times in FY 1997 because of failure by plants to comply with SSOP requirements. Following are examples:

- In January 1997, a pizza company in Pennsylvania received a Notice of Suspension of Inspection for failure to develop, implement, and maintain written standard operating procedures for sanitation. Inspection was allowed to resume after FSIS received and reviewed the company's SSOP.
- In February 1997, operations in a poultry establishment in Georgia were suspended for approximately a week for repeated

sanitation deficiencies in its pre-operational sanitation program. The firm's first plan of corrective action was unacceptable and was rejected by the agency. A second revised plan for preventing deficiencies in the pre-operational sanitation program was acceptable to FSIS, and the suspension was lifted.

- In February and March 1997, FSIS suspended inspection at an import establishment in California because the plant failed to maintain required SSOP records and was unresponsive to Process Deficiency Reports that had been issued. The plant first provided oral assurances that corrective actions would be taken and later advised that operations would cease. The company issued a letter to FSIS in March voluntarily withdrawing from inspection and relinquishing its grant of inspection.
- In April 1997, an Illinois firm received a number of Process Deficiency Reports for repeated critical sanitation deficiencies involving dripping condensation, fat particles on product surfaces, and other sanitation deficiencies. An initial corrective action plan submitted by the plant was rejected by the agency. The plant received a Notice of Suspension of Inspection, which was held in abeyance until effective implementation of a second proposed action plan submitted by the plant.

Convictions

Several cases investigated by FSIS were ultimately referred to the U.S. Department of Justice for possible prosecution.

Representative examples of 22 convictions during FY 1997 follow:

In January 1997, the United States District Court for the Eastern District of Wisconsin sentenced two managers of a Wisconsin firm for knowingly conspiring to defraud the United States by impairing, impeding, and defeating the lawful functions of the U.S. Food and Drug Administration and the U.S. Customs Service. The firm and the two managers were each sentenced on six felony counts. The firm was fined \$350,000 and placed on probation for 4 years. One of the managers received a \$25,000 fine and was sentenced to 44 months' imprisonment. The other manager was sentenced to 2 years' probation. The Wisconsin firm and both managers were each ordered to pay \$29,452.65 restitution to the United States Customs Service. The firm and one of its managers also were ordered to pay restitution in excess of \$1,500,000, collectively, to a former account. In August 1997, another defendant in the case, also in Wisconsin, was sentenced on one felony count for conspiracy to smuggle and distribute unapproved, adulterated, and misbranded animal drugs—Clenbuterol, Avioparcine, Furaladone, Hydrochloride, and Zinc Bacitracin. The individual was fined \$6,000, sentenced to 5 months in prison and 5 months of home confinement, and placed on probation for 4 years. These court actions resulted from an investigation conducted by officials of the U.S. Customs Service and U.S. Food and Drug Administration, with assistance from FSIS' District Enforcement Operations.

In February 1997, a food wholesaler in Puerto Rico was sentenced on two felony counts for causing meat and poultry food products to become adulterated while being held for sale after transportation in commerce. The firm was fined \$10,000 and placed on probation for 1 year. The investigation revealed that meat and poultry products were stored in a rodent-accessible and infested facility that allowed the products to become adulterated.

In March 1997, the United States District Court for the Western District of Missouri sentenced a Missouri firm and its owner on four and five misdemeanor counts, respectively, for selling meat products that did not bear labeling and marks of Federal inspection. The firm was fined \$21,000 and ordered to pay a \$500 assessment fee. The owner was fined \$3,000 and placed on probation for 3 years. In September 1997, the corporation and its owner entered into a Consent Decision, which withdrew Federal inspection services from the firm for 5 years. This action was a result of an investigation that revealed that over a 3-year period the corporation sold nearly 400,000 pounds of misbranded beef patty mix.

In March 1997, the United States District Court for the Southern District of Ohio sentenced two brothers for violating the Federal Meat Inspection Act and the Poultry Products Inspection Act. One brother was sentenced on two misdemeanor counts of causing meat and poultry food products to become adulterated by rodent filth and gnawing. He was fined \$20,000 and placed on probation for 1 year. The other brother was sentenced on one misdemeanor count for causing meat food products to become adulterated. He was fined \$10,000 and placed on probation for 1 year. Both brothers also were required to perform 50 hours of community service.

In June 1997, a Michigan firm was sentenced on two misdemeanor counts for causing the adulteration of meat and poultry food products in commerce. The firm was fined \$60,000 and placed on 2 years' probation. In addition, two of the firm's corporate officers were required to enter into a pre-trial diversion program and perform 40 hours of community service. Further, each was required to contribute \$20,000 toward improvement of the facility.

In June 1997, the United States District Court for the Western District of Washington, in Seattle, sentenced a Washington State wholesaler for violating the Federal Meat Inspection Act and the Poultry Products Inspection Act. The firm was sentenced on two misdemeanor counts for offering adulterated meat and adulterated poultry products for sale or transportation in commerce. The firm was fined \$1 million and ordered to pay \$400,000 in fines and donate \$600,000 worth of food products to a food bank in Seattle, Washington. This legal action concluded an investigation that revealed the firm received returned meat and poultry food products from customer accounts at its warehouse for reasons such as spoilage, mold, rotten/sour odor, or discoloration. The food products were later sold or intended for sale to a retail grocery operation.

Administrative Actions - Consent Decisions

The following Consent Decisions are a sampling of administrative actions entered into between FSIS and firms or individuals during FY 1997. The meat and poultry inspection laws authorize the Secretary to refuse to provide, or withdraw, inspection service if the recipient, applicant, or anyone responsibly connected has been convicted in any Federal or State court of any felony or more than one violation of any law, other than a felony. Instead of withdrawing or denying inspection services, such administrative actions are normally terminated by both parties agreeing to the provisions and conditions in the Consent Decision.

In October 1996, a USDA administrative law judge issued a Stipulation, Consent Decision, and Order withdrawing Federal inspection from a Pennsylvania firm for a 5-year period. Except for 2 weeks of actual suspension, the withdrawal of inspection will be held in abeyance as long as the firm does not violate the provisions of the Order. This administrative action was taken following a compliance investigation that resulted in a one-felony conviction in 1995 of the firm's owner for selling and transporting misbranded meat food product with intent to defraud.

In October 1996, the president of a California meat processing firm entered into a Stipulation and Consent Decision requiring his operational divestiture within 180 calendar days and complete financial divestiture within 1 year. Management officials were required to develop an employee retraining program to include product return, transportation, formulation, manufacturing, and labeling procedures. The plant was also required to develop and implement procedures to monitor returned meat or poultry products, shipping records, inventory records, and other processes and operations conducted by the firm.

In April 1997, a New York meat processing establishment entered into a Consent Decision and Order requiring the firm's president to be operationally and financially divested within 60 calendar days. The Consent Decision stipulated that the individual could not provide direction, exercise operational control, be present, conduct business or have any financial interest in the firm, or receive income from the firm. The Order also required the firm to suspend operations for a 4-week period, at no less than 7-day intervals, before April 30, 1998. Two remaining corporate officers were required to supervise the preparation of records and accounts to ensure truthful and accurate records, monitor all other processes or operations conducted within the establishment, notify the FSIS inspector of any potential adulteration or misbranding problems, and take immediate corrective action for all critical deviations on the Process Deficiency Reports.

In September 1997, the owner of a Texas meat slaughter and processing establishment and a warehouse entered into a Consent Decision that required the operational and financial divestiture of the firm's owner. This action resulted from a five-count felony criminal conviction of the owner on charges associated with bolstering beef weights and prices by adding excessive water to carcasses. The owner had been required to pay restitutions and fines of \$4 million. The owner was permitted to lease the properties to a successor firm to which Federal inspection services are provided.

Improving Information Management

Performance-Based Inspection System

FSIS expanded and changed its Performance-Based Inspection system to conform with HACCP requirements. This computer-based system provides an easily accessible data bank on plant performance by scheduling and tracking inspection findings in all processing and slaughter plants under Federal inspection. The records that document plant performance form a basis for uniform enforcement decisions. New tasks focus on process oversight by inspection personnel to assure that the regulatory requirements are met by inspected establishments.

For consistency with the HACCP rule, the Inspection System Guide was revised to provide a systematic process and performance standard approach. The changes consolidate 400 tasks into 48 procedures relevant to Sanitation Standard Operating Procedures, HACCP, *E. coli* O157:H7, *Salmonella*, and other regulatory inspection requirements.

Progressive Enforcement Tracking System

In FY 1997, FSIS continued to track the performance of plants under Progressive Enforcement Action to ensure compliance with regulatory requirements. This action was developed to provide instructions to FSIS employees for the application of increasingly severe enforcement actions when establishments demonstrated an unwillingness or inability to maintain plant facilities and operations in compliance with FSIS regulatory requirements. The program details the stages of action FSIS personnel will use to bring plants into compliance. With the implementation of HACCP,

FSIS is evaluating the need for a new enforcement strategy tailored to a HACCP environment which would supplant or substantively modify progressive enforcement.

Field Automation and Information Management

In FY 1997, FSIS completed the second phase of a 5-year nationwide Field Automation and Information Management (FAIM) initiative to improve support for the field structure reorganization and HACCP. In a report published by the Industry Advisory Council and Chief Information Council entitled *Best IT Practices in the Federal Government*, FAIM was cited as one of the top 20 information technology programs in the Federal Government.

During FY 1997, over 800 computers were installed in FSIS settings in Alabama, Arkansas, Guam, Idaho, Louisiana, Nebraska, Pennsylvania, Texas, and Virginia, and more than 1,000 FSIS field employees received FAIM computer training. Seven of the 18 District Offices became fully automated under FAIM. In FY 1997, there was a successful transition of FAIM in the field from a DOS operating system to Windows 95, and more than 1,000 computers were upgraded by inspectors in the field using a FAIM CD-ROM software installation program. New applications included improved work processing software and five inspection-related computer-based training courses distributed on CD-ROM.

Training and Educating the Workforce for the New Food Safety System

HACCP Training

Training the FSIS workforce to upgrade skills for HACCP implementation was the greatest training challenge in the history of meat and poultry inspection. New responsibilities for evaluation, verification, and enforcement of sanitation standard operating procedures required under the pathogen reduction and HACCP inspection systems were defined and incorporated into a comprehensive training program that was delivered to all field inspection, compliance, and supervisory personnel. About 4,300 employees completed a 3-day training program, 1,400 slaughter line employees completed a 1-day program, and 1,200 supervisors and managers completed a 2-day program to equip them to provide regulatory oversight of SSOP requirements and to prepare them for the cultural changes that occur during the HACCP implementation process, which began in January 1997 and will end in January 2000.

Distribution of FSIS HACCP training materials to private sector associations was made cooperatively through the International Meat and Poultry HACCP Alliance and at several workshops around the country. Concurrent with training for FSIS inplant staff, sessions also were held for industry trainers and facilitators to familiarize them with FSIS HACCP training materials.

In other workforce training during FY 1997, FSIS designed, developed, and delivered basic inspection training to 1,880 students through 92 courses at the Donald L. Houston Center for Meat and Poultry Inspection Sciences in College Station, Texas. Training included basic entry-level courses for food inspectors and veterinarians, as well as inspection and industry personnel. It also included courses in supervision and management, interpersonal skills, FAIM computers, State training in processing and slaughter inspection, advanced food inspector slaughter, advanced veterinary medical officer, basic and advanced canning, and residue testing. (Also see Table 3-13.)

In addition, 850 employees were trained through a variety of employee development and job skills enhancement programs, including courses in management and leadership, basic interpersonal skills, office management

and administrative skills, mediation and negotiating, facilitation skills, and managing change and diversity.

Computer-Based Training

In FY 1997, FSIS used CD-ROM modules developed in FY 1996 and FY 1997 to make courses available to field employees through field training stations and at their work sites. Training modules were made available on Red Meat and Poultry Veterinary Medical Officer Intern Courses, Basic Import Inspection, Introduction to HACCP, and the Reference Library, which includes guides on many inspection subjects. The 60 modules available for use throughout the agency support measures of economy and efficiency by having learning at the workplace rather than a centralized facility.

Computer Skills Training

In addition to FAIM training for field employees, FSIS designed and delivered computer skills training to approximately 425 employees at the FSIS Microcomputer Learning Center in Washington, DC. The Center supports the implementation of new automation and information systems at FSIS headquarters. Training included a range of courses -- from Windows 97 and Microsoft Office to skills on using the Internet. During FY 1997, FSIS began training 800 employees in Microsoft Outlook as part of the transition to a new E-mail system.

Video Conference

Newly installed technology for video conferences was used extensively in FY 1997. Instruction and video presentations were given to regular classes and special groups, which has allowed senior administrators and subject matter experts to address many groups without the expense and time of traveling to the Donald L. Houston Center for Meat and Poultry Inspection Sciences in College Station, Texas.

Training Center Home Page

The Training Center home page on the FSIS website established in FY 1997 provides a wide variety of information for FSIS employees, food safety professionals, and industry personnel. The home page has information such as the Pre-HACCP sanitation SOP Reference Guide and other guides in support of HACCP.

Food Safety Education Program

FSIS in January 1997 began a new Food Safety Educational Program in conjunction with Texas A&M University in College Station, Texas. The intensive academic program covers topics such as microbiology, risk assessment, environmental sanitation, food chemistry, and statistical quality control, and gives food inspectors "hands-on" laboratory training. In FY 1997, 270 inspectors completed the program, which provided nine 4-week classes, with 30 inspectors in each class.

Compliance Officer Training

In FY 1997, FSIS and Sam Houston State University jointly developed new training courses for compliance officers to accommodate an expanding compliance officer staff.

Self-Study Programs

The FSIS self-study program offers 22 general educational and technical courses by correspondence to FSIS, other USDA, and State employees nationwide. Among the courses are animal science, meat science, communicable disease control, epidemiology, foodborne disease control, canning technology, microbial ecology of foods, and vectorborne disease control. There were 696 course completions in FY 1997 compared to 541 in FY 1996, a 29-percent increase.

Cooperating with States

During FY 1997, FSIS held public meetings on ways to improve Federal and State cooperation in the implementation of Federal meat and poultry inspection laws. Discussion also focused on whether the laws should be amended to permit meat and poultry products inspected under State

inspection programs to be distributed in interstate commerce. After these public meetings, FSIS began to examine the issue of interstate shipment of State-inspected meat and poultry products and creation of a seamless national food safety system. During 1997, FSIS also conducted comprehensive reviews of four State inspection programs, all of which were found to be acceptable.

Table 3-14 provides information on the dates USDA assumed intrastate inspection, and table 3-15 provides information on States with meat and/or poultry inspection programs for products produced and sold only in that State.

Promoting International Cooperation for Food Safety

Codex Alimentarius Commission (Codex)

During FY 1997, USDA was designated as the lead agency for U.S. participation in setting sanitary and phytosanitary standards. The Administrator of FSIS was selected as the Vice-Chairman of Codex. A U.S. Codex Office was established and staffed within FSIS as part of the agency's reorganization.

Public meetings were held on Codex strategic planning, on sanitary and phytosanitary standards, and on the U.S. positions on issues to be considered by Codex.

Three important food safety documents adopted by Codex outline basic principles of good hygiene as applied throughout the food chain by governments, food producers, and consumers; give guidance for countries on the application of HACCP; and provide a framework to address the occurrence of microbial organisms such as *E. coli* and *Salmonella* in food.

Long-sought adoption of a General Standard on Food Additives was achieved, and standards for 170 food additives were adopted, removing a barrier to trade in value-added processed foods.

The Commission endorsed the inclusion of the four science principles in the Codex Procedural Manual, approved the inclusion of principles of risk assessment, and began work on the elaboration of principles of risk management. The incorporation of these human health factors and a systematic approach to the application in the Codex process will facilitate future Codex work.

In other important work, the Commission took steps to reduce the levels of lead in food and confirmed that Risk Assessment, Risk Management, and Risk Communication are essential in its scientific decision-making under the Sanitary and Phytosanitary Agreement.

Equivalency

As a result of the General Agreement on Tariffs and Trade (GATT) Uruguay Round, FSIS accepts foreign inspection systems that are "equivalent" to those in the United States. In FY 1997, FSIS developed equivalence criteria for Sanitation Standard Operating Procedures, generic *E. coli* testing programs, HACCP, and *Salmonella* testing programs. The criteria were used to evaluate submissions from 37 countries that are eligible to export meat and poultry products to the United States. FSIS held a public hearing to provide information to the public about the equivalence criteria, and hosted three international meetings, two quadrilateral meetings, and one trilateral meeting to discuss equivalency issues. FSIS also established an Equivalence Committee to review written equivalence policy, for publication and comment in the *Federal Register*. In 1997, FSIS began equivalence determination for 15 countries that applied for eligibility to export meat or poultry products to the United States.

Exports

Exports by the United States to over 75 countries were facilitated by FSIS in 1997. A total of 3.1 billion pounds of meat with a value of \$4.3 billion and 4.3 billion pounds of poultry valued at \$2.3 billion was exported by the United States. (Also see Exhibits 3-16 and 3-17, and Tables 3-18 and 3-19 for detail on export inspections.)

Educating Consumers to Prevent Foodborne Illness

Food Safety Conference

Major educational efforts during FY 1997 continued to focus on programs to prevent foodborne illnesses. In support of President Clinton's Food Safety Initiative, FSIS teamed with the Food and Drug Administration; Centers for Disease Control and Prevention; Cooperative State Research, Education, and Extension Service; and Agricultural Research Service to conduct the first National Food Safety Education Conference in June 1997. The conference, which was attended by more than 500 people, provided a platform for presenting new information on consumer attitudes and trends, epidemiological data, risk communications, social marketing, and educational case studies. Hillary Rodham Clinton gave the keynote address. Ninety-nine percent of those attending indicated they would attend another food safety conference.

Partnership for Food Safety Education

The Partnership for Food Safety Education was officially launched in May 1997, under the aegis of the President's Food Safety Initiative as the result of widespread scientific consensus that foodborne illness is a major public health concern. The Partnership is comprised of industry and consumer organizations. Various government agencies have committed their technical expertise and resources.

"FIGHT BAC"

FSIS joined in a Public-Private Partnership for food safety education consisting of industry, government, and consumer groups to develop a public education campaign, "FIGHT BAC!" on food handling. The campaign was launched with the campaign's mascot, a cartoon character called "BAC," at a press conference in the fall of 1997. A 30-second television public service announcement, featuring BAC trying to spread contamination in a kitchen, was also released. The "FIGHT BAC!" campaign highlights four basic sanitation and food-handling strategies consumers should use in their homes through use of a graphic featuring the four steps to food safety. The graphic was designed for use in a variety of educational materials by the media and community organizations and businesses.

USDA-HHS Teleconference

A joint USDA-FDA Video Teleconference was held in April 1997 targeted to State and local health officials. The conference featured experts from government and industry to update officials on the Food Code, HACCP plans, and food safety educational programs.

Publications for Children

A food safety coloring book for children and copies of "Keeping Kids Safe" were distributed to more than 82,000 day care centers. The coloring book emphasizes safe food handling tips in words children can understand. "Keeping Kids Safe" was designed to give child-care providers basic information on food safety and sanitation. Child-care providers were encouraged to copy the materials for in-house training, include them in newsletters, or send them home to parents. FSIS' quarterly newsletter, the *Food Safety Educator*, also reached over 8,600 subscribers with food safety education information.

Meat and Poultry Hotline

The Meat and Poultry Hotline received 110,000 calls in FY 1997 to its nationwide toll-free line. The Hotline developed and distributed quarterly media kits about safe food handling, storage, and preparation of meat, poultry, and egg products to newspaper and magazine food and health editors. The Hotline also produced video news releases on topical issues of safe food handling.

Meat and Poultry Inspection

In FY 1997, FSIS inspected more than 130 million head of livestock and over 8 billion birds. About 7,900 inspectors in more than 6,400 federally inspected establishments throughout the United States monitored the slaughter and processing of all meat and poultry products prepared for interstate commerce to ensure safety, wholesomeness, and correct and accurate labeling and packaging.

Exhibit 3-1 shows the number of federally inspected meat and poultry plants and the number of full-time permanent field personnel by location. Employment figures represent inspection field employees only. Plant figures include USDA-staffed establishments and Federal-State Cooperative Inspection plants, which are federally inspected but staffed by State employees. Exhibit 3-1 does not include FSIS import inspectors, import establishments, officially inspected egg products plants, or inplant inspectors in egg processing plants.

Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Animal and poultry products are inspected during processing, handling, and packing. Only federally inspected meat and poultry establishments can sell their products in interstate or foreign commerce. Tables 3-2, 3-3, and 3-4 provide more detail about federally inspected plants.

Since FY 1987, the amount of poultry slaughtered in federally inspected establishments has increased about 69 percent, from 25.7 billion pounds in FY 1987 to 43.4 billion pounds in FY 1997. Since FY 1997, meat slaughter has increased approximately 23 percent, from 36.3 billion pounds to 44.6 billion pounds, during the same period. Table/Exhibit 3-5, Table/Exhibit 3-6, and Table 3-8 provide more detail on volume of product inspected, passed, and condemned.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be “at least equal to” the Federal inspection program. If a State chooses to end its inspection program or cannot maintain the “at least equal to” standard, FSIS must assume responsibility for inspection.

Egg Products Inspection

FSIS assumed responsibility for egg products inspection (from the Agricultural Marketing Service) under the Departmental reorganization of 1994. The Egg Products Inspection Act requires continuous inspec-

tion of liquid, frozen, and dried egg products in plants to assure that such products are wholesome, unadulterated, processed under sanitary conditions, and properly labeled. The Act and implementing regulations require all establishments producing liquid, frozen, or dried eggs, including those sold only in intrastate commerce, to operate under continuous USDA supervision.

At the end of FY 1997, FSIS had 104 full-time inspectors in 76 federally inspected egg product plants. In FY 1997, USDA inspected and certified as wholesome 2,116 million pounds of liquid egg products, including about 107 million pounds of non-egg ingredients added to liquid eggs to formulate various egg product blends, such as salt, sugar, and corn syrup. USDA also reinspected 1,063 million pounds of liquid egg products shipped from origin plants to other plants for further processing, resulting in a total volume of 3,179 million pounds, an increase of 6.7 percent from FY 1996.

Related Regulatory Activities

Table 3-9 summarizes FSIS enforcement actions in FY 1997.

FSIS laboratory analyses in support of inspection and other regulatory activities are shown in Table 3-10.

Tables 3-7, 3-11, and 3-12 show detail on FY 1997 prior approvals.

Table 3-13 shows more detail on inspection training.

Export Inspection

Table/Exhibit 3-16 and Table/Exhibit 3-17 provide more detail on meat and poultry exports.

Exhibit 3-1

Number of Federally Inspected Plants and FSIS Inspection Operations Field Employees by Location

September 28, 1997

6,306 Plants
7,896 Employees

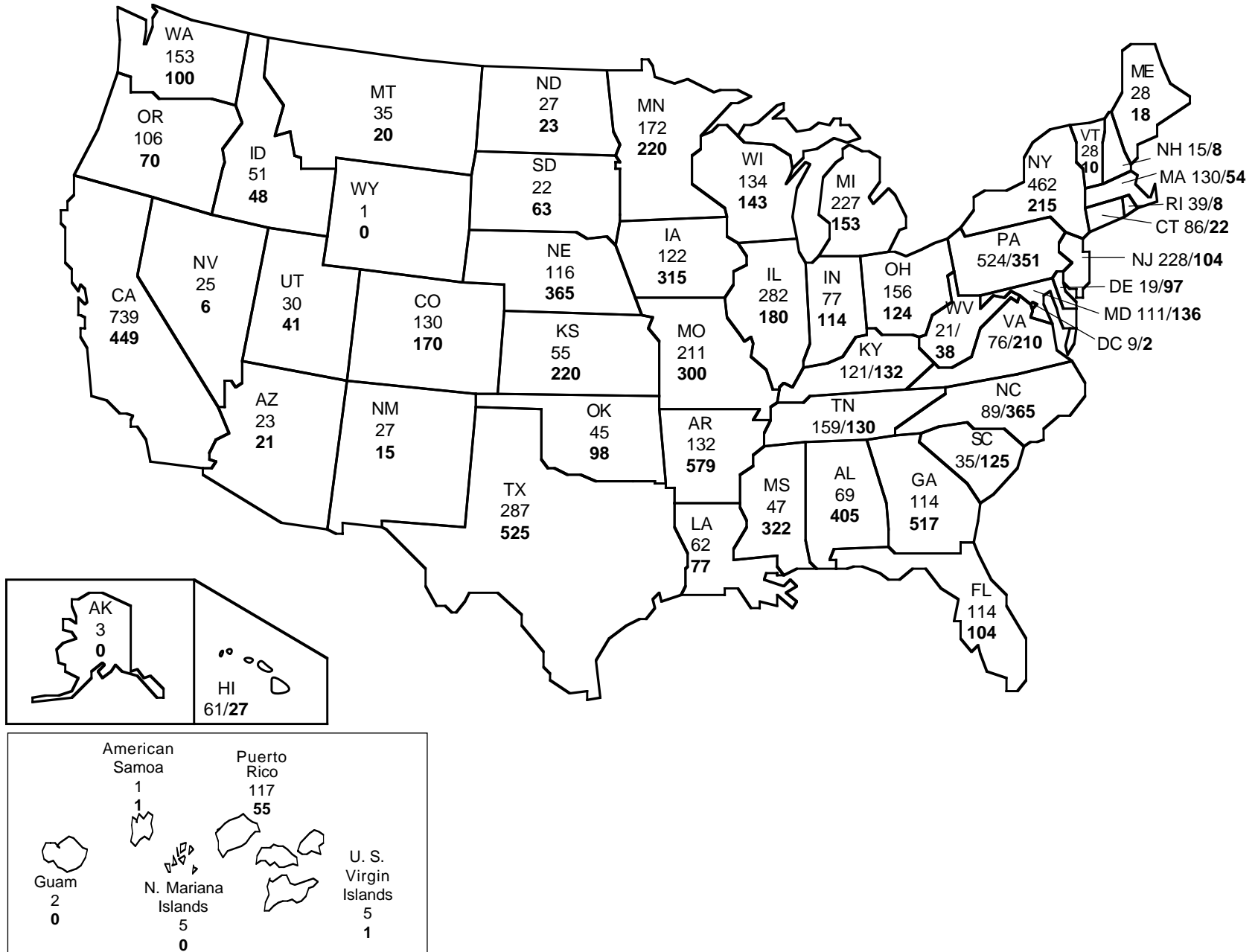


Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 1997.

**Number of Federally Inspected Meat, Poultry, and
Combination Meat and Poultry, and Other Plants by Location**

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	10	33	17	60	9	69	405
Alaska	1	0	1	2	1	3	0
American Samoa	0	0	0	0	1	1	1
Arizona	7	0	11	18	5	23	21
Arkansas	16	30	65	111	21	132	579
California	174	42	422	638	101	739	449
Colorado	62	2	53	117	13	130	170
Connecticut	30	1	54	85	1	86	22
Delaware	6	6	5	17	2	19	97
District of Columbia	3	1	5	9	0	9	2
Florida	26	5	74	105	9	114	104
Georgia	14	41	43	98	16	114	517
Guam	0	0	0	0	2	2	0
Hawaii	28	1	29	58	3	61	27
Idaho	16	1	29	46	5	51	48
Illinois	93	3	163	259	23	282	180
Indiana	21	7	38	66	11	77	114
Iowa	33	4	57	94	28	122	315
Kansas	12	0	35	47	8	55	220
Kentucky	55	5	58	118	3	121	132
Louisiana	8	8	39	55	7	62	77
Maine	8	1	19	28	0	28	18
Mariana Islands	1	0	4	5	0	5	0
Maryland	36	12	52	100	11	111	136
Massachusetts	31	6	90	127	3	130	54
Michigan	82	3	128	213	14	227	153
Minnesota	29	8	108	145	27	172	220
Mississippi	2	28	11	41	6	47	322
Missouri	50	14	132	196	15	211	300
Montana	9	0	24	33	2	35	20
Nebraska	31	4	60	95	21	116	365
Nevada	4	1	18	23	2	25	6
New Hampshire	1	2	11	14	1	15	8
New Jersey	58	10	135	203	25	228	104
New Mexico	5	0	21	26	1	27	15
New York	110	20	310	440	22	462	215
North Carolina	28	26	28	82	7	89	365
North Dakota	13	0	11	24	3	27	23
Ohio	37	8	93	138	18	156	124
Oklahoma	6	4	33	43	2	45	98
Oregon	22	5	65	92	14	106	70
Pennsylvania	184	25	282	491	33	524	351
Puerto Rico	54	5	41	100	17	117	55
Rhode Island	15	3	21	39	0	39	8
South Carolina	10	7	16	33	2	35	125
South Dakota	6	3	7	16	6	22	63
Tennessee	70	8	67	145	14	159	130
Texas	46	14	171	231	56	287	525
Utah	7	1	20	28	2	30	41
Vermont	12	2	11	25	3	28	10
Virginia	12	14	39	65	11	76	210
Virgin Islands	2	0	3	5	0	5	1
Washington	28	6	90	124	29	153	100
West Virginia	5	4	12	21	0	21	38
Wisconsin	31	5	78	114	20	134	143
Wyoming	1	0	0	0	0	1	0
Subtotal	1,661	439	3,409	5,509	656	6,165	7,896
FSCIP 2/	132	6	123	261	0	261	
Total	1,793	445	3,532	5,770	656	6,426	7,896

1/ Other plants include identification warehouses, food service plants and plants slaughtering non-amenable animals, i.e., elk, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Aiken.

Table 3-3

Table 3-3 presents the number of meat, poultry, and other slaughtering or processing plants that operated under Federal inspection as of September 30, 1997. Only federally inspected plants may sell their products in interstate or foreign commerce.

Number and Types of Plants Operating Under Federal Inspection as of September 30, 1997

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	124	106	6	236	4	240
Processing	1,090	165	3,102	4,357	436	4,793
Slaughtering & Processing	447	168	310	925	5	930
Import				124		124
Egg Products				78		78
Subtotal	1,661	439	3,409	5,720	445	6,165
FSCIP (T/A)	132	6	123	261	0	261
Total	1,793	445	3,532	5,981	445	6,426

Table 3-4

Table 3-4 lists the number of meat, poultry, and other plants inspected under Federal-State Cooperative Inspection Program (FSCIP) agreements as of September 30, 1997. FSCIP agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alabama	7	0	12	19	0	19
Georgia	10	0	45	55	0	55
Illinois	17	1	10	28	0	28
Mississippi	6	0	12	18	0	18
North Carolina	54	3	0	57	0	57
Oklahoma	13	0	1	14	0	14
Texas	9	1	16	26	0	26
Utah	7	0	5	12	0	12
Virginia	9	1	22	32	0	32
Total	132	6	123	261	0	261

Table 3-5

Table 3-5 and exhibit 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1990 through 1997. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1990	1994	1995	1996	1997
Cattle	33,033,653	33,179,403	35,681,290	37,690,302	35,859,224
Calves	1,871,562	1,190,824	1,394,644	1,723,045	1,582,865
Swine	83,855,817	90,206,024	94,490,329	93,397,457	78,496,944
Goats	229,554	364,905	333,326	421,405	376,217
Sheep & Lambs	5,140,798	4,644,928	4,511,724	4,267,641	3,747,392
Equines	315,192	109,353	112,677	113,399	88,086
Other	1,433	5,173	5,770	8,200	9,398
Total	124,448,009	129,700,610	136,529,760	137,621,449	120,160,126

Exhibit 3-5

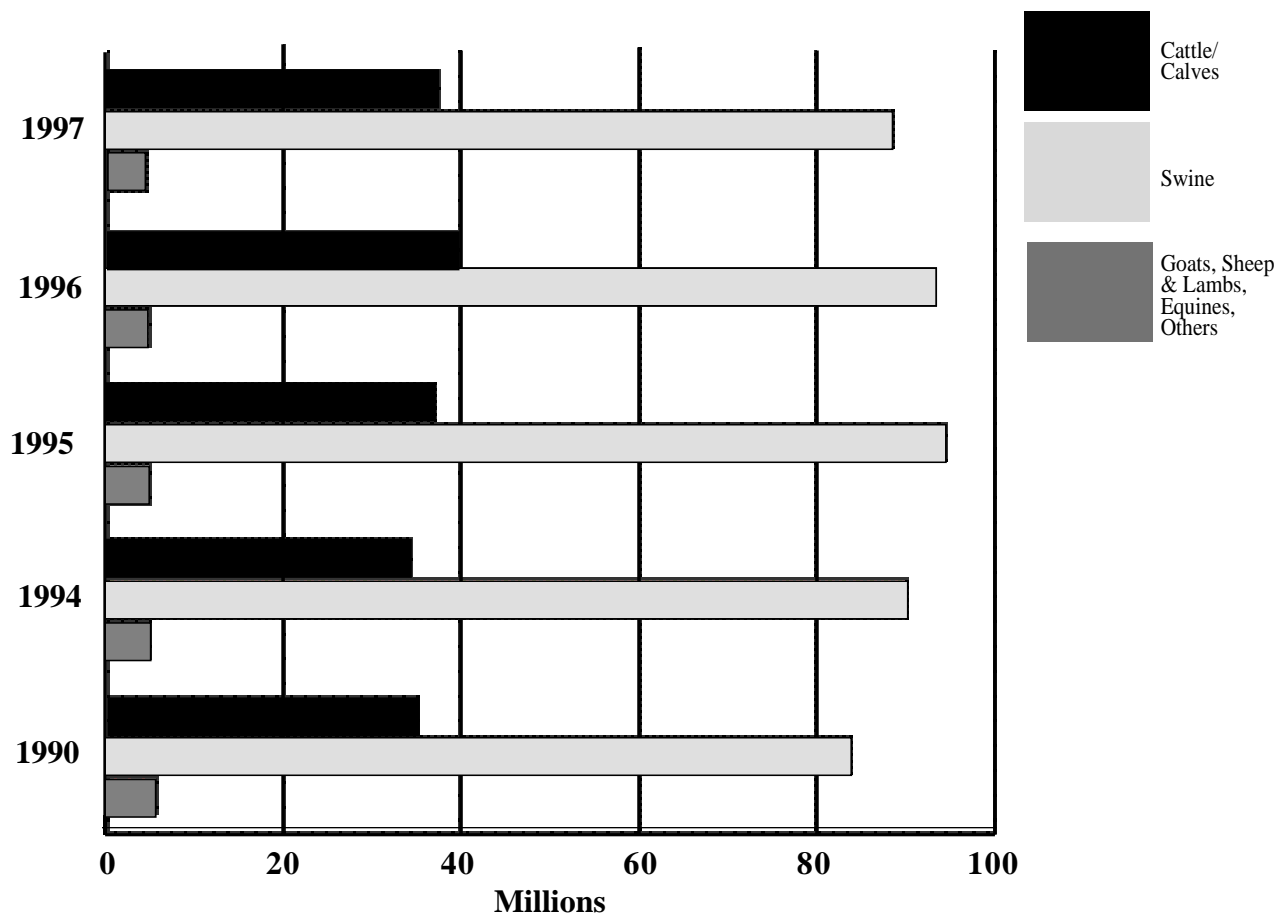


Table 3-6

Table 3-6 and exhibit 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1990 through 1997. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1990	1994	1995	1996	1997
Young Chickens	5,786,641,514	7,014,249,527	7,303,199,952	7,516,823,687	7,645,591,717
Mature Chickens	184,150,392	174,432,679	162,977,144	153,622,449	164,087,538
Fryer-roaster Turkeys	2,718,888	335,550	569,115	206,964	206,872
Young Turkeys	262,087,030	275,290,136	276,557,759	287,374,920	286,857,702
Mature Turkeys	2,246,211	1,972,781	2,141,137	1,941,137	1,872,035
Ducks	20,823,799	20,644,732	19,192,896	20,189,404	21,730,206
Other	3,576,905	5,163,217	5,537,065	6,319,978	9,496,778
Total	6,262,244,739	7,492,088,622	7,770,175,068	7,986,478,539	8,129,842,848

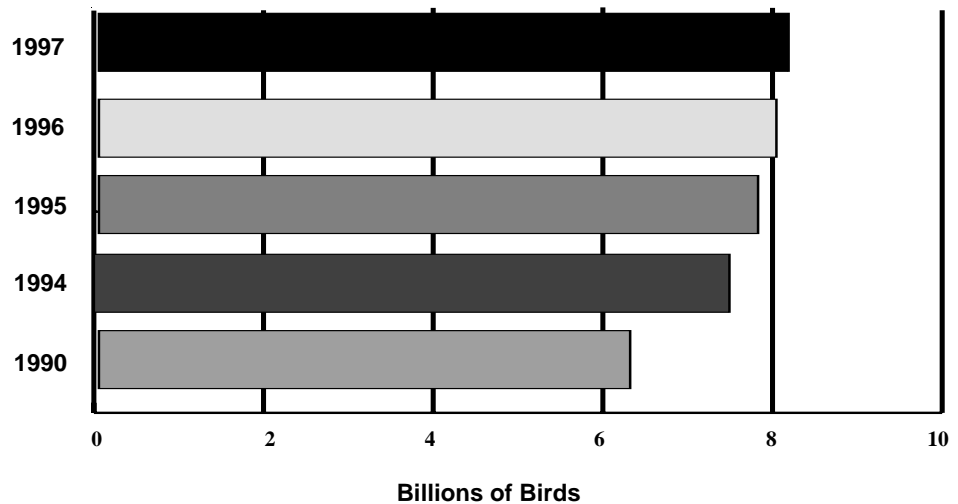
Exhibit 3-6**Table 3-7**

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or disapproved during FY 1997.

Labels Reviewed

Activity	Number
Temporary Labels Approved	9,000
Sketch Labels Approved	48,000
Labels Not Approved	16,000
Total Labels Processed	73,000

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during FY 1997. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of Those Inspected
Cattle	35,859,224	176,209	0.49
Calves	1,582,865	27,140	1.71
Swine	78,496,944	310,810	0.35
Goats	376,217	1,884	0.50
Sheep	3,747,392	8,761	0.23
Equine	88,086	396	0.45
Other	9,398	5	0.05
Total Livestock	120,160,126	525,205	0.40
Young Chickens	7,645,591,717	76,004,199	0.99
Mature Chickens	164,087,538	8,842,106	5.38
Fryer-roaster Turkeys	206,872	2,645	1.30
Young Turkeys	286,857,702	2,064,531	0.72
Mature Turkeys	1,872,035	60,784	3.24
Ducks	21,730,206	367,110	1.71
Other	9,496,778	231,802	2.44
Total Poultry	8,129,842,848	87,573,177	1.10

Table 3-9

Table 3-9 shows enforcement actions taken in FY 1997.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	327	44,014,991
Monitoring of product recalls	25	27,418,872
Court seizures initiated	1	700
Cases received by Compliance (violation reports)	797	
Violation reports referred to Inspector General for investigation	4	
Cases requiring consultation with General Counsel	44	
Letters of warning issued	1097	
Convictions	22	
Administrative actions filed - withdrawing inspection	12	

Table 3-10

Table 3-10 summarizes the number of samples analyzed during FY 1997. Over 1.2 million analyses were completed on these samples.

Laboratory Samples Analyzed

Category of Samples	Meat & Poultry	Egg Products
Food chemistry	18,478	0
Food microbiology and species	83,669	1,966
Chemical residues*	47,582	816
Antibiotic residues**	115,659	0
Pathology	5,710	0
Serology	0	0
Total	271,098	2,782

*Includes 11,415 SOS (Sulfa-On-Site) tests.

**Includes 37,140 STOP (Swab Test on Premises),
12,529 CAST (Calf Antibiotic Sulfa Test) analyses, and
52,393 FAST (Fast Antimicrobial Screen Test) analyses

Table 3-11

Table 3-11 summarizes the number of nonfood compounds, packaging materials, and proprietary substances submitted by industry that were evaluated during FY 1997. They were reviewed and evaluated to assure their acceptability for use in accordance with established safety criteria, ingredient and additive labeling regulations and guidelines.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	6,944
Contact materials	123
Proprietary mixtures	4,160
Total	11,227

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed during FY 1997. Since October 1, 1997, approval of blueprints and equipment has not been required.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	1,225
Drawings of equipment	1,727

Table 3-13

Table 3-13 shows the number of persons trained at the FSIS training center located at Texas A&M University in College Station, Texas during FY 1997.

Inspection Training

	1997
Total Persons Trained	1,880
Federal employees	1,682
Veterinarians	365
Food Inspectors	1,297
Others	20
State employees	180
Industry officials	2
Foreign officials	16

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States as of September 30, 1997. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	---	01/02/71
Hawaii	11/01/95	11/01/95
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	---	01/02/71
Tennessee	10/01/75	10/01/75
Washington	06/01/73	06/01/73

--- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of FY 1997 with intrastate inspection programs for meat (26) and poultry (24); the number of State full-time equivalent staff years during FY 1997; and Federal funding assistance expended by States during FY 1997. "M" after the name of the State indicates that the State conducted a meat inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Programs

State	Regular Plants				Custom Exempt Plants				Full-Time-Equivalent Staff Years	FY 1997 Federal Assistance*
	Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama M&P	16	2	50	68	23	0	0	23	41.5	1,244,339
Alaska M&P	6	0	7	13	0	0	0	0	8.3	345,474
Arizona M&P	64	2	0	66	25	0	0	25	24.8	610,202
Delaware M&P	1	0	3	4	3	1	2	6	11.3	225,577
Florida M&P	71	1	46	118	20	0	0	20	62.0	2,032,602
Georgia M (1)	75	0	0	75	23	0	0	23	96.7	2,496,114
Illinois M&P	192	19	89	300	17	4	2	23	155.9	4,252,958
Indiana M&P	35	5	69	109	25	6	1	32	79.0	1,524,700
Iowa M&P	136	6	0	142	105	5	6	116	39.0	1,053,875
Kansas M&P	133	5	3	141	15	1	0	16	58.5	1,430,537
Louisiana M&P	78	4	1	83	49	0	0	49	70.0	1,857,991
Mississippi M&P	37	3	16	56	14	5	0	19	58.8	1,071,929
Montana M&P	19	0	20	39	87	31	20	138	16.5	382,720
New Mexico M&P	42	0	0	42	20	0	0	20	15.0	425,057
North Carolina M&P	154	10	0	164	39	0	0	39	125.1	3,060,681
Ohio M&P	136	18	98	252	66	15	1	82	138.0	4,803,956
Oklahoma M&P	54	2	25	81	66	0	0	66	69.0	1,681,591
South Carolina M&P	46	8	56	110	0	0	0	0	61.0	1,233,865
South Dakota M (1)	48	0	0	48	52	0	0	52	25.0	504,021
Texas M&P	225	9	81	315	119	1	0	120	213.0	4,731,596
Utah M&P	29	0	8	37	48	2	0	50	31.7	763,351
Vermont M&P	12	1	1	14	13	2	0	15	14.2	314,629
Virginia M&P	24	2	7	33	118	0	0	118	49.0	1,236,842
West Virginia M&P	2	0	28	30	43	0	0	43	26.0	610,015
Wisconsin M&P	159	11	124	294	50	5	9	64	94.0	2,994,190
Wyoming M&P	26	0	0	26	32	0	0	32	8.5	275,500
Total	1,820	108	732	2,660	1,072	78	41	1,191	1,592.0	41,164,312
California (2)	---	---	---	---	---	---	---	299	---	---
Minnesota (2)	---	---	---	---	---	---	---	295	---	---
New York (2)	---	---	---	---	---	---	---	124	---	---

(1) Poultry Program is under Federal jurisdiction.

(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.

* All Federal assistance amounts are estimates.

Exhibit 3-16

Exhibit 3-16 shows, for FY 1997, the major countries and areas receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Meat Exports

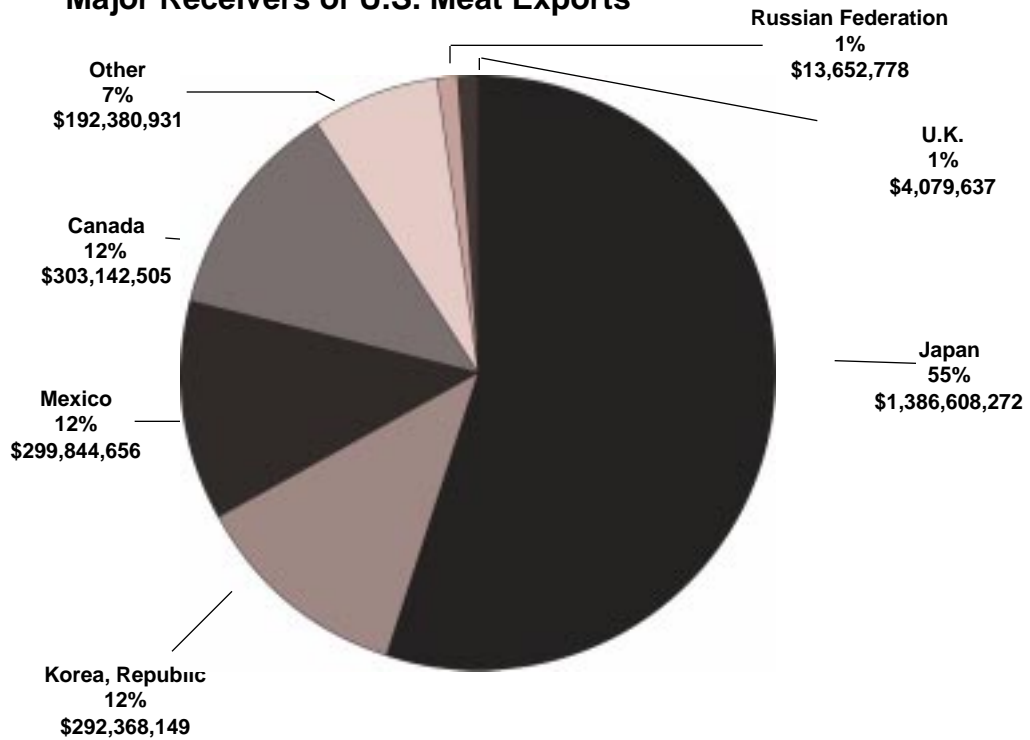


Exhibit 3-17

Exhibit 3-17 shows, for FY 1997, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Poultry Exports

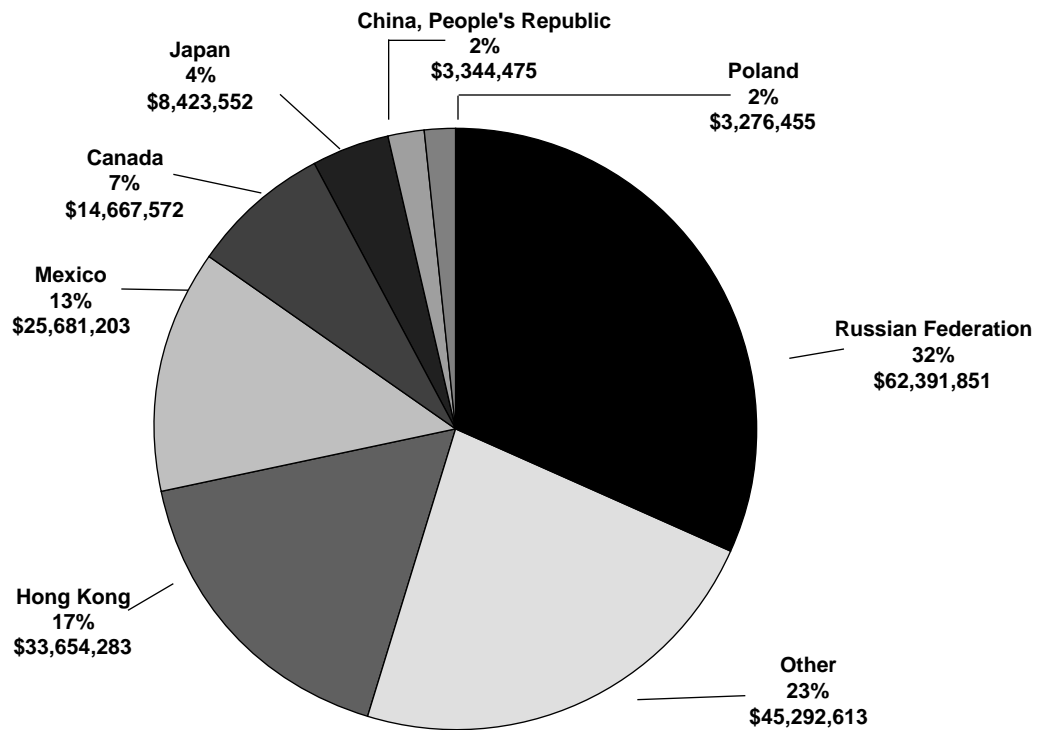


Table 3-18 Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1996 and 1997, the percentage change, and the dollar value for FY1997.

Continued on page 34

Area or Country	Fiscal Year 1996		Fiscal Year 1997		Percentage Change from FY 1996	Fiscal Year 1997 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Canada	501,013	227,091	321,515	145,731	-33	412,289,885
Mexico	731,316	331,479	493,328	223,608	-36	421,146,434
Subtotal	1,232,328	558,570	814,843	369,339	-68	833,436,319
Caribbean						
Jamaica	67,874	30,765	6,921	3,317	-90	3,998,363
Netherlands Antilles	32,712	14,827	2,844	1,289	-91	3,066,750
Haiti	26,991	12,234	1,368	620	-95	1,495,932
Bahamas	13,917	6,308	6,570	2,978	-53	6,611,332
Trinidad and Tobago	4,754	2,155	1,549	702	-67	1,487,669
Bermuda	7,852	3,559	1,705	773	-78	5,124,454
Dominican Republic	4,675	2,119	2,383	1,080	-49	1,645,393
Barbados	5,039	2,284	1,094	496	-78	1,946,820
Others*	4,009	1,817	3,839	1,740	-4	5,811,665
Subtotal	167,823	76,068	28,273	12,815	-606	31,178,378
Central America						
Guatemala	21,376	9,689	4,020	1,822	-81	9,977,037
Panama	3,748	1,699	2,266	1,027	-40	1,967,714
Costa Rica	2,678	1,214	2,389	1,083	-11	1,276,805
Honduras	2,870	1,301	1,165	528	-59	1,261,461
Others*	9,158	4,151	1,476	669	-84	5,047,890
Subtotal	39,831	18,054	11,316	5,129	-275	19,530,907
South America						
Colombia	16,472	7,466	4,084	1,851	-75	3,281,611
Peru	7,671	3,477	7,534	3,415	-2	7,433
Argentina	5,858	2,655	5,840	2,647	0	3,919,505
Brazil	4,699	2,130	8,163	3,700	74	15,314,123
Venezuela	3,117	1,413	2,861	1,297	-8	1,433,045
Others*	6,769	4,151	2,153	976	-68	1,857,821
Subtotal	44,585	20,209	30,636	13,886	-80	25,813,538
European Union						
United Kingdom	490,107	222,148	21,736	9,852	-96	11,501,106
Belgium-Luxembourg	19,876	9,009	17,332	7,856	-13	2,985,825
France	17,970	8,145	6,597	2,990	-63	4,514,762
Netherlands	11,170	5,063	8,397	3,806	-25	15,968,991
Germany	6,636	3,008	3,788	1,717	-43	4,293,148
Finland	3,378	1,531	1,518	688	-55	1,130,602
Spain	3,157	1,431	1,308	593	-59	1,807,572
Italy	2,643	1,198	6,475	2,935	145	9,627,095
Greece	2,369	1,074	927	420	-61	1,233,133
Denmark	1,690	766	1,842	835	9	3,002,393
Sweden	779	353	267	121	-66	611,178
Portugal	291	132	168	76	-42	231,180
Ireland	117	53	183	83	57	294,107
Austria	110	50	90	41	-18	129,230
Subtotal	560,294	253,961	3,477	32,013	-329	57,330,322
Other Western Europe						
Switzerland	4,342	1,968	2,213	1,003	-49	11,270,784
Others*	512	232	179	81	-65	407,771
Subtotal	4,854	2,200	2,392	1,084	-114	11,678,555

Table 3-18 Change in Meat Exports (Continued from page 33)

Area or Country	Fiscal Year 1996		Fiscal Year 1997		Percentage Change from FY 1996	Fiscal Year 1997 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Former USSR						
Russian Federation	279,018	126,469	199,930	90,621	-28	119,269,177
Latvia	1,213	550	2,255	1,022	86	1,297,995
Others*	1,059	480	2,192,864	993,946	206,972	493,946
Subtotal	281,291	127,499	2,395,048	1,085,589	207,030	121,061,118
Eastern Europe						
Poland	27,128	12,296	25,672	11,636	-5	434,336
Romania	1,608	729	1,836	832	14	13,398,221
Others*	6,881	3,119	2,570	1,165	-63	1,828,317
Subtotal	35,617	16,144	30,077	13,633	-54	15,660,874
Middle East						
United Arab Emirates	1,884	854	1,529	693	-19	2,195,755
Saudi Arabia	6,947	3,149	4,878	2,211	-30	5,451,673
Israel	2,023	917	1,213	550	-40	747,366
Others*	2,014	913	1,266	574	-37	3,075,855
Subtotal	12,869	5,833	8,887	4,028	-126	11,470,649
Africa						
South Africa, Republic	58,727	26,619	1,121	508	-98	762,017
Egypt	42,814	19,406	59,283	26,871	38	21,479,715
Cote d'Ivoire	1,884	854	2,983	1,352	58	1,169,404
Others*	1,434	650	1,152	522	-20	1,117,546
Subtotal	104,859	47,529	64,539	29,253	-21	24,528,682
Asia						
Japan	1,647,978	746,969	1,288,986	584,251	-22	2,284,051,236
Korea, Republic of	229,756	104,140	235,265	106,637	2	320,680,045
Hong Kong	114,690	51,985	127,570	57,823	11	115,310,524
Taiwan	49,944	22,638	32,886	14,906	-34	50,878,162
Indonesia	20,037	9,082	17,145	7,771	-14	10,515,455
Philippines	9,204	4,172	10,700	4,850	16	13,704,669
Singapore	8,037	3,643	5,253	2,381	-35	9,071,935
China, Peoples Republic	6,541	2,965	10,294	4,666	57	8,270,467
Malaysia	1,941	880	2,237	1,014	15	2,833,221
Thailand	2,548	1,155	1,363	618	-46	1,165,476
Others*	646	293	313	142	-52	374,289
Subtotal	2,091,324	947,922	1,732,013	785,059	-101	2,816,855,479
Oceania						
New Zealand	2,153	976	2,422	1,098	13	1,732,300
Australia	920	417	3,091	1,401	236	16,666
Other (Pacific Islands)*	2,703	1,225	2,217	1,005	-18	1,045,065
Subtotal	3,623	1,642	5,308	2,406	218	1,061,731
Grand Total	4,579,299	2,075,6431	5,126,807	2,354,234	205,473	3,969,606,552

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

"Others" includes the following countries in order of greatest volume: Aruba, Cayman Islands, Ecuador, Turkey, Leeward-Windward Islands, Kazakhstan, Hungary, Brunei, Palau, Qatar, French West Indies, Turks and Caicos Islands, Chile, Cyprus, Panama, Lebanon, Uruguay, Zaire, Croatia, Belize, Estonia, Gabon, El Salvador, Angola, British Indian Ocean Territories, St. Vincent/Grenadines, Guadeloupe, Slovenia, Ukraine, Yugoslavia, Bosnia-Herzegovina, Togo, Mauritania, Czech Republic, Congo, Norway, India, Ghana, Oman, Guyana, Vietnam, Surinam, Bolivia, Nicaragua, Cambodia, Iceland.

Table 3-19 Change in Poultry Exports

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1996 and 1997, the percentage change, and the dollar value for FY 1997.

Area or Country	Fiscal Year 1996		Fiscal Year 1997		Percentage Change from FY 1996	Fiscal Year 1997 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Mexico	371,659	168,553	447,187	203,025	20	229,457,395
Canada	150,476	68,243	167,650	76,114	11	194,624,051
Subtotal	522,135	236,796	614,838	279,139	32	424,081,446
Caribbean						
Jamaica	58,011	26,309	55,984	25,417	-3	17,989,013
Leeward-Windward Islands	44,724	20,283	51,678	23,462	16	28,838,073
Netherlands Antilles	26,023	11,802	30,907	14,032	19	19,398,407
Haiti	22,083	10,015	30,458	13,828	38	12,690,402
Bahamas	9,298	4,217	9,681	4,395	4	6,257,051
Bermuda	4,637	2,103	6,324	2,871	36	7,451,075
Barbados	3,488	1,582	3,769	1,711	8	1,764,335
Dominican Republic	1,731	785	4,515	2,050	161	3,032,189
Trinidad and Tobago	1,418	643	764	347	-46	604,988
Others*	2,007	910	1,771	804	-12	1,303,684
Subtotal	173,420	78,649	195,851	88,917	220	99,329,217
Central America						
Guatemala	17,823	8,083	24,711	11,219	39	11,560,864
Honduras	1,367	620	1,674	760	22	883,562
Others*	917	416	1,899	862	107	1,258,355
Subtotal	20,107	9,119	28,284	12,841	168	13,702,781
South America						
Colombia	29,898	13,559	34,500	15,663	15	14,219,706
Surinam	12,302	5,579	15,804	7,175	28	6,664,970
Guyana	11,023	4,999	10,222	4,641	-7	4,080,832
Peru	3,277	1,486	6,095	2,767	86	2,638,069
Equador	2,880	1,306	3,079	1,398	7	1,758,238
Others*	2,443	1,108	2,811	1,276	15	2,917,954
Subtotal	61,823	28,037	72,510	32,920	145	32,279,769
European Union						
Greece	22,019	9,986	15,714	7,134	-29	7,693,715
Spain	12,835	5,821	6,388	2,900	-50	3,419,429
Netherlands	11,693	5,303	16,634	7,552	42	14,072,060
Germany	10,015	4,542	13,548	6,151	35	7,528,699
United Kingdom	5,945	2,696	12,460	5,657	110	6,028,995
Finland	5,030	2,281	5,852	2,657	16	2,500,779
France	4,115	1,866	4,300	1,952	4	1,326,289
Denmark	2,772	1,257	6,273	2,848	126	1,413,307
Portugal	611	277	0	0	-100	0
Belgium-Luxembourg	276	125	852	387	209	381,953
Sweden	128	58	0	0	-100	0
Ireland	53	24	53	24	-0	5,200
Italy	49	22	1,070	486	2085	487,832
Austria	0	0	0	0	--	5,200
Subtotal	75,541	34,258	83,145	37,748	2,349	
Other Western Europe						
Switzerland	6,031	2,735	3,773	1,713	-37	2,528,425
Others*	346	157	154	70	-55	102,739
Subtotal	6,377	2,892	3,927	1,783	-93	
Former USSR						
Russian Federation	2,006,929	910,172	2,202,803	1,000,082	10	876,396,359
Estonia	110,755	50,229	36,687	16,656	-67	14,103,162

Table 3-19

Change in Poultry Exports (Continued from page 35)

Area or Country	Fiscal Year 1996		Fiscal Year 1997		Percentage Change from FY 1996	Fiscal Year 1997 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Latvia	92,767	42,071	256,938	116,651	177	108,124
Ukraine	42,550	19,297	23,354	10,603	-45	9,493,889
Uzbekistan, Republic	11,276	5,114	0	0	-100	0
Azerbaijan, Republic	3,045	1,381	12,403	5,631	307	4,674,618
Georgia, Republic of	2,635	1,195	7,357	3,340	179	2,628,315
Armenia, Republic of	1,111	504	2,557	1,161	130	928,018
Others*	701	318	1,156	525	65	417,538
Subtotal	2,271,769	1,030,281	2,543,255	1,154,649	714	908,750,023
Eastern Europe						
Poland	155,003	70,296	150,952	68,533	-3	55,438,533
Macedonia	9,074	4,115	3,022	1,372	-67	1,177,527
Albania	3,896	1,767	3,540	1,607	-9	1,293,115
Romania	2,079	943	12,286	5,578	491	4,518,125
Bulgaria	2,064	936	1,317	598	-36	403,498
Others*	2,077	942	564	256	-73	228,512
Subtotal	174,193	78,999	171,681	77,944	303	63,059,310
Middle East						
United Arab Emirates	43,262	19,620	15,520	7,046	-64	7,576,895
Saudi Arabia	26,453	11,997	10,295	4,674	-61	8,268,892
Oman	6,840	3,102	700	318	-90	299,493
Kuwait	5,049	2,290	3,253	1,477	-36	4,524,185
Turkey	3,491	1,583	4,614	2,095	32	1,901,593
Jordan	2,267	1,028	313	142	-86	372,614
Bahrain	1,473	668	443	201	-70	619,461
Others*	926	420	1,374	624	48	1,336,763
Subtotal	89,761	40,708	36,513	16,577	-326	24,899,896
Africa						
South Africa, Republic	57,945	26,279	118,842	53,955	105	44,750,888
Ghana	4,040	1,832	4,363	1,981	8	1,522,390
Others*	1,263	573	5,595	2,540	343	2,244,858
Subtotal	63,248	28,684	128,801	58,476	456	48,518,136
Asia						
Hong Kong	1,089,369	494,045	1,170,476	531,401	7	442,811,315
Japan	287,541	130,404	247,387	112,315	-14	143,154,585
China, Peoples Republic	159,620	72,390	162,990	73,998	2	56,789,618
Singapore	62,333	28,269	52,074	23,642	-16	32,398,630
Korea, Republic of	49,050	22,245	42,588	19,335	-13	27,836,472
Taiwan	12,030	5,456	14,317	6,500	19	8,580,844
Malaysia	4,335	1,966	5,059	2,297	17	3,177,280
Philippines	1,515	687	5,075	2,304	235	2,461,584
Others*	2,249	1,020	2,700	1,226	20	1,576,710
Subtotal	1,668,042	756,482	1,702,666	773,018	257	718,787,038
Oceania						
French Pacific Islands	20,544	9,317	21,103	9,581	3	15,506,471
Western Samoa	7,202	3,266	7,421	3,369	3	3,709,982
Micronesia, Federate	3,726	1,690	4,449	2,020	19	2,398,901
Marshall Islands	3,424	1,553	4,053	1,840	18	2,217,898
Other Pacific Islands	2,750	1,247	3,026	1,374	10	1,685,456
Others*	1,332	604	2,441	1,108	83	1,605,092
Subtotal	38,978	17,677	42,493	19,292	137	27,123,800
Total	5,165,394	2,342,582	5,623,964	2,553,304	4,361	2,360,531,416

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been under reported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

**Others" includes the following countries in order of greatest volume: Cayman Islands, Indonesia, Bosnia-Herzegovina, New Zealand, Brazil, Kazakhstan, Hungary, Brunei, Argentina, Palau, Qatar, Venezuela, French West Indies, Nicaragua, Turks and Caicos Islands, Chile, Thailand, Cyprus, Panama, Cote d'Ivoire, Egypt, Vietnam, Lebanon, Uruguay, Zaire, Israel, Gabon, El Salvador, Angola, British Indian Ocean Territories, Slovenia, Sri Lanka, Paraguay, Togo, Mauritania, Slovakia, Croatia, Czech Republic, Belize, Congo, Norway, Cambodia, Costa Rica, Iceland, India, Bolivia, Australia.

IV

Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented on a calendar-year basis. Information on meat, poultry, and egg imports is included. Poultry imports are controlled under regulations equal to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States. Egg products are imported from Canada.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements that are equivalent to U.S. requirements. FSIS international policy personnel evaluate foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country. Table 4-1 shows foreign plants authorized to export their products to the United States.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS evaluates each country's controls in the risk areas of disease, residues, contamination, processing, and economic fraud.

FSIS also conducts on-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training. Foreign program officers and other FSIS technical experts perform these reviews in eligible exporting countries.

Internal reviews of plants, laboratories, and government inspection systems in 1997 focused on assuring ongoing equivalency of foreign inspection systems; onsite reviews of foreign inspection programs were completed in 21 foreign countries. All were found equivalent to the U.S. system. Plant control systems were reviewed for five risk areas of control: contamination, disease, residues, processed products, and economic fraud. SSOP and generic *E. coli* testing procedures in foreign countries also were evaluated. Under the United States/Canada Free Trade Agreement, FSIS in FY 1997 also reviewed 115 plants.

In order to export to the United States, a foreign country must have a residue control program with standards equivalent to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing compounds identified by USDA or the origin country as potential contaminants. Table 4-2 shows the residue testing capability of the top 10 countries exporting to the United States.

Residue control programs of 37 exporting countries were certified in FY 1997, and all eligible countries that export meat and poultry products to the United States provided assurance that Sanitation Standard Operation Procedures have been implemented.

Joint reviews were conducted by officials of USDA and Agri-Food Canada of two accredited laboratories and the four egg products plants approved to export to the United States to verify that the Canadian and U.S. systems remain equivalent.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems. About 75 full-time import inspection personnel carried out import reinspection during 1997 at 200 import establishments.

Imports

In 1997, FSIS inspected 2.5 billion pounds of imported meat and poultry from 33 countries; inspectors refused entry of 9.5 million pounds of imported meat and poultry products. Exhibits 4-3 and 4-4 and Table 4-5 provide more information on products imported into the United States. Tables 4-6 and 4-7 provide more detail on products condemned or refused entry.

A total of 4,175,581 pounds of egg products were imported from Canada in FY 1997, an increase of 46 percent from FY 1996. Of the total, 4,119,797 pounds were imported in liquid form, 9,408 pounds in frozen form, and 46,376 pounds in dried form. Shipments were inspected by FSIS at receiver locations for wholesomeness and proper labeling. Sixteen shipments were randomly identified for sampling for laboratory analysis to determine compliance with USDA labeling requirements, and all were found to be acceptable.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat and poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System. This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. The following information is stored in the system:

- amount and kind of products offered from each country and establishment and the amount refused entry;
- results of certification and labeling reinspections;
- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- results of laboratory samples tested for residues, microbiology, proper cooking temperatures, and economic and other adulterants.

Laboratory Sampling

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

Imported meat and poultry products are sampled for food chemistry and microbiological contamination and chemical and drug residues. As in domestic inspection, importers are not required to hold shipments until laboratory test results are received, unless there is some reason to suspect contamination.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food. If product is in commerce or at the consumer level, product recall actions are taken. In addition, the foreign country is notified of the violation, and further shipments from the producing establishment are held until laboratory analyses are received that show negative results.

Table 4-1

Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the United States during 1997. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized To Export Products to the United States and Number of Inspectors

Country	Authorized 1/1/97	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/97	Licensed Foreign Inspectors
Argentina*	28	4	13	0	37	230
Australia	91	12	15	3	97	504
Austria	9	5	0	0	4	7
Belgium*	11	1	0	0	10	45
Brazil	34	2	1	0	33	307
Canada*	583	0	17	0	600	1,493
Costa Rica	6	2	1	0	5	20
Croatia	2	0	0	0	2	19
Czech Republic*	2	0	0	0	2	28
Denmark*	120	22	4	0	102	586
Dominican Republic*	2	0	0	0	2	22
Finland	10	0	0	0	10	50
France*	40	8	6	0	38	31
Germany*	17	0	0	0	17	36
Great Britain*	6	0	0	0	6	36
Guatemala*	2	1	0	0	1	13
Honduras*	5	1	0	1	5	17
Hong Kong*	1	1	0	0	0	6
Hungary*	9	0	0	0	9	133
Iceland*	2	0	0	0	2	8
Ireland*	7	0	2	0	9	118
Israel	17	3	2	0	16	24
Italy*	84	1	5	0	88	36
Japan*	3	0	0	0	3	32
Mexico*	38	2	1	0	37	18
Netherlands*	39	0	2	0	41	324
New Zealand*	85	6	4	0	83	910
Nicaragua	3	0	0	0	3	21
Northern Ireland	0	0	0	0	0	0
Paraguay*	3	0	0	0	3	48
Poland*	25	0	0	0	25	256
Romania	10	1	0	0	9	114
Slovenia*	1	0	0	0	1	4
Spain*	7	5	5	0	7	2
Sweden	18	0	1	0	19	29
Switzerland*	13	0	0	0	13	26
Uruguay	19	1	4	0	22	191
Total	1,352	78	83	4	1,361	5,744

* Number of inspectors is in accordance with previous year's data

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the United States during 1997 for each listed compound.

Residue Testing Capability of the Top 10 Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	37,400	37,400	253	530	269	8,451	840	294
Australia	9,613	9,613	9,613	1,955	690	3,581	776	1,207
Brazil	312	312	---	322	306	364	305	91
Canada 1/	2,475	2,475	2,475	28,080	1,200	2,695	6,000	71,300
Costa Rica 1/	---	---	125	125	125	125	72	125
Denmark	240	240	151	23,949	300	2,757	189	3,404
Netherlands	312	312	---	88,434	1,374	4,599	468	300
New Zealand	10,794	771	4,832	10,707	---	1,800	300	16,696
Nicaragua	7,452	7,452	63	61	62	59	61	62
Uruguay 1/	371	371	62	281	63	1,183	238	59

1/ 1997 test results are not available, so the 1997 plan is provided.

Exhibit 4-3

Exhibit 4-3 shows the sources of products exported to the United States during 1997.

Source of Products Imported into the United States by Volume and Percentage

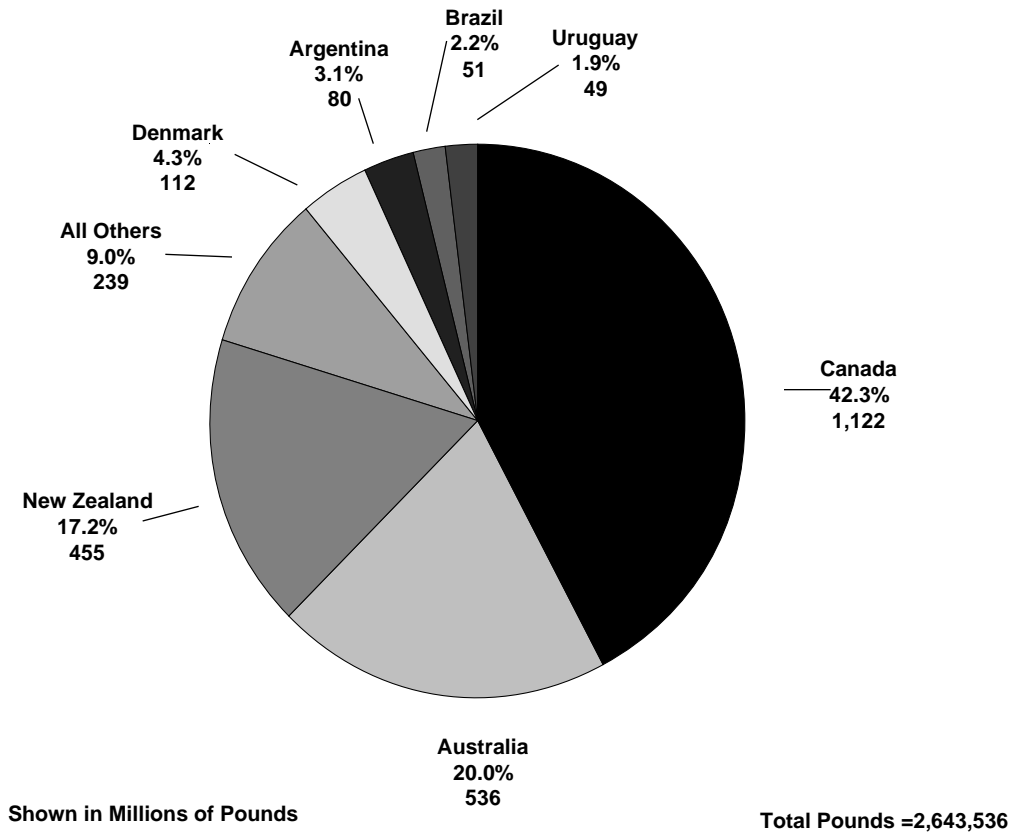


Exhibit 4-4

Exhibit 4-4 shows the types of products imported into the United States during 1997.

Types of Products Imported Into the United States by Percentage

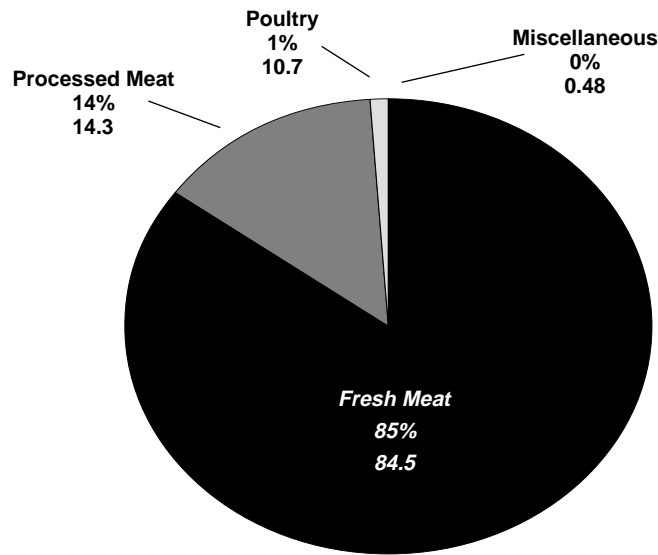


Table 4-5

Table 4-5 and tables 4-5A through 4-5G show the volume of products in pounds and metric tons, by major product category, imported into the United States from each eligible country in 1997.

Imported Meat and Poultry Passed for Entry for All Products

Country of Origin	Pounds Passed for Entry	
	Pounds in Thousands	Metric Tons
Argentina	79,828	36,203
Australia	535,758	242,974
Austria	78	35
Belgium	11,706	5,308
Brazil	50,681	22,985
Canada	1,221,505	553,967
Croatia	4,092	1,856
Costa Rica	27,037	12,262
Denmark	112,055	50,819
Dominican Republic	1,167	529
Finland	1,047	475
France	538	243
Germany	127	57
Guatemala	314	142
Honduras	11,143	5,054
Hong Kong	840	381
Hungary	5,765	2,615
Iceland	41	18
Ireland	5,140	2,331
Israel	578	261
Italy	2,394	1,085
Japan	17	8
Mexico	8,620	3,910
Netherlands	11,229	5,091
New Zealand	455,015	206,356
Nicaragua	29,435	13,349
Paraguay	108	49
Poland	9,729	4,413
Romania	0	0
Spain	49	22
Sweden	824	373
Switzerland	44	20
United Kingdom	7,322	3,320
Uruguay	49,310	22,361
Total	2,643,536	1,198,872

Table 4-5 A Fresh Beef - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Miscellaneous Fresh		Manufacturing		Carcasses & Cuts		Head Meat & Tongue		Edible Organs		Total	
Argentina	0	0	2,403	(5,298)	1,631	(3,596)	0	0	0	0	4,034	(8,894)
Australia	609	(1,342)	183,707	(405,074)	30,322	(66,860)	1,697	(3,742)	438	(966)	216,773	(477,984)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	105,392	(232,390)	39,713	(87,566)	150,165	(331,114)	1,500	(3,308)	3,789	(8,355)	300,559	(662,733)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	9	(20)	7,809	(17,219)	4,333	(9,554)	4	(8)	38	(83)	12,193	(26,884)
Denmark	0	0	0	0	13	(30)	0	0	0	0	13	(30)
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	142	(314)	0	0	0	0	0	0	142	(314)
Honduras	7	(16)	3,332	(7,347)	1,697	(3,741)	0	0	18	(39)	5,054	(11,143)
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	8	(17)	0	0	0	0	8	(17)
Mexico	2,641	(5,823)	0	0	296	(653)	0	0	0	0	2,937	(6,476)
Netherlands	0	0	0	0	2	(5)	0	0	0	0	2	(5)
New Zealand	312	(687)	166,296	(366,682)	15,306	(33,750)	722	(1,593)	19	(42)	182,655	(402,754)
Nicaragua	9	(20)	9,729	(21,453)	3,500	(7,718)	1	(2)	110	(242)	13,349	(29,435)
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	18	(412)	14,495	(31,962)	5,168	(11,396)	60	(132)	62	(138)	19,803	(43,669)
Total	108,997	(240,710)	427,626	(942,915)	212,441	(468,434)	3,984	(8,785)	4,474	(9,865)	757,522	(1,670,338)

44 **Table 4-5 B** *Processed Beef - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Cured Beef		Cooked Beef		Corned Beef		Other Canned		Miscellaneous Processed		Total	
Argentina	17	(38)	13,782	(30,390)	9,258	(20,414)	8,777	(19,353)	333	(734)	32,167	(70,929)
Australia	0	0	0	0	311	(687)	42	(93)	17	(38)	370	(818)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	145	(319)	400	(882)	17,078	(37,657)	5,315	(11,719)	47	(104)	22,985	(50,681)
Canada	48	(106)	3	(7)	16	(35)	2,373	(5,233)	9,355	(20,628)	11,795	(26,009)
Croatia	0	0	0	0	0	0	456	(1,006)	0	0	456	(1,006)
Costa Rica	0	0	36	(80)	0	0	0	0	25	(55)	61	(135)
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	35	(78)	0	0	35	(78)
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	6	(12)	0	0	4	(8)	912	(2,011)	922	(2,031)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	754	(1,662)	2	(4)	0	0	756	(1,666)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	49	(108)	0	0	49	(108)
Poland	0	0	0	0	0	0	4	(9)	0	0	4	(9)
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	6	(14)	0	0	0	0	0	(1)	6	(15)
Switzerland	0	0	0	0	0	0	0	0	13	(29)	13	(29)
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	33	(72)	364	(802)	996	(2,197)	613	(1,352)	200	(442)	2,206	(4,865)
Total	243	(535)	14,597	(32,187)	28,413	(62,652)	17,670	(38,963)	10,902	(24,042)	71,825	(158,379)
Grand Total for Beef											829,347	(1,828,717)

Table 4-5 C

Fresh Pork - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Miscellaneous Fresh		Manufacturing		Carcasses & Cuts		Edible Organs		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	0	0	15	(32)	0	0	0	0	15	(32)
Austria	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	77,685	(171,296)	21,871	(48,225)	73,662	(162,425)	50	(111)	173,268	(382,057)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	19,995	(44,088)	8,105	(17,871)	607	(1,339)	28,707	(63,298)
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	447	(986)	28	(61)	0	0	475	(1,047)
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	1,379	(3,040)	595	(1,313)	0	0	1,974	(4,353)
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	189	(418)	0	0	0	0	189	(418)
New Zealand	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	75	(165)	257	(566)	0	0	332	(731)
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	2,698	(5,950)	622	(1,372)	0	0	3,320	(7,322)
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	77,685	(171,296)	46,669	(102,904)	83,269	(183,608)	657	(1,450)	208,280	(459,258)

Processed Pork - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Cured Pork		Sausage		Other Cooked/Cured		Ham		Picnic Ham		Chopped Ham Luncheon		Other Canned		Total	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0	0	0	0	19	(41)	19	(41)	
Austria	6	(14)	0	0	6	(13)	14	(31)	0	0	0	0	0	26	(58)	
Belgium	209	(461)	0	0	2	(5)	1,242	(2,740)	3,854	(8,498)	0	0	1	(2)	5,308	(11,706)
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	5,794	(12,776)	0	(1)	31,527	(69,516)	3,831	(8,448)	783	(1,726)	206	(455)	96	(211)	42,237	(93,133)
Croatia	0	0	0	0	0	0	874	(1,927)	484	(1,067)	2	(4)	40	(88)	1,400	(3,086)
Costa Rica	1	(2)	0	0	0	0	0	0	0	0	0	0	0	1	(2)	
Denmark	877	(1,934)	0	0	800	(1,763)	11,158	(24,604)	6,428	(14,173)	2,128	(4,692)	107	(236)	21,498	(47,402)
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	194	(428)	0	0	0	0	2	(5)	0	0	0	0	25	(56)	221	(489)
Germany	41	(91)	0	0	2	(5)	0	0	0	0	0	0	13	(29)	56	(125)
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	9	(20)	0	0	68	(150)	1,593	(3,512)	945	(2,083)	0	0	0	0	2,615	(5,765)
Iceland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	161	(355)	118	(261)	78	(171)	0	0	0	0	0	0	0	357	(787)	
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	997	(2,199)	0	0	0	0	53	(117)	0	0	0	0	0	1,050	(2,316)	
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	26	(58)	0	0	0	0	0	25	(55)	51	(113)	
Netherlands	655	(1,445)	0	0	0	0	1,439	(3,173)	753	(1,660)	1,743	(3,843)	49	(108)	4,639	(10,229)
New Zealand	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	4,381	(9,660)	0	0	0	0	1	(2)	4,382	(9,662)
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	1	(3)	11	(24)	5	(11)	0	0	0	0	0	0	5	(10)	22	(48)
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	7	(15)	0	0	0	0	0	0	0	0	0	0	0	7	(15)	
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	8,952	(19,743)	129	(286)	32,514	(71,692)	24,587	(54,217)	13,247	(29,207)	4,079	(8,994)	381	(838)	83,889	(184,977)
Grand Total for Pork															292,169	(644,235)

Table 4-5 E

Veal - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Manufacturing		Carcasses & Cuts		Edible Organs		Miscellaneous Fresh		Processed		Total	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0
Australia	616	(1,358)	114	(251)	100	(220)	0	0	0	0	830	(1,829)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	64	(142)	1,359	(2,998)	5	(10)	5,402	(11,912)	40	(89)	6,870	(15,151)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	1	(2)	0	0	0	0	0	0	0	0	1	(2)
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	1	(2)	0	0	0	0	0	0	1	(2)
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0
Netherlands	95	(210)	146	(322)	20	(45)	0	0	0	0	261	(577)
New Zealand	6,951	(15,327)	2,601	(5,736)	0	0	84	(184)	0	0	9,636	(21,247)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0
Total	7,727	(17,039)	4,221	(9,309)	125	(275)	5,486	(12,096)	40	(89)	17,599	(38,808)

Table 4-5 F

Mutton and Lamb; and Goat - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Mutton and Lamb												Goat Fresh	
	Manufacturing		Carcasses & Cuts		Edible Organs		Miscellaneous Fresh		Processed		Total			
Argentina	0	0	0	0	0	0	0	0	2	(5)	2	(5)	0	0
Australia	115	(254)	21,903	(48,297)	16	(36)	0	0	32	(71)	22,066	(48,658)	2,901	(6,396)
Austria	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	47	(104)	33	(74)	0	0	107	(236)	114	(252)	301	(666)	0	0
Croatia	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	1	0	0	0	0	0	0	0	0	0	1	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	11	(25)	6	(14)	0	0	0	0	17	(39)	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	351	(773)	11,915	(26,273)	813	(1,794)	0	0	42	(93)	13,121	(28,933)	176	(389)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	325	(717)	0	0	0	0	11	(23)	336	(740)	16	(36)
Total	514	(1,131)	34,187	(75,386)	835	(1,844)	107	(236)	201	(444)	35,844	(79,041)	3,093	(6,821)

Table 4-5 G Poultry and Miscellaneous Combinations - Passed for Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Poultry and Miscellaneous Combinations*							
	Fresh Poultry		Processed Poultry		Total		Miscellaneous **	
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	9	(20)
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	8,221	(18,127)	8,177	(18,030)	16,398	(36,157)	2,539	(5,599)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	6	(14)
Denmark	0	0	0	0	0	0	601	(1,325)
Dominican Republic	0	0	0	0	0	0	529	(1,167)
Finland	0	0	0	0	0	0	0	0
France	0	0	15	(33)	15	(33)	7	(16)
Germany	0	0	0	0	0	0	1	(2)
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	43	(95)	0	0	43	(95)	338	(745)
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	124	(274)	39	(87)	163	(361)	98	(217)
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	12	(26)
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	27	(58)
Romania	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	(1)
Sweden	0	0	0	0	0	0	35	(78)
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	8,388	(18,496)	8,231	(18,150)	16,619	(36,646)	4,202	(9,268)

* No horsemeat was imported into the United States for the period 01-01-97 to 12-31-97.

** Processed Varied Combination (more than one species).

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products, in pounds and metric tons by major product category, condemned or refused entry into the United States from each eligible country in 1997.

**Imported Meat and Poultry Condemned
or Refused Entry for All Products**

Country of Origin	Refused Entry	
	Metric Tons	Total Pounds in Thousands
Argentina	163	(359)
Australia	612	(1,351)
Austria	0	(1)
Belgium	9	(21)
Brazil	121	(267)
Canada	1,641	(3,620)
Croatia	20	(43)
Costa Rica	21	(48)
Denmark	297	(653)
Dominican Republic	3	(7)
Finland	19	(43)
France	0	0
Germany	0	(1)
Guatemala	0	0
Honduras	17	(38)
Hong Kong	0	0
Hungary	0	0
Iceland	3	(6)
Ireland	85	(189)
Israel	0	0
Italy	1	(2)
Japan	0	0
Mexico	2	(4)
Netherlands	38	(85)
New Zealand	723	(1,599)
Nicaragua	116	(254)
Paraguay	0	0
Poland	0	0
Romania	0	0
Spain	3	(6)
Sweden	0	0
Switzerland	0	0
United Kingdom	0	(1)
Uruguay	419	(923)
Total	4,313	(9,521)

Table 4-6 A

Fresh Beef - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Fresh Beef											
	Miscellaneous Fresh		Manufacturing		Carcasses & Cuts		Head Meat & Tongue		Edible Organs		Total	
Argentina	0	0	2	(4)	1	(1)	0	0	0	0	3	(5)
Australia	1	(3)	359	(792)	10	(21)	5	(11)	0	0	375	(827)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	170	(375)	197	(435)	793	(1,750)	23	(50)	61	(134)	1,244	(2,744)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	11	(25)	1	(2)	0	0	0	0	4	(9)	16	(36)
Denmark	0	0	0	0	0	0	0	0	0	0	0	(1)
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	17	(38)	0	0	0	0	17	(38)
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	1	(2)	0	0	0	0	1	(2)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	0	(1)	497	(1,096)	49	(108)	9	(20)	0	0	555	(1,225)
Nicaragua	1	(2)	98	(216)	1	(1)	0	0	16	(35)	116	(254)
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	354	(780)	41	(91)	0	0	0	0	395	(871)
Total	183	(406)	1,508	(3,325)	913	(2,013)	37	(81)	81	(178)	2,722	(6,003)

Table 4-6 B

Processed Beef - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Processed Beef										Total	
	Cured Beef		Cooked Beef		Corned Beef		Other Canned		Miscellaneous Processed			
Argentina	0	0	66	(145)	54	(120)	40	(86)	0	(1)	160	(354)
Australia	0	0	0	0	6	(14)	0	0	0	0	6	(14)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	1	(2)	84	(186)	36	(79)	0	0	121	(267)
Canada	0	(1)	0	0	0	0	5	(10)	4	(9)	9	(20)
Croatia	0	0	0	0	0	0	20	(43)	0	0	20	(43)
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	1	(2)	1	(2)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	(1)	0	0	0	0	0	(1)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0
Total	0	(1)	67	(147)	144	(321)	101	(218)	5	(12)	317	(701)
Grand Total for Beef											3,039	(6,704)

Table 4-6 C

Fresh Pork - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Fresh Pork									
	Miscellaneous Fresh		Manufacturing		Carcasses & Cuts		Edible Organs		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	39	(86)	38	(84)	146	(322)	0	0	223	(492)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	216	(475)	34	(74)	0	0	250	(549)
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	19	(43)	0	0	0	0	19	(43)
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	67	(148)	14	(32)	0	0	81	(180)
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	(1)	0	0	0	0	0	(1)
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	39	(86)	340	(751)	194	(428)	0	0	573	(1,265)

Processed Pork - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Processed Pork												Total			
	Cured Pork		Sausage		Other Cooked/Cured		Ham		Picnic Ham		Chopped Ham Luncheon				Other Canned	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Austria	0	0	0	0	0	(1)	0	0	0	0	0	0	0	0	0	(1)
Belgium	0	0	0	0	0	0	2	(5)	7	(16)	0	0	0	0	9	(21)
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	0	0	0	(1)	6	(14)	0	0	0	0	0	0	0	6	(15)	0
Croatia	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	14	(30)	0	0	11	(25)	1	(3)	0	0	19	(41)	0	0	45	(99)
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0	(1)	(1)
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	4	(9)	0	0	0	0	0	0	0	4	(9)	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	1	(2)	0	0	0	0	0	0	0	0	0	0	0	1	(2)	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	(1)	0	0	1	(2)	0	0	1	(3)
New Zealand	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	3	(6)	0	0	0	0	0	0	0	0	0	3	(6)	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	15	(32)	3	(7)	21	(49)	3	(9)	7	(16)	20	43	0	(1)	69	(157)
Grand Total for Pork															642	(1,422)

Table 4-6 E

Veal - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Veal										Total	
	Manufacturing		Carcasses & Cuts		Edible Organs		Miscellaneous Fresh		Processed			
Argentina	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	(1)	0	0	0	0	0	0	0	0	0	(1)
Austria	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	3	(7)	17	(37)	0	0	18	(40)	0	0	38	(84)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0
Netherlands	33	(73)	4	(9)	0	0	0	0	0	0	37	(82)
New Zealand	63	(140)	0	(1)	0	0	0	0	0	0	63	(141)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0
Total	99	(221)	21	(47)	0	0	18	(40)	0	0	138	(308)

Table 4-6 F

Mutton and Lamb; Goat - Refused Entry 1997 In Metric Tons and (Pounds in Thousands)

Country of Origin	Mutton and Lamb										Goat Fresh			
	Manufacturing		Carcasses & Cuts		Edible Organs		Miscellaneous Fresh		Processed			Total		
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	174	(384)	0	0	0	0	0	0	174	(384)	57	(125)
Austria	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	0	0	0	0	0	0	0	0	16	(34)	16	(34)	0	0
Croatia	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	3	(6)	0	0	0	0	0	0	3	(6)	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	51	(113)	46	(102)	3	(6)	0	0	4	(9)	104	(230)	1	(2)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	24	(52)	0	0	0	0	0	0	24	(52)	0	0
Total	51	(113)	247	(544)	3	(6)	0	(0)	20	(43)	321	(706)	58	(127)

Table 4-6 G

**Poultry and Miscellaneous Combinations* - Refused Entry
1997 In Metric Tons and (Pounds in Thousands)**

Country of Origin	Fresh Poultry		Processed Poultry		Total Poultry		Miscellaneous **	
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	63	(138)	39	(86)	102	(224)	3	(7)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	5	(12)
Denmark	0	0	0	0	0	0	2	(4)
Dominican Republic	0	0	0	0	0	0	3	(7)
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	63	(138)	39	(86)	102	(224)	13	(30)

* No horsemeat was imported into the United States for the period 01-01-97 to 12-31-97

** Processed Varied Combination (more than one species).

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of metric tons and (pounds in thousands) and lots rejected for each reason during 1997.

Reasons for Product Rejection

Total Product Refused Entry	Metric Tons	(Pounds in Thousands)	Lots
Contamination	1,828	(4,032)	188
Processing Defects	875	(1,931)	81
Unsound Condition	231	(511)	25
Violative Net Weight	155	(344)	33
Pathological Defects	307	(677)	25
Transportation Damage	433	(956)	4,860
Labeling Defects	169	(374)	63
Missing Shipping Marks	238	(525)	802
Composition/Standard	7	(16)	6
APHIS Veterinary Service Requirements	1	(3)	1
Residues	2	(6)	1
Miscellaneous	11	(26)	40
Container Condition	56	(124)	25
Total Refused Entry	4,313	(9,525)	6,150