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September 30, 2021

**Letter to Supplement Open Petition No. 14-03:
Citizen's Petition to Revoke Equivalency Determinations for the Canadian High
Line Speed Inspection System; the Canadian HACCP-based Slaughter Inspection
Program for Swine; the Australian Export Meat Inspection System; and the New
Zealand Alternative Post-Mortem Meat Inspection Procedure**

In June 2014, Food & Water Watch (FWW) submitted citizen petition No. 14-03, requesting that the Food Safety and Inspection Service (FSIS) for the U.S. Department of Agriculture (USDA) revoke the equivalency determination for the Australian Export Meat Inspection System (AEMIS).¹ This letter serves to supplement the still-open 2014 petition. A recent dramatic increase in zero-tolerance contaminants found in Australian imported meats demonstrates that FSIS should immediately revoke its determination that AEMIS is equivalent to the inspection system mandated under federal law.

As the agency recognizes, fecal matter and ingesta (also known as digestive contents) are highly likely to contain toxic pathogens that are a serious risk to human health and food safety. Thus, FSIS continues to maintain a “zero tolerance” standard for ingesta, fecal matter, and milk on livestock carcasses and parts.²

¹ Food & Water Watch, Citizen's Petition to Revoke Equivalency Determinations, FSIS USDA.gov (2021), available at <https://www.fsis.usda.gov/policy/federal-register-rulemaking/petitions/citizens-petition-revoke-equivalency-determinations>.

² FSIS, Verification of Procedures for Controlling Fecal Material, Ingesta, and Milk in Livestock Slaughter

The new data that FWW submits today shows that Australia ostensibly does not treat such contaminants seriously, however. A Public Health Inspection System Public Health Critical Refusals report for January 1, 2018 to March 2, 2021, which FWW obtained as a result of a Freedom of Information Act request, indicates that FSIS has repeatedly detected zero-tolerance violations and then refused imported shipments of meat from the country.³ The report identified 19 such violations in Australian meat shipments in 2019 and 2020 (covering 294,621 pounds of product),⁴ 12 of which identified fecal matter or ingesta as the reason for the refusal.⁵ These are violations that FSIS personnel detected after the imported meat had already undergone the purportedly U.S.-equivalent AEMIS inspection.

The increased rate of refusals are particularly concerning. In 2018, FSIS reported four zero-tolerance violations from Australian imported meat for fecal matter or ingesta; yet in 2020 that number nearly tripled to 11, for over 204,585 pounds of (what would have otherwise been) meat for U.S. consumers. The most recent data that FWW obtained suggest that 2021 will be worse, with three violations already detected in January and February.⁶ Records that FWW received from the Community and Public Sector Union, which represents meat inspectors in Australia, indicates that the “significant rise” in Point of Entry rejection between April 2020 and March 2021 resulted in heightened verification and audits and that the USDA is aware of this (even though it has never publicized it). Shockingly, the document reveals allegations that one meat establishment sought to

Operations, Directive 6420.2 Revision 2, 1 (Dec. 2019), available at https://www.fsis.usda.gov/sites/default/files/media_file/2020-07/6420.2.pdf.

³ Exhibit A.

⁴ One shipment was ostensibly rejected because it had both fecal and ingesta contamination.

⁵ *Id.*

⁶ Exhibit A.

correct the problem by simply using scrapers to remove the fecal matter from the contaminated carcasses,⁷ notwithstanding that this could spread the contaminants and make the problem worse.

As the second largest meat importer into the United States, these zero-tolerance refusals are troubling to say the least.⁸ Even if the amount of meat found to be in violation is small when considering the size of the lots imported, FSIS re-inspects a small percentage of imported meat.⁹ Thus, the amount of contaminated Australian meat that has been rejected by FSIS is likely far less than the amount that ended up entering the country.

This new evidence bolsters FWW's petition that USDA should immediately reject its 1999 equivalency determination for AEMIS. It has raised significant concerns that appear to be warranted to this day. For instance, the European Union deemed the system deficient because of the potential inspector impartiality affecting food safety.¹⁰ While FSIS affirmed the AEMIS equivalency determination in 2011, stating that "AEMIS incorporates the same food safety performance standards as established by FSIS for HIMP, which *included a zero tolerance for post-mortem infectious conditions, fecal material, ingesta, milk[,]*" violations were detected in both the first and second phases of FSIS's review of the AEMIS system—even in the mere 13% of carcasses inspected in

⁷ Exhibit B at 2-3 (highlights in red).

⁸ In 2019, Canada, Australia, Mexico, and New Zealand were the top four meat and poultry importers. Canada and Australia are the top two, together supplying 54.4% of our nation's imported meat and poultry. In 2019, Australia supplied 760 million pounds (net weight) of meat to the United States. FSIS, Office Of Field Operations, 2019 Import Data (2019) (see https://www.fsis.usda.gov/sites/default/files/media_file/2020-09/2019-import-data.pdf)

⁹ FSIS, Import Reinspection of Meat, Poultry, and Egg Products Directive 9900.2, 27 (May 2017), available at https://www.fsis.usda.gov/sites/default/files/media_file/2020-07/9900.2.pdf.

¹⁰ European Commission, Food and Veterinary Office. "Final Report of an Audit Carried Out in Australia from 12 to 24 October 2012." Executive Summary (May 2013).

phase two.¹¹ More recently, FSIS simultaneously affirmed the equivalency determination, even while acknowledging their refusal of over 700,000 pounds of meat and poultry from Australia between 2015 and 2018 due to food safety problems including “zero tolerance” contaminants.¹² The same audit included observation notes from an Australian slaughter operation inspection that, “the zero tolerance check only included every other carcass, therefore every other carcass was not inspected for feces, milk, ingesta or pathology while the zero tolerance is taking place . . . the line is moving too fast in order to inspect every carcass during the zero tolerance check.”¹³

The data submitted today shows that Australia has never corrected these problems, a perhaps unsurprising revelation since AEMIS is based on the much maligned HACCP-based Inspection Models Project (HIMP).¹⁴ As discussed in FWW’s 2014 petition, the Government Accountability Office identified numerous concerns with the system, including that it lacked adequate FSIS oversight and impartiality.¹⁵ More recently, an FWW analysis found that market hog plants in this system had, on average, nearly double the zero-tolerance violations compared to similarly sized plants that used traditional inspection from 2014 to 2017.¹⁶ And while USDA has approved the HIMP

¹¹ 76 Fed. Reg. 11752, 11753 (Mar. 3, 2011) (emphasis added).

¹² FSIS, “Final Report of an Audit Conducted in Australia August 6 through 22, 2018 Evaluating the Food Safety Systems Governing Meat and Poultry Exported to the United States of America” at 4 (Aug. 2019).

¹³ *Id.* at Appendix A: Individual Foreign Establishment Audit Checklists, Swickers Kingaroy Bacon Factory Observations of Establishment: 55/51.

¹⁴ FWW’s *Citizen’s Petition* also outlines the necessity of revoking the equivalency determinations for Canadian High Line Speed Inspection System; the Canadian HACCP-based Slaughter Inspection Program for Swine, and the New Zealand Alternative Post-Mortem Meat Inspection Procedure because their equivalency was also based on the HIMP system.

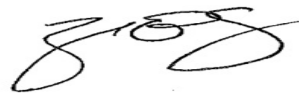
¹⁵ See *Citizen’s Petition*, *supra* note 1, at 7-8 for more detail.

¹⁶ See Food & Water Watch, Pilot Swine Slaughter Plants with ‘Self-Inspection’ Rules Have Almost Twice as Many Violations for Carcass Fecal and Digestive Matter, <https://www.foodandwaterwatch.org/2021/02/19/pilot-swine-slaughter-plants-with-self-inspection-rules-have-almost-twice-as-many-violations-for-carcass-fecal-and-digestive-matter/>.

system for some poultry (NPIS) and hog (NSIS) facilities, no court has ever approved of its widespread implementation, and it presently faces a number of legal challenges—in no small part because of the same problems underlying HIMP.¹⁷ USDA’s position that HIMP-based inspection systems, applicable to 54% of our imported meat, is equivalent to the U.S. system remains resting on extremely shaky footing, while undermining the agency’s own zero-tolerance standards.¹⁸

Given Australian meat’s large and increasing number of zero tolerance violations, FWW urges FSIS to add this supplemental information to Citizen’s Petition No. 14-03 as grounds for immediately revoking the equivalency determination for AEMIS.

Sincerely,



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¹⁷ See *Center for Food Safety, et al., v. Perdue et al.*, 4:20-cv-00256-JSW (N.D. Cal.); *Farm Sanctuary et al., v. U.S. Dept. Ag., et al.*, 6:19-cv-06910 (W.D.N.Y).

¹⁸ See *supra* note 8.

Exhibit A

Public Health Critical Refusals, Time Duration: 1/1/2018-3/2/2021(Source:PHIS, 3/8/2021)

Note: ApPlotNum indicates unique lots of imported product. There may be multiple rows for one shipment due to multiple [DefectCriteriaName] identified for the shipment.

| RefusedDat | Country | Foreign Estab. No. | Processing Estab.No. | ApPlotNum | Inspection Certificate Number | ShippingMark | msEntryNumber | CircuitFullName | ImportEstabNbr | Inspector | UnscheduledReason | ReceiveLotDate | ProcessCateg | ProductCategory | Species | OuterUnit | TotalWeight | Refused Lq | Defect Level | Defect Descri | ResultExplanation |
|------------|-------------|--------------------|----------------------|------------|-------------------------------|--------------|---------------|--------------------------------|----------------|----------------------------|-------------------------------------|----------------|--------------------------|---------------------------------------|---------|-----------|-------------|------------|-------------------------|---------------|--|
| 2/23/2021 | NEW ZEALAND | ME40 | ME40 | 1654856-9 | NZL2021/AGL40/6 84802 | M040281871 | 33470026841 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 2/23/2021 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 211 | 5716 | 2/23/2021 | Public Health - Critica | Ingesta | Sample carton #1- Observed ingesta on a single shank consisting of approximately 6 green and tan plant like fibers clumped together that were approximately 1/2 inch in length. Sample carton #2- Observed one 1/4 inch clump of wool on a single shank. |
| 2/8/2021 | AUSTRALIA | 686 | 686 | 1637037-1 | 9666865 VVWSAB003A | 33470027286 | Circuit 13 | OFO/District 80/ Circuit 13 | 1182 | Intensified on Related Lot | Public Health Defect | 2/5/2021 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 304 | 11140 | 2/8/2021 | Public Health - Critica | Fecal | Carcass 1:Starting at leg bone tip-3 brown/black/farry smears in an app. 2" area. 11 add. smears going up leg to middle of body ranging in size from 1/4" to 1". Carcass 4: On leg bone tip -1 brown/black/farry smear. 4 add. smears 1/4" to 1" on leg. |
| 2/8/2021 | AUSTRALIA | 686 | 686 | 1637037-2 | 9666865 VVWSAB003B | 33470027286 | Circuit 13 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 2/5/2021 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 317 | 12030 | 2/8/2021 | Public Health - Critica | Fecal | Container arrived with bloody boxes that were leaking all over the floor of the container. Blood and meat smelled of off condition. Performed PE on 15 random cases. 10 of the 15 |
| 2/1/2021 | NEW ZEALAND | ME9 | ME9 | 1637786-1 | NZL2021/PPCS2/1 58260 | M0095417 | 8TH00068526 | OFO/District 05/ Circuit 11 | 18 | Normal | Public Health Defect on Related Lot | 2/1/2021 | Raw - Intact | Raw intact beef | Beef | 700 | 42000 | 2/1/2021 | Public Health - Critica | Off Condition | had off odor and color Box #1: 3 pieces each approximately 1/4" long, brown in color and fibrous/plant-like. Box# 12: 2 pieces each slightly longer than 1/4", green/brown in color and plant-like. Findings consistent with fecal per Directive 6420.2. |
| 1/22/2021 | AUSTRALIA | 2309 | 2309 | 1638855-2 | 9675805 FIE102466B | 33470027302 | Circuit 13 | OFO/District 80/ Circuit 13 | 1182 | Intensified | | 1/22/2021 | Raw - Intact | Raw intact meat - other (sheep, goat) | Mutton | 273 | 14405 | 1/22/2021 | Public Health - Critica | Fecal | PREFORMED PRODUCT EXAM, CHOSE 8 CASES USING RANDOM NUMBER GEN. OPENED FIRST CASE & PRODUCT WAS OFF CONDITION WITH FOUL ODOR. PRODUCT HAD MULTIPLE AREAS OF BROWN DISCOLORATION SPOTS. OPENED ADDITIONAL 7 CASES THAT ALSO HAD FOUL ODOR & BROWN DISCOLORATION. |
| 12/3/2020 | AUSTRALIA | 688 | 688 | 1605028-3 | 9632054 AMH/63964703 | BHQ01062119 | Circuit 11 | OFO/District 05/ Circuit 11 | 18 | Normal | | 12/3/2020 | Raw - Intact | Raw intact beef | Beef | 172 | 7879 | 12/3/2020 | Public Health - Critica | Off Condition | DISCOLORATION. |
| 12/1/2020 | AUSTRALIA | 866 | 866 | 1605694-3 | 9615947 TRP244317C | AQZ05022168 | Circuit 03 | OFO/District 05/ Circuit 03 | 158 | Normal | | 11/30/2020 | Raw - Intact | Raw intact meat - other (sheep, goat) | Mutton | 306 | 15263 | 12/1/2020 | Public Health - Critica | Fecal | Sample 9 had 9/16" in size green pasty plant like material smear consistent with fecal |
| 11/25/2020 | CANADA | 652 | 652 | 1609270-5 | 11358 | 11358 | SCS98546188 | OFO/District 15/ Circuit 30 | 1207 | Normal | | 11/25/2020 | Raw - Intact | Raw intact chicken | Chicken | 210 | 4695 | ##### | Public Health - Critica | Off Condition | watites. |
| 11/19/2020 | ISRAEL | 108 | 108 | 1596816-10 | 108/20/249 | 10820186-10 | 85B00070488 | OFO/District 80/ Circuit 20 | M45925+45925+1 | Normal | | 11/18/2020 | Fully Cooked - Not Shelf | RTE fully-cooked poultry | Turkey | 120 | 895 | ##### | Public Health - Critica | Off Condition | slimy material and a bad smell. |

| | | | | | | | | | | | | | | | |
|-----------------------|------|----------------|----------------------|----------------------|--------------------------------|------|----------------------------|----------------------|-------------------------|---------------------------------------|--------|------|-------------------|-------------------------------|--|
| 11/20/2020 CANADA | 652 | 652 1604438-4 | 11355 | 11355 SCS98546154 | OFO/District 15/ Circuit 30 | 1207 | Normal | | 11/18/2020 Raw - Intact | Raw intact turkey | Turkey | 50 | 1246 ##### I | - Public Health Critica | 3-13 Fecal material on all 3 Whole Birds. The substances were observed as dark brown, tarry, some fibrous material on the interior surface on the left side on all three samples, two samples had dark brown to black substance by kidneys, lower lumbar spinal The fibrous material appeared brown- green appearance apprx>1/16" in dia. A secondary reinspection of 3 more young turkeys were performed. The secondary samples were also adulterated with what appeared to fecal material as describe above. At approximately 9:00 AM I performed an organoleptic examination and determined that Sample# 1 (weight 17 lbs.) displayed an off condition. Sample was emitting a foul odor of rotting meat which could be smelled throughout the inspection Room. |
| 11/20/2020 CANADA | 652 | 652 1604438-4 | 11355 | 11355 SCS98546154 | OFO/District 15/ Circuit 30 | 1207 | Normal | | 11/18/2020 Raw - Intact | Raw intact turkey | Turkey | 50 | 1246 ##### I | - Public Health Critica | Fecal |
| 10/15/2020 SPAIN | 45 | 45 1577507-1 | ES1720018184 | 20075363 8TH00050771 | OFO/District 80/ Circuit 13 | 1669 | Intensified | | 10/14/2020 Shelf Stable | RTE dried meat | Pork | 1200 | 20002 ##### I | - Public Health Critica | Off Condio |
| 9/28/2020 SPAIN | 45 | 45 1566489-3 | ES1720016294 | 20069138 59556961833 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 9/28/2020 Shelf Stable | RTE dried meat | Pork | 240 | 3598 9/28/2020 I | - Public Health Critica | Other Harmt appearance |
| 9/16/2020 AUSTRALIA | 1614 | 1614 1563803-4 | 9539317 AMH/63374904 | BHQ01042954 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 9/16/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 125 | 3076 9/16/2020 I | - Public Health Critica | Fecal |
| 9/4/2020 AUSTRALIA | 282 | 282 1547805-2 | 9514086 ALC200154C | 33419915419 | OFO/District 80/ Circuit 13 | 1182 | Intensified on Related Lot | Public Health Defect | 9/3/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 464 | 13973 9/4/2020 I | - Public Health Critica | Ingesta |
| 9/4/2020 AUSTRALIA | 282 | 282 1547805-3 | 9514086 ALC200154B | 33419915419 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 9/3/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 467 | 14064 9/4/2020 I | - Public Health Critica | Ingesta |
| 8/27/2020 AUSTRALIA | 2309 | 2309 1546848-1 | 9512170 FIE100540A | 33419912838 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 8/27/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Mutton | 566 | 26073 8/27/2020 I | - Public Health Critica | Ingesta |
| 8/11/2020 AUSTRALIA | 298 | 298 1536341-4 | 9494963 AAA49906D | 25203016388 | OFO/District 05/ Circuit 07 | 1114 | Normal | | 8/8/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Mutton | 200 | 9694 8/11/2020 I | - Public Health Critica | Fecal |
| 4/28/2020 NEW ZEALAND | ME52 | ME52 1471812-1 | NZL2020/PPCS2/3 | M0529053 | OFO/District 15/ Circuit 05 | 179 | Normal | | 4/28/2020 Raw - Intact | Raw intact beef | Beef | 275 | 16500 4/28/2020 I | - Public Health Critica | Ingesta |
| 3/9/2020 AUSTRALIA | 282 | 282 1442397-2 | 9310636 ALC193981B | 8TH00001147 | OFO/District 05/ Circuit 07 | 17 | Normal | | 3/6/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 253 | 12661 3/9/2020 I | - Public Health Critica | Fecal |

| | | | | | | | | | | | | | | |
|-----------------------|----------|--------------------|----------------------|--------------|--------------------------------|-----------|-------------|-------------------------|---------------------------------------|------|------|-----------------|----------------------------|---|
| 3/10/2020 AUSTRALIA | 866 | 866 1443677-2 | 9319903 TRP2332418 | 33419749966 | OFO/District 80/ Circuit 13 | 1669 | Normal | 3/6/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 618 | 27581 3/10/2020 | Public Health - Critica | Sample #12- Observed (2) 1/4 deposits of fecal material with identifiable plant fibers that were green in color and paste like in consistency, which smeared between my fingers. Samples #2,#7, #20 Observed brown and green plant fibers 1/8 inch to 1/4 inch. Sample #12- Observed (2) 1/4 deposits of fecal material with identifiable plant fibers that were green in color and paste like in consistency, which smeared between my fingers. Samples #2,#7, #20 Observed brown and green plant fibers 1/8 inch to 1/4 inch. Observed numerous pieces of ingesta material ranging from 1/4 inch to 1 1/2 inches long, that were green, yellow, and brown in color and fibrous and plant like in consistency. |
| 3/10/2020 AUSTRALIA | 866 | 866 1443677-2 | 9319903 TRP2332418 | 33419749966 | OFO/District 80/ Circuit 13 | 1669 | Normal | 3/6/2020 Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 618 | 27581 3/10/2020 | Public Health - Critica | Sample #12- Observed (2) 1/4 deposits of fecal material with identifiable plant fibers that were green in color and paste like in consistency, which smeared between my fingers. Samples #2,#7, #20 Observed brown and green plant fibers 1/8 inch to 1/4 inch. Observed numerous pieces of ingesta material ranging from 1/4 inch to 1 1/2 inches long, that were green, yellow, and brown in color and fibrous and plant like in consistency. |
| 2/4/2020 AUSTRALIA | 235 | 235 1423409-1 | 9271364 AMH/60640601 | RODD00627970 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 2/4/2020 Raw - Intact | Raw intact beef | Beef | 700 | 42000 2/4/2020 | Public Health - Critica | Sampling for E-coli and found in 1 carton, 3 areas with plant like in appearance matter that was 1/2 cm - 6 cm long. |
| 1/30/2020 AUSTRALIA | 235 | 235 1420745-1 | 9268303 AMH/60528102 | BHQ00982242 | OFO/District 15/ Circuit 27 | 1679 | Normal | 1/30/2020 Raw - Intact | Raw intact beef | Beef | 670 | 40200 1/30/2020 | Public Health - Critica | |
| 12/23/2019 CANADA | 454 | 454 1406376-9 | 796159 | 796159 | OFO/District 60/ Circuit 26 | 1271 | Normal | 12/23/2019 Raw - Intact | Raw intact beef | Veal | 47 | 1642 ##### | Public Health - Critica | I observed brown plant fibrous material on samples |
| 12/18/2019 POLAND | 32620201 | 32620201 1394470-1 | 3262/00230/19/0 | 10362 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 12/17/2019 Raw - Intact | Raw intact pork | Pork | 1052 | 48088 ##### | Public Health - Critica | 4,6,8,9,10,11,13,16,18,20,23,24,26,27,29. I observed extraneous material on samples 5,7,21,22,25,30 |
| 12/16/2019 POLAND | 32620201 | 32620201 1389939-1 | 3262/00222/19/0 | 10348 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 12/11/2019 Raw - Intact | Raw intact pork | Pork | 1066 | 48469 ##### | Public Health - Critica | I observed small pieces of brown fibrous plant material on samples 11, 17 and 28. I observed small pieces of black extraneous material on samples |
| 12/17/2019 POLAND | 32620201 | 32620201 1389942-1 | 3262/00224/19/0 | 10351 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 12/11/2019 Raw - Intact | Raw intact pork | Pork | 1035 | 48433 ##### | Public Health - Critica | 6,12,13,14,15,17,22,23,and 29. I observed brown fibrous plant material on samples 1,3,6,12,18,20,23,25,28. I also observed small pieces of black extraneous material on samples 4,5,9,10,21,22,27,29,30. Observed ingesta material on sheet ribbed pork belly: multiple and various sized small pieces of yellow and brown fibrous plant material on samples 2 and 21, and one approximately 1/4 inch piece of brown fibrous plant material on sample 26. |
| 12/10/2019 POLAND | 32620201 | 32620201 1386783-1 | 3262/00203/19/0 | 10317 | OFO/District 80/ Circuit 13 | 1669 | Normal | 12/9/2019 Raw - Intact | Raw intact pork | Pork | 1075 | 48816 ##### | Public Health - Critica | 1st sample piece Ingesta pieces approx. 1/4" (6.35mm) on area of approx. 2"x5" green in color with plant like texture lower neck area. 2nd sample piece approx. 1/2" (12.7mm) & 1/4" (6.35mm) lower neck & lower fore shank green in color with plant like texture. |
| 11/15/2019 MEXICO | 118 | 118 1383292-1 | 73204 | 191002 | OFO/District 05/ Circuit 04 | 1655+V976 | Intensified | 11/15/2019 Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 1040 | 28714 ##### | Public Health - Critica | |
| 11/5/2019 NEW ZEALAND | ME78 | ME78 1374704-2 | NZL2019/ANZCO1 | MO78/302961 | OFO/District 05/ Circuit 11 | 1415 | Intensified | 11/5/2019 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 2 | 39 11/5/2019 | Public Health - Critica | CASE HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION |
| 11/5/2019 NEW ZEALAND | ME78 | ME78 1374704-3 | NZL2019/ANZCO1 | MO78/302961 | OFO/District 05/ Circuit 11 | 1415 | Intensified | 11/5/2019 Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 26 | 561 11/5/2019 | Public Health - Critica | CASES HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION |

| | | | | | | | | | | | | | | | | | | | | |
|------------|-------------|------|----------|----------|----------------|--------------------|---------------|--------------|--------------------------------|-----------------|--|-------------------|---|---|---------|-------|-----------|------------------------------|--|---|
| 11/5/2019 | NEW ZEALAND | ME78 | | ME78 | 1374704-4 /328 | NZL2019/ANZCO1 | M078/302961 | ROD00611073 | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Intensified on Related Lot | 11/5/2019 | Raw intact meat - other (sheep, goat) | Lamb | 64 | 1525 | 11/5/2019 | Public Health - Critica | CASES HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION FLS DR CHAUDARY CONFIRMED | |
| 11/5/2019 | NEW ZEALAND | ME78 | | ME78 | 1374704-5 /328 | NZL2019/ANZCO1 | M078/302961 | ROD00611073 | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Intensified on Related Lot | 11/5/2019 | Raw intact meat - other (sheep, goat) | Lamb | 105 | 2516 | 11/5/2019 | Public Health - Critica | CASES HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION FLS DR CHAUDARY CONFIRMED | |
| 11/5/2019 | NEW ZEALAND | ME78 | | ME78 | 1374704-6 /328 | NZL2019/ANZCO1 | M078/302961 | ROD00611073 | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Intensified on Related Lot | 11/5/2019 | Raw intact meat - other (sheep, goat) | Lamb | 4 | 77 | 11/5/2019 | Public Health - Critica | CASES HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION FLS DR CHAUDARY CONFIRMED | |
| 11/5/2019 | NEW ZEALAND | ME78 | | ME78 | 1374704-7 /328 | NZL2019/ANZCO1 | M078/302961 | ROD00611073 | OFO/District 05/ Circuit 11 | 1415 | Normal | 11/5/2019 | Raw intact meat - other (sheep, goat) | Lamb | 24 | 517 | 11/5/2019 | Public Health - Critica | 2 OF THE CASES HAD OFF CONDITION WITH FOUL ODOR AND DISCOLORATION FLS DR CHAUDARY CONFIRMED | |
| 10/25/2019 | ISRAEL | | 108 | 108 | 1367900-16 | 108/19/199 | 10819134-16 | 8S800020764 | OFO/District 80/ Circuit 20 | 11 | Normal | 10/25/2019 | Fully Cooked - Not Shelf RTE fully-cooked poultry | Turkey | 227 | 1201 | ##### | Public Health - Critica | Extraneous material were found on Other Chemi product. | |
| 10/10/2019 | ISRAEL | | 104 | 104 | 1351186-16 | 104/19/017 | 104/19/017-46 | 8S800016986 | OFO/District 80/ Circuit 20 | M45925+P45925+H | Normal | Visual Inspection | 10/9/2019 | Fully Cooked - Not Shelf RTE fully-cooked poultry | Turkey | 138 | 828 | ##### | Public Health - Critica | A plastic white material was found Other Chemi inside the Turkey links. |
| 10/10/2019 | ISRAEL | | 104 | 104 | 1351186-17 | 104/19/017 | 104/19/017-36 | 8S800016986 | OFO/District 80/ Circuit 20 | M45925+P45925+H | Normal | Visual Inspection | 10/9/2019 | Fully Cooked - Not Shelf RTE fully-cooked poultry | Turkey | 206 | 1236 | ##### | Public Health - Critica | A plastic- white material was found Other Chemi inside the Turkey link. |
| 9/24/2019 | POLAND | | 10023802 | 10023802 | 1348528-1 | 1002/00596/19/0 | 439924 | 33438108194 | OFO/District 80/ Circuit 05 | I51264+V51264 | Intensified | 9/20/2019 | Raw intact pork | Pork | 1380 | 48497 | 9/24/2019 | Public Health - Critica | Ingesta material was observed on the cut surface and fat of the 27th belly inspected. The ingesta material was affecting an area of approx. 3"x1 1/4" in diameter. The fibrous plant material present was green and brown in color and had a grainy texture. | |
| 9/23/2019 | POLAND | | 10023802 | 10023802 | 1348531-1 | 1002/00620/19/0 | 447209 | 33438108228 | OFO/District 80/ Circuit 05 | I51264+V51264 | Intensified | 9/20/2019 | Raw intact pork | Pork | 1313 | 48489 | 9/23/2019 | Public Health - Critica | Fecal material, approx. 2 3/4" X 1 1/4" in diam., located on the cut surface and fat of the 28th belly inspected. The fecal material was dark brown in color and had identifiable fibrous plant material present. The fecal smeared and had an off odor. | |
| 9/17/2019 | POLAND | | 10023802 | 10023802 | 1340566-1 | 1002/00573/19/0 | 434494 | 33438106487 | OFO/District 80/ Circuit 05 | I51264+V51264 | Increased | 9/12/2019 | Raw intact pork | Pork | 1378 | 48496 | 9/17/2019 | Public Health - Critica | While performing physical exam on boneless manufacturing beef trimmings, I observed fecal contamination on sample #1. The defect was approximately 1.5 inches long, half to 3/4 inches wide, brown in color, fibrous in texture, and a semi-thick consistency. | |
| 9/11/2019 | AUSTRALIA | | 2588 | 2588 | 1341615-1 | 9086835 SWI371804A | | ROD000597314 | OFO/District 05/ Circuit 07 | I54 | Normal | 9/11/2019 | Raw intact beef | Beef | 132 | 7920 | 9/11/2019 | Abnormal Container - Critica | | |
| 8/13/2019 | MEXICO | | 681 | 681 | 1328556-1 | 3.62105E+13 | 561 | BO500741119 | OFO/District 40/ Circuit 31 | I515 | Normal | Visual Inspection | 8/13/2019 | Thermally Processed/Commercially Sterile | Chicken | 1682 | 44498 | 8/13/2019 | Public Health - Critica | 5 Hard swell, 4 Soft swell, and 1 Leaker |

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|-----------|-------------|----------|--------------------|-----------------|-----------------|--------------------------------|---------------------------|-------------|-------------------------------------|-----------|---------------------------------|--|---------|------|-------|-----------|---------------------|--|
| 8/13/2019 | MEXICO | 681 | 681 1328556-1 | 3.62105E+13 | 561 BOS00741119 | OFO/District 40/ Circuit 31 | 1515 | Normal | Visual Inspection | 8/13/2019 | Sterile | Thermally Processed/Commercially processed, commercially sterile | Chicken | 1682 | 44486 | 8/13/2019 | Abnormal - Critical | 5 Hard swell, 4 Soft swell, and 1 Swollen Pad/L Leaker |
| 8/9/2019 | BRAZIL | 337 | 337 1321831-1 | 86.99 | 4.5104E+11 | OFO/District 80/ Circuit 12 | 12 | Intensified | | 8/8/2019 | Sterile | Thermally Processed/Commercially processed, commercially sterile | Beef | 750 | 40500 | 8/9/2019 | Critical | One appears to be swollen and leaking. Can't determined if a second one is leaking or if it is from the one GREENISH/BROWN SPECKS FOUND ON OVER 29 SAMPLE PIECES; WHEN SPECKS WERE TAKEN OFF SAMPLES & RUBBED BETWEEN GLOVED FINGERS...MULTIPLE SMEARS & STRONG FECAL ODOR. |
| 8/2/2019 | CANADA | 37 | 37 1323364-2 | 928367 | 928367 | OFO/District 60/ Circuit 26 | 1271 | Normal | | 8/2/2019 | Raw - Intact | Raw intact poultry - other (ducks, geese, squab) | Duck | 190 | 3146 | 8/2/2019 | Critical | Sample #3 had Ingesta approximately 1 1/2" on neck area 1" x 1" on the bottom neck area. #9 Ingesta approximately 1/2" on the top neck bone. #11 Ingesta outside flank throughout area approximately 1/4" individual pieces. Green color w/plant like texture. Fecal - 2 pieces observed 1/2 in. brown/green in color with fibrous texture. 1 Physical Hazard - 1 piece observed with metal shavings. 1 piece observed with rocks/small stones. OCP - Non Critical Hair - 26 pieces hair through out carcass pieces. |
| 7/31/2019 | MEXICO | 118 | 118 1320940-1 | 73203 | 190718 | OFO/District 05/ Circuit 04 | 1655+V976 | Intensified | | 7/31/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 644 | 16014 | 7/31/2019 | Critical | Fecal - 2 pieces observed 1/2 in. brown/green in color with fibrous texture. 1 Physical Hazard - 1 piece observed with metal shavings. 1 piece observed with rocks/small stones. OCP - Non Critical Hair - 26 pieces hair through out carcass pieces. |
| 7/17/2019 | MEXICO | 118 | 118 1312952-1 | 73202 | 190627 | OFO/District 05/ Circuit 04 | 1655+V976 | Normal | Public Health Defect on Related Lot | 7/17/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 939 | 27486 | 7/17/2019 | Critical | Fecal - 2 pieces observed 1/2 in. brown/green in color with fibrous texture. 1 Physical Hazard - 1 piece observed with metal shavings. 1 piece observed with rocks/small stones. OCP - Non Critical Hair - 26 pieces hair through out carcass pieces. |
| 7/17/2019 | MEXICO | 118 | 118 1312952-1 | 73202 | 190627 | OFO/District 05/ Circuit 04 | 1655+V976 | Normal | Public Health Defect on Related Lot | 7/17/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 939 | 27486 | 7/17/2019 | Critical | On fat side of belly 3 areas of material brown in color and fibrous consistent with fecal contamination in sample box #5. Area #1 is approximately 1"x1". Area #2 is approximately 1/4" long and area #3 is approximately 1/4" long. |
| 7/11/2019 | POLAND | 22023801 | 22023801 1303143-1 | 2202/10459/19/0 | 422195 | OFO/District 80/ Circuit 13 | 110 | Normal | | 7/11/2019 | Raw - Intact | Raw intact pork | Pork | 1059 | 50933 | 7/11/2019 | Critical | Two areas of green, fibrous material located on carcass sample #7 on the lower leg below the groin area. First area is approximately 1/2" long and the second area is approximately 1" long. Color and texture are consistent with fecal contamination. |
| 7/6/2019 | NEW ZEALAND | ME118 | ME118 1300795-12 | NZL2019/ELN1160 | ME11870072K | OFO/District 80/ Circuit 13 | 110 | Normal | | 7/5/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 13 | 319 | 7/6/2019 | Critical | Off condition smelly, slimy meat and blood and green tinge color of the |
| 6/26/2019 | MEXICO | 388 | 388 1300775-1 | 190011963 | 7592 | OFO/District 40/ Circuit 31 | 1620 | Normal | | 6/26/2019 | Raw - Non Intact | Raw ground, comminuted, or otherwise non-intact beef | Beef | 34 | 2104 | 6/26/2019 | Critical | Abnormal |
| 6/20/2019 | BRAZIL | 337 | 337 1294294-1 | 86.386 | 4.5101E+11 | OFO/District 05/ Circuit 21 | 1539 | Normal | | 6/19/2019 | Sterile | Thermally Processed/Commercially processed, commercially sterile | Beef | 1980 | 35620 | 6/20/2019 | Critical | Production date April 11, 2019 are 34 flippers. Production date April 12, 2019 are 21 flippers and Production date April 15, 2019 are 7 flippers |
| 6/12/2019 | ISRAEL | 104 | 104 1289713-13 | 104/19/010 | 104/19/010-44 | OFO/District 80/ Circuit 20 | M45925+P45925+Intensified | | | 6/11/2019 | Fully Cooked - Not Shelf Stable | RTE fully-cooked poultry | Turkey | 79 | 474 | 6/12/2019 | Critical | AN UNIDENTIFIABLE WHITE OBJECT WAS FOUND INSIDE THE OTHER CHEM TURKEY/CHICKEN LINKS. |

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|-----------|-----------|------|----------------|------------|---------------------|--------------------|--------------------------------|-----------------|--|-----------|---------------------------------|--|--------|-----|-------|-----------|---|
| 6/11/2019 | URUGUAY | 439 | 439 1286823-1 | Z0509 | 20413 A | 11386076993 | OFO/District 80/ Circuit 13 | 110 | Intensified | 6/10/2019 | Raw - Intact | Raw intact beef | Beef | 685 | 41100 | 6/11/2019 | Public Health - Critica Other Harmf concurrence obtained. Box#5:1st piece of bnis, beef trim had 1 soft 1 1/2" abscess and 10 small abscesses btwn. 1/4-1/2". 2nd piece of bnis, beef trim had 2 abscesses less than 1/4". Box# 9: 1 1/4" lymph node. 1 less than 1/4" hemolympn node. APHIS by ED06 APHIS |
| 6/11/2019 | URUGUAY | 439 | 439 1286823-2 | Z0509 | 20413 B | 11386076993 | OFO/District 80/ Circuit 13 | 110 | Intensified | 6/10/2019 | Raw - Intact | Raw intact beef | Beef | 345 | 20700 | 6/11/2019 | Public Health - Critica Other Harmf concurrence obtained. |
| 6/7/2019 | AUSTRALIA | 688 | 688 1285110-1 | | 8966413 AMH/5743001 | BHQ000926546 | OFO/District 80/ Circuit 13 | 1182 | Normal | 6/6/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 450 | 18029 | 6/7/2019 | Public Health - Critica Off Condition were swollen. |
| 6/7/2019 | AUSTRALIA | 688 | 688 1285110-2 | | 8966413 AMH/5743002 | BHQ000926546 | OFO/District 80/ Circuit 13 | 1182 | Normal | 6/6/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 520 | 12694 | 6/7/2019 | Public Health - Critica Off Condition were swollen. |
| 6/7/2019 | AUSTRALIA | 688 | 688 1285110-3 | | 8966413 AMH/5743003 | BHQ000926546 | OFO/District 80/ Circuit 13 | 1182 | Normal | 6/6/2019 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 300 | 12216 | 6/7/2019 | Public Health - Critica Off Condition were swollen. Product was off condition, green and had a bad smell Some packages I inserted the knife into two hams out of 3 and noticed an bad odor on the knife after inserting the knife. I then observed the immediate packaging of each ham and I observed a runny red colored liquid, which appeared to be blood. Box#2: One 1 1/2" long bone fragment filled with marrow and one 1 1/2" hemolympn node in fat. Box#4: 1/2" calcified abscess. Disposition provided by ED06 APHIS concurrence by ED06 APHIS concurrence |
| 5/22/2019 | ITALY | 480L | 480L 1281711-1 | E07V07737 | I 480L 65A/19 | DF401203388 | OFO/District 80/ Circuit 20 | 122+V22 | Normal | 6/4/2019 | Not Heat Treated - Shelf Stable | RTE dried meat | Pork | 30 | 634 | 5/22/2019 | Public Health - Critica Under Proce |
| 6/7/2019 | URUGUAY | 439 | 439 1282572-2 | Z 0477 | 20412 B | 11386021031 | OFO/District 80/ Circuit 13 | 110 | Normal | 6/4/2019 | Raw - Intact | Raw intact beef | Beef | 345 | 20700 | 6/7/2019 | Public Health - Critica Other Harmf obtained. |
| 6/3/2019 | ISRAEL | 104 | 104 1282595-15 | 104/19/009 | 104/19/009-46 | 8S800002549 | OFO/District 80/ Circuit 20 | M45925+P45925+L | Intensified | 5/31/2019 | Fully Cooked - Not Shelf Stable | RTE fully-cooked poultry | Turkey | 131 | 786 | 6/3/2019 | Public Health - Critica A FOREIGN WHITE MATERIAL WAS FOUND INSIDE THE TURKEY LINKS. |
| 6/4/2019 | ISRAEL | 104 | 104 1282595-16 | 104/19/009 | 104/19/009-37 | 8S800002549 | OFO/District 80/ Circuit 20 | M45925+P45925+L | Public Health Defect Intensified on Related Lot | 5/31/2019 | Fully Cooked - Not Shelf Stable | RTE fully-cooked poultry | Turkey | 111 | 583 | 6/4/2019 | Public Health - Critica AN UNIDENTIFIABLE WHITE OBJECT WAS FOUND IN THE CHICKEN LINKS Box#1: One 1" lymph node. Box#3: Unidentified semi calcified material found throughout beef trim. Box#12: One 1" and three 1/4" lymph nodes. Box#14: Two blood clots, 1/4" and 1/8" in size. Failure to comply with 9CFR 94.29. APHIS |
| 5/31/2019 | URUGUAY | 58 | 58 1278314-1 | CP 200 | 186208 A | 33419559555 | OFO/District 80/ Circuit 13 | 110 | Normal | 5/28/2019 | Raw - Intact | Raw intact beef | Beef | 660 | 39600 | 5/31/2019 | Public Health - Critica Other Harmf concurrence obtained |
| 5/9/2019 | ISRAEL | 104 | 104 1274997-12 | 104/19/008 | 104/19/008-46 | EH103117105 | OFO/District 80/ Circuit 20 | M45925+P45925+L | Normal | 5/9/2019 | Fully Cooked - Not Shelf Stable | RTE fully-cooked poultry | Turkey | 155 | 930 | 5/9/2019 | Public Health - Critica A WHITE SUBSTANCE, IT APPEARS TO BE PLASTIC, WAS FOUND IN THE OTHER CHEMI TURKEY LINKS. There's a strong smell that resembles something rotten, also I noticed a heavy white and semi transparent accumulation covering some of the salami chips. These accumulations felt very slimy and |
| 4/29/2019 | CANADA | 522 | 522 1268404-1 | | 913974 | 913974 M5006904838 | OFO/District 50/ Circuit 08 | 1265 | Intensified | 4/29/2019 | Not Heat Treated - Shelf Stable | RTE acidified / fermented meat (without cooking) | Pork | 12 | 36 | 4/29/2019 | Public Health - Critica Off Condition cover most of the salami's. |

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|-----------|-----------|-------|-------|-----------|------------------------|------------|--------------|--------------------------------|---------|--|-----------|---------------------------------------|-----------------------------|---------|-----|-------|-----------|-------------------------------|--|
| 4/24/2019 | CANADA | 600 | 600 | 1265789-4 | 922407 | 922407 | 30016305807 | OFO/District 50/ Circuit 08 | 1265 | Normal | 4/24/2019 | Fully Cooked - Not Shelf Stable | RTE fully-cooked poultry | Chicken | 36 | 730 | 4/24/2019 | Public Health - Critica | Under Proce smeared. |
| 4/16/2019 | AUSTRALIA | 716 | 716 | 1247858-4 | 8896465 | GTXOS1168F | 33419526067 | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Intensified on Related Lot | 4/15/2019 | Raw - Intact | Raw intact beef | Beef | 145 | 5319 | 4/16/2019 | Public Health - Critica | PRODUCT WAS OFF CONDITION, BLOOD WAS BLACK, MEAT WAS DISCOLORED, HAD GREEN COLORED SPOTS, SLIMMY & STICKY TEXTURE CASES WERE BLOOD SOAKED & STARTING TO ROT. 2 OF THE 12 CASES HAD BLOOD STAIN INSIDE. FIS HEATHER HAVENS WAS PRESENT CONFIRMED RE |
| 4/16/2019 | AUSTRALIA | 716 | 716 | 1247858-5 | 8896465 | GTXOS1168F | 33419526067 | OFO/District 05/ Circuit 11 | 1415 | Normal | 4/15/2019 | Raw - Intact | Raw intact beef | Beef | 270 | 10944 | 4/16/2019 | Public Health - Critica | PRODUCT WAS OFF CONDITION, BLOOD WAS BLACK, MEAT WAS DISCOLORED, HAD GREEN COLORED SPOTS, SLIMMY & STICKY TEXTURE CASES WERE BLOOD SOAKED & STARTING TO ROT. 2 OF THE 12 CASES HAD BLOOD STAIN INSIDE. FIS HEATHER HAVENS WAS PRESENT CONFIRMED RE |
| 4/8/2019 | CANADA | 710 | 710 | 1250847-1 | 835392 | | 55188468090 | OFO/District 50/ Circuit 08 | 1265 | Intensified | 4/8/2019 | Raw - Intact | Raw intact beef | Veal | 665 | 33250 | 4/8/2019 | Public Health - Critica | I observed materials which are yellowish in color with a plant like texture that resembles straw, some are brown and greenish in color. These materials range in size from approximately 2mm–6mm in length by 2mm–4mm in with and from 1mm–3mm in thickness. PRODUCT OFF CONDITION WITH ROTTEN ODOR, MEAT WAS SLIMMY AND OFF COLOR WITH GREEN TINT, BLOOD WAS DARK WITH BLACKISH COLOR. PACKAGE SLIMMY AND STICKY FIS HEATHER HAVENS WAS PRESENT AND CONFIRMS REFUSAL OF LOAD |
| 3/29/2019 | URUGUAY | 8 | 8 | 1226196-1 | CH0101 | | 45000570098 | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Increased on Related Lot | 3/27/2019 | Raw - Intact | Raw intact beef | Beef | 334 | 13746 | 3/29/2019 | Public Health - Critica | PRODUCT OFF CONDITION WITH ROTTEN ODOR, MEAT WAS SLIMMY AND OFF COLOR WITH GREEN TINT, BLOOD WAS DARK WITH BLACKISH COLOR. PACKAGE SLIMMY AND STICKY FIS HEATHER HAVENS WAS PRESENT AND CONFIRMS REFUSAL OF LOAD |
| 3/29/2019 | URUGUAY | 2 | 2 | 1226197-1 | F 0122 | | 45000570098C | OFO/District 05/ Circuit 11 | 1415 | Increased Visual Inspection | 3/27/2019 | Raw - Intact | Raw intact beef | Beef | 247 | 10381 | 3/29/2019 | Public Health - Critica | PRODUCT OFF CONDITION WITH ROTTEN ODOR, MEAT WAS SLIMMY AND OFF COLOR WITH GREEN TINT, BLOOD WAS DARK WITH BLACKISH COLOR. PACKAGE SLIMMY AND STICKY FIS HEATHER HAVENS WAS PRESENT AND CONFIRMS REFUSAL OF LOAD |
| 3/29/2019 | URUGUAY | 12 | 12 | 1226198-1 | R0132 | | 45000570098F | OFO/District 05/ Circuit 11 | 1415 | Public Health Defect Intensified on Related Lot | 3/27/2019 | Raw - Intact | Raw intact beef | Beef | 137 | 5959 | 3/29/2019 | Public Health - Critica | I observed blood running out of the meat of two hams. I also observed blood inside the immediate packages of the product I observed 3 foreign materials which meet the factors of ingesta. These materials are yellowish in color with a plant like texture that resembles straw and range in size from approximately 3mm in length by 1mm in width to 5mm in length by 1mm width. |
| 3/8/2019 | ITALY | 1676L | 1676L | 1224364-1 | 19/1676/44 TR 17364 | | PT 18/19 | OFO/District 80/ Circuit 20 | 122+V22 | Normal | 3/8/2019 | Not Heat Treated - Shelf Stable | RTE dried meat | Pork | 36 | 4353 | 3/8/2019 | Public Health - Critica | Under Proce packages of the product I observed 3 foreign materials which meet the factors of ingesta. These materials are yellowish in color with a plant like texture that resembles straw and range in size from approximately 3mm in length by 1mm in width to 5mm in length by 1mm width. |
| 3/4/2019 | CANADA | 710 | 710 | 1220724-1 | 817747 | | 817747 | OFO/District 50/ Circuit 08 | 1265 | Normal | 3/4/2019 | Raw - Intact | Raw intact beef | Veal | 665 | 33250 | 3/4/2019 | Public Health - Critica | Under Proce packages of the product I observed 3 foreign materials which meet the factors of ingesta. These materials are yellowish in color with a plant like texture that resembles straw and range in size from approximately 3mm in length by 1mm in width to 5mm in length by 1mm width. |

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| 3/3/2019 | CANADA | 208A | 208A | 1221500-1 | 929011 | 929011 | M5006822071 | OFO/District 50/ Circuit 08 | 1265 | Intensified | | 3/3/2019 | Raw - Intact | Raw intact chicken | Chicken | 18 | 36000 | 3/3/2019 | Public Health - Critica | 3 brown pieces of wood that range in size from 4mm in length by 3mm in width to 5mm by 3mm. Also, two stones/pebbles that measured approximately 2mm-5mm in circumference and multiple hard yellow pieces of what appears to be |
| 3/1/2019 | CANADA | 678 | 678 | 1219764-1 | 818861 | 818861 | M5006816511 | OFO/District 60/ Circuit 09 | 1422 | Normal | | 2/28/2019 | Raw - Intact | Raw intact chicken | Chicken | 1000 | 40000 | 3/1/2019 | Public Health - Critica | The product was labeled as Chicken Skin and during product exam 21 bone fragments, rib cages and other bones were found seriously affecting product usability. On March 1 Supervisor Dr. Karen Groff |
| 2/25/2019 | NICARAGUA | 8 | 8 | 1206002-001 | Aug-26 055/19 | | N3300152740 | OFO/District 85/ Circuit 44 | 1630 | Intensified | | 2/15/2019 | Raw - Intact | Raw intact beef | Beef | 67 | 2010 | 2/25/2019 | Public Health - Critica | INGESTA SPECKS TOO MANY TO COUNT COVERING AREAS APPROX 4 SQUARE INCHES ALSO INCLUDING DARK BROWN STAINS ATTACHED TO THE OMENTUM FAT OF THE RUMEN ON EACH OF THE EIGHT SAMPLES INSPECTED IN ACCORDANCE WITH FSIS DIRECTIVE 9900.2 |
| 2/20/2019 | NICARAGUA | 8 | 8 | 1206002-002 | Aug-26 055/19 | | N3300152740 | OFO/District 85/ Circuit 44 | 1630 | Intensified | | 2/15/2019 | Raw - Intact | Raw intact beef | Beef | 49 | 735 | 2/20/2019 | Public Health - Critica | INGESTA SPECKS TOO MANY TO COUNT COVERING AREAS RANGE FROM 4 TO 25 SQUARE INCHES ALSO INCLUDING DARK BROWN STAINS ATTACHED TO THE OMENTUM FAT OF THE RUMEN ON EACH OF THE EIGHT SAMPLES INSPECTED IN ACCORDANCE WITH FSIS DIRECTIVE 9900.2 |
| 2/6/2019 | CANADA | 208A | 208A | 1206694-1 | 928995 | 928995 | M5006783893 | OFO/District 50/ Circuit 08 | 1265 | Normal | | 2/6/2019 | Raw - Intact | Raw intact chicken | Chicken | 20 | 40000 | 2/6/2019 | Public Health - Critica | I observed foreign materials which meets the factors of ingesta. The materials I observed were yellowish, greenish, and brown in color with a plant like texture. INGESTA SPECKS TOO MANY TO COUNT ATTACHED TO THE OMENTUM FAT OF THE RUMEN ON EACH OF THE EIGHT SAMPLES INSPECTED IN ACCORDANCE WITH FSIS DIRECTIVE 9900.2 |
| 1/18/2019 | NICARAGUA | 8 | 8 | 1189936-001 | Aug-54 1007/18 | | N3300152047 | OFO/District 85/ Circuit 44 | 1630 | Normal | | 1/15/2019 | Raw - Intact | Raw intact beef | Beef | 126 | 3780 | 1/18/2019 | Public Health - Critica | INGESTA SPECKS TOO MANY TO COUNT ATTACHED TO THE OMENTUM FAT OF THE RUMEN ON EACH OF THE EIGHT SAMPLES INSPECTED IN ACCORDANCE WITH FSIS DIRECTIVE 9900.2 |
| 1/18/2019 | NICARAGUA | 8 | 8 | 1189936-002 | Aug-54 1007/18 | | N3300152047 | OFO/District 85/ Circuit 44 | 1630 | Normal | Public Health Defect on Related Lot | 1/15/2019 | Raw - Intact | Raw intact beef | Beef | 86 | 1285 | 1/18/2019 | Public Health - Critica | 5 CASES WHERE BLOODY & SPOILED ODOR. EXAMINED PRODUCT & UPON OPENING PACKAGE MEAT INSIDE WAS SPOILED WITH OFF CONDITION ODOR. CHECKED 15 ADD CS & FOUND 2 THAT ALSO WERE BLOODY WITH OFF CONDITION ODOR. FIS HEATHER HAVENS WAS PRESENT & CONFIRMED MY REFUSALS |
| 2/7/2019 | AUSTRALIA | 688 | 688 | 1191119-1 | 8788260 AMH/55539801 | | BH000898968 | OFO/District 05/ Circuit 11 | 1415 | Intensified | Visual Inspection | 1/14/2019 | Raw - Intact | Raw intact beef | Beef | 700 | 15035 | 2/7/2019 | Public Health - Critica | Product had pieces of foreign Other Chemi material (plastic). |
| 12/18/2018 | NETHERLANDS | NL939EG | NL939EG | 1179673-4 | 164223869 TB2988151 | | 33419449104 | OFO/District 80/ Circuit 12 | 126 | Normal | | 12/17/2018 | Raw - Intact | Raw intact beef | Veal | 50 | 348 | ##### | Public Health - Critica | Product had pieces of foreign Other Chemi material (plastic). |
| 12/18/2018 | NETHERLANDS | NL939EG | NL939EG | 1179673-4 | 164223869 | 164223869 | 33419449104 | OFO/District 80/ Circuit 12 | 126 | Normal | | 12/17/2018 | Raw - Intact | Raw intact beef | Veal | 50 | 348 | ##### | Public Health - Critica | Product had pieces of foreign Other Chemi material (plastic). |
| 11/1/2018 | URUGUAY | 310 | 310 | 114464-700 | BP1478 | U08037A | 33419407839 | OFO/District 80/ Circuit 13 | 110 | Normal | | 10/29/2018 | Raw - Intact | Raw intact beef | Beef | 700 | 42000 | 11/1/2018 | Public Health - Critica | APHIS INTRUCTIONS TO REFUSE FOR FAILURE TO COMPLY WITH 9 Other Harmt CRR 94.29 |

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| 10/10/2018 | MEXICO | 645 | 645 1139026-1 | 18-0018552 | D119S | KK840281681 | OFO/District 05/ Circuit 18 | 1670 | Normal | | 10/10/2018 | Raw - Intact | Raw intact beef | Beef | 330 | 22467 ##### | Public Health - Critica - Other Chemi Public | Sukarne Corporation employee took photos of the three beef briskets and photos of the three corresponding box labels. Brisket: 1 piece of rail dust, and metal fragment. Two other briskets: Rail dust approx. 1/2-inch diameter area, 1/8-inch by 1/4-inch metal shaving on external surface of a beef short rib. The metal shaving was removed and put in the inedible barrel. |
| 10/8/2018 | MEXICO | 645 | 645 1138725-2 | 18-0018399 | D104MC | KK840281483 | OFO/District 05/ Circuit 18 | 1670 | Normal | | 10/8/2018 | Raw - Non Intact | Raw ground, comminuted, or otherwise non-intact beef | Beef | 300 | 18590 10/8/2018 | Public Health - Critica Public | |
| 10/4/2018 | CANADA | 528 | 528 1136793-1 | | 757276 | 757276 F57120931140 | OFO/District 60/ Circuit 09 | 1422 | Intensified | | 10/4/2018 | Raw - Intact | Raw intact beef | Beef | 900 | 39600 10/4/2018 | Critica - Ingesta Public | Found Ingesta with-in each of every 30 samples. Very excessive. The product in this lot was tripe and ingesta was found in several samples. The defects ranged from 1/4 inch to 3/4 inch long fibrous greenish to a slight brown in color. As per Directive 9900.2 12 samples were taken and defect chart PE1-A was used. |
| 10/4/2018 | CANADA | 528 | 528 1136546-3 | | 863025 | 863025 F5711978613 | OFO/District 60/ Circuit 09 | 1422 | Normal | | 10/3/2018 | Raw - Intact | Raw intact beef | Beef | 540 | 23760 10/4/2018 | Critica - Ingesta Public Health | |
| 9/14/2018 | URUGUAY | 58 | 58 1120163-1 | CP 411 | CG 4118 A | 31619591550 | OFO/District 60/ Circuit 08 | 19 | Normal | Mandatory TOI | 9/14/2018 | Raw - Intact | Raw intact beef | Beef | 25 | 699 9/14/2018 | Critica - Off Condition Public Health | |
| 9/14/2018 | URUGUAY | 58 | 58 1120163-2 | CP 411 | CG 4118 B | 31619591550 | OFO/District 60/ Circuit 08 | 19 | Normal | Mandatory TOI | 9/14/2018 | Raw - Intact | Raw intact beef | Beef | 25 | 574 9/14/2018 | Critica - Off Condition Public Health | |
| 9/14/2018 | URUGUAY | 58 | 58 1120163-3 | CP 411 | CG 4118 C | 31619591550 | OFO/District 60/ Circuit 08 | 19 | Normal | Mandatory TOI | 9/14/2018 | Raw - Intact | Raw intact beef | Beef | 15 | 406 9/14/2018 | Critica - Off Condition Public Health | |
| 9/14/2018 | URUGUAY | 58 | 58 1120163-4 | CP 411 | CG 4118 D | 31619591550 | OFO/District 60/ Circuit 08 | 19 | Normal | Mandatory TOI | 9/14/2018 | Raw - Intact | Raw intact beef | Beef | 10 | 309 9/14/2018 | Critica - Off Condition Public Health | |
| 9/14/2018 | URUGUAY | 58 | 58 1120163-5 | CP 411 | CG 4118 E | 31619591550 | OFO/District 60/ Circuit 08 | 19 | Normal | Mandatory TOI | 9/14/2018 | Raw - Intact | Raw intact beef | Beef | 4 | 86 9/14/2018 | Critica - Off Condition Public Health | Sample 2 had approx. ½ inch size brown pasty plant like material smear, Sample 4 had two approx. ¼ inch size dark brown smear fibrous and Sample 7 had approx. ¼ inch in size dark brown smear fibrous like material consistent with fecal. Box#9: (One) 1 1/2 inch blood clot. Box#15: One small size abscess and (one) 1 1/2 inch blood clot. Blood clots are noncompliances with 9CFR 94.29. Disposition by [REDACTED] [REDACTED] APHS concurrence obtained. the 8 samples that were presented for PE-1 boneless beef /primals and subprimals were brown in color on the edges and had a foul odor attached to each one that I |
| 9/11/2018 | NICARAGUA | 4 | 4 1116105-1 | | Apr-72 2514-18 | BHQ000869324 | OFO/District 05/ Circuit 03 | 177+V77 | Normal | | 9/8/2018 | Raw - Intact | Raw intact beef | Beef | 350 | 21000 9/11/2018 | Critica - Fecal Public Health | |
| 8/31/2018 | URUGUAY | 439 | 439 1112971-1 | Z0663 | 19703 A | 11383995401 | OFO/District 80/ Circuit 13 | 110 | Intensified | | 8/29/2018 | Raw - Intact | Raw intact beef | Beef | 685 | 41100 8/31/2018 | Critica - Pathological Public Health | |
| 8/13/2018 | AUSTRALIA | 262 | 262 1105745-1 | | 8621713 AMH/54047701 | BHQ000864721 | OFO/District 80/ Circuit 13 | 1182 | Normal | | 8/13/2018 | Raw - Intact | Raw intact beef | Beef | 220 | 7066 8/13/2018 | Critica - Off Condition Public Health | All the samples had Foul , putrid , rotten odor with each sample worse smelling for the next the color was pale pink and slime. temperature |
| 7/20/2018 | AUSTRALIA | 688 | 688 1084106-1 | | 8593491 AMH/5366902 | 33427861027 | OFO/District 05/ Circuit 07 | 1114 | Normal | Visual Inspection | 7/20/2018 | Raw - Intact | Raw intact beef | Beef | 20 | 954 7/20/2018 | Critica - Off Condition Public Health | 48.3 varies to 50 |

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|-----------|-------------|------|----------------|----------------------------|--------------|--------------------------------|-----------|-------------|-------------------------------------|-----------|--------------|---------------------------------------|------|-----|-------|-----------|---|
| 7/20/2018 | AUSTRALIA | 688 | 688 1084106-2 | 8593491 AMH/53666903 | 33427861027 | OFO/District 05/ Circuit 07 | 1114 | Normal | Visual Inspection | 7/20/2018 | Raw - Intact | Raw intact beef | Beef | 42 | 1671 | 7/20/2018 | Public Health - rotten odor with each sample worse smelling for the next the color was pale pink and slime. temperature varies to 49.1 |
| 6/25/2018 | CHILE | 606 | 606 107409-1 | 06/101/18/00617 06-06-0947 | 65520927413 | OFO/District 05/ Circuit 07 | 1517 | Normal | | 6/25/2018 | Raw - Intact | Raw intact pork | Pork | 202 | 9159 | 6/25/2018 | Public Health - Sample number 6. It had 1 Black unidentifiable form material 1/2 inch long. Observed on sample unit # 3, a light brown smear 1 half inch by 1 inch, fibrous in texture and consistent with fecal. Also 5 unidentifiable very small black specks on shank of sample # 2. |
| 6/19/2018 | AUSTRALIA | 90 | 90 1070525-6 | 8539066 NARW000044R | RODD00520100 | OFO/District 05/ Circuit 07 | 17 | Intensified | | 6/19/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 52 | 1205 | 6/19/2018 | Public Health - FOUND 6 BB SIZE BLACK BROWN TARRY BALLS OF FECAL WITH A OFF ODOR OF FECAL FOUND FECAL ON PRODUCT, GREENISH BROWN 1 INCH LONG STREAK ON LEG, PRODUCT HAD A FOUL OFF ORDER. ALL LOTS HAVE FAILED FOR ZERO TOLARANCE In sample unit #3, I identified on 2 Lamb foreshanks multiple brown smears. A brown smear 1inch by 3 inches and 1inch by 1inch smear. On 2nd shank found 1inch by 1inch brown smear which are consistent with fecal. |
| 6/14/2018 | AUSTRALIA | 612 | 612 1062352-2 | 8501260 MCPCO3999B | BHQ00844178 | OFO/District 05/ Circuit 11 | 1415 | Normal | Public Health Defect on Related Lot | 6/13/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 300 | 13742 | 6/14/2018 | Public Health - Public Health - Fecal |
| 6/13/2018 | AUSTRALIA | 612 | 612 1062352-4 | 8501260 MCPCO3999D | BHQ00844178 | OFO/District 05/ Circuit 11 | 1415 | Normal | | 6/13/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Goat | 298 | 13778 | 6/13/2018 | Public Health - Public Health - Fecal |
| 6/12/2018 | AUSTRALIA | 90 | 90 1066337-6 | 8529633 NARW000043R | RODD00521181 | OFO/District 05/ Circuit 07 | 17 | Normal | | 6/12/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 51 | 1335 | 6/12/2018 | Public Health - Public Health - Fecal |
| 6/7/2018 | NEW ZEALAND | ME23 | ME23 1062230-1 | NZL2018/AFFCOI/ M0232050 | G4002613557 | OFO/District 40/ Circuit 32 | 115 | Normal | | 6/6/2018 | Raw - Intact | Raw intact beef | Beef | 473 | 24314 | 6/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-1 | 8515596 GTX300418A | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 28 | 5/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-2 | 8515596 GTX300418B | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | Visual Inspection | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 50 | 5/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-3 | 8515596 GTX300418C | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | Visual Inspection | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 35 | 5/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-4 | 8515596 GTX300418D | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | Visual Inspection | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 34 | 5/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-5 | 8515596 GTX300418E | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | Visual Inspection | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 22 | 5/7/2018 | Public Health - Public Health - Fecal |
| 5/7/2018 | AUSTRALIA | 716 | 716 1048226-6 | 8515596 GTX300418F | BHQ00840572 | OFO/District 05/ Circuit 07 | 154 | Normal | Visual Inspection | 5/7/2018 | Raw - Intact | Raw intact beef | Beef | 1 | 31 | 5/7/2018 | Public Health - Public Health - Fecal |
| 4/30/2018 | DENMARK | 25 | 25 1038110-001 | 3029190 4589113-1 | 23810540619 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | | 4/30/2018 | Raw - Intact | Raw intact pork | Pork | 313 | 13293 | 4/30/2018 | Public Health - Product is in off condition (sour Off Condition odor). |

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|-------------------|--------|--------|-------------|---------------|-----------|-------------|--------------------------------|-----------|-------------|-------------------|------------------------|-------------------------|-------------|------|-------|-----------|---|---|
| 4/30/2018 VIETNAM | DL810 | DL810 | 1038683-1 | YK05954/18/CH | 171762 | 96X18033202 | OFO/District 40/ Circuit 32 | 1680 | Normal | Visual Inspection | 4/30/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 2700 | 40500 | 4/30/2018 | Public Health - Critica Public Health | Product was delivered to establishment with the refrigeration unit off. There was evidence of thawing noted as the product was unloaded, odor, wet and torn cartons. Product exam showed further evidence of thawing, odor, and product frozen together. |
| 4/26/2018 DENMARK | 25 | 25 | 1035171-001 | 3029051 | 4554766-2 | 23810539132 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | | 4/26/2018 Raw - Intact | Raw intact pork | Pork | 123 | 6444 | 4/26/2018 | Critica Public Health - Critica Public | 2 pc. pork loin back ribs in off condition condition (sour odor) |
| 4/9/2018 DENMARK | 25 | 25 | 1026878-001 | 3028316 | 4554773 | 23810535205 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | | 4/4/2018 Raw - Intact | Raw intact pork | Pork | 939 | 40002 | 4/9/2018 | Critica Public Health - Critica Public | Off Condition Sour odor in off condition. |
| 4/9/2018 DENMARK | 25 | 25 | 1026879-001 | 3028317 | 4554773-1 | 23810535205 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | | 4/4/2018 Raw - Intact | Raw intact pork | Pork | 310 | 13218 | 4/9/2018 | Critica Public Health - Critica Public | Off Condition Sour odor in off condition. Fecal, Ingesta, incomplete evisceration SPHV findings on 4/6/18: grey and tan pasty feces, tan viscous liquid covering all surfaces, orange viscous ingesta in oral cavity, incomplete evisceration (swim bladder, liver, spleen, kidney, intestine). |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-1 | 26 | 3310 | JKL00116507 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 10 | 649 | 3/16/2018 | Public Health - Critica Fecal | evisceration SPHV findings on 4/6/18: grey and tan pasty feces, tan viscous liquid covering all surfaces, orange viscous ingesta in oral cavity, incomplete evisceration (swim bladder, liver, spleen, kidney, intestine). |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-1 | 26 | 3310 | JKL00116507 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 10 | 649 | 3/16/2018 | Public Health - Critica Fecal | Fecal, Ingesta, incomplete evisceration SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, bright orange-pink viscous and pasty material covering all surfaces, malodorous necrotic tan slimy feces), anterior kidneys. |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-2 | 26 | 3310 | JKL00165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 30 | 1949 | 3/16/2018 | Critica Public Health - Critica Public | Off Condition Sour odor in off condition. Fecal, Ingesta, incomplete evisceration SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, bright orange-pink viscous and pasty material covering all surfaces, malodorous necrotic tan slimy feces), anterior kidneys. |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-2 | 26 | 3310 | JKL00165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 30 | 1949 | 3/16/2018 | Critica Public Health - Critica Public | evisceration SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, bright orange-pink viscous and pasty material covering all surfaces, malodorous necrotic tan slimy tissues), anterior kidneys. |

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| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-2 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 30 | 1949 3/16/2018 I | Critica | Fecal, Ingesta, incomplete evisceration SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, bright orange-pink viscous and pasty material covering all surfaces, malodorous necrotic tan slimy tissues), anterior kidneys. |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-3 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 5 | 323 3/16/2018 I | Public Health | Fecal, Ingesta and incomplete evisceration SPHV findings on 4/6/18: skin lesions (inflammation, tumor), black flecks of foreign matter (dirt), incomplete evisceration (posterior kidneys, liver). |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-3 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 5 | 323 3/16/2018 I | Public Health | Fecal, Ingesta and incomplete evisceration SPHV findings on 4/6/18: skin lesions (inflammation, tumor), black flecks of foreign matter (dirt), incomplete evisceration (posterior kidneys, liver). |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-3 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 5 | 323 3/16/2018 I | Critica | Under Proce |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-3 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 5 | 323 3/16/2018 I | Public Health | Fecal, Ingesta and incomplete evisceration SPHV findings on 4/6/18: skin lesions (inflammation, tumor), black flecks of foreign matter (dirt), incomplete evisceration (posterior kidneys, liver). |
| 3/16/2018 GUYANA | SP/033 | SP/033 | 1020676-3 | 26 | 3310 JK100165078 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/30/2018 Raw - Intact | Raw intact meat - other | Siluriform | 5 | 323 3/16/2018 I | Critica | Incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, yellow-orange viscous and pasty material covering all surfaces), black and green gritty foreign material, kidneys, liver. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-1 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriform | 77 | 8470 3/28/2018 I | Critica | Incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, yellow-orange viscous and pasty material covering all surfaces), black and green gritty foreign material, kidneys, liver. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-1 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriform | 77 | 8470 3/28/2018 I | Public Health | Fecal, Ingesta and incomplete evisceration SPHV findings on 4/6/18: decomposition (brown-grey discoloration of muscle, yellow-orange viscous and pasty material covering all surfaces), black and green gritty foreign material, kidneys, liver. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-1 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriform | 77 | 8470 3/28/2018 I | Critica | Under Proce |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-2 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriform | 32 | 3520 3/28/2018 I | Critica | Fecal |

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|------------------|--------|--------|-----------|----|------------------|--------------------------------|---------|-----------|--|------------------------|----------------------------|-------------|----|------------------|----------------------------------|--|
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-2 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 32 | 3520 3/28/2018 I | Public Health - Critica | Under Proce foreign material, liver. incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/5/18: contamination (tan-orange gelatinous and pasty intestinal material and liquid covering all surfaces), dark brown filamentous foreign material, liver. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-2 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 32 | 3520 3/28/2018 I | Public Health - Critica | ingesta SPHV findings on 4/5/18: contamination (tan-orange gelatinous and pasty intestinal material and liquid covering all surfaces), dark brown filamentous foreign material, liver. incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/5/18: decomposition (tan viscous liquid covering all surfaces), profuse grey viscous ingesta in oral cavity, material and liquid covering all surfaces), dark brown filamentous foreign material, liver. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-2 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 32 | 3520 3/28/2018 I | Public Health - Critica | Other Harmt foreign material, liver. incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/5/18: decomposition (tan viscous liquid covering all surfaces), profuse grey viscous ingesta in oral cavity, spleen, gonad) |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-3 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 22 | 2420 3/28/2018 I | Public Health - Critica | ingesta SPHV findings on 4/5/18: decomposition (tan viscous liquid covering all surfaces), profuse grey viscous ingesta in oral cavity, incomplete evisceration (blood, fat, spleen, gonad) |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-3 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 22 | 2420 3/28/2018 I | Public Health - Critica | ingesta SPHV findings on 4/5/18: decomposition (tan viscous liquid covering all surfaces), profuse grey viscous ingesta in oral cavity, incomplete evisceration (blood, fat, spleen, gonad) |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022031-3 | 44 | 5204 JK100164931 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 22 | 2420 3/28/2018 I | Public Health - Critica | Off Condition, incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior kidneys and blood clots. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022136-1 | 34 | 5202 JK100165284 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 74 | 8140 3/28/2018 I | Public Health - Critica | Off Condition, incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior kidneys and blood clots. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022136-1 | 34 | 5202 JK100165284 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 74 | 8140 3/28/2018 I | Public Health - Critica | Off Condition, incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior kidneys and blood clots. |
| 3/28/2018 GUYANA | SP/052 | SP/052 | 1022136-1 | 34 | 5202 JK100165284 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | | 3/28/2018 Raw - Intact | Raw intact meat - other | Siluriforme | 74 | 8140 3/28/2018 I | Public Health - Critica | ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior kidneys and blood clots. |

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| 3/28/2018 | GUAYANA | SP/052 | SP/052 | 1022136-1 | 34 | 5202 | JKL00165284 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 | Raw - Intact other | Siluriforme | 74 | 8140 | 3/28/2018 | Public Health - Critica | off condition, incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior |
| 3/28/2018 | GUAYANA | SP/052 | SP/052 | 1022136-1 | 34 | 5202 | JKL00165284 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/28/2018 | Raw intact meat - other | Siluriforme | 74 | 8140 | 3/28/2018 | Public Health - Critica | off condition, incomplete evisceration, dirt, fecal material, ingesta SPHV findings on 4/6/18: yellow gelatinous/pasty film covering all surfaces, yellow viscous liquid in oral cavity, grey gritty foreign debris (dirt), anterior kidneys and blood clots. |
| 3/23/2018 | DENMARK | 25 | 25 | 1018683-001 | 3027909 | 4550139-1 | 23810530388 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | 3/23/2018 | Raw - Intact Raw intact pork | Pork | 290 | 15187 | 3/23/2018 | Critica Public Health - Critica | Off Condition Sour odor in off condition. |
| 3/23/2018 | URUGUAY | 7 | 7 | 1013244-1 | M 0171 | 20170424 | 33419233292 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 3/21/2018 | Raw - Intact Raw intact beef | Beef | 491 | 29460 | 3/23/2018 | Critica Public Health - Critica | Lymph nodes and blood clots detected |
| 3/23/2018 | URUGUAY | 7 | 7 | 1013244-2 | M 0171 | 20170424A | 33419233292 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 3/21/2018 | Raw - Intact Raw intact beef | Beef | 476 | 28560 | 3/23/2018 | Critica Public Health - Critica | Lymph nodes and blood clots detected |
| 3/19/2018 | DENMARK | 25 | 25 | 1018711-001 | 3027792 | 4545383 | 23810535411 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | 3/19/2018 | Raw - Intact Raw intact pork | Pork | 255 | 13301 | 3/19/2018 | Critica Public Health - Critica | Off Condition Sour odor in off condition. |
| 3/19/2018 | DENMARK | 25 | 25 | 1018714-001 | 3027727 | 4430300-1 | 23810535411 | OFO/District 80/ Circuit 16 | 1532+V532 | Intensified | 3/19/2018 | Raw - Intact Raw intact pork | Pork | 373 | 18100 | 3/19/2018 | Critica Public Health - Critica | Off Condition Sour odor in off condition. WHILE PERFORMING PRODDUCT EXAMINATION OBSERVED FECAL ON 6 OF THE 15 PANS OF PRODUCT SAMPLE. PRODUCT WAS REJECTED USING US REJECTED TAG #B42151818 |
| 3/19/2018 | NEW ZEALAND | SPM135 | SPM135 | 1014096-1 | 125268 | NZL2018/AFCO1/ M1351695 | BHQ00825797 | OFO/District 05/ Circuit 11 | 1415 | Intensified | 3/16/2018 | Raw - Intact Raw intact beef | Beef | 660 | 39600 | 3/19/2018 | Critica Public Health - Critica | Fecal |
| 3/15/2018 | DENMARK | 25 | 25 | 1018704-001 | 3027907 | 4510491-3 | 23810535411 | OFO/District 80/ Circuit 16 | 1532+V532 | Normal | 3/15/2018 | Raw - Intact Raw intact pork | Pork | 1 | 30 | 3/15/2018 | Critica Public Health - Critica | Off Condition Off condition product had a foul odor that seemed to be off condition also the product was green in color that looked like Foreign Materials (White paint flakes, Metal flakes and blue paint flakes- Silver flakes attract to a magnet); decomposition and off condition, incomplete evisceration, ingesta, dark brown, pasty, fecal clump, dirt, dead fly; |
| 3/13/2018 | AUSTRALIA | 688 | 688 | 1014140-1 | 8417765 | AMH/51467401 | BHQ00826282 | OFO/District 05/ Circuit 11 | 1415 | Normal | 3/13/2018 | Raw - Intact Raw intact meat - other (sheep, goat) | Lamb | 365 | 9252 | 3/13/2018 | Critica Public Health - Critica | Off Condition Foreign Materials (White paint flakes, Metal flakes and blue paint flakes- Silver flakes attract to a magnet); decomposition and off condition, incomplete evisceration, ingesta, dark brown, pasty, fecal clump, dirt, dead fly; |
| 3/27/2018 | GUAYANA | SP/032 | SP/032 | 1009724-1 | 31 | VAS67 | EUX01223973 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/1/2018 | Raw - Intact Raw intact meat - other | Siluriforme | 120 | 10560 | 3/27/2018 | Critica Public Health - Critica | Ingesta Foreign Materials (White paint flakes, Metal flakes and blue paint flakes- Silver flakes attract to a magnet); decomposition and off condition, incomplete evisceration, ingesta, dark brown, pasty, fecal clump, dirt, dead fly; |
| 3/27/2018 | GUAYANA | SP/032 | SP/032 | 1009724-1 | 31 | VAS67 | EUX01223973 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/1/2018 | Raw - Intact Raw intact meat - other | Siluriforme | 120 | 10560 | 3/27/2018 | Critica Public Health - Critica | Off Condition ingesta, dark brown, pasty, fecal clump, dirt, dead fly; |

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|-----------|-----------|--------|--------|------------|------------|--------------|-------------|--------------------------------|---------|-------------|-----------|--------------------------|---------------------------------------|-------------|-----|-------|-----------|-------------------------|--|
| 3/27/2018 | GUAYANA | SP/032 | SP/032 | 1009724-1 | 31 | VAS67 | EUX01223973 | OFO/District 80/ Circuit 16 | 165+V65 | Increased | 3/1/2018 | Raw - Intact | Raw intact meat - other | Siluriforme | 120 | 10560 | 3/27/2018 | Public Health - Critica | Foreign Materials (White paint flakes, Metal flakes and blue paint flakes- Silver flakes attract to a magnet); decomposition and off condition, incomplete evisceration, ingesta, dark brown, pasty, fecal clump, dirt, dead fly; I observed two pieces of that resembles plant-like texture, one piece is yellow in color and measures approximately 5mm in length by 1mm in width, the 2nd piece brownish in color and measures approximately 4mm in length by 3mm in width. |
| 2/22/2018 | CANADA | 11 | 11 | 1008730-2 | 837400 | 837400 | 55181399300 | OFO/District 50/ Circuit 08 | 1265 | Normal | 2/22/2018 | Raw - Intact | Raw intact beef | Beef | 4 | 6085 | 2/22/2018 | Public Health - Critica | Off condition- Product presented with a foul odor, and was turning green. See disposition from [REDACTED] in case file. |
| 2/16/2018 | AUSTRALIA | 688 | 688 | 1002191-1 | 8380404 | AMH/50866501 | BHQ00822380 | OFO/District 80/ Circuit 13 | 1182 | Intensified | 2/15/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 65 | 1845 | 2/16/2018 | Public Health - Critica | Off condition- Product presented with a foul odor, and was turning green. See disposition from [REDACTED] in case file. |
| 2/16/2018 | AUSTRALIA | 688 | 688 | 1002191-10 | 8380404 | AMH/50866511 | BHQ00822380 | OFO/District 80/ Circuit 13 | 1182 | Intensified | 2/15/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 163 | 5195 | 2/16/2018 | Public Health - Critica | Off condition- Product presented with a foul odor, and was turning green. See disposition from [REDACTED] in case file. |
| 2/16/2018 | AUSTRALIA | 688 | 688 | 1002191-4 | 8380404 | AMH/50866504 | BHQ00822380 | OFO/District 80/ Circuit 13 | 1182 | Intensified | 2/15/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 7 | 371 | 2/16/2018 | Public Health - Critica | Off condition- Product presented with a foul odor, and was turning green. See disposition from [REDACTED] in case file. |
| 2/16/2018 | AUSTRALIA | 688 | 688 | 1002191-8 | 8380404 | AMH/50866509 | BHQ00822380 | OFO/District 80/ Circuit 13 | 1182 | Intensified | 2/15/2018 | Raw - Intact | Raw intact meat - other (sheep, goat) | Lamb | 335 | 11985 | 2/16/2018 | Public Health - Critica | Off condition- Product presented with a foul odor. See disposition from [REDACTED] in case file. |
| 2/20/2018 | URUGUAY | 7 | 7 | 996557-1 | M 0031 | 20170465 | 33419212775 | OFO/District 80/ Circuit 13 | 1669 | Intensified | 2/13/2018 | Raw - Intact | Raw intact beef | Beef | 501 | 30060 | 2/20/2018 | Public Health - Critica | VIOLATION OF FSIS DIRECTIVE 9900.2 ZERO TOLERANCE FOR FECAL. PHV DISPOSITION CONCLUDED FECAL WAS PRESENT IN BOX 1 HAD BOX 6 ALONG WITH OTHER APHIS VIOLATIONS. TEN CARTONS WERE EXAMINED, APPROXIMATELY TEN SAUSAGE LINKS HAD A FOREIGN WHITE PLASTIC MATERIAL INSIDE THE |
| 1/26/2018 | ISRAEL | 108 | 108 | 987404-13 | 108/17/237 | 10818006-26 | EH102888979 | OFO/District 80/ Circuit 20 | 11 | Normal | 1/25/2018 | Fully Cooked - Not Shelf | RTE fully-cooked poultry | Turkey | 180 | 953 | 1/26/2018 | Public Health - Critica | Other Harmf SAUSAGE LINK. |

Exhibit B

Meat Consultative Committee (MCC) Meeting Minutes

Date: 25 June 2021
Time: 09:15am - 11:30am AEST
Venue: Training Room, Level 2, 42-44 Qantas Drive, Eagle Farm

Attendees: Paul Nixon (Chair), Andrew Christie, Mark Connolly, Jason Lucas, Michael Sheehan, Amy Little, Phillip Davidge, James (Shorty) Smith, Anthony Lees and Kellie Holt (Secretariat)

Apologies: Nicola Hinder, Adam Balcerak, Nick McArthur and Boyd Ferry

| ITEM | SUBJECT | LEAD |
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| 1 | WELCOME | |
| 1.1 | <p>A/g Assistant Secretary, Paul Nixon, opened the meeting at 09:18am with an Acknowledgement of Country.</p> <p>Paul asked if there were any further items to be added to the agenda. Reply was no.</p> | Paul Nixon |
| 1.2 | <p>Action item updates</p> <p>CPSU FIS asked for Agenda Item 24.3 to remain open. Chair agreed.</p> <p>The MCC agreed to close action items ref 24.1, 24.2, 24.4.</p> <p>For Action Item 24.2 Chair would like to acknowledge the efforts of the CPSU FIS FIS/VEMB in contributing to high completion rate for the mandatory training. We have a 95% completion rate with still a few days remaining for staff to complete.</p> <p>CPSU FIS asked for the following comment to be added to the previous meeting: "VEMG agreed that until a new verification workload assessment was finalised, no change to any FSMA rover positions would be affected".</p> <p>ACTION 25.1</p> <p>Kellie to add above comment to April minutes.</p> <p>Chair thanked the committee for accepting the minutes and actions of the previous meeting.</p> | Action owners |
| 2 | DEPARTMENT UPDATES | |
| 2.1 | <p><u>VEMG update</u></p> <p>Mark Connolly provided an update for the South/West Region.</p> <p>Steve Harding, Kevin O'Brien and Mark Connolly are travelling to Western Australia on 5 July to meet with a number of companies who are moving over to AAO inspection model. They will be conducting AEMIS reviews as well. They will also meet with other sheds to see how they are going with the transition.</p> <p>August 2 – ensure everything is ready</p> <p>COVID lockdown in Victoria – come out unscathed. Mark thanked staff and management.</p> | P. Nixon M. Connolly A. Christie |

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| | <p>Andrew Christie provided an update for the North East Region.</p> <p>MI4/MI3 recruitment sitting with the recruitment team, dealing with QA on documentation. Taking longer than anticipated. Recruitment has a 10 day turn around time for QA processes. Tony Jedroszkowiak is the contact person. Working on who will be on the panel.</p> <p>Currently running an EOI for OPVs to express interest in moving to on plant vet vacancies. An EOI is run before a recruitment process which will be the next step.</p> <p>Stock levels remain tight. Establishments are challenged by shortage of labour. Probably affecting production as well as stock levels.</p> <p>COVID in NSW is a concern. Waiting to see what the next couple of days will bring. We are sticking with our position of mandatory masks. Watching local areas.</p> <p>North Culture – our relationship with a couple of companies is a focus for us. We have a zero tolerance for any form of intimidation, harassment or bullying. We are working on a few cases, currently, with the full support of the Executive.</p> <p>Paul Nixon provided an update on the COVID vaccination program. Is working on accessing data to see how many staff have had the vaccination, noting most staff are still yet to receive their second jab.</p> | |
| 2.2 | <p><u>Meat Export Branch update</u></p> <p>Jason Lucas provided an update on the work in the Meat Exports Branch.</p> <p>The department has been preparing a cost recovery impact statement (CRIS) for meat export arrangements to recover the cost of regulatory activities. Public consultation has closed. It is noted that the charge for FSMA and OPV activities will increase. ‘Through put charge’ and ‘certification charge’ which have historically recovered the majority of corporate overheads for the program will reduce under revised charging model.</p> <p>AMIC, Teys and JBS have provided their support of the revised charging model. The pricing model also reflects the outcomes from a recent ANAO audit. Fees and charges go live on 1 July. Work being undertaken with legislation, more information will be available. On track for a 1 July start date.</p> <p>CPSU FIS asked how many options were put to industry and what their choice was. Department Response: 2 options were put to industry. Both Industry and Department support option 2.</p> <p>COVID – movement of staff, particularly audit staff – fairly well versed. Have checklists to run through.</p> <p>Zero Tolerances (ZT’s) – between April 2020 and March 2021 there was a significant rise in POE rejections from the US for ZT. An initial email was sent to all establishments to review their critical control points. A further email was sent to establishments in March advising that the department will be undertaking heightened verification have seen a significant drop – now back to long term average.</p> | <p>J. Lucas A. Balcerak</p> |

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| | <p>Further discussion was held regarding the FOMS and ATMS visiting establishments to review root cause and corrective measures put in place to prevent re-occurrence of issues.</p> <ul style="list-style-type: none"> Establishments provided corrective action plans which include an investigation of root causes. The FOMs/ATMs review the plans and then conduct a physical audit to ensure measures will rectify the root cause. There is engagement with the US and advice is provided on the outcome of the audit. <p>The CPSU-FIS provided information related to the establishment at Dubbo where it was reported that 6 washers and 6 staff with scrapers were put on production line and told to scrap the faecal material off. This was the action allegedly decided by the FOM and has been happening the last couple of weeks.</p> <p>Action: Jason Lucas will follow up with the FOM.</p> <p>Digital Reform – increased presence of IT discovery staff are working with different establishments on how we might make their life easier. Providing a digital pathway to make things more streamlined. Improved access to audit results. Team will be on plant discussing matters.</p> | |
| 2.3 | <p><u>Meat Modernisation update</u></p> <p>Paul Nixon provided an update on the Inspection reform project.</p> <p>There are 16 Establishments yet to transition. The department has held discussions with a number of establishments to talk through range of issues and matters and provided support to help transitioning. Concerns focussed on access to third party AAO's and impacts on market access. Third party providers are running training programs to provide more AAO's. The department is aiming for a deadline of the end of September to have all establishments transition. The department will work with individual establishments to finalise dates to transition.</p> <p>ACTION 25.2</p> <p>Department to keep CPSU FIS updated with transition dates.</p> <p>Amy Little provided an update on a number of meat modernisation projects.</p> <p>Legislation process for inspection reform – The department has sought legal advice confirming a small legislative change to the meat Rules will be required to embed the inspection reform policy.</p> <p>Post mortem inspection and disposition changes to AS4696 – the department is working with State and Territory working group to finalise the Deed of Licence that must be executed with Standards Australia in order to update AS4696.</p> <p>The CPSU-FIS sought a response regarding commencement of negotiations with export markets. The department will commence negotiations once the Deed is signed. Once the Deed is signed, a mandatory 9 week consultation process will commence and the department intends to align trading partner engagement with this process. Update of the Standards will take approximately 6 months following execution of the Deed.</p> <p>The department is aware of the risk of finalising the process prior to any agreement with export markets.</p> | <p>A. Little P. Nixon</p> |

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| | <p>The Product Hygiene Indicator (PHI) report is a good news story. All dashboards, bar 1, are rolled out. Excellent feedback from OPVs. The report is delivered to establishments via PDF to prevent data breaches. Work is underway to start testing a means to allow establishments to have direct access to their dashboards by the end of this month.</p> <p>The culture piece includes three activities including the Joint Statement of Intent (JSOI). The department is looking to engage an external provider with organisational psychology skills to help 'road-test' the JSOI with staff and establishments. The intent is to work with staff and establishments to embed the cultural change, noting that this takes a sustained effort from all parties. A letter will be sent to all Establishments by David Hazlehurst and Terry Nolan to raise awareness of the culture pieces.</p> <p>The CPSU-FIS asked if the department would provide training to the establishments? It will be the responsibility of each establishment to provide training to their staff. The department is engaging an external provider and will seek feedback on how establishments are placed to effectively embed the intent of the JSOI in their workplace. It is not our responsibility to train establishments in appropriate workplace behaviour. The department is hoping the JSOI, once embedded, will help us work better with establishments. We will work with our staff and their behaviour. For example, working with FSMA's going forward such as introducing ½ hr meeting and establishing a FSMA working group will help with the cultural change.</p> <p>Where the department are finding issues with our staff not reflecting appropriate behaviours, we are happy to look at further training. However, it weakens the departments position when we are unaware of issues between our staff and establishments. We need to continue to work with our staff to ensure they are able to manage conflict in the workplace.</p> <p>The CPSUFIS supports harassment training for department staff.</p> <p>The CPSU-FIS are happy to support the Department's direction including face to face training, on-site or in the office.</p> <p>The CPSU-FIS are happy to provide information via their newsletter to their members based on information the department has sent to staff.</p> <p>There is no objection from the Department with CPSU FIS using information from their correspondence. The department is looking at sending something out within days.</p> <p>Carcase disposition dispute resolution process has undergone further work and is still under consultation within the department. Specifically, the process has been revised to remove the procedure where establishment would directly approach an FSMA or AAO, if they disagreed with their disposition. Feedback from departmental staff regarding concerns with this process was incorporated into a revised version, whereby establishment management must engage with the OPV if they are concerned with a disposition made by an AAO or FSMA. The department will send an updated version of the process once complete.</p> | |
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| 3 | CPSU FIS – FIS ITEMS | |
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| 3.1 | <p>Reform Update: Department advised the use of smart glasses is a long way off from becoming a reality as connectivity is a major issue at establishments.</p> <p>The CPSU-FIS outlined a process for a trial should smart glasses before implementation which was well received by the department, noting the above issues with connectivity.</p> <p>There hasn't been any consultation with specific export markets regarding the use of smart glasses. However, Australia did present a paper on the use of ICT tools in regulatory frameworks at the recent 25th session of the Codex Committee on Food Import and Export Inspection and Certification System (CCFICS).</p> <p>There was further discussion on the FSMA positions on AEMIS lines (Mark Connolly draft arrangements end of line/carcass inspection). VEMB will further discuss the arrangements</p> <p>With regard to the multi chain project the CPSU-FIS sought clarification regarding US legislation with regards to 100% FSMA coverage? The department didn't have the US legislation to hand to be able to answer the question appropriately.</p> <p>The CPSU asked about surveillance in boning rooms. The department advised work has not been done on this yet.</p> <p>Mark distributed the draft with regards to the FSMA post mortem inspection roles at red meat Establishment – CPSU FIS has responded and requested further discussion.</p> <p>CPSU FIS asked about the process for legislating the inspection reform policy. The department advised minor changes for the Rules can be endorsed by the Secretary.</p> <p>CPSU FIS and Department agreed legislation changes are about future proofing the model.</p> | P. Davidge |
| 3.2 | Not discussed as this item was addressed at the pre meeting on Thursday 24 June. | P. Davidge |
| 3.3 | <p>Superannuation Review: a number of Meat Inspectors have been contacted.</p> <p>ACTION Ref 25.3 Paul to arrange a meeting with the Super team + CPSU FIS.</p> <p>Department has been involved in making sure process moves. Especially with VRs and accelerated packages. In terms of accelerated packages – Nick McArthur is our first point of contact who works with Michael Sheehan. Can defer to Michael Sheehan if need be.</p> | P. Davidge |
| 3.4 | <p>COVID Testing for meat inspectors. Personal leave is available for any employees having a COVID test</p> <p>CPSU FIS: If someone has the symptoms and needs to get tested, what type of leave do they take? A: personal leave. If staff don't have any personal leave left the Department would look it on a case-by-case basis to determine appropriate leave provisions.</p> | P. Davidge |

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| | <p>CPSU FIS: If staff have vaccination and get symptoms what type of leave do they take? Department: Personal leave. Again, some circumstances will be looked at on a case-by-case basis.</p> <p>CPSU FIS: What kind of leave can you take if you have COVID? Department: This will be included in the information that Michael Sheehan will disseminate. If you have been diagnosed with COVID you can take COVID leave.</p> <p>CPSU FIS: Is TOIL on Aurion still on track for July? Department: Michael Sheehan will confirm.</p> <p>ACTION Ref 25.4 Michael to pull together previous advice on taking leave for COVID and resend to MCC members</p> <p>ACTION Ref 25.5 Michael to looking into if TOIL on Aurion is on track for July and advise MCC.</p> | |
| 3.5 | <p>USA POE rejections: update from exports</p> <p>Jason Lucas provide an update to this item at the MEB agenda item</p> | P. Davidge |
| Chair confirmed meetings to continue bimonthly. If anything comes up in the between these meetings Paul and Phil to discuss. | | |
| <i>The meeting closed at 10:45am AEST</i> | | |