

WORLD TRADE ORGANIZATION

G/SPS/N/USA/158

27 May 1999

(99-2127)

Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

1.	Member to Agreement notifying: <u>UNITED STATES</u> If applicable, name of local government involved:
2.	Agency responsible: Department of Agriculture, Food Safety and Inspection Service
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers may be provided in addition, where applicable). Regions or countries likely to be affected, to the extent relevant or practicable: Meat and poultry
4.	Title and number of pages of the notified document: Elimination of Requirements for Partial Quality Control Programs (9 pages)
5.	Description of content: The Food Safety and Inspection Service (FSIS) is proposing to amend the meat and poultry products inspection regulations by removing the requirements pertaining to partial quality control (PQC) programs except with respect to the irradiation of poultry products. A PQC program controls a single product, operation, or part of an operation in a meat or poultry establishment. The proposal would remove the design requirements for PQC programs and the requirements for establishments to have PQC programs for certain products or processes, other than those that apply to irradiation of poultry products. For example, the proposal would remove the requirements for poultry slaughtering establishments operating under the New Line Speed (NELS) inspection system and the New Turkey Inspection System (NTIS) to have PQC programs and the requirements concerning the design, content, and Agency approval of those programs. The proposal would also remove from the thermal processing regulations the requirements for FSIS prior approval of systems and devices not specified in the regulations and all requirements concerning PQC programs. The proposal would expand the alternatives available to establishments under the thermal processing regulations for ensuring the safety of their products. This proposal is intended to provide inspected establishments with flexibility, to make the regulations more consistent with the Pathogen Reduction (PR)/Hazard Analysis and Critical Control Points (HACCP) regulations, and to encourage establishments to adopt new technologies and methods that will improve food safety and other consumer protections.
6.	Objective and rationale: <input checked="" type="checkbox"/> food safety <input type="checkbox"/> animal health <input type="checkbox"/> plant protection <input type="checkbox"/> protect humans from animal/plant pest or disease <input type="checkbox"/> protect territory from other damage from pests
7.	An international standard, guideline or recommendation does not exist <input checked="" type="checkbox"/> . If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:

8.	Relevant documents and language(s) in which these are available: 64 FR 26892, 18 May 1999; 9 CFR Parts 317, 318, 319 and 381 (Available in English)
9.	Proposed date of adoption: To be determined.
10.	Proposed date of entry into force: The date of adoption and entry into force will be announced when the final rule is published in the Federal Register.
11.	<p>Final date for comments: 19 July 1999</p> <p>Agency or authority designated to handle comments: <input type="checkbox"/> National notification authority, <input type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: Food Safety and Inspection Service, USDA</p> <p>Detailed instruction on where and how to send comments is in the body of the full text – which will be sent upon request to the address in paragraph 12.</p>
12.	<p>Texts available from: <input checked="" type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:</p> <p>USDA/FAS/FSTD Attn: Carolyn F. Wilson Room 5545 South Agriculture Building Stop 1027 1400 Independence Avenue, S.W. Washington, D.C. 20250 Tel: (202) 720 2239 Fax:: (202) 690 0677 E-mail address: ofsts@fas.usda.gov</p>