

# 3

Animal Product  
Manual

## Reference

### *Foreign Origin Meat and Meat Products, Swine*

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## Introduction and Subsidiary Locator

The *Foreign Origin Meat and Meat Products, Swine* section covers cooked, cured and dried, and fresh (chilled or frozen) swine meat and meat products, including bouillon cubes, lard, meat extract, dehydrated and dry soup mix, cooked skins or rinds, and perishable pork pâté, and meat by-products<sup>1</sup> (swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver, lung, spleen, tail, thymus (sweetbread), tongue, and tripe).

Regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meat, cured and dried meat, and cooked meat from disease affected foreign countries. Policy has been established to control other products that are imported which may pose a risk to U.S. agriculture.

When a VS permit **does not** authorize entry, use **Table 3-13-1** which directs you to the final regulatory action to take.



Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

## Special Requirements (SR) Designation

A country or region known to be free from CSF, FMD, or SVD is considered to have special requirements (SR) when one or more of the following conditions apply:

- ◆ The region supplements its national meat supply by importing meat from countries affected with CSF, FMD, or SVD
- ◆ The region imports live ruminants or swine from affected countries under conditions less restrictive than would be accepted for importation into the United States
- ◆ The region borders an affected country

There exists a possibility that pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may be commingled with pork or pork products from disease-affected regions, resulting in a risk of disease introduction into

<sup>1</sup> These meat by-products were formerly called edible offal.

the United States. Therefore, pork or pork products from CSF/SR, FMD/SR, or SVD/SR countries or regions may **not** be imported into the United States unless certain requirements are met.

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

For details of the requirements for the importation of pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR, see the footnotes in the applicable pork and pork products tables addressing CSF/SR, FMD/SR, or SVD/SR.



In the *Foreign Origin Meat and Meat Products, Swine* section, you must regulate products for each disease status of the country or region of export to determine all the requirements that must be met before releasing the products. For example, if a country or region of export has two disease conditions (e.g. FMD and SVD/SR), you must check the tables for each disease designation. If you have questions, contact your local PPQ AQI VMO.



Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings and other edible products with an original manufacturer's label indicating that the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating that the product actually contains only artificial ingredients, can only be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial). If this government of origin certificate is not presented, then regulate using the table below.

**Reference**

Introduction and Subsidiary Locator

**TABLE 3-13-1 Swine Meat and Meat Products, and Meat By-products**

If:	And the importation is:	And:	Then:	
<ul style="list-style-type: none"> <li>◆ Swine meat</li> <li>◆ Swine meat products</li> <li>◆ Swine meat by-products</li> </ul>	<ul style="list-style-type: none"> <li>◆ Bouillon cubes<sup>1</sup></li> <li>◆ Meat extract of swine origin<sup>1</sup></li> <li>◆ Dehydrated soup mix containing swine meat extract<sup>1</sup></li> </ul>	→	GO to <a href="#">Table 3-13-2</a>	
	Dehydrated soup mix containing swine meat	→	GO to <a href="#">Table 3-13-3</a>	
	Lard (rendered fat) or pork fat	→	GO to <a href="#">Table 3-13-4</a>	
	Pork-filled pasta products from Italy	→	GO to <a href="#">Table 3-13-5</a>	
	Pork pâté	→	GO to <a href="#">Table 3-13-6</a>	
	Pork skins or rinds (chicharrones)	→	GO to <a href="#">Table 3-13-7</a>	
	Cooked, shelf stable swine meat	Is in hermetically sealed cans <sup>2</sup>		REFER to FSIS
		Is in retorted, flexible pouches		GO to <a href="#">Table 3-13-8</a>
	Cooked swine meat	→	GO to <a href="#">Table 3-13-9</a>	
	Cured and dried pork products	→	GO to <a href="#">Table 3-13-19</a>	
	Fresh (chilled or frozen) swine meat	→	GO to <a href="#">Table 3-13-30</a>	
	Meat by-products (swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver, lung, spleen, tails, thymus (sweetbread), tongue, and tripe) <sup>3</sup>	Is accompanied by a certificate of origin <sup>4</sup>		REGULATE as meat and use the second column (cooked, shelf stable; fresh (chilled or frozen); etc.)
		Lacks a certificate of origin <sup>4</sup>		REFUSE ENTRY
	Cooked, prepared food (such as carnitas, empanadas, sandwiches, tacos, or tamales) containing pork from Mexico and entering <b>only</b> at land border ports	→		GO to <a href="#">Table A-1-6</a>
Irish pork purchased at Dublin and Shannon Airports	→		GO to <a href="#">Table A-1-4</a>	

- 1 Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings and other edible products with an original manufacturer's label indicating that the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating that the product actually contains only artificial ingredients, can only be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial).
- 2 Determine shelf stability in cargo just as you would in baggage. See [Table 2-3-3](#).
- 3 Formerly called edible offal.
- 4 A government of origin certificate declaring that the meat by-product was derived from swine from *[must state country or region]*.

## Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract



**Important**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.



**Important**

Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings and other edible products with an original manufacturer's label indicating that the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating that the product actually contains only artificial ingredients, can only be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial). If this government of origin certificate is not presented, then regulate using the table below.

**Reference**

Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract

**TABLE 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract (page 1 of 2)**

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	And:	Then:
◆ Bouillon cubes of swine origin <sup>1</sup>	Free from ASF, CSF, FMD, and SVD	→			→	RELEASE
◆ Meat extract of swine origin <sup>1</sup>	Affected with ASF, FMD, or SVD	→	→	Is accompanied by a VS permit	→	RELEASE
◆ Dehydrated soup mixes containing swine meat extract <sup>1</sup>	Affected with CSF	Part of the APHIS-defined European CSF region <sup>2</sup>	→	Is accompanied by a VS permit	→	RELEASE
			→	Lacks a VS permit	Is appropriately certified <sup>3</sup>	RELEASE
					Lacks certification <sup>3</sup>	REFUSE ENTRY

(CONT on next page)

TABLE 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract (page 2 of 2)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	And:	Then:	
(cont from previous page)	Affected with CSF (cont)	Mexico	From the State of: Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Is accompanied by a VS permit	→	RELEASE	
				Lacks a VS permit	Is appropriately certified <sup>4</sup>	RELEASE	
					Lacks certification <sup>4</sup>	REFUSE ENTRY	
				From a State <b>other than</b> listed above	Is accompanied by a VS permit	→	RELEASE
					Lacks a VS permit	→	REFUSE ENTRY
				Other than part of the APHIS-defined European CSF region <sup>2</sup> or Mexico	Is accompanied by a VS permit	→	RELEASE
	Lacks a VS permit	→	REFUSE ENTRY				
	CSF/SR		→	Is accompanied by a VS permit	→	RELEASE	
				Lacks a VS permit	Is appropriately certified <sup>4</sup>	RELEASE	
					Lacks certification <sup>4</sup>	REFUSE ENTRY	
	FMD/SR		→	Is accompanied by a VS permit	→	RELEASE	
				Lacks a VS permit	Is appropriately certified <sup>5</sup>	RELEASE	
Lacks certification <sup>5</sup>					REFUSE ENTRY		
SVD/SR		→	Is accompanied by a VS permit	→	RELEASE		
			Lacks a VS permit	Is appropriately certified <sup>6</sup>	RELEASE		
				Lacks certification <sup>6</sup>	REFUSE ENTRY		

## Reference

### Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract

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- 1 Bouillon cubes, stock, dehydrated soup mixes, extracts, flavorings and other edible products with an original manufacturer's label indicating that the product contains animal-origin ingredients, and with additional non-original labeling or other types of manufacturer's declarations indicating that the product actually contains only artificial ingredients, can only be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial).
- 2 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - ◆**No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 4 A meat inspection certificate prescribed in 9 CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.2
  - ◆The pork or pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

- 5 A meat inspection certificate prescribed in 9 CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 6 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

## Reference

Dehydrated (Dry) Soup Mixes Containing Swine Meat

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## Dehydrated (Dry) Soup Mixes Containing Swine Meat



**Important**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.




**TABLE 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat (page 1 of 2)**

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:	
Dehydrated (dry) soup mixes containing swine meat	Free from ASF, CSF, FMD, and SVD	—————→			RELEASE	
	Affected with ASF	—————→			REFUSE ENTRY	
Dehydrated (dry) soup mixes containing swine meat	Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup>	—————→	Is appropriately certified <sup>2 3</sup>	RELEASE	
				<b>Lacks</b> certification <sup>2 3</sup>	REFUSE ENTRY	
		Mexico	From the State of: Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	—————→	Is appropriately certified <sup>3 6</sup>	RELEASE
					<b>Lacks</b> certification <sup>3 6</sup>	REFUSE ENTRY
				—————→	Is appropriately certified <sup>3</sup>	RELEASE
					<b>Lacks</b> certification <sup>3</sup>	REFUSE ENTRY
	Other than part of the APHIS-defined European CSF region <sup>1</sup> or Mexico	—————→	Is appropriately certified <sup>3</sup>	RELEASE		
			<b>Lacks</b> <sup>3</sup> certification	REFUSE ENTRY		
	Affected with FMD	—————→		Is appropriately certified <sup>4</sup>	RELEASE	
				<b>Lacks</b> certification <sup>4</sup>	REFUSE ENTRY	
Affected with FMD in combination with CSF or SVD	—————→		Is appropriately certified <sup>4</sup>	RELEASE		
			<b>Lacks</b> certification <sup>4</sup>	REFUSE ENTRY		
Affected with SVD	—————→		Is appropriately certified <sup>5</sup>	RELEASE		
			<b>Lacks</b> certification <sup>5</sup>	REFUSE ENTRY		

**Reference**

Dehydrated (Dry) Soup Mixes Containing Swine Meat

**TABLE 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat (page 2 of 2)**

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Dehydrated (dry) soup mixes containing swine meat	CSF/SR		Is appropriately certified <sup>3 6</sup>	RELEASE	
			Lacks <sup>3 6</sup> certification	REFUSE ENTRY	
	FMD/SR		Is appropriately certified <sup>4 7</sup>	RELEASE	
			Lacks certification <sup>4 7</sup>	REFUSE ENTRY	
	SVD/SR		Is appropriately certified <sup>5 8</sup>	RELEASE	
			Lacks certification <sup>5 8</sup>	REFUSE ENTRY	

1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region

- ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
- ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

3 A government of origin certificate declaring that:

- ◆ All meat is free of bones
- ◆ The meat was heated to a minimum internal temperature of 156 °F (69 °C)

- 4 A government of origin certificate declaring that:
  - ◆ All meat is free of bones
  - ◆ The meat was heated to a minimum internal temperature of 175 °F (79.4 °C)
  
- 5 A government of origin certificate declaring that:
  - ◆ All meat is free of bones
  - ◆ The meat was heated to a minimum internal temperature of 166 °F (75 °C)
  
- 6 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.2.
  - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have never been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10
  - ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
  
- 7 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
  
- 8 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

## Reference

Lard and Pork Fat

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## Lard and Pork Fat

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**Important**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD..

TABLE 3-13-4 Lard (Rendered Fat) and Pork Fat (page 1 of 2)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:			
Lard (rendered fat)	→			Is appropriately certified <sup>1</sup>	REFER to FSIS			
	→			Lacks certification <sup>1</sup>	REFUSE ENTRY			
Pork fat (including fat-back)	Free from ASF, CSF, FMD, and SVD	→				REFER to FSIS		
	Affected with ASF	→			Is appropriately certified <sup>2</sup>	REFER to FSIS		
		→			Lacks certification <sup>2</sup>	REFUSE ENTRY		
	Affected with CSF	Part of the APHIS-defined European CSF region <sup>3</sup>	→			Is appropriately certified <sup>4</sup> OR <sup>5</sup>	REFER to FSIS	
			→			Lacks certification <sup>4</sup> <sup>5</sup>	REFUSE ENTRY	
		Mexico	From the State of: Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	→			Is appropriately certified <sup>5</sup> OR <sup>7</sup>	REFER to FSIS
				→			Lacks certification <sup>5</sup> <sup>7</sup>	REFUSE ENTRY
			From a State <b>other than</b> listed above	→			Is appropriately certified <sup>5</sup>	REFER to FSIS
		→			Lacks certification <sup>5</sup>	REFUSE ENTRY		
	Other than part of the APHIS-defined European CSF region <sup>3</sup>	→			Is appropriately certified <sup>5</sup>	REFER to FSIS		
→			Lacks certification <sup>5</sup>	REFUSE ENTRY				

**TABLE 3-13-4 Lard (Rendered Fat) and Pork Fat (page 2 of 2)**

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Pork fat (including fat-back)	Affected with FMD		Is appropriately certified <sup>2</sup>	REFER to FSIS	
			Lacks certification <sup>2</sup>	REFUSE ENTRY	
	Affected with SVD		Is appropriately certified <sup>6</sup>	REFER to FSIS	
			Lacks certification <sup>6</sup>	REFUSE ENTRY	
	CSF/SR		Is appropriately certified <sup>5 OR 7</sup>	REFER to FSIS	
			Lacks certification <sup>5 7</sup>	REFUSE ENTRY	
	FMD/SR		Is appropriately certified <sup>2 OR 8</sup>	REFER to FSIS	
			Lacks certification <sup>2 8</sup>	REFUSE ENTRY	
	SVD/SR		Is appropriately certified <sup>6 OR 9</sup>	REFER to FSIS	
			Lacks certification <sup>6 9</sup>	REFUSE ENTRY	

- 1 A government of origin certificate declaring that the lard was derived from swine from *[must state country or region]*
- 2 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 175 °F (79.4 °C).
- 3 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

- 4 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
    - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
    - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
    - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
    - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 5 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 156 °F (69 °C).
- 6 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 166 °F (75 °C).
- 7 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the regulations in 9 CFR § 327.2.
  - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

## Reference

### Lard and Pork Fat

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- 8 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in this certificate
- 9 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

## Pork Filled Pasta Products from Italy

Pasta products from Italy which are filled with dry-cured (for 400 days), cooked, or shelf-stable ham are admissible when accompanied by the appropriate official export health certificate and *Annex H, Health Warranties for Pork-filled Pasta Products* (see [Figure G-1-14](#)).

**TABLE 3-13-5 Pork-filled Pasta Products from Italy**

If the importation is:	And the importation is:	And:	Then:
Pasta products filled with dry-cured, cooked, or shelf-stable pork	From an approved establishment (See <a href="#">Figure 3-13-1</a> on <a href="#">page 3-13-19</a> )	Is appropriately certified <sup>1</sup>	REFER to FSIS
		Lacks certification	REFUSE ENTRY
	Not from an approved establishment	→	REFUSE ENTRY

1 In addition to an Official Italian Health Certificate for Meat Products (see [Figure G-1-52](#)), the product must be accompanied by Italian Health Warranty Annex H (see [Figure G-1-14](#))

**FIGURE 3-13-1 List of APHIS-approved Establishments to Export Pork-filled Pasta Products from Italy**

Establishment Number	Establishment Name and Address
1549L	Barilla G. eR. Fratelli S.p.A Via Mantova 166, Parma

## Reference

Pork Pâté

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## Pork Pâté

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**Important**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-6 Pork Pâté (page 1 of 2)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:	
Pork pâté that is cooked, shelf stable swine meat in hermetically sealed cans (see Table 2-3-3 )					REFER to FSIS	
Pork pâté that is <b>not</b> cooked, shelf stable swine meat in hermetically sealed cans	Free from ASF, CSF, FMD, and SVD				REFER to FSIS	
	Affected with ASF				REFUSE ENTRY	
	Affected with FMD				REFUSE ENTRY	
	Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup>			Is appropriately certified <sup>2 or 3</sup>	REFER to FSIS
					Lacks certification <sup>2 3</sup>	REFUSE ENTRY
	Mexico	From the State of: ◆ Baja California ◆ Baja California Sur ◆ Campeche ◆ Chihuahua ◆ Nayarit ◆ Quintana Roo ◆ Sinaloa ◆ Sonora ◆ Yucatan			Is appropriately certified <sup>3 4</sup>	REFER to FSIS
					Lacks certification <sup>3 4</sup>	REFUSE ENTRY
			From a State <b>other than</b> listed above			Is appropriately certified <sup>3</sup>
					Lacks certification <sup>3</sup>	REFUSE ENTRY
Other than part of the APHIS-defined European CSF region <sup>1</sup> or Mexico				Is appropriately certified <sup>3</sup>	REFER to FSIS	
				Lacks certification <sup>3</sup>	REFUSE ENTRY	

TABLE 3-13-6 Pork Pâté (page 2 of 2)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Pork pâté that is <b>not</b> cooked, shelf stable swine meat in hermetically sealed cans	Affected with SVD	→	→	Is appropriately certified <sup>5</sup>	REFER to FSIS
				Lacks certification <sup>5</sup>	REFUSE ENTRY
	CSF/SR	→	→	Is appropriately certified <sup>3 or 4</sup>	REFER to FSIS
				Lacks certification <sup>3 4</sup>	REFUSE ENTRY
	FMD/SR	→	→	Is appropriately certified <sup>6</sup>	REFER to FSIS
				Lacks certification <sup>6</sup>	REFUSE ENTRY
	SVD/SR	→	→	Is appropriately certified <sup>5 or 7</sup>	REFER to FSIS
				Lacks certification <sup>5 7</sup>	REFUSE ENTRY

- 1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156° F (69° C) throughout

- 4 A meat inspection certificate prescribed in 9 CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR§94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.2.
  - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
  - ◆ The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 5 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:
- ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69 °C. (156 °F.) throughout  
**OR**
  - ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a minimum of 143 °F (62 °C) and reached at least 185 °F (85 °C)
- 6 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 7 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

**Reference**

Pork Skins or Rinds

## Pork Skins or Rinds

Cooked pork skins or rinds (called chicharrones in Spanish) are admissible if these products originate from countries free of swine diseases.

**TABLE 3-13-7 Pork Skins or Rinds**

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
◆Pork skins ◆Pork rinds	Free from ASF, CSF, FMD, and SVD	—————→		REFER to FSIS
	Affected with ASF, CSF, FMD, or SVD	—————→	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
			Lacks a certification <sup>1 2</sup>	REFUSE ENTRY
	Mexico	From the State of: Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Is appropriately certified <sup>3</sup>	REFER to FSIS
			Lacks certification <sup>3</sup>	REFUSE ENTRY
		From a State <b>other than</b> listed above	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
			Lacks a certification <sup>1 2</sup>	REFUSE ENTRY
	CSF/SR	—————→	Is appropriately certified <sup>3</sup>	REFER to FSIS
			Lacks certification <sup>3</sup>	REFUSE ENTRY
	FMD/SR	—————→	Is appropriately certified <sup>4</sup>	REFER to FSIS
			Lacks certification <sup>4</sup>	REFUSE ENTRY
	SVD/SR	—————→	Is appropriately certified <sup>5</sup>	REFER to FSIS
Lacks certification <sup>5</sup>			REFUSE ENTRY	

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on a foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork skins were cooked in oil for at least 80 minutes when oil temperature was consistently maintained at a minimum temperature of 114 °C

- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on a foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork skins were dry-cooked at a minimum temperature of 260 °C for approximately 210 minutes, after which the pork skins were cooked in hot oil (deep-fried) at a minimum temperature of 104 °C for an additional 150 minutes
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and § 94.10 as free of CSF, and were slaughtered in such a region at a federally-inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act
  - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in §94.9 and §94.10 as affected with CSF, unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in §94.9 and §94.10 as free of CSF, in a federally-inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 4 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, **except** in containers with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease, and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article into the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in the certificate
- 5 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork delivered from swine which originated in such a region or pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, **except** pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

## Reference

Cooked Shelf Stable Swine Meat in Retorted, Flexible Pouches

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## Cooked Shelf Stable Swine Meat in Retorted, Flexible Pouches

In the process for shelf-stable swine meat in retorted, flexible pouches, the meat is typically first heated in a kettle and then poured or pumped into a flexible pouch. Next, the product undergoes an additional cooking step; a retort (a larger version of a stove-top pressure cooker), cooks the product in the pouch under pressure and allows the temperature to exceed 212 °F. During this retort process, the flexible container is sterilized along with the product.



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-8 Determine Whether to Admit Shelf Stable Swine Meat in Retorted, Flexible Pouches**

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:			
Shelf-stable meat in retorted, flexible pouches	Free from ASF, CSF, FMD, and SVD	—————→				REFER to FSIS		
	Affected with ASF, FMD, or SVD	—————→			Is appropriately certified <sup>1</sup>	REFER to FSIS		
		—————→			Lacks certification <sup>1</sup>	REFUSE ENTRY		
	Affected with CSF	Part of the APHIS-defined European CSF region <sup>2</sup>	—————→			Is appropriately certified <sup>1 OR 3</sup>	REFER to FSIS	
			—————→			Lacks certification <sup>1 3</sup>	REFUSE ENTRY	
		Mexico	From the State of: Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	—————→			Is appropriately certified <sup>1 OR 4</sup>	REFER to FSIS
				—————→			Lacks certification <sup>1 4</sup>	REFUSE ENTRY
			From a State <b>other than</b> listed above	—————→			Is appropriately certified <sup>1</sup>	REFER to FSIS
				—————→			Lacks certification <sup>1</sup>	REFUSE ENTRY
	Other than part of the APHIS-defined European CSF region <sup>2</sup> or Mexico	—————→			Is appropriately certified <sup>1</sup>	REFER to FSIS		
		—————→			Lacks certification <sup>1</sup>	REFUSE ENTRY		
	CSF/SR	—————→			Is appropriately certified <sup>1 OR 4</sup>	REFER to FSIS		
		—————→			Lacks certification <sup>1 4</sup>	REFUSE ENTRY		
	FMD/SR	—————→			Is appropriately certified <sup>1 OR 5</sup>	REFER to FSIS		
		—————→			Lacks certification <sup>1 5</sup>	REFUSE ENTRY		
SVD/SR	—————→			Is appropriately certified <sup>1 OR 6</sup>	REFER to FSIS			
	—————→			Lacks certification <sup>1 6</sup>	REFUSE ENTRY			

## Reference

### Cooked Shelf Stable Swine Meat in Retorted, Flexible Pouches

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- 1 A government certificate declaring:
  - ◆ This product was placed in a container which was hermetically sealed and then cooked via a true retort process to insure a commercially sterile, shelf-stable product

**OR**

  - ◆ A government certificate declaring:
    - ◆ This product has been fully cooked by a commercial method in a container hermetically sealed promptly after filling, but before cooking, so that such cooking and sealing produced a fully sterilized product, which is shelf-stable without refrigeration
- 2 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
    - ❖ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 4 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the regulations in 9 CFR § 327.2
  - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

- 5 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9 CFR § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, **except** in containers with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease, and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article into the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in the certificate
- 6 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork delivered from swine which originated in such a region or pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, **except** pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

## Cooked Swine Meat



Small amounts of pork processed by heat may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. Release or control as specified on the permit. When a VS permit **does not** authorize the entry of cooked, perishable swine meat, use [Table 3-13-9](#) which directs you to the regulatory action you **must** take.

**TABLE 3-13-9 Cooked Swine Meat**

If the importation is:	And the country or region of export is:	And is:	Then:	
Cooked swine meat	Italy	→	GO to <a href="#">Table 3-13-10</a>	
	Spain	→	GO to <a href="#">Table 3-13-11</a>	
	Free from ASF, CSF, FMD, and SVD	→	REFER to FSIS	
	Affected with ASF	→	REFUSE ENTRY	
	Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup> (other than Italy or Spain)		GO to <a href="#">Table 3-13-12</a>
		Mexico		GO to <a href="#">Table 3-13-13</a>
		<b>Other than</b> listed above		GO to <a href="#">Table 3-13-14</a>
	Affected with FMD <sup>2</sup>	→	REFUSE ENTRY	
	Affected with SVD	→	GO to <a href="#">Table 3-13-15</a>	
	CSF/SR	→	GO to <a href="#">Table 3-13-16</a>	
	FMD/SR	→	GO to <a href="#">Table 3-13-17</a>	
SVD/SR	→	GO to <a href="#">Table 3-13-18</a>		

1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

2 Currently, there are no establishments approved to export cooked, perishable pork from countries affected with FMD into the United States.

## Cooked Swine Meat from Italy

**TABLE 3-13-10 Cooked Swine Meat from Italy**

If the importation is:	And the product is:	And:	Then:
Cooked swine meat from Italy	Cooked pork products <b>other than</b> Mortadella and Cotechino	Is appropriately certified <sup>1</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>1</sup>	REFUSE ENTRY
	Cooked Mortadella	Is appropriately certified <sup>2</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>2</sup>	REFUSE ENTRY
	Cooked Cotechino	Is appropriately certified <sup>3</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>3</sup>	REFUSE ENTRY

- 1 In addition to an Official Italian Health Inspection Certificate for Meat Products (see [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex C (see [Figure G-1-54](#))
- 2 In addition to an Official Italian Health Inspection Certificate for Meat Products (see [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex D (see [Figure G-1-55](#))
- 3 In addition to an Official Italian Health Inspection Certificate for Meat Products (see [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex E (see [Figure G-1-56](#))

## Cooked Swine Meat from Spain

**TABLE 3-13-11 Cooked Swine Meat from Spain**

If the importation is:	And the pork is:	And:	Then:
Cooked swine meat from Spain	Of Spanish origin	Is appropriately certified <sup>1 OR 2 3</sup>	REFER to FSIS
		<b>Lacks</b> appropriate certification <sup>1 2 3</sup>	REFUSE ENTRY
	Of <b>other than</b> Spanish origin	Is appropriately certified <sup>2 3</sup>	REFER to FSIS
		<b>Lacks</b> appropriate certification <sup>2 3</sup>	REFUSE ENTRY

- 1 Accompanied by an Official Spanish Meat Inspection Certificate for Meat Food Products (Ref.: ASE-754 02/08) (see [Figure G-1-50](#))
- 2 Accompanied by an Official Spanish Meat-Inspection Health Certificate for Meat Food Products (see [Figure G-1-64](#))
- 3 Accompanied by Spanish Certificate D (see [Figure G-1-60](#))

## Cooked Swine Meat from a Country or Region Affected with CSF that is Listed as a Part of the APHIS-defined European CSF Region other than Italy or Spain

**TABLE 3-13-12 Cooked Swine Meat from a Country or Region Affected with CSF that is Listed as a Part of the APHIS-defined European CSF region Other than Italy or Spain**

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
Cooked swine meat	Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup> <b>other than</b> Italy or Spain	Is appropriately certified <sup>2</sup> or <sup>3</sup>	REFER to FSIS
			<b>Lacks</b> certification <sup>2</sup> <sup>3</sup>	REFUSE ENTRY

- 1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ◆ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156 °F (69 °C) throughout.

## Cooked Swine Meat from Mexico



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-13 Cooked Swine Meat from Mexico**

If the importation is:	And the Mexican State of export is:	And the importation:	Then:
Cooked swine meat	◆ Baja California	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
	◆ Baja California Sur	Lacks certification <sup>1 2</sup>	REFUSE ENTRY
	◆ Campeche		
	◆ Chihuahua		
◆ Nayarit			
	◆ Quintana Roo		
	◆ Sinaloa		
	◆ Sonora		
	◆ Yucatan		
	State <b>other than</b> listed above	Is appropriately certified <sup>2</sup>	REFER to FSIS
		Lacks certification <sup>2</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF, and were slaughtered in such a region at a federally-inspected slaughter plant that is under the direct supervision of a full-time, salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.), and the regulations in 9 CFR § 327.2
- ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
- ◆ The pork or pork products have never been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10
- ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
- ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

All bones were completely removed prior to cooking; and,

- ◆ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156 ° F (69 ° C) throughout

## Cooked Swine Meat from a Country or Region Affected with CSF other than those Listed as a Part of the APHIS-defined European CSF Region or Mexico

**TABLE 3-13-14 Cooked Swine Meat from a Country or Region Affected with CSF other than those Listed as a Part of APHIS-defined European CSF region or Mexico**

<b>If the importation is:</b>	<b>And the country or region of export is:</b>	<b>And the importation:</b>	<b>Then:</b>
Cooked swine meat	Affected with CSF <b>other than</b> a part of APHIS-defined European CSF region or Mexico	Is appropriately certified <sup>1</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>1</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ All bones have been completely removed prior to cooking; and
- ◆ The pork product or pork product was heated by other than a flash-heating method to an internal temperature of 156 °F (69 °C) throughout

## Cooked Swine Meat from a Country or Region Affected with SVD

**TABLE 3-13-15 Cooked Swine Meat from a Country or Region Affected with SVD**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	Affected with SVD	Is appropriately certified <sup>1</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>1</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:

- ◆ All bones were completely removed prior to cooking; and,
- ◆ The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69 °C. (156 °F.) throughout

**OR**

- ◆ All bones were completely removed prior to cooking; and,
- ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a minimum of 143 °F (62 °C) and reached at least 185 °F (85 °C)

## Cooked Swine Meat from a Country or Region Considered CSF/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-16 Cooked Swine Meat from a Country or Region Considered CSF/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	CSF/SR	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
		Lacks certification <sup>1 2</sup>	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9 CFR § 327.2
  - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF.
  - ◆ The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ All bones have been completely removed prior to cooking; and
  - ◆ The pork product or pork product was heated by other than a flash-heating method to an internal temperature of 156°F (69°C) throughout

## Cooked Swine Meat from a Country or Region Considered FMD/SR



◆ Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-17 Cooked Swine Meat Shipped from a Country or Region Considered FMD/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	FMD/SR	Is appropriately certified <sup>1</sup>	REFER to FSIS
		Lacks certification <sup>1</sup>	REFUSE ENTRY

<sup>1</sup> A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
- ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in this certificate

## Cooked Swine Meat from a Country or Region Considered SVD/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-18 Cooked Swine Meat from a Country or Region Considered SVD/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	SVD/SR	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
		Lacks certification <sup>1 2</sup>	REFUSE ENTRY

## Reference

### Cooked Swine Meat

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- 1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in region listed in 9 CFR § 94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially numbered seals of the national government of a region of origin listed in 9 CFR § 94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section
  
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:
  - ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 156 °F (69 °C) throughout

**OR**

  - ◆ All bones were completely removed prior to cooking; and,
  - ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149 °F (65 °C) throughout. The oven temperature started at a minimum of 143°F (62°C) and reached at least 185 °F (85 °C)

## Cured and Dried Swine Meat



Important

Small amounts of pork meat that is cured and dried may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. See [Table 2-4-13](#) for processing animal products imported under permit.

**TABLE 3-13-19 Cured and Dried Swine Meat**

If the importation is:	And the country or region of export is:	And is:	And the importation is:	Then:	
Cured and dried swine meat	Italy	—————→	—————→	GO to <a href="#">Table 3-13-20</a>	
	Spain	—————→	—————→	GO to <a href="#">Table 3-13-21</a>	
	Free from ASF, CSF, FMD, and SVD	—————→	—————→	REFER to FSIS	
	Affected with ASF	—————→	—————→	REFUSE ENTRY	
	Affected with CSF	Part of APHIS-defined European CSF region <sup>1</sup> ( <b>Other than</b> Italy or Spain)	—————→	—————→	GO to <a href="#">Table 3-13-22</a>
		Mexico	—————→	—————→	GO to <a href="#">Table 3-13-23</a>
		<b>Other than</b> listed above	Bone-in	—————→	REFUSE ENTRY
	Boneless		—————→	GO to <a href="#">Table 3-13-24</a>	
	Affected with FMD	—————→	Bone-in	—————→	REFUSE ENTRY
			Boneless	—————→	GO to <a href="#">Table 3-13-25</a>
	Affected with SVD	—————→	Bone-in	—————→	REFUSE ENTRY
			Boneless	—————→	GO to <a href="#">Table 3-13-26</a>
	CSF/SR	—————→	—————→	GO to <a href="#">Table 3-13-27</a>	
	FMD/SR	—————→	—————→	GO to <a href="#">Table 3-13-28</a>	
SVD/SR	—————→	—————→	GO to <a href="#">Table 3-13-29</a>		

<sup>1</sup> Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

### Cured and Dried Pork Products from Italy and Spain

For cured and dried pork products from Italy and Spain, review the accompanying meat inspection certificates to verify that the applicable certificates, as specified in the tables for cured and dried pork products from Italy ([Table 3-13-20](#) on [page 3-13-42](#)) or Spain ([Table 3-13-21](#) on [page 3-13-50](#)), have been provided. If the specified Italian or

## Reference

### Cured and Dried Swine Meat

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Spanish certificates are **not** presented then refuse entry for the products. Continue to [Table 3-13-20](#) on [page 3-13-42](#) for cured and dried pork products from Italy. Continue to [Table 3-13-21](#) on [page 3-13-50](#) for cured and dried pork products from Spain.

## Cured and Dried Pork Products from Italy

**Reference**

Cured and Dried Swine Meat

**TABLE 3-13-20 Cured and Dried Products from Italy (page 1 of 2)**

If the importation is:	And the product is:	And the product:	And the meat is:	And the product:	And:	Then:	
<p>Cured and dried pork product from Italy</p> <p>Examples include: Italian brands of hams (such as Modena, Parma, and San Daniele), and other cured and dried pork products</p>	<p>Deboned meat products cured at least 45<sup>1</sup>/90<sup>2</sup> days</p>	<p>—————→</p>			<p>Is appropriately certified<sup>3</sup></p>	<p>REFER TO FSIS</p>	
	<p>Dry hams cured for at least 400 days obtained from hams of swine born and raised in Italy</p>	<p>Is from an approved processing establishment (see <a href="#">Figure 3-13-2</a>)</p>	<p>Bone-in (whole ham)</p>	<p>—————→</p>	<p>Is appropriately certified<sup>4</sup></p>	<p>REFER TO FSIS</p>	
			<p>Boneless (whole ham)</p>	<p>Is from an approved Italian deboning plant (see <a href="#">Figure 3-13-3</a>)</p>	<p>Lacks certification<sup>4</sup></p>	<p>REFUSE ENTRY</p>	
		<p>Is <b>not</b> from an approved establishment</p>	<p>—————→</p>			<p>Lacks certification<sup>4</sup></p>	<p>REFUSE ENTRY</p>
		<p>Dry hams cured for at least 400 days obtained from non-Italian swine or hams</p>	<p>Is from an approved processing establishment (see <a href="#">Figure 3-13-2</a>)</p>	<p>Bone-in (whole ham)</p>	<p>—————→</p>	<p>Is appropriately certified<sup>5</sup></p>	<p>REFER TO FSIS</p>
				<p>Boneless (whole ham)</p>	<p>Is from an approved Italian deboning plant (see <a href="#">Figure 3-13-3</a>)</p>	<p>Lacks certification<sup>5</sup></p>	<p>REFUSE ENTRY</p>
			<p>Is <b>not</b> from an approved establishment</p>	<p>—————→</p>			<p>Lacks certification<sup>5</sup></p>

**TABLE 3-13-20 Cured and Dried Products from Italy (page 2 of 2)**

If the importation is:	And the product is:	And the product:	And the meat is:	And the product:	And:	Then:	
	Sliced dry hams, cured for at least 400 days, obtained from hams of swine born and raised in Italy	Is from both an approved processing establishment (see <a href="#">Figure 3-13-2</a> ) and an approved deboning establishment (see <a href="#">Figure 3-13-3</a> )	→	Is from an approved Italian slicing establishment (see <a href="#">Figure 3-13-4</a> )	Is appropriately certified <sup>6</sup>	REFER TO FSIS	
					Lacks certification <sup>6</sup>	REFUSE ENTRY	
				Is not from an approved Italian slicing establishment		REFUSE ENTRY	
		Is <b>not</b> from an approved establishment	→				REFUSE ENTRY
	Sliced dry hams, cured for at least 400 days, obtained from non-Italian swine or hams	Is from both an approved processing establishment (see <a href="#">Figure 3-13-2</a> ) and an approved deboning establishment (see <a href="#">Figure 3-13-3</a> )	→	Is from an approved Italian slicing establishment (see <a href="#">Figure 3-13-4</a> )	Is appropriately certified <sup>7</sup>	REFER TO FSIS	
					Lacks certification <sup>7</sup>	REFUSE ENTRY	
Is not from an approved Italian slicing establishment					REFUSE ENTRY		
	Is <b>not</b> from an approved establishment	→				REFUSE ENTRY	

- 1 At least forty-five (45) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as free from ASF, CSF, FMD, and SVD
- 2 At least ninety (90) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as free from ASF, FMD, and SVD, **but affected with CSF**
- 3 In addition to an Official Italian Health Inspection Certificate for Meat Products (See [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex F (See [Figure G-1-11](#))
- 4 In addition to an Official Italian Health Inspection Certificate for Meat Products (See [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex A (See [Figure G-1-10](#))
- 5 In addition to an Official Italian Health Inspection Certificate for Meat Products (See [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex B (See [Figure G-1-53](#))
- 6 In addition to an Official Italian Health Inspection Certificate for Meat Products (See [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex A (See [Figure G-1-10](#)) and Italian Health Warranty Annex G (See [Figure G-1-13](#))
- 7 In addition to an Official Italian Health Inspection Certificate for Meat Products (See [Figure G-1-52](#)) the meat must be accompanied by Italian Health Warranty Annex B (See [Figure G-1-53](#)) and Italian Health Warranty Annex G (See [Figure G-1-13](#))

**Reference**

Cured and Dried Swine Meat

**FIGURE 3-13-2 List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 1 of 3)**

<b>List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants</b>	
<b>Plant Number</b>	<b>Name/Address</b>
23/L	B & B S.R.L. - Via Fanti d'Italia 1 43013 Langhirano (Parma) Italy
25/L	Tosini Pio Industria Prosciutti SPA - Via Fanti d'Italia, n. 23, Langhirano (PR)
55/L	Devodier Prosciutti S.N.C. Via Ponticella 4 Mulazzano Ponte, di lessignano B. (R)
58/L	Crudi d'Italia S.P.A (Prosciuttificio S. Vitale Di Luppi s.p.a.) - San Vitale, 124 - (PR)
90/L	Greci & Folzani S.P.A., - via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriani S.p.A, Via Calestano 146 Poggio S. Ilario Baganza
100/L	Fontana Hermes S.P.A. - Sala Baganza (PR)
144L	Greci Enzo S.P.A. - Felino (PR)
151/L	Prosciutti Leoncini SPA - Via Venezia, 136 33038 San Danielle (UD)
152L	Luigi Ugolotti s.r.l. (Prosciuttificio di Felino) - Via Calestano, 68, 43035 Felino, Italy
163/L	Agricola Tre Valli Soc. Coop. A R.L. - Via Venezia, 148 San Daneile del Friuli, Italy
167/L	Prosciuttificio San Francesco SPA, Via Grossardi, 43014 Medesano (PR)
205/L	Principie di san Daniele S.P.A. - Via Venezia 146, 33038 San Daniele (UD)
212/L	Leporati Prosciutti Langhirano SPA - Giarreto di Pastorello, 29, Langhirano (PR)
240/L	Sal. Goldoni Domenico & C s.p.a. - Via Roma, 50
316/L	Tanara Giancarlo S.P.A. - Via Fanti d'Italia n. 73, Langhirano (PR)
335/L	CIM Alimentari S.P.A. - Via Martiri della Liberta, Langhirano )PR)
350/L	Salumificio Goldoni Domenico & C S.r.A. - Via A. Banzola 2, 43013, Langhirano (PR)
357/L	Parmacotto S.P.A Via S. Vitale 35 Sala Baganza (PR)
374/L	Ambrosalumi S.r.l. - Via Marconi, n. 3, Langhirano (PR)
412/L	Crudi d'Italia spa - Via S. Vitale 94 Sala Baganza (PR), Langhirano (PR)
434/L	EFFE Italia SRL - Lesignano Bagni (PR)
442/L	Levoni S.P.A. - Via Aonedis, 9 3308 San Daniele (UD)
475L	Villani S.P.A. - Langhirano (PR)
476/L	Gielle S.P.A. - Via Fanti d'Italia n. 61/A, Langhirano (PR)
479/L	Martelli F.Ili S.P.A. - Via Fratelli Cervi n. 10, Cascinapiano di Langhirano (PR)
480/L	Agricola Tre Valli Soc. Coop. A R.L.- Capoponte di Tizzano Val Parma, Langhirano (PR)
498/L	San Nicola Prosciuttificio Del Sole S.P.A. - Corniglio Langhirano (PR)
513/L	Italfine S.R.L. - Via Provinciale, 46, Beduzzo Di Corniglio (PR)
514/L	Grandi Salumifici Italiani spa Via Guerci, 4 Cascinapiano di Langhirano (PR)
515/L	Salumificio La Torre SPA - Strada della Torre n. 11
550/L	Casale S.P.A. - Via Montanara n. 33, Casale di Felino (PR)
567/L	Veroni Prosciutti S.P.A. - Via Fanti d'Italia n. 69, Langhirano (PR)
586/L	F. LLI Galloni SPA - Via Martiri della Liberta, 17, Langhirano

**FIGURE 3-13-2 List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 2 of 3)**

587/L	Prosciuttificio Rovagnati S.R.I - Via S. Vitale, 118, Sala Baganza (PR)
606/L	Prosciuttificio Tre Stelle spa
613/L	LA BADIA S.R.L. - Via Cavo 32, 43010 San Michele Cavana (PR)
615/L	Ugo Annoni S.P.A. - Sala Baganza (PR)
662/L	Alfriuli SPA - Via Venezia 120, S. Daniele del Friuli (UD)
641/L	Corte Emilia SRL 7, Langhirano (PR)
649/L	Morgante S.P.A. - Via per Aonedis S. Daniele del Friuli (UD)
670/L	Prosciutti DOC e G. S.r.l. - Via Verlinguer, 3 Langhirano (PR)
673/L	Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio
683/L	Brendolan Prosciutti SPA, Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD)
688/L	Al Ponte Prosciutti S.r.l.- Via Di Vittorio 13, Sala Baganza (PR)
702/L	Prosciuttificio di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza
713/L	Ferrarini S.p.a - Lesignano Bagni (PR)
714/L	Levoni S.P.A. - Lesignano Bagni (PR)
720/L	A E B Prosciutti SPA- Via Aonedis S. Daniele del Friuli (UD)
736/L	Bizeta SPA. - Via Cascinapiano 4, Langhirano (PR)
742/L	Sia.mo.ci. S.r.l. - Via Guerci 4, Cascinapiano di Langhirano (PR)
758/L	Langhiranese Prosciutti Srl - Langhirano (PR)
760L	San Marco Prosciutti S.p.a. - Vio Monte Grappa, 5, 43013 LANGHIRANO (Parma), Partita IVA 02284150345 Italy
770/L	Prosciuttificio Picaron SNC Di Bassi E PO - Via Ragogna, 1 33038 San Daniele (UD)
779/L	Brendolan Prosciutti SPA - Langhirano (PR)
841/LOA	La Finice SRL (NOTE: Only for fat)
1019/L	Prosciuttificio San Michele S.R.L., San Michele Cavana
1036/L	Stagionature Fumagalli S.r.l., Via Martiri Bernini 32 Langhirano
1156/L	Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR)
1157/L	Giuseppe Citterio Salumificio SPA, Via Damenti, Poggio S liaro, Sala Baganza
1217/L	Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy
1223/L	Ceriani SPA, Via Calestano 144 Poggio S. Ilario Baganza
1226/L	Ceriani S.p.A Via Bianchi, 10 Langhirano
1346/L	La Felinese S.p.A. Sala Baganza
1549L	Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma
1626/L	F. LLI Galloni SPA, Langhirano
1676L	Crudi Ditalia SPA

**Reference**

Cured and Dried Swine Meat

**FIGURE 3-13-2 List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants (page 3 of 3)**

1759/L	Martelli F. LLI SPA, Via S. Vitale 17/A Sala Barganza (PR)
1950/L	Ruliano S.P.A. Strada Riano, 98-430101 Riano di Langhirano (PR)
2050L	Gennari Vittorio e C.
1907/L	F.Lli Tanzi S.P.A. Via A. Moro 1/a
2002/L	Selva Alimentari S.P.A Via Aonedis SSNN San Daniele, Friuli (UD)
Y6L19	Prosciuttificio Dok Dall'Ava S.p.A.

**FIGURE 3-13-3 List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants (page 1 of 2)**

<b>List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants</b>	
<b>Plant Number</b>	<b>Name/Address</b>
25/L	Tosini Pio Industria Prosciutti SPA - Via Fanti d'Italia, n. 23, Langhirano (PR)
58/L	Crudi d'Italia S.P.A (Prosciuttificio S. Vitale Di Luppi s.p.a.) - San Vitale, 124 - (PR)
90/L	Greci & Folzani S.P.A., - via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriani S.p.A, Via Calestano, 146 Poggio S Ilario Baganza
100/L	Fontana Hermes S.P.A., Sala Baganza (PR)
151/L	Prosciutti Leoncini SPA - Via Venezia, 136 33038 San Daniele (UD)
155/L	La Felinese Salumi S.P.A., Pelino
167/L	Prosciuttificio San Francesco SPA, Via Grossardi, 43014 Medesano (PR)
205/L	Principie di san Daniele S.P.A. - Via Venezia 146, 33038 SanDaniele (UD)
212/L	Leporati Prosciutti Langhirano S.P.A. - Giarreto di Pastorello, 29, Langhirano (PR)
316/L	Tanara Giancarlo S.P.A. - Via Fanti d'Italia n. 73, Langhirano (PR)
335/L	CIM Alimentari S.P.A. - Via Martiri della Liberta, Langhirano (PR)
412/L	Crudi d'Italia S.P.A., Via San Vitale, 94, 43040 S. Vitale Baganza (PR), Italy
480/L	Agricola Tre Valli Soc. Coop. A R.L., Capoponte 46 Tizzano Val Parma (PR)
498/L	San Nicola Prosciuttificio Del Sole S.P.A. - Corniglio Langhirano (PR)
513/L	Italfine S.R.L. - Via Provinciale, 46, Beduzzo Di Corniglio (PR)
515/L	Salumificio La Torre SPA Strada della Torre n. 11
516/L	Giuseppe Citterio Salumificio S.P.A. - Langhirano (PR), Italy
550/L	Casale S.P.A., Via Montanara, 33-43030 Casale di Felino (PR), Italy
586/L	F. LLI Galloni SPA - Via Martiri della Liberta, 17, Langhirano
596/L	Soliani Di Soliani Fermo E.C. SNC, Langhirano
649/L	Morgante SPA-Via per Aonedis S. Daniele del Friuli (UD)
690/L	Disossatura Langhiranese Di Boschi E. C. - Langhirano (PR)
702/L	Prosciuttificio di Boschetto S.R.L. Via S. Vitale 13 Sala Baganza (PR)
713/L	Ferrarini S.p.a, Lesignano Bagni (PR)
714/L	Levoni S.P.A. - Lesignano Bagni (PR)
732/L	Disossatura Reverberi SRL, Langhirano
736/L	Bizeta SPA - Via Cascinapiano 4, Langhirano (PR)
739/L	Balugani S.R.L., Catelunovo Rangone
742/L	Sia.mo.ci. S.r.l. - Via Guerci 4, Cascinapiano di Langhirano (PR)
758/L	Langhiranese Prosciutti SrL - Langhirano (PR)
770/L	Prosciuttificio Picaron SNC Di Bassi E PO - Via Ragogna, 1 33038 San Daniele (UD)
1156/L	Royal Prosciutti, S.R.L. Via del Tarranto, 2 Sala Baganza (PR)

**Reference**Cured and Dried Swine Meat

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**FIGURE 3-13-3 List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants (page 2 of 2)**

1157/L	Giuseppe Citterio Salumificio SPA, S. Ilario Baganza
1223/L	Ceriani SPA - Felino (PR)
1676L	Crudi Ditalia SPA
1907/L	F.Llli Tanzi S.P.A., Via A. Moro 1/a
2072/L	Disosso San Carlo S.r.l., Langhirano, (PR)
2108L	Sia.mo.ci. S.r.l. - Calestano (PR)
2109/L	Devodier Prosciutti SRL–Langhirano (PR)
M146T	Brendolan Prosciutti SPA - San Daniele del Friuli (UD)
Y6L19	Prosciuttificio Dok Dall'Ava S.p.A.

### List of APHIS-Approved Italian Prosciutto (Ham) Slicing Plants

Plant Number	Name/Address
96/L	Ceriani S.p.A, Via Calestano, 146 Poggio S Ilario Baganza
100/L	Fontana Hermes S.P.A., Sala Baganza (PR)
151/L	Prosciutti Leoncini SPA. - Via Venezia, 136 33038 San Daniele (UD)
205/L	Principie di san Daniele S.P.A. - Via Venezia 146, 33038 SanDaniele (UD)
212/L	Leporati Prosciutti Langhirano S.P.A. - Giarreto di Pastorello, 29, Langhirano (PR)
302L	Agricola Tre Valli Soc. Coop. ARL Correggio (RE)
335/L	CIM Alimentari S.P.A. - Via Martiri della Liberta, Langhirano (PR)
412/L	Crudi d'Italia S.P.A., Via San Vitale, 94, 43040 S. Vitale Baganza (PR), Italy
480/L	Agricola Tre Valli Soc. Coop. A R.L. - Capoponte 46 Tizzano Val Parma (PR)
516/L	Giuseppe Citterio Salumificio S.P.A. - Langhirano (PR), Italy
550/L	Casale S.P.A., Via Montanara, 33-43030 Casale di Felino (PR), Italy
649/L	Morgante SPA–Via per Aonedis S. Daniele del Friuli (UD)
702/L	Prosciuttificio di Boschetto S.R.L. Via S. Vitale 13 Sala Baganza (PR)
713/L	Ferrarini S.p.a, Lesignano Bagni (PR)
1157/L	Giuseppe Citterio Salumificio SPA, S. Ilario Baganza
1158/L	S.I.A. Centro Affettamento di Parma S.r.l.
1907/L	F.Lli Tanzi S.P.A., Via A. Moro 1/a
2108L	Sia.mo.ci. S.r.l. - Calestano (PR)
2109/L	Devodier Prosciutti SRL–Langhirano (PR)
D9C5P	Salumificio Piacenti SRL–Gimignano (SI)
H360T	PARMACOTTO-Via Felice de Marto Padre Molga, 2A, 43123 Parma-Italy
H8C6Q	Brendolan Prosciutti SPA - San Daniele del Friuli (UD)

**FIGURE 3-13-4 List of APHIS-Approved Italian Prosciutto (Ham) Slicing Plants**

## Cured and Dried Pork Products from Spain

**TABLE 3-13-21 Cured and Dried Pork Products from Spain**

If the importation is:	And the pork is:	And the importation is:	And the product is:	And:	Then:
Cured and dried pork product from Spain	Of Spanish origin and cured and dried in Spain	—————→		Is appropriately certified <sup>1</sup>	REFER TO FSIS
				Lacks certification <sup>1</sup>	REFUSE ENTRY
	Of Spanish origin or <b>other than</b> Spanish origin and cured and dried in Spain	From an approved establishment (see <a href="#">Figure 3-13-5</a> )	Sliced Serrano ham	Is appropriately certified <sup>2 3</sup>	REFER TO FSIS
				Lacks certification <sup>2 3</sup>	REFUSE ENTRY
			<b>Other than</b> sliced Serrano ham	Is appropriately certified <sup>2 4 OR 2 5</sup>	REFER TO FSIS
				Lacks certification <sup>2 4 2 5</sup>	REFUSE ENTRY
<b>Not</b> from an approved establishment	—————→		Is appropriately certified <sup>2 5</sup>	REFER TO FSIS	
			Lacks certification <sup>2 5</sup>	REFUSE ENTRY	

- 1 Accompanied by an Official Spanish Health Inspection Certificate for Meat Food Products (see [Figure G-1-50](#))
- 2 Accompanied by an Official Spanish Health Inspection Certificate that complies with 9CFR§327.4(b) [stating: "I hereby certify that the meat food products herein described were derived from livestock which received ante-mortem and post-mortem veterinary inspections at time of slaughter in plants certified for importation of their products into the United States, were handled in a sanitary manner, and were prepared under the continuous supervision of an inspector under control of the national meat inspection system and that said meat food products are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are otherwise in compliance with requirements equivalent to those in the Federal Meat Inspection Act and said regulations. I further certify that all products herein described that are prepared customarily to be eaten without cooking and contain muscle tissue of pork were treated for destruction of trichinae as prescribed in §318.10 of the Meat Inspection Regulations of the U.S. Department of Agriculture."]
- 3 Accompanied by Spanish Certificate C (see [Figure G-1-59](#))
- 4 Accompanied by Spanish Certificate A (see [Figure G-1-57](#))
- 5 Accompanied by Spanish Certificate B (see [Figure G-1-62](#))

**List of APHIS-approved Spanish Serrano Ham Processing Plants**

**FIGURE 3-13-5 List of APHIS-approved Spanish Serrano Ham Processing Plants**

Plant Number	Name/Address
14	Campofrio Food Group, S.A. - Torrijos (Toledo)
20	Redondo Iglesias S.A. Vtiel (Valencia)
22	Jamones Burgaleses, S.A. 09007-Burgos, Espana
24	Industrias Carnicas El Rasillo S.A.
25	Jamcal Alimentacion, S.A. Poligono Agroalimentario, Parcela 3 44200 Calamocha, Teruel
26	Commercial Logistica de Calamocha Agroalimentary Complex, , Lot 1-2 P.C. 44200 Calamocha, (Teruel) Spain

**Cured and Dried Swine Meat from a Country or Region  
Affected with CSF that is Listed as a Part of the  
APHIS-defined European CSF Region other than Italy or  
Spain**

**TABLE 3-13-22 Cured and Dried Swine Meat from a Country or Region Affected with CSF that is Listed as a Part of the APHIS-defined European CSF Region other than Italy or Spain**

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
Cured and dried swine meat	Affected with CSF	Part of the APHIS-defined European CSF region <sup>1</sup> <b>other than</b> Italy or Spain	Is appropriately certified <sup>2</sup> or <sup>3</sup>	REFER to FSIS
			<b>Lacks</b> the appropriate certification <sup>2</sup> <sup>3</sup>	REFUSE ENTRY

1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

## Reference

### Cured and Dried Swine Meat

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- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
    - ❖ Any region when the region was classified in 9 CFR § 94.9(a) and 9 CFR § 94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
  - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9 CFR § 94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9 CFR § 94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
  - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9 CFR § 94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
  - ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
- AND** either one below, but not both:
- ◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration
- OR**
- ◆ The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
    - ❖ The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
    - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9(c)(1)(i), (ii), or (iii)

## Cured and Dried Swine Meat from Mexico



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-23 Cured and Dried Swine Meat from Mexico

If the importation is:	And the Mexican State of export is:	And the importation is:	And:	Then:	
Cured and dried swine meat	<ul style="list-style-type: none"> <li>◆ Baja California</li> <li>◆ Baja California Sur</li> <li>◆ Campeche</li> <li>◆ Chihuahua</li> <li>◆ Nayarit</li> <li>◆ Quintana Roo</li> <li>◆ Sinaloa</li> <li>◆ Sonora</li> <li>◆ Yucatan</li> </ul>	Bone in or boneless	Is appropriately certified <sup>1</sup> or <sup>2</sup>	REFER to FSIS	
			Lacks certification <sup>1</sup> <sup>2</sup>	REFUSE ENTRY	
	State <b>other than</b> listed above		Bone in	—————→	REFUSE ENTRY
			Boneless	Is appropriately certified <sup>2</sup>	REFER to FSIS
				Lacks certification <sup>2</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the regulations in 9 CFR § 327.2
- ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
- ◆ The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
- ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
- ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

## Reference

### Cured and Dried Swine Meat

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- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
- AND** either one below, but not both:
- ◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration
- OR**
- ◆ The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
    - ❖ The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
    - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9(c)(1)(i), (ii), or (iii)

## Cured and Dried Swine Meat from a Country or Region Affected with CSF other than those Listed as a Part of the APHIS-defined European CSF Region or Mexico

**TABLE 3-13-24 Cured and Dried Swine Meat from a Country or Region Affected with CSF other than those Listed as Part of the APHIS-defined European CSF Region or Mexico**

If the importation is:	And the country or region of export is:	And the importation is:	And:	Then:
Cured and dried swine meat	Affected with CSF <b>other than</b> a part of the APHIS-defined European CSF region <sup>1</sup> or Mexico	Bone-in	→	REFUSE ENTRY
		Boneless	Is appropriately certified <sup>2</sup>	REFER to FSIS
			<b>Lacks</b> certification <sup>2</sup>	REFUSE ENTRY

- 1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ All bones have been completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

**AND** either one below, but not both:

  - ◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration

**OR**

  - ◆ The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
    - ❖ The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
    - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9(c)(1)(i), (ii), or (iii)

**Reference**

Cured and Dried Swine Meat

**Cured and Dried Swine Meat from a Country or Region Affected With FMD**

**TABLE 3-13-25 Cured and Dried Swine Meat from a Country or Region Affected with FMD**

<b>If the importation is:</b>	<b>And the country or region of export is:</b>	<b>And the importation is:</b>	<b>And:</b>	<b>Then:</b>
Cured and dried swine meat	Affected with FMD	Bone-in	→	REFUSE ENTRY
		Boneless	Is appropriately certified <sup>1</sup>	REFER to FSIS
			Lacks certification <sup>1</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ All bones were completely removed in the region of origin
- ◆ The meat was held in an unfrozen, fresh condition, for at least 3 days immediately following the slaughter of the animals from which it was derived
- ◆ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does **not** exceed 2.25 to 1

## Cured and Dried Swine Meat from a Country or Region Affected with SVD

**TABLE 3-13-26 Cured and Dried Swine Meat from a Country or Region Affected with SVD**

If the importation is:	And the country or region of export is:	And the importation is:	And:	Then:
Cured and dried swine meat	Affected with SVD	Bone-in	→	REFUSE ENTRY
		Boneless	Is appropriately certified <sup>1</sup>	REFER to FSIS
			Lacks certification <sup>1</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ All bones have been completely removed, either in the region of origin or in the region where the pork or pork products are processed; and
- ◆ Such pork or pork products have been accompanied from the swine vesicular disease free region of origin to the processing establishment in the swine vesicular disease infected region by a certificate signed by an official of the national government of the swine vesicular disease free region specifying that the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9 CFR § 94.12(a) as free of swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate; and
- ◆ The container seals were found intact and free of any evidence of tampering on arrival at the processing establishment in the swine vesicular disease infected region by a national veterinary inspector of that region; and
- ◆ The processing establishment from which the pork or pork product was shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originate in regions listed in 9 CFR § 94.12(a) as free of swine vesicular disease; and
- ◆ That such establishment processes all such pork or pork products in accordance with 9 CFR § 94.12(b)(1)(i), (ii), (iii), or (iv)

## Cured and Dried Swine Meat from a Country or Region Considered CSF/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-27 Cured and Dried Swine Meat from a Country or Region Considered CSF/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	CSF/SR	Is appropriately certified <sup>1</sup> or <sup>2</sup>	REFER to FSIS
		<b>Lacks</b> certification <sup>1</sup> <sup>2</sup>	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the regulations in 9 CFR § 327.2
  - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
  - ◆ The pork or pork products have not transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
- ◆ All bones have been completely removed in the region of origin.
  - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
- AND** either one below, but not both:
- ◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration
- OR**
- ◆ The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
    - ❖ The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
    - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9 CFR § 94.9(c)(1)(i), (ii), or (iii)

## Cured and Dried Swine Meat from a Country or Region Considered FMD/SR



**Important**

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-28 Cured and Dried Swine Meat from a Country or Region Considered FMD/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	FMD/SR	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
		Lacks certification <sup>1 2</sup>	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in § 94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially numbered seals of the national government of the nonaffected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in § 94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
  
- 2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ All bones were completely removed in the region of origin
  - ◆ The meat was held in an unfrozen, fresh condition, for at least 3 days immediately following the slaughter of the animals from which it was derived
  - ◆ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does **not** exceed 2.25 to 1

## Cured and Dried Swine Meat from a Country or Region Considered SVD/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

**TABLE 3-13-29 Cured and Dried Swine Meat from a Country or Region Considered SVD/SR**

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	SVD/SR	Is appropriately certified <sup>1 or 2</sup>	REFER to FSIS
		Lacks certification <sup>1 2</sup>	REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9 § CFR 94.12(a) as a region in which swine vesicular disease is considered to exist
- ◆ The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9 § CFR 94.12 as a region considered free of the disease
- ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

2 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ All bones have been completely removed, either in the region of origin or in the region where the pork or pork products are processed; and
- ◆ Such pork or pork products have been accompanied from the swine vesicular disease free region of origin to the processing establishment in the swine vesicular disease infected region by a certificate signed by an official of the national government of the swine vesicular disease free region specifying that the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9 CFR § 94.12(a) as free of swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate: and
- ◆ The container seals were found intact and free of any evidence of tampering on arrival at the processing establishment in the swine vesicular disease infected region by a national veterinary inspector of that region; and
- ◆ The processing establishment from which the pork or pork product was shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originate in regions listed in 9 CFR § 94.12(a) as free of swine vesicular disease; and
- ◆ That such establishment processes all such pork or pork products in accordance with 9 CFR § 94.12(b)(1)(i), (ii), (iii), or (iv)

## Fresh (Chilled or Frozen) Swine Meat



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-30 Fresh (Chilled or Frozen) Swine Meat**

If the importation is:	And the country or region of export is:	And is:	Then:	
Fresh (chilled or frozen) swine meat	Free from ASF, CSF, FMD, and SVD	—————→	GO to <a href="#">Table 3-13-31</a>	
	Affected with ASF, FMD, or SVD	—————→	REFUSE ENTRY	
	Affected with CSF	Mexico		GO to <a href="#">Table 3-13-32</a>
		Part of the APHIS-defined European CSF region <sup>1</sup>		GO to <a href="#">Table 3-13-34</a>
		<b>Other than</b> listed above		REFUSE ENTRY
	CSF/SR	—————→	GO to <a href="#">Table 3-13-33</a>	
	FMD/SR	—————→	GO to <a href="#">Table 3-13-35</a>	
	SVD/SR	—————→	GO to <a href="#">Table 3-13-36</a>	

<sup>1</sup> Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

**Reference**

Fresh (Chilled or Frozen) Swine Meat

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region that is Free from ASF, CSF, FMD, and SVD



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-31 Fresh (Chilled or Frozen) Swine Meat from a Country or Region that is Free from ASF, CSF, FMD, and SVD**

If the importation is:	And the country or region of export is:	And the importation:	And:	Then:
Fresh (chilled and frozen) swine meat	Free from ASF, CSF, FMD, and SVD	Transited a country affected with FMD	Has met transit requirements <sup>1</sup>	REFER to FSIS
			Has <b>not</b> met transit requirements <sup>1</sup>	REFUSE ENTRY
		Did <b>not</b> transit a country affected with FMD		REFER to FSIS

1 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:

- ◆ The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
- ◆ The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds that there is no evidence indicating that any seal has been tampered with
- ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

## Fresh (Chilled or Frozen) Swine Meat from Mexico



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-32 Fresh ( Chilled or Frozen) Swine Meat from Mexico**

If the importation is:	And Mexican state of export is:	And the importation:	And:	And:	Then:
Fresh (chilled or frozen) swine meat	<ul style="list-style-type: none"> <li>◆ Baja California</li> <li>◆ Baja California Sur</li> <li>◆ Campeche</li> <li>◆ Chihuahua</li> <li>◆ Nayarit</li> <li>◆ Quintana Roo</li> <li>◆ Sinaloa</li> <li>◆ Sonora</li> <li>◆ Yucatan</li> </ul>	Is appropriately certified <sup>1</sup>	Transited any other Mexican States	Has met transit requirements <sup>2</sup>	REFER to FSIS
				Has <b>not</b> met transit requirements <sup>2</sup>	REFUSE ENTRY
			<b>Did not</b> transit any other Mexican States	—————→	REFER to FSIS
				<b>Lacks</b> the certification <sup>1</sup>	—————→
	State <b>other than</b> listed above	—————→			REFUSE ENTRY

1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF, and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time, salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.), and the regulations in 9 CFR § 327.2
- ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
- ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF
- ◆ The pork or pork products have **not** transited through a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
- ◆ If processed, the pork or pork products were processed in a region designated in 9 CFR § 94.9 and 9 CFR § 94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time, salaried veterinary official of the national government of that region

2 If the pork transited any other Mexican States or CSF-affected regions, then the pork **must** have been sealed in Baja California, Baja California Sur, Campeche, Chihuahua, Nayarit, Quintana Roo, Sinaloa, Sonora, or Yucatan by Mexican government officials, with serially-numbered seals recorded on accompany documents. The seals **must** be intact on arrival in at the U.S. port.

**Reference**

Fresh (Chilled or Frozen) Swine Meat

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-33 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR**

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
Fresh (chilled and frozen) swine meat	CSF/SR	Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit requirements <sup>2</sup>	REFER to FSIS
				Has not met transit requirements <sup>2</sup>	REFUSE ENTRY
			Did <b>not</b> transit a country affected with FMD	→	REFER to FSIS
		Lacks certification <sup>1</sup>	→	REFUSE ENTRY	

- 1 A meat inspection certificate prescribed in 9 CFR § 327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the regulations in 9CFR§327.2
  - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
  - ◆ The pork or pork products have **never** been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
  - ◆ The pork or pork products have **not** transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
  - ◆ If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
  
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
  - ◆ The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - ◆ The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate which accompanies the meat
  - ◆ Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds that there is no evidence indicating that any seal has been tampered with
  - ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region Listed as Part of the APHIS-defined European CSF region



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-34 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Listed as Part of the APHIS-defined European CSF region**

If the importation is:	And is from a country or region of origin is:	And is from:	And the importation:	Then:
Fresh (chilled or frozen) swine meat	Part of the APHIS-defined European CSF region <sup>1</sup>	Spain	Is appropriately certified <sup>2</sup>	REFER to FSIS
			Lacks certification <sup>2</sup>	REFUSE ENTRY
		Other than Spain	Is appropriately certified <sup>3</sup>	REFER to FSIS
			Lacks certification <sup>3</sup>	REFUSE ENTRY

1 Currently the "APHIS-defined European CSF region" is considered a single region of low risk for CSF. The APHIS-defined European CSF region is comprised of the European Union countries of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Liechtenstein, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, Switzerland, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

2 Accompanied by Spanish Official Meat Inspection Certificate for Fresh Meat and Meat Byproducts (Ref.: ASE-755, 02/08) (see [Figure G-1-66](#))

3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described:
  - ❖ Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined European CSF region; OR a restricted zone in the APHIS-defined European CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined European CSF country or region or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined European CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined European CSF country or region
- ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork or pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described.
- ◆ **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected.

**Reference**

Fresh (Chilled or Frozen) Swine Meat

## Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-35 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR**

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
Fresh (chilled and frozen) swine meat	FMD/SR	Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit requirements <sup>2</sup>	REFER to FSIS
				Has <b>not</b> met transit requirements <sup>2</sup>	REFUSE ENTRY
			Did <b>not</b> transit a country affected with FMD	→	REFER to FSIS
		Lacks certification <sup>1</sup>	→	REFUSE ENTRY	

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
  - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
  - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
  - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in this certificate.
  
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
  - ◆ The meat is placed in the transporting carrier in a hold, compartment of, if the meat is containerized, in a container that which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - ◆ The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate which accompanies the meat
  - ◆ Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds that there is no evidence indicating that any seal has been tampered with
  - ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate.

## Fresh (Chilled or Frozen) Swine Meat From a Country or Region Considered SVD/SR



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

**TABLE 3-13-36 Fresh (Chilled or Frozen) Swine Meat From a Country or Region Considered SVD/SR**

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
Fresh (chilled and frozen) swine meat	SVD/SR	Is appropriately certified <sup>1</sup>	Transited a country affected with FMD	Has met transit requirements <sup>2</sup>	REFER to FSIS
				Has <b>not</b> met transit requirements <sup>2</sup>	REFUSE ENTRY
			Did <b>not</b> transit a country affected with FMD	→	REFER to FSIS
		Lacks certification <sup>1</sup>	→	REFUSE ENTRY	

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
  - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9CFR§94.12(a) as a region in which swine vesicular disease is considered to exist
  - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region or pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
  - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section
  
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
  - ◆ The meat is placed in the transporting carrier in a hold, compartment of, if the meat is containerized, in a container that which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
  - ◆ The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate which accompanies the meat
  - ◆ Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds that there is no evidence indicating that any seal has been tampered with
  - ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

**Reference**

Fresh (Chilled or Frozen) Swine Meat

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