

Individual Sanitary Measure Equivalence

A country authorized to export meat, poultry, or egg products to the United States must request an equivalence determination for an individual sanitary measure (ISM) from the U.S. Food Safety and Inspection Service (FSIS) before implementing a change in an inspection procedure for products intended for export to the United States. FSIS evaluates the proposed change to ensure that the new procedure achieves an equivalent level of protection from identified food safety hazards.

There are two reasons that a country would request an ISM equivalence determination:

1. The country wants to change a procedure in the food safety inspection system that FSIS previously determined was equivalent. Such changes could be due to disease conditions in an exporting country, inspection program evolution, or responses to audit findings, or
2. FSIS has updated its domestic food safety procedures or requirements, and the update affects previous equivalence determinations.

ISM Equivalence Determinations (by date)

06/12/2019	Australia	<u>Use of Government Approved Establishment Employees to Perform Certain Export Certification Activities at Certified Establishments Under Government Oversight:</u> The Department of Agriculture and Water Resources (DAWR) submitted documentation demonstrating that the DAWR maintains adequate oversight over the establishment employees performing export certification activities. Trained establishment employees perform “load-out” inspection and validate requests for export permits. The establishment employees are required to maintain documentation of all export certification activities performed for a minimum of two (2) years; and the DAWR reviews these records during government verification activities. In addition, the DAWR issues the final export permit and export certificate after verifying compliance with all requirements. The DAWR requires employee training, implements an integrated set of controls, and performs several verification activities to ensure products intended for export meet U.S. requirements.
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6/14/18	The Netherlands	<p><u>Visual Post-mortem Inspection system for Veal Calves Raised under an Integrated Quality Control Program</u>: FSIS has verified that the Netherlands has implemented a Supply Chain Inspection system that allows inspection of veal calves raised under an integrated quality control program. The Supply Chain Inspection system includes on-farm testing, and on-site verification at slaughter establishments. Under this system, inspectors verify the accuracy of visually inspected carcasses and organs. The information in this system includes details of the herd from birth to slaughter and the management conditions under which calves are reared and includes information for on-farm testing, and slaughter verification to prevent or reduce residues, <i>Salmonella</i>, and pathological conditions. This information, along with the results of serological and microbiological monitoring of animals is available to the Official Veterinarian at the slaughter establishment at least 24 hours in advance, who determines whether veal calves undergo visual inspection. An important aspect of this system is the reduction of <i>Salmonella</i> cross-contamination due to the handling/palpation of lymph nodes and carcasses.</p> <p>The Netherlands has been officially free of bovine tuberculosis since 1999, and veal calves are reared in controlled housing and integrated production systems to reduce the incidence of disease exposure. Only veal calves raised in the Netherlands are eligible for visual inspection.</p>
10/7/2015	Denmark	<p><u>Visual Post-Mortem Inspection, Omitting Palpation of Lungs, Liver, and Associated Lymph Nodes of Whole Carcasses for Market-Age Hogs</u>: This individual sanitary measure applies to market hogs raised indoors and under the Supply Chain Inspection system. The Supply Chain Inspection system uses a combination of pre-slaughter</p>

		<p>data collection and post-mortem inspection to identify and remove diseased animals, carcasses and parts from the food supply. The veterinary inspector has the discretion to subject a carcass to traditional inspection on suspicion of disease conditions.</p> <p>Visual inspection only applies to market hogs that are 220-240 lbs., and are in the six-month age range. This does not apply to sows, boars or roaster pigs. An important aspect of this system is the reduction of <i>Salmonella</i> cross-contamination due to the handling/palpation of lymph nodes and carcasses.</p>
1/12/2012	Denmark	<p><u>Visual Post-Mortem Inspection, Omitting Palpation, of Mesenteric Lymph Nodes in Market Hogs</u>: This alternative inspection procedure applies to finisher pigs of Danish origin from indoor herds raised under the integrated quality control program coupled with on-site verification at slaughter establishments. This visual inspection system reduces the amount of handling that occurs with a traditional inspection system, thereby reducing the risk of the cross-contamination of <i>Salmonella</i>. A risk assessment found negligible risk from visually inspecting the stomach and intestines of slaughtered pigs instead of inspecting and palpating intestinal lymph nodes. Denmark has been declared free of <i>Mycobacterium bovis</i> (tuberculosis) since 1980.</p>
10/24/2011	New Zealand	<p><u>Alternative Post-Mortem Inspection System (APMIS) Involving the Use of Trained Establishment Employees</u> to perform ovine, caprine and bovine carcass, head and viscera post-mortem examination procedures.</p> <p>New Zealand's trial study demonstrated no difference in the performance between establishment employees performing other consumer protection (OCP) verification activities and government inspectors performing OCP verification activities. Contamination on heads, viscera, and carcasses is identified and removed by establishment employees. A government inspector and government veterinarian perform verification activities during each shift to assess the adequacy of the establishment employees' post-mortem (PM) examination procedures. Furthermore, a government inspector inspects each and every carcass prior to the detain rail for food safety related conditions. Heads and viscera identified with a food safety related condition are removed from the chain and inspected by a government inspector.</p> <p>Slaughter establishments may operate under APMIS (i.e., the modernized inspection system utilizing establishment employees for certain post-mortem examination procedures) or the traditional government only post-mortem inspection program. In addition, both modernized and traditional slaughter establishments may elect to implement the following:</p> <ul style="list-style-type: none"> • Conduct the modernized post-mortem (PM) program on a single species or multiple species slaughtered in the establishment (e.g., if there were both ovine and bovine slaughter lines, one slaughter line could be under the modernized PM program and the other slaughter line under the traditional PM program); and

		<ul style="list-style-type: none"> Conduct the modernized post mortem program on a single or multiple shift basis (e.g., if there were a day and night ovine slaughter operation, one of these could be under the modernized PM program and the other under the traditional PM program).
3/3/2011	Australia	<p><u>Australian Export Meat Inspection System (AEMIS):</u> Under AEMIS, government inspectors or government-authorized officers (AAOs) (i.e., trained non-government inspectors) perform post-mortem examination activities on livestock carcasses, heads, and viscera. The official government veterinarian maintains oversight over the AAOs. Official government veterinarians are responsible for performing ante-mortem inspection, verifying the adequacy of post-mortem examination activities, and providing final disposition on carcasses/heads/viscera where there is evidence of disease. In addition, a government inspector is at the end of the slaughter chain to verify that each and every carcass is free from contamination and condemnable pathology. This system was deemed equivalent to FSIS' inspection system based on data submitted by Australia. Three Federal Register Notices, 64 FR 2621, 64 FR 30299, and 76 FR 11752 document the equivalence process.</p>
4/19/2010	Australia	<p><u>Alternative Inspection of Lymph Nodes in Head and Thorax of Cattle without Routine Incision to Detect Bovine Tuberculosis:</u> This system allows for visual inspection and palpation of the medial retropharyngeal, parotid, mandibular, mediastinal and bronchial lymph nodes in cattle. The lymph nodes will be incised if an abnormality is observed. The Animal Health Council of Australia demonstrated in December 1979 that Australia met World Organization for Animal Health (OIE) criteria for being tuberculosis (TB) free. Australian on-going surveillance detected one TB case in cattle in the year 2000, and none since then.</p>
3/27/2009	New Zealand	<p><u>Visual Inspection of Bobby Veal Calf Carcasses:</u> This system allows for visual inspection of bobby veal calves. Process controls prevent fecal contamination. Carcasses and parts are sampled for chemical residues, <i>E. coli</i> and <i>Salmonella</i>. The incidence of diseases of public health significance in bobby veal calves is very low.</p>
12/20/2008	Denmark	<p><u>Alternative Post-Mortem Visual Inspection for Supply Chain Inspection in Market Hogs by Omission of Mandibular Lymph Node Incision:</u> An important objective of visual inspection is the reduction of <i>Salmonella</i> cross-contamination due to the handling/palpation of</p>

		lymph nodes and carcasses. Denmark's Supply Chain Inspection system of pre-slaughter data collection and post-mortem inspection effectively identifies and removes unhealthy animals and adulterated carcasses, parts and resulting products from the supply chain. Only swine born in Denmark and raised indoors are eligible. Prerequisite programs reduce the incidence of foodborne pathogens in market hogs presented for slaughter. Denmark has been declared free of <i>Mycobacterium bovis</i> (tuberculosis) since 1980.
7/9/2008	The Netherlands	<u>Visual Inspection of Market Hogs, born in the Netherlands and raised on Farms Designated as Neutral or Low Risk by Ongoing Serological Testing:</u> The objective is to omit/reduce handling, palpation and incision of viscera, lymph nodes and organs to reduce cross-contamination of carcasses by <i>Salmonella</i> , which is deemed a greater food safety risk than diseases that are rare in the Netherlands. The Netherlands has implemented the Supply Chain Inspection system featuring an integrated quality assurance program with comprehensive controls over the production process. Diseases, such as tuberculosis, that produce lesions in the mesenteric lymph nodes are very rare in The Netherlands.
8/29/2007	Australia	<u>Visual Inspection of Atlantal (lateral retropharyngeal) Lymph Nodes in Cattle:</u> This alternative post-mortem inspection procedure of not incising atlantal lymph nodes reduces the risk of cross-contamination of carcasses by <i>Salmonella</i> due to unnecessary handling of carcasses. Incision of the lateral retropharyngeal lymph node is the sanitary measure used by FSIS to detect tuberculosis, abscesses, cysticercosis, actinobacillosis, and epithelioma. A 2006 post-mortem survey in Australia of 10,504 slaughtered cattle examined for pathology by palpation found only one case of change in the atlantal lymph node without macroscopic changes in other lymph nodes in the head. Cysticercosis is the only disease of public health concern associated with these lymph nodes, and cysticercosis is rare in Australia. Incision of atlantal lymph nodes is not necessary to make decisions on condemnation. All other condemnations in the survey were made on the basis of multiple/generalized lesions of the carcass.
11/17/2006	Netherlands	<u>Visual Inspection of the Mesenteric Lymph Nodes, without Palpation, in Market Hogs raised under an Integrated Quality Control Program.</u> FSIS regulations require that the mesenteric lymph nodes be observed and palpated to detect tuberculosis, mycotic granulomas, and other macroscopic lesions and abscesses. These conditions can generally be first detected by post-mortem examination of the head and incising the mandibular lymph nodes. Pork production is limited to hogs raised and slaughtered in the Netherlands. Diseases, such as tuberculosis, that cause lesions in mesenteric lymph nodes are very rare in the Netherlands, and handling of viscera can cause <i>Salmonella</i> cross-contamination of carcasses.

8/30/2006	New Zealand	<p><u>Visual Post-Mortem Inspection of Lamb Carcasses, Except for Palpation of the Inner Surface of the Ventro-Lateral Abdomen:</u> Veterinary inspectors will identify contagious and septic disease conditions during ante-mortem inspection and visual post-mortem inspection of carcasses. A government veterinary inspector will determine whether animals with the appearance of illness at ante-mortem be condemned or slaughtered separately, and undergo a thorough post-mortem inspection. An important aspect of this system is the reduction of cross-contamination due to the handling/ palpation of lymph nodes and carcasses.</p>
10/6/2003	Denmark	<p><u>Visual inspection with Palpation of Hepatic Lymph Nodes in Swine, with Incisions when Suspect:</u> FSIS requires routine incision of hepatic lymph nodes during post-mortem examination inspection of swine, primarily to detect tuberculosis. Denmark proposed the visual inspection of lymph nodes with palpation, and incision by an inspector or veterinarian only in cases of apparent diseased conditions.</p>
5/21/2003	New Zealand	<p><u>Alternative Post-Mortem Inspection Procedures for the Heads of Adult Cattle and Young Calves (5-10 days old):</u> FSIS has determined that New Zealand's proposed alternative sanitary measures demonstrated that the applicable disease conditions could be readily detected during ante-mortem inspection, partial examination of the head, or during post-mortem inspection of other parts of the carcass. Therefore, the alternative post-mortem inspection procedures are equivalent to the FSIS method of post-mortem inspection for adult cattle and young calves.</p> <p>New Zealand's alternative post-mortem inspection procedure for examining the heads of adult cattle include: (a) View head, eyes and surrounding tissue, oral cavity and tonsils (as part of viewing the mucous membranes, pharyngeal cavity and associated areas of the head); (b) Incise the parotid, retropharyngeal and submaxillary lymph nodes; (c) View and palpate the tongue if either the tongue, masseter or pterygoid muscles are being saved as edible; and (d) View and palpate the masseter and the pterygoid muscles only if either is saved as edible. New Zealand's alternative post-mortem inspection procedure for examining the heads of young cattle (5-10 days old) include: (a) If the head is saved for human consumption, view buccal cavity and pharynx (no lymph node incisions); (b) If only the tongue is saved for human consumption, just view the cleaned tongue; and (c) No head examination is required if only the brain is being saved. Adult cattle or young calves presenting with specified diseases at ante-mortem inspection are slaughtered separately and the head and tongue are retained for inspection and held for veterinary disposition. The equivalent post-mortem inspection procedures also allow the use of different presentation standards for dressing of the heads of both adult cattle and young calves (e.g., skin-on versus skinned heads). No parts of the head are routinely required to be presented for inspection if head tissues are not saved for human consumption.</p>

Laboratory methods are an ISM, however, changes in methods are a matter of routine and maybe frequent; therefore, these determinations are not included in this chart.

Other ISMs are not included because they are under consideration.

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