

SECRETARÍA DE AGRICULTURA, GANADERIA Y DESARROLLO RURAL
(SECRETARIAT OF AGRICULTURE, LIVESTOCK INDUSTRY AND RURAL
DEVELOPMENT)

04-17-96 NOM-030-ZOO-1995 Mexican Official STANDARD, Specifications and Procedures to Verify Imported Meat, Carcasses, Viscera and Offals at the Animal Health Verification Points.

On the side, appears the National Coat of Arms which reads: Mexican United States, Ministry for Agriculture, Cattle Industry and Rural Development.

NOM-030-ZOO-1995 MEXICAN OFFICIAL STANDARD, SPECIFICATIONS AND PROCEDURES FOR THE VERIFICATION OF IMPORTED MEAT, CARCASSES, VISCERA AND OFFALS AT ANIMAL HEALTH VERIFICATION POINTS.

ROBERTO ZAVALA ECHAVARRIA, General Legal Director of the Ministry for Agriculture, Cattle Industry and Rural Development, in accordance to Articles 35 Section IV of the Organic Law of the Public Federal Administration; 4th, Sections I, III and V, 12, 16, 21, 28, 29, 44, and 47 of the Federal Animal Health Act; 1st, 38 Section II, 40 Sections III and XI, 41 and 47 Section IV of the Federal Metrology and Standardization Act; 10 Section V of the Internal Bylaws of the Ministry for Agriculture and Hydraulic Resources, and

WHEREAS

It is the duty of the Secretariat of Agriculture, Livestock Industry and Rural Development, through the General Animal Health Office, to organize and manage the cattle defense services and the surveillance or animal health, in order to preserve the health of animals, by avoiding the entry of pests and diseases affecting the national cattle industry.

Meat, carcasses, viscera and offals entering the Country, may be a source of disease affecting animal health and public health, if their origin and animal health quality is not verified.

Our Country only allows for the importation of meat, carcasses, viscera and offals coming from plants which meet the same requirements, as what is demanded for Mexican plants in the Countries of origin and which come from those Countries where there is no presence of Foot and Mouth Disease, Bovine Spongiform Encephalopathy and other exotic diseases for our cattle industry.

Meat product importers are more and more aware of the fact that in Mexico the animal health condition shall prevail in order to make the livestock herds more productive.

In accordance to the statistics that are kept in the Animal Health Inspection Units in maritime ports, international airports and borders, it has been proven that there is an increase in the efficacy of meat, carcasses, viscera and offals importations. This has translated into the fact that every day the rejected products by the inspectors are less.

Establishments operating inside the Federally Inspected Plants system, and which are controlled by this Agency, have appropriate facilities for the slaughter, refrigeration, freezing and processing of live animals, carcasses and meat, in accordance to the international specifications and to the permanent supervision of official veterinarians who are highly qualified and verify the compliance with the animal health field provisions.

On March 1st, 1995, the **Official Gazette of the Federation** published the draft of the NOM-030-ZOO-1994 Mexican Official Standard. Specifications for verification of meat, carcass, viscera and offals on animal health verification points and on the 21st of August, 1995, the Replies to the comments received in regards to the Draft of the Mexican official Standard mentioned above were published in the same information publication.

By virtue of the provisions of Articles 26 and 27 of the Foreign Trade Act, as well as in the Agreement establishing the classification and codification of merchandises whose importation is subjected to regulations by the Secretariat of Agriculture, Livestock Industry and Rural Development, published on the **Official Gazette of the Federation** on the 30th of December, 1995, it is no longer necessary to introduce in the standard the Normative Appendix "A" contained in the initial project, since the tariff schedules of the merchandise subject to verification on the border, are already included in the Agreement mentioned above.

Given all the facts above and the indicated legal process mentioned in the two paragraphs above, I have decided to issue the NOM-030-ZOO-1995 Mexican Official Standard, SPECIFICATIONS AND PROCEDURES FOR VERIFICATION OF IMPORTED MEAT, CARCASSES, VISCERA AND OFFALS AT THE ANIMAL HEALTH VERIFICATION POINTS.

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1. Objective and Field of Application

1.1. This Official Standards is mandatory in all the Country, and its objective is to establish a procedure and the technical specifications for the verification of products, under the tariff schedules that are included in the Agreement which sets forth the classification and coding of the goods whose importation is subject to the regulations by the Secretariat of Agriculture, Livestock Industry and Rural Development (SAGARPA), so as to verify that the products do not pose an animal health hazard, and that they are in optimum hygienic-sanitary quality for human consumption. This Standard is applicable at the authorized verification points by the SAGARPA, which have the necessary infrastructure for the verification process.

1.2. The surveillance and application of the provisions herein are in the hands of the Dirección General de Salud Animal (General Office of Animal Health), Dirección General de Inspección Fitozoosanitaria en Puertos, Aeropuertos y Fronteras (General Office of Phytozoosanitary Inspection at Ports, Airports and Borders), as well as the Delegaciones de la Secretaría de Agricultura, Ganadería y Desarrollo Rural (Regional Offices of the SAGARPA) within their powers and jurisdiction.

2. References.

This Standard is supplemented with the following Mexican Officials Standards:

NOM-004-ZOO-1994 Standard: Control de residuos tóxicos en carne, grasa, hígado y riñón de bovinos, equinos, porcinos y ovinos (Toxic Residue Control in Meat, Fat, Liver and Kidneys from Beef, Horses, Pigs and Sheep).

NOM-008-SCFI-1993 Standard, Sistema General de Unidades de Medida (General System of Units of Measurement).

NOM-009-ZOO-1994, Proceso sanitario de la carne.

NOM-018-ZOO-1994 Standard, Médicos veterinarios aprobados como unidades de verificación facultados para prestar servicios oficiales en materia zoosanitaria (Veterinarians Approved as Verification Units Empowered to Provide Official Services in the Animal Health Field).

3. Definitions and Abbreviations

For the purposes of this Standard, the following definitions are provided:

3.1. *Aliño* (Carcass Dressing): Process by which the hide of the animal is removed –for animals with hair: likewise, feathers, head, viscera and feet; kidneys may be left attached to the carcass.

3.2. *Canal* (carcass): The body of the animal without skin, hair or feathers, viscera, feet and head, except for the pig, which may have the head attached.

3.3 *Características organolépticas* (Organoleptic Characteristics): These are the physical conditions which are perceived through our senses.

3.4. *Carne* (Meat): It is the structure made up by striated muscle fiber, with or without elastic connective tissue, fat, bone, nervous fibers, lymphatic and blood vessels of the animal species authorized for human consumption.

3.5. *Certificado Zoosanitario de Importación* (Importation Animal Health Certificate): Official document which certifies that the goods to be imported meet the animal health requirements in force.

3.6. *Combo*: Cubic or cylinder-shaped container made of cardboard, plastic or some other harmless material, usually larger than boxes. In the case of cardboard material, it shall be lined with plastic material to prevent meat to attach to it.

3.7. *Despojo* (Offals): Those edible parts that are obtained from supplied animals which are not part of the carcass.

3.8. Embarque (Shipment): Products which are listed by the same document which certifies the sanitary quality of origin.

3.9. Fase (Phase): It is the stage in which an approved plant is, in accordance to the sanitary reliability demonstrated during previous importations.

3.10. Frigorífico aprobado (Approved Cold Storage): Warehouses at refrigerated and/or frozen temperature approved by the Ministry to operate as animal health verification points.

3.11. Hoja de Requisitos Zoosanitarios (Animal Health Requirement Sheet): It is a document by which the General Office of Animal Health provides the importation users with the animal health requirements they are to meet, in each case, for the temporary or final importation.

3.12. Laboratorio de pruebas (Test Laboratory): A laboratory approved by the SAGARPA, in order to conduct toxic-residue testing in meat, fat, liver and kidney.

3.13. Lote (Lot, Batch): Each one of the parts into which a shipment is divided, considering the plant of origin and product.

3.14. Muestra (Sample): Portion of product obtained for toxicological testing.

3.15. Médico Veterinario aprobado (Approved Veterinarian): Professional authorized by the SAGARPA to carry out official activities.

3.16. Médico Veterinario oficial (Official Veterinarian): Professional who is part of the staff of the SAGARPA

3.17. Norma (Standard/Regulation): The Mexican Official Standard containing specifications and procedures for the verification of imported meat, carcasses, viscera and offals at animal health verification points.

3.18. Planta aprobada (Approved Plant): Establishment located abroad and approved by the Ministry for exporting meat, carcasses and other edible animal products.

3.19. Producto autorizado (Authorized Product): Animal-origin goods which meet document, animal health and product own requirements, where granting the Importation Animal Health Certificate is feasible.

3.20. Producto congelado (Frozen Product): That product which in its initial process is subjected to a temperature of -18 °C (0 °F) or lower, during a period of time necessary for the center internal temperature to drop to -18 °C (0 °F) or less.

3.21. Producto empacado al vacío o en atmósfera controlada (Vacuum-Packaged Product or at Controlled Atmosphere): Product which is packaged in the absence of oxygen.

3.22. Producto refrigerado (Refrigerated Product): That which in its initial process is subjected to cooling from +4 °C to a -17 °C (39 °F to 1.4 °F).

3.23. Punto de Verificación Zoonitaria (Animal Health Verification Point): Site approved by the SAGARPA to verify the compliance with the Mexican Official Standards in accordance to the provisions of the Federal Animal Health Act.

3.24. Residuos tóxicos (Toxic Residues): Compounds present in any edible portion of animal products, whose origin comes from drugs or environmental contaminants which pose a hazard for public health.

3.25. RTI, Registro de Trámite de Inspección (Inspection Paperwork Registration): It is the internal procedure of the SAGARPA, through which the requester files the information and documentation, before the verification of the product is conducted, and the final decision is issued.

3.26. Secretaría (Ministry): La Secretaría de Agricultura, Ganadería y Desarrollo Rural (the SAGARPA).

3.27. TIF, Tipo Inspección Federal (Federally-Inspected Type Plants):

3.28. Trimeado (Defect Trimming): Removing any organoleptically-detected defect from the carcass by means of trimming off, as instructed by an official or approved veterinarian.

3.29. Vísceras (Viscera): Organs found in the thoracic, abdominal, pelvic, cranial or buccal cavities.

4. General Provisions

4.1. 100% of batches to be imported will be inspected, in regard to the compliance with what is set forth for the animal health requirements sheet, as well as in regards to the sampling for toxicological testing. In case of viscera and offals, only liver and kidney will be sampled for toxicological testing.

4.2. The organoleptic testing and the defect classification to pass or reject the importation of products coming from approved plants will be applied in accordance to the following chart:

Phase	Batches Submitted for Inspection	Inspected Batches	Rejected Batches
1	1-50	100 %	0
2	51-100	50%	0
3	101-150	24%	0
4	Subsequent*		

* There will be a random inspection for 25% of the batches coming from approved plants, which are in this stage, until there is a rejection for any reason. If the latter happens, the approved plant will go back to Phase 1, and this situation will be reported to all the animal and plant health inspection units.

4.3. There will only be importation of meat, carcasses, viscera and offals coming from plants meeting the animal health requirements set forth by the applicable regulations, prior verification thereof and coming from countries without Foot and Mouth Disease, Bovine Spongiform Encephalopathy or other exotic diseases vis-à-vis our livestock industry.

4.4. Before importation, the importer shall meet the requirements set forth in the Animal Health Requirements Sheet, where the Animal Health General Office specifies the certification, testing and other animal health requirements to be met.

4.5. For the importation of meat, viscera or offals from beef, goats, horses, sheep, pigs, deer and poultry, they shall be packaged from the point of origin, exclusively using boxes or combos in accordance to paragraph 4.7.

4.6. Carcasses will only be accepted if they are duly identified with the stamp from the establishment approved for beef, goats, horses, sheep, pigs and deer.

4.7. On one side of the box or combo, the information indicated below shall be printed, or on a label, as indicated below; in the case of labels, they shall be placed in such a way that its complete identification is feasible:

- The original label of the plant with the generic name of the product, net weight in Kg., establishment name and number, as well as the packaging date. All this information shall be in the language of the Country of origin.

- A label in Spanish language with the information regarding the Country of origin, the establishment's name, number and address, name of product and the legend "keep under refrigeration" or "keep frozen", as the case may be.

- Boxes or combos shall have visible the stamp of inspected by the corresponding health authority of the Country of origin, as well as the corresponding batch number.

5. Verification.

5.1. About verification points.

Establishment with the facilities for the organoleptic examination and Official or Approved Veterinarian will be authorized as verification points.

5.2. Verification Procedures

5.2.1. When the product arrives to the verification point, all the animal health verification procedures shall be met in accordance to the provisions herein.

5.2.2. The documentation will be reviewed in order to make sure it is complete and in order without omissions in regards to the animal health certification and documentation of origin.

5.2.3. The verification process stated in paragraph 4.1. herein, may be conducted during the maneuver to transfer the containers to ground transportation; this same action may be conducted at international airports and maritime ports, considering in both cases the provisions of paragraph 4.2.

5.2.4. TIF (Federally Inspected) Plants with an official or approved Veterinarian, and which meet the requirements set forth in paragraph 5.3., may be passed and choose the procedure indicated below:

a) When the product arrives in the national territory, the personnel with the Dirección General de Inspección Fitozoosanitaria en Puertos, Aeropuertos y Fronteras (General Office of Plant and Animal Health Inspection at Ports, Airports and Borders) will issue the Animal Health Importation Certificate in order to clear Customs, and the container will be secured with a strap by them, which will only be removed by the official or approved Veterinary of the destination TIF establishment. The latter will verify it in accordance to the requirements set forth herein. He will communicate the result thereof to the animal and plant health

inspection unit of the entry point, without undermining the powers conferred upon other authorities who have the powers to verify the goods.

b) If the product is rejected by the verification process, the provision of Article 29 of the Federal Animal Health Act shall be complied, not allowing the use of this choice for the following importations coming from the same approved plant abroad. In such a case, the provisions of paragraph 4.2 will be applied.

5.2.5. When an importer has the intent of introducing products into the national territory from an approved plant by the SAGARPA, he may request, at his expense, the product verification at the country of origin by the SAGARPA's personnel, who will conduct the verification process in accordance to the procedure set forth herein and, if passed, they will secure with straps the container(s) for the transportation of the product to the entry point into the Country, where the corresponding personnel of animal and plant health inspection unit will verify that the strap has not been tampered with and, given the case, will issue an Animal Health Importation Certificate.

Should the securing straps be tampered or broken, the SAGARPA's personnel will conduct the verification process set forth herein.

5.2.6. The SAGARPA may recognize the verification points at maritime ports, airports and borders, when they meet with the provisions of paragraphs 3.23. and 5.3.

5.3. The animal health verification points and the *frigoríficos* aprobados (approved cold storage) shall have:

- Approved verification room
- Electric band saw
- Inspection table
- Thawing tub at 37.5 °C (99.5 °F)
- Stereoscopic microscope
- Knife and sharpening steel
- Plastic bags
- Appropriate lighting
- Wash basin with pedal-activated faucets

- Knife sterilizer

The room shall be locked and under the control of the official or approved Veterinarian, allowing access only for authorized personnel wearing a white coat and a hard hat. In this room, the inspection and sampling will be conducted to avoid opening boxes in other places where there might be cross-contamination.

5.4. All the goods from the container shall be unloaded to the Animal Health Verification Point, so that the Ministry's personnel, randomly selects the boxes to be verified in accordance to the following procedure:

5.4.1. The product in boxes will be arranged in stacks from 35 to 42 boxes each –separated enough from one another so that the inspector can move freely. In the case of combos, they will be inspected separately one by one.

5.4.2. It will be verified that all the boxes are well identified in accordance to the accompanying documentation.

5.4.3. Using a table of random number, the boxes or pieces will be identified in accordance to paragraph 5.4.6, which will be taken to the verification room to conduct the organoleptic test and to take the samples to be sent to the approved or accredited laboratory.

5.4.4. Two cross-section cuts will be made with a 5-cm separation at different levels of the contents of the box, the rest of the contents will be put back into the box and onto the corresponding stack. This cut will be deposited in a double-plastic bag that will be hung inside the water tank with water at 37.5 °C (99.5 °F) for 30 o 40 minutes.

5.4.5. Once the product is thawed out, or if it is fresh product, its organoleptic characteristics will be verified as well as what is established in paragraph 6.5. Then, the product will be given back to the interested party.

5.4.6. Anomalies or alterations are classified as minor, major and critical ones in accordance to paragraph 6.5. Additionally, the sampling plan, as well as the acceptance or rejection criteria, is applied in accordance to the following Table:

Batch size in Tons	Sample Size in Boxes or Pieces	Critical		Major		Total	
		AC	RE	AC	RE	AC	RE
Up to 2	1	0	1	1	2	10	11
2.1 to 5	4	0	1	1	2	12	13
5.1 to 10	7	0	1	1	2	14	15
10.1 to 15	10	0	1	2	3	16	17
15.1 to 20	15	0	1	2	3	18	19
20.1 to 99.9	30	0	1	3	4	26	27
100 to 250	40	0	1	4	5	35	36
250 or more	60	1	2	5	6	45	46

Key: AC = Passed

RE = Rejected

5.4.7. After the inspection of the shipment, all the rejected product cases and their documentation will be stamped as rejected product. The product which passes will not be stamped.

5.4.8. If the product is rejected, it will be subject to the provisions of Article 29 of the Federal Animal Health Act.

5.5. In order to take samples and send them to the testing laboratory, the following procedure will be conducted:

5.5.1. From one of the boxes, or given the case, from one of the carcasses to be verified, a 250-gram sample will be taken to be sent to the test lab. The interested party will have the right to request a sample if it is in his interest. The witness sample will be taken only when the interested party requests it and it will be under the SAGARPA's custody at the expense of the interested party.

5.5.2. Once the sample has been obtained, it is wrapped in aluminum foil and it is put in a transparent polyethylene bag. Each bag is to be identified with the following data:

- Sampling date
- Customs or entry gate
- Name and signature of inspector
- Country of origin
- Establishment name and number
- Batch number
- Name, code and signature of the customs agent or his representative
- Folio number of the RTI (Registro de Trámite de Inspección) (Inspection Process Record)

The marked sample will be placed in another transparent plastic bag, extracting residual air and sealing it with adhesive tape or a similar material.

5.5.3. The sample and cooling material or dry ice will be placed in a Styrofoam or insulated box, sealed and signed by the verification doctor, identifying the test lab where it is sent. On the side of the box, the following legends shall be included: "Handle with Care" and "Keep Refrigerated".

Each sample shall go with a duly filled identification form, signed and sealed by the person in charge of the verification point sending it.

5.6. The person in charge of the animal health verification point shall have a record of the samples sent to the test lab.

5.7. In order to verify the carcasses, the following procedure shall be followed:

5.7.1. The carcass verification may be conducted in the *frigorífico* (cold storage), during the change of carcasses from the container of origin to the national container or on the transportation itself. In the latter case, the load volume shall be reduced in 30%, either from the packing plant of origin or at the verification point, in order to have the necessary space for the verification process.

The toxicological test sample shall be taken from the diaphragm and/or cervical region from one single carcass, in accordance to paragraph 5.5.1.

5.7.2. Carcass verification will be done taking into consideration paragraph 6.6. and the sampling plan, as well as the acceptance or rejection criteria, according to the following Table:

Batch size in Carcasses	Sample Size	Critical		Major		Total	
		AC	RE	AC	RE	AC	RE
100 or less	3	1	2	4	5	12	13
101 - 250	7	2	3	8	9	24	25
251 - 500	14	4	5	14	15	45	46
501 or more	22	6	7	21	22	68	69

Key: AC = Passed

RE = Rejected

5.8. For the verification of pieces or any other poultry product, the following procedure will be used:

5.8.1. Fresh or frozen product will only be accepted if packaged in boxes or combos complying with what is established in paragraph 4.7.

5.8.2. At the point of entry into the Country, all the boxes shall be unloaded to follow the procedure as described from paragraphs 5.2. to 5.6.

5.8.3. The criteria for the classification of the defects found in the different poultry products will be those established in paragraph 6.5.

5.8.4. The criteria for rejection or acceptance of the different poultry products are those described in paragraph 5.4.6.

6. Supplementary Provisions

6.1. For the product meeting all the animal health requirements and which has been sampled, its entry into the country will be immediately authorized.

6.2. If the product from one specific plant tests positive for toxic residue levels above the limits established by the NOM-004-ZOO-1994 Mexican Official Standard, the Health Ministry will be notified for it to proceed in accordance to its powers. For the next shipment coming from the same plant, the product will be retained for up to a maximum of 30 calendar days at the point of entry into the Country until the test results from the laboratory are returned in regards to the

same residue. If the opinion is satisfactory, it will be released. If this is not the case, the product will be rejected and the approval will be cancelled for the packing plant of origin.

6.3. For the compliance with the previous paragraph, the samplings and results will be considered independently from the point of entry into the Country. For their application, all positive results from one packing plant will be reported to the authorized entry ports.

6.5. Criteria for the classification of defects of red or poultry meats in boxes or combos.

6.5.1. Blood clots

- One or more that because of their number or size seriously affect the use of the product: It is considered as CRITICAL
- Larger than 5 cm at the largest side or five or them of a smaller size in a sample which seriously affects the use of the product: It is Consider Major.
- From 1 to 5 cm in the largest part: It is considered MINOR.

6.5.2. Bruises

- One or several which due to their number or extension seriously affect the use of the product: It is considered CRITICAL.
- Larger than 6 cm in size at the largest side, or more than 2.5 cm deep, or several exceeding 5 in number of a smaller size in one sample, but which do not seriously affect the use of the product: It is considered MAJOR.
- Less than 6 cm at the largest side, and less than 2.5 cm deep: It will be considered Minor.

6.5.3. Bone fragments

- One or more that due to their number or size seriously affect the use of the product: It will be considered CRITICAL.
- 4 cm or more at the largest side or more than 5 smaller fragments in one sample, but which do not seriously affect the use of the product: It is considered MAJOR.
- Less than 4 cm at the largest side, excluding those smaller than 2 cm at the largest side: It will be considered MINOR.

- Rib bone chips less than 7.5 cm long and less than 6 mm at the largest diameter: It is considered MINOR.

6.5.4. Detached ligaments or cartilage.

- Those seriously affecting the use of the product due to their number: It is considered CRITICAL.

- More than 5 in a sample that do not seriously affect the use of the product. It will be considered Major.

- More than 2.5 cm long and free from muscle tissue. It will be considered MINOR.

6.5.5. Ingesta

- When it covers an area greater than 1.5 cm at the largest side: It is considered CRITICAL.

- When it covers an area of 1.5 cm or less at the largest side: It will be considered MAJOR.

6.5.6. Fecal matter

- Any amount: It is considered CRITICAL.

6.5.7. Hazardous foreign material

- Any organic or inorganic matter or body that in itself, or as a whole, may cause harm or disruption, for example metal, glass or hard plastic pieces: It will be considered CRITICAL.

- Any organic or inorganic matter or body that in itself or, as a whole, may cause moderate irritation or a disruption, for example: mineral oils, oxide and metal or non-cutting pieces of glass: It will be considered MAJOR.

6.5.8. Non-Hazardous Foreign Material

- Large insects or those related to lack of hygiene, as well as any other material that because of its number, or size, seriously affects the use of the product. It will be considered CRITICAL.

- Wood pieces without cutting edges 2.5 cm or more in length, paper or plastic more than 18 cm long, lubrication grease spots, rail dust or similar material covering an area exceeding 1.5 cm at the largest diameter, as well as small insects not related to lack of hygiene and less than 5 in number, but

which do not seriously affect the use of the product: It will be considered MAJOR.

- Paper or plastic wraps 18 cm or less, spots of lubricating grease, of rail dust or similar material covering an area from 3 mm to 1.5 cm at the largest diameter, as well as grass strands which are not associated to inflammatory processes: They are considered MINOR.

6.5.9. Feathers, hair, wool or hide

- In amounts seriously affecting the quality of the product: It will be considered CRITICAL.

- Pieces of hide with or without hair or wool 1.5 cm or more at the largest part of the diameter, more than 25 strands of hair, more than 5 locks of hair, wool or more than 5 feathers in a sample, as long as none of these mentioned herein seriously affect the use of the product: It is considered MAJOR.

- Pieces of hide with or without hair or wool less than 1.5 cm at the largest diameter, with a total of 5 to 10 strands of hair maximum, as well as feathers not exceeding 5: It is considered MINOR.

6.5.10. Rotten product

- Any level organoleptically perceived: It will be considered CRITICAL.

6.5.11. Pathological lesions

- Any lesion, except for those included in the next paragraph: It will be considered CRITICAL.

- Any lesion which has not been evident in the post-mortem inspection and which does not seriously affect the acceptability of the product, for example, scars or deteriorated tissue: It is considered MAJOR.

6.5.12. Stains or discolored areas

- Larger or smaller areas that, because of their number, seriously affect the use of the product: It is considered CRITICAL.

- Those covering an area from 4.1 to 7 cm at the largest diameter: It will be considered MAJOR.

- Those covering an area from 1.5 to 4 cm at the largest diameter: It will be considered MINOR.

6.5.13. Other defects

- Those which individually or as a whole, seriously affect the appearance or use of the product. It is considered CRITICAL.
- Those which individually, or as a whole, affect the use of the product: It is considered MAJOR.
- Those which individually, or as a whole, affect the appearance of the product, but without affecting its use: It will be considered MINOR.

6.6. Criteria for the classification of carcass defects

6.6.1. MINOR Defects

- Bruises, injuries 5 cm wide and 2.5 or less in depth.
- Bruises, injuries 5 cm or less in width and more than 2.5 cm deep.
- Parasites: a worm or larva
- Hair or wool on the hock: 11 or more.
- Hair or wool on the side of the carcass: from 11 to 25.
- Locks: 1 or 2, including the area of the hock.
- Hide less than 1.5 cm.
- Oil, lubricating grease: stains less than 5 cm including droops or streaks on the hock.
- Rail dust or a similar one: a stain covering an area from 3 mm to 1.5 cm at the largest diameter.
- Defects in carcass dressing: from 0.5 to 5 cm.
- Improperly trimmed pieces, large clots in wounds, etc.

6.6.2. MAJOR Defects

- Bruises or wounds more than 5 cm wide and more than 2.5 cm deep.
- Parasites: from 2 to 3 worms or larvae.
- Hair on one side of the carcass: from 26 to 50.
- Locks of hair: from 3 to 4, including the area of the hock.

- Hide: from 1.5 to 7.5 cm.
- Oil or lubricating grease: stains 5 cm or larger.
- Rail dust or a similar one: a stain covering an area exceeding 1.5 cm at the largest diameter.
- Carcass Dressing defects: from 5 to 10 cm.

6.6.3. CRITICAL Defects.

- Parasites: 4 or more worms or larvae.
- Hair or wool on the side of the carcass: 51 or more.
- Locks of hair: 5 or more, including the area of the hock.
- Hide: larger than 7.5 cm.
- Carcass dressing defects: more than 10 cm.
- Abscesses or necrotic tissue.

6.7. The groups of compounds tested, tests analyzed and methodology used will be in accordance to what is provided for in the NOM-004-ZOO-1994 Mexican Official Standard entitled Control de residuos tóxicos en carne, grasa, hígado y riñón de bovinos, equinos, porcinos y ovinos (Toxic Residue Control in Meat, Fat, Liver and Kidney from Cattle, Horses, Pigs and Sheep).

7. Rejections

7.1. The shipment will be rejected if the documentation has mistakes, errors or is not complete.

7.2. Boxes not identified in accordance to the documentation and what is provided for herein will be rejected.

7.3. Shipments with critical, (major) or minor defects will be rejected in accordance to the Tables in Paragraphs 5.4.6. and 5.7.2.

7.4. If positive toxic residues are detected in a second shipment from the same packing plant, the product retained at the point of entry into the Country will be rejected.

7.5. Regardless of the phase in which an approved plant is, if the product is rejected a second time for testing positive for toxic residues, or if two shipments

are rejected due to critical defects, the approval of the packing plant of origin will be cancelled.

7.6. If some imported product batch is rejected, the documentation and the product will be sealed with the “Rejected” stamp.

8. Penalties

Non-compliance with the provision herein will be sanctioned in accordance to the Federal Animal Health Act and the Federal Metrology and Standardization Act.

9. Agreement with International Standards

This Standard is not equivalent to any other international standards.

10. Bibliography

Procedures, Import Inspection Division. United States Department of Agriculture. FSIS, Washington, D.C., December 1991.

Reinspection Import. United States Department of Agriculture, FSIS, Washington, D.C. December 1990.

11. Transitional Provisions

This Standard will be in effect fifteen days after its publication in the Official Gazette of the Federation.

“Effective Suffrage – Non Reelection”

Mexico City, March 14, 1996. The Legal General Director, **Roberto Zavala Echavarría**. (Appears Signature).