



Ministero della Salute

Direzione generale per l'igiene e la sicurezza degli alimenti e la nutrizione
Ufficio 2
Via Giorgio Ribotta 5- 00144 Roma

Trasmissione elettronica
N. prot. DGISAN in Docspa/PEC

Assessorati alla Sanità di Regioni
e Province Autonome

SEGGEN Ufficio 3

e p.c.
Associazioni di categoria:
settori tutti

ANMVI
anmvi@pec.anmvi.it

INVIO PEC

OGGETTO: Esportazione verso gli Stati Uniti d'America di prodotti composti rientranti nel campo di applicazione di USDA e classificabili come Not Ready to Eat (NRTE) (prodotti composti con ingredienti a base di carne suina confezionato in modalità "kit carne")

Con la presente, la scrivente Direzione Generale ad integrazione di quanto già comunicato con nota DGISAN 10494 del 24 marzo 2020 desidera fornire agli Enti in indirizzo ulteriori elementi utili per implementare l'esportazione di prodotti Not Ready to Eat (NRTE) verso gli USA.

Al riguardo si informa che l'Ambasciata d'Italia a Washington, a seguito di chiarimenti intercorsi tra il Ministero della Salute e la USDA-Food Safety Inspection Service (FSIS), ha reso noto l'assenso di USDA-FSIS alla proposta di accordo concernente la possibilità di esportare ulteriori tipologie di prodotti NRTE confezionati, ovvero pizze con condimento a base di carne suina confezionato a parte (modalità packaging con kit carne)

Per tale tipologia di prodotti sono stati definiti i requisiti sanitari relativi alle modalità di etichettatura e certificazione sanitaria nonché delle fasi di listing autorizzativo degli stabilimenti produttori da parte dello scrivente Ministero della Salute.

I prodotti in parola possono essere esportati da uno stabilimento italiano inserito in lista export USA (USDA-FSIS) e spediti in una confezione contenete due imballi separati uno per il prodotto a base di carne, l'altro per la pizza con gli ulteriori ingredienti diversi dal prodotto a base di carne.

A. Requisiti sanitari, etichettatura e certificazione del prodotto a base di carne (kit carne)

Il kit carne che verrà inserito nella confezione finale deve corrispondere ai seguenti requisiti:

1. devono essere ottenuti in Paesi e stabilimenti autorizzati ad esportare verso gli USA;
2. i prodotti a base di carne destinati al presente utilizzo devono essere conservati in luoghi definiti, identificati e differenziati (fisicamente e visivamente) dalle altre materie prime non rispondenti ai requisiti USA durante le fasi di stoccaggio e successiva lavorazione.

3. i requisiti sanitari di riferimento coincidono con quelli indicati nella circolare DGISAN 24403 dell'8 giugno 2018. In particolare si ricorda che tali prodotti sono classificati come prodotti RTE appartenenti alle seguenti categorie:
 - Process category: **“not heat treated, shelf stable”**;
 - Product category: RTE dried meat;
 - Product Group: Ham sliced
4. i suddetti requisiti devono essere sottoscritti nel pre-export che accompagna il kit carne allo stabilimento finale che produce il prodotto composto finito con kit carne. Il modello di attestazione sanitaria pre-export da utilizzare coincide con il vigente certificato sanitario export prodotti a base di carne suina concordato con FSIS e reperibile sul sito istituzionale del Ministero della Salute.
5. il kit carne deve essere confezionato singolarmente ed etichettato conformemente a quanto richiesto da USDA (nome prodotto, Product of Italy, Keep Refrigerated, lista ingredienti, nome azienda ed indirizzo, e numero impianto, anche scritto per esteso CEIT...)

B. Requisiti di certificazione e controllo ufficiale del prodotto finito con kit carne

Per quanto riguarda la certificazione del prodotto finito si conferma quanto già richiamato nelle precedenti circolari di medesimo oggetto. In particolare sarà necessario scortare il prodotto finale con un certificato sanitario per il kit carne ed un eventuale altro certificato sanitario laddove siano presenti anche altri prodotti di origine animale che lo richiedono (latte, uova, etc.).

Relativamente agli ingredienti lattiero caseari, si ricorda che le mozzarelle, i formaggi molli (ricotta e simili) e altri prodotti a base di latte che si presentino allo stato liquido o semiliquido (quali la besciamella, per esempio) necessitano ancora di essere certificati da parte del servizio veterinario esclusivamente per i requisiti di cui al CFR 94.1 (a) (2).

Il certificato finale del kit carne potrà essere emesso dallo stabilimento di produzione del prodotto finito solo se la confezione del kit carne è stato acquisito scortato da apposito pre- export rilasciato dal controllo ufficiale dello stabilimento di produzione e compilato secondo i criteri di cui di cui al punto A.

Relativamente alle modalità di controllo ufficiale si rimanda alla circolare DGISAN 10140 del 2017 e alla nota DGISAN 91 del 3 gennaio 2019 e DGISAN 10494 del 24 marzo 2020 recante disposizioni per l'esportazione verso gli Stati Uniti d'America di prodotti composti “ready to cook” contenenti ingredienti di origine animale inclusi prodotti a base di carne suina.

Si ricorda, in particolare, la necessità di garantire l'attività di supervisione ufficiale da parte del controllo ufficiale nelle fasi di produzione che ne rendono necessaria l'esecuzione, per tale attività si riporta **in Allegato1, la tabella quale esempio di organizzazione dell'attività di Controllo Routinario (Daily Inspection)**. A tale proposito si precisa che le modalità applicative del presente punto necessitano di una opportuna collaborazione tra azienda e servizio veterinario in ambito di programmazione sia delle attività produttive, sia di quelle di controllo ufficiale considerato che il controllo ufficiale deve essere assicurato su tutti i turni delle lavorazioni destinate all'export USA.

C. Requisiti di etichettatura del prodotto finito con kit carne

L'imballo del prodotto finito che contiene anche il kit carne deve riportare almeno le seguenti informazioni:

- identificare in modo chiaro che il prodotto è commercializzato sotto forma di kit
- istruzioni per l'assemblaggio del prodotto finito con il kit carne
- nome prodotto, Product of Italy, Keep Refrigerated / Keep Frozen, lista ingredienti, nome azienda ed indirizzo dello stabilimento che confeziona il prodotto.
- informazioni nutrizionali
- peso netto
- "Cook Thoroughly."
 - Le informazioni sulle modalità di cottura devono essere dettagliate e basate sulle evidenze dello studio di validazione che l'azienda ha condotto (validated cooking instructions)

D. Requisiti di listing degli stabilimenti produttori del prodotto finito con kit carne interessato ad esportare verso gli USA

Lo stabilimento di trasformazione dei prodotti composti, dovrà:

- ✓ essere riconosciuto ai sensi del Regolamento UE 853/2004;
- ✓ essere riconosciuto da USDA per l'esportazione di prodotti contenenti ingredienti carnei ed essere inserito in apposita lista. Per ottemperare a tale richiesta si rammenta che gli impianti produttivi sono autorizzati a tale scopo ai sensi della nota DGISAN 15012/P del 14/04/2016, DGISAN 91/P del 03/01/2019 e DGISAN 10494 del 24 marzo 2020;

Visto l'utilizzo del kit carne così come descritto nei requisiti sopra menzionati, appare opportuno precisare che la produzione del prodotto finito composto con kit carne potrà essere effettuata anche presso stabilimenti produttivi localizzati fuori dalla cosiddetta "Macroregione del Nord Italia" che l'agenzia USDA-APHIS riconosce indenne da MVS, in quanto, in questo caso, il kit carne non subisce alcuna manipolazione presso lo stabilimento di trasformazione del prodotto composto finito.

Si ricorda infine che tali alimenti, non essendo prodotti RTE, non rientrano nel campo di applicazione delle norme di gestione statunitense specifiche per il pericolo Listeria "listeria rule" (9CFR 430).

Per ulteriori informazioni in merito alle note attualmente vigenti per l'esportazione di prodotti alimentari verso gli USA si rimanda a quanto pubblicato nel sito dello scrivente Ministero all'indirizzo: http://www.salute.gov.it/portale/temi/p2_6.jsp?lingua=italiano&id=1157&area=sicurezzaAlimentare&menu=esportazione

Si pregano gli Enti in indirizzo di informare di quanto sopra ed allegato gli stabilimenti e le ASL interessate.

Si ringrazia per la collaborazione e si rimane a disposizione per eventuali ulteriori chiarimenti.

IL DIRETTORE GENERALE

*F.to Massimo Casciello

Firmato digitalmente da

MASSIMO CASCIELLO

CN = CASCIELLO MASSIMO

e-mail = m.casciello@sanita.it

C = IT

Allegato1: categorizzazione prodotti secondo FSIS

Allegato2: esempio individuazione della necessità di esecuzione della DAILY INSPECTION

* "firma autografa sostituita a mezzo stampa, ai sensi dell'art.3, comma 2, del D.Lgs. n. 39/1993"

Referente/Responsabile del procedimento:

Dr.ssa Anna Beatrice Ciorba
Dirigente professionalità sanitarie
Tel. 06 5994 6937
Email: ab.ciorba@sanita.it

Dr. Nicola Santini
Dirigente professionalità sanitarie
Tel. 06 5994 6744
Email: n.santini@sanita.it

Allegato1

FSIS Product Categorization

FSIS has developed this document to assist with accurate identification of the meat, poultry, and egg products certified for export to the United States.

Process Category:

There are nine (9) process categories identified in 9CFR 417.2(b). Of the nine (9) listed, Slaughter is considered an internal process that occurs in establishments where the animals or birds are slaughtered. This category is not used for imported products. An additional process category that is not contained in 9CFR 417.2(b) is Egg Products.

Note that FSIS has recently renamed two process categories: Raw Product – Ground and Raw Product -Not Ground are now referred to as Raw Product -Non-Intact and Raw Product -Intact, respectively. However, use of either terminology will be acceptable to FSIS.

Note that official foreign inspection certificates should reflect the process category name, rather than the obsolete coding previously used by FSIS (e.g. 03B, 03C, etc.). These codes have been included in the table as some countries previously certified the process categories on the inspection certificates with this coding.

Raw Product – Non-Intact: This process category applies to establishments that further process by using processing steps such as grinding, comminuting, injecting product with solutions, or mechanical tenderization by needling, cubing, pounding devices or other means of creating non-intact product. Examples of finished products in this category include raw products reconstructed into formed entrees, mechanically separated species, and advanced meat recovery product. If the establishment produces bench trim or pieces of meat produced from non-intact meat, then the bench trim or pieces are also considered non-intact.

Raw Product – Intact: FSIS considers raw products to be intact unless they have undergone any of the processes associated with the Raw Product -Non-Intact process category.

Thermally Processed – Commercially Sterile: This process category applies to establishments that use a thermal processing step. Thermally processed, commercially sterile finished products are products in cans or flexible containers such as pouches, or semi-rigid, as in lunch bowls. Thermally processed, commercially sterile products are addressed in Subpart G, 318.300 – 311 for meat food products, and Subpart X, 381.300 to 311, for poultry products.

Not Heat Treated – Shelf Stable: This process category applies to establishments that further process by curing, drying, or fermenting processing step as the sole means by which product achieves food safety. Establishments in this process category may apply a low-level heat treatment as long as the heat treatment is not used as means to achieve food safety. The finished products produced under this Process Categories are shelf stable. FSIS does not require shelf stable products to be frozen or refrigerated for food safety purposes.

Heat Treated – Shelf Stable: This process category applies to establishments that further process by using a heat treatment processing step to achieve food safety in combination with curing, drying, or fermenting processing step to achieve food safety. The finished products produced under this process category are shelf stable. FSIS does not require shelf stable products to be frozen or refrigerated for food safety purposes. If the establishment produces using the processing steps applicable under this process category and the product is not shelf stable, then establishment is producing product under the process category Fully Cooked -Not Shelf Stable.

Fully Cooked – Not Shelf Stable: This process category applies to establishments that further process products by using primarily a full lethality heat process step (e.g. cooking) to achieve food safety. The finished products that establishments produce under this process category are not shelf stable. FSIS requires the products to be frozen or refrigerated for food safety purposes. These products also meet the definition of Ready to Eat (RTE) as defined in 9 CFR 430.1.

Heat Treated but Not Fully Cooked – Not Shelf Stable: This process category applies to an establishment that further processes products that are (1) not ready-to-eat products (NRTE) or (2) raw otherwise processed products that are refrigerated or frozen throughout the product's shelf life. Meat and poultry products are produced using a heat process that meets one of the following criteria:

- a. The heat-processing step is not adequate to achieve food safety. Products may be partially cooked or heated to set batter on a raw product.
- b. The heat processing step applied to meat or poultry component was adequate to achieve food safety, however product is further processed, assembled, or packaged so that cooked meat or poultry products contacts non-ready to-eat product ingredients. In this case, the final product is in a form that is not edible without additional preparing to achieve food safety. An example of this product is pot pie product that contains cooked chicken and raw dough.

NOTE: This category may also include products that receive a full lethality treatment but there is no standard of identity defining them as fully cooked (e.g., hotdogs or barbecue) or a common or usual name that consumers understand to refer to RTE product (e.g., pates).

Products with Secondary Inhibitors - Not Shelf Stable: This process category applies to establishments that further process by using a curing processing step or a processing step using other ingredients that inhibit bacterial growth. These products are generally refrigerated or frozen throughout the product's shelf life. Depending on the process and ingredients, these products may or may not meet the definition of RTE as defined in 9 CFR 430.1.

Eggs/Egg Products: This process category applies to dried, pasteurized, and unpasteurized egg products.

Product Category: (with Applicable Species)

The Product Categories are shown in the FSIS Product Categorization table with the appropriate species indicated for each.

The Species designations FSIS is using for PHIS are: for Meat: Beef, Veal, Pork, Lamb, Mutton, and Goat; for Poultry: Chicken, Turkey, Duck, Goose, Guinea, and Squab, including for Ratites: Emu, Ostrich, and Rhea; for Eggs: Chicken, Turkey, Duck, Goose and Guinea; for Siluriformes: Siluriformes - Ictaluridae (Catfish), Siluriformes – Other; and for Egg Products: Chicken, Turkey, Duck, Goose, and Guinea. For each product, the certification must indicate which species is predominant in the product to assure the appropriate regulations are applied to the product when applicable.

Product Group:

The product group defines the product down to a level that FSIS can program appropriate types of inspections (TOI) for examinations and laboratory sampling. While these appear to be self-explanatory, for Raw Product - Intact, Cuts are cuts of meat that are below the Primal and Subprimal level (e.g., food service/retail cuts such as steaks, or chops).

The following table displays the process categories and the types of finished products that can be present in a process category.

Finished Product Types by Process Category				
Process Categories	Finished Products			
	Raw Product	NRTE Product	RTE Products	Thermally Processed Product
Slaughter	•			
Raw -Non Intact (Raw Ground)	•			
Raw -Intact (Raw Not Ground)	•			
Thermally Processed -Commercially Sterile				•
Not Heat-Treated - Shelf Stable		•	•	
Heat Treated - Shelf Stable		•	•	
Fully Cooked -Not Shelf Stable			•	
Heat Treated but Not Fully Cooked – Not Shelf Stable		•		
Product with Secondary Inhibitors -Not Shelf Stable		•	•	
Eggs/Egg Products	Not Applicable			

Ready to Eat applies to any product intended for human consumption without further preparation steps.

Note: Products that appear fully cooked or are customarily consumed without further preparation, but the label does not include cooking instructions, are by default considered RTE.

RTE fully cooked means that the products have been sufficiently cooked so that they are safe to eat as they are, with no further preparation required by the consumer. Note: Many of these products are customarily eaten hot, and heating instructions may be included on the label.

Some frozen RTE products require reheating for palatability. These frozen products are still safe to eat without this further preparation by the consumer and are therefore still considered RTE. Some examples include: fully cooked hams, cooked beef, roast beef, pastrami, corned beef, hot dogs, meat loaves, meat and poultry salads, sliced luncheon meats, baked chicken, frozen entrees, and poultry rolls.

Fresh or frozen entrees with fully cooked meat or poultry portions combined with fully cooked sauces, vegetables, pasta, or other ingredients are RTE products. These products are designed to be re-heated by the consumer, and may include instructions for re-heating.

Not Ready to Eat applies to products with cooking instructions or labeled with statements on the principal display panel such as "Cook Thoroughly, Cook and Serve, Not Ready to Eat, or For Safety and Quality- follow these cooking instructions." These products are considered NRTE. Certain NRTE products are required to bear safe handling instructions (SHI).

Some NRTE finished products are heat treated but are not fully cooked. These NRTE products should have sufficient labeling information to inform the consumer that the product must be cooked for safety. This information may be contained within the product name on the principal display panel, and may contain cooking instructions that refer to cooking the product for safety rather than heating the product for best quality. The product often times may bear a safe handling instruction.

Some NRTE finished products are prepared with both meat/poultry components that have received a lethality treatment in combination with non-meat/poultry components that need to receive a lethality treatment. These multi- component products, e.g., meals, dinners, and entrees, have labeling features which are conspicuous so that intended users are fully aware that the product must be cooked for safety. The principle display panel on the label defines these products, e.g., "Cook and Serve," "Must be thoroughly cooked," "Cook before eating", and the product should include cooking instructions when required.

Processors should refer to http://www.fsis.usda.gov/wp-content/uploads/2014/02/FSIS-17-40f9-4528-ac0f-Ob7331d871d6/Resource_1.pdf?MOD=AJPERES for guidance on the labeling of NRTE products.

Raw Product - Non-Intact

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Raw - Non Intact	Raw ground comminuted or otherwise non-intact Siluriformes	Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Ground Product • Non-Intact Cuts • Other Non-Intact
	Raw ground, comminuted, or otherwise non-intact beef	Beef, Veal	<ul style="list-style-type: none"> • Advanced Meat Recovery Product (AMR) • Beef Patty Product • Bench Trim from non-intact • Finely Textured Beef • Formed Steaks • Ground Beef • Hamburger • Low Temperature Rendered Product • Non-Intact Cuts • Other Non-Intact • Partially Defatted Beef Fatty Tissue (PDBFT) • Partially Defatted Chopped Beef (PDCB) • Sausage • Trimmings from Non-Intact
	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	<ul style="list-style-type: none"> • Ground Product • Mechanically Separated (Species) • Other Non-Intact • Sausage
	Raw ground, comminuted, or otherwise non-intact meat - other (sheep, goat)	Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Advanced Meat Recovery Product (AMR) • Ground Product • Mechanically Separated • Other Non-Intact • Sausage
	Raw ground, comminuted, or otherwise non-intact pork	Pork	<ul style="list-style-type: none"> • Advanced Meat Recovery Product (AMR) • Ground Product • Mechanically Separated • Other Non-Intact • Sausage
	Raw ground, comminuted, or otherwise non-intact poultry - other (ducks, geese, squab)	Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	<ul style="list-style-type: none"> • Ground Product • Mechanically Separated (Species) • Other Non-Intact • Sausage
	Raw ground, comminuted, or otherwise non-intact turkey	Turkey	<ul style="list-style-type: none"> • Ground Product • Mechanically Separated (Species) • Other Non-Intact • Sausage

Raw Product - Intact

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Raw - Intact	Raw intact beef	Beef, Veal	<ul style="list-style-type: none"> • Boneless Manufacturing Trimmings • Carcass (including carcass halves or quarters) • Cheek Meat • Cuts • Edible Offal • Head Meat • Heart Meat • Other Intact • Primals and Subprimals • Weasand Meat
	Raw intact chicken	Chicken	<ul style="list-style-type: none"> • Boneless and/or Skinless Parts • Boneless Manufacturing Trimmings • Poultry parts (including necks/feet & giblets) • Whole Bird
	Raw intact meat - other	Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Cuts • Other Intact • Whole Fish
	Raw intact meat - other (sheep, goat)	Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Boneless Manufacturing Trimmings • Carcass (including carcass halves or quarters) • Cuts • Edible Offal • Other Intact • Primals and Subprimals
	Raw intact pork	Pork	<ul style="list-style-type: none"> • Boneless Manufacturing Trimmings • Carcass (including carcass halves or quarters) • Cuts • Edible Offal • Other Intact • Primals and Subprimals
	Raw intact poultry - other (ducks, geese, squab)	Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea	<ul style="list-style-type: none"> • Boneless and/or Skinless Parts • Boneless Manufacturing Trimmings • Poultry parts (including necks/feet & giblets) • Whole Bird
	Raw intact turkey	Turkey	<ul style="list-style-type: none"> • Boneless and/or Skinless Parts • Boneless Manufacturing Trimmings • Poultry parts (including necks/feet & giblets) • Whole Bird

Thermally Processed - Commercially Sterile

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Thermally Processed/Commercially Sterile	Thermally processed, commercially sterile	Beef, Veal, Chicken, Duck, Goat, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Lamb, Mutton, Turkey	<ul style="list-style-type: none"> • Corned (species) • Other • Sausage • Soups
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
		Pork	<ul style="list-style-type: none"> • Corned (species) • Ham • Other • Sausage • Soups

Not Heat Treated - Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Not Heat Treated - Shelf Stable	NRTE otherwise processed meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Meals/Dinners/Entrees • Other
	NRTE otherwise processed poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
		Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Other - Not sliced • Other - Sliced • Sausage/Salami - Not sliced • Sausage/Salami - Sliced
	RTE acidified / fermented meat (without cooking)	Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Sausage/Salami
		Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Other - Not sliced • Other - Sliced • Sausage/Salami - Not sliced • Sausage/Salami - Sliced
	RTE dried meat	Beef, Veal, Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Jerky • Other - Not sliced • Other - Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
		Pork	<ul style="list-style-type: none"> • Ham - Not sliced • Ham - Sliced • Jerky • Other - Not sliced • Other - Sliced

Not Heat Treated - Shelf Stable

[HACCP] Process	[Finished] Product	Species	Product Group
Not Heat Treated - Shelf Stable	RTE dried poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Jerky • Other - Not sliced • Other - Sliced
	RTE salt-cured meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Not-sliced • Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
	RTE salt-cured poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Not-sliced • Sliced

Heat Treated - Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Heat Treated - Shelf Stable	NRTE otherwise processed meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Meals/Dinners/Entrees • Other
	NRTE otherwise processed poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
	RTE acidified / fermented meat (without cooking)	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Other - Not sliced • Other - Sliced • Sausage/Salami - Not sliced • Sausage/Salami - Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Sausage/Salami
	RTE acidified / fermented poultry (without cooking)	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Other - Not sliced • Other - Sliced • Sausage/Salami - Not sliced • Sausage/Salami - Sliced
	RTE dried meat	Beef, Veal, Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Jerky • Other - Not sliced • Other - Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
		Pork	<ul style="list-style-type: none"> • Ham - Not sliced • Ham - Sliced • Jerky • Other - Not sliced • Other - Sliced

Heat Treated - Shelf Stable (Con't)

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Heat Treated - Shelf Stable	RTE dried poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Jerky • Other - Not sliced • Other - Sliced
	RTE salt-cured meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Not-sliced • Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
	RTE salt-cured poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Not-sliced • Sliced

Fully Cooked - Not Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Fully Cooked - Not Shelf Stable	RTE fully-cooked meat	Beef, Veal, Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Diced/Shredded • Hot Dog Products • Meat + Nonmeat Component • Nuggets • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties • Salad/Spread/Pate • Sausage Products
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Diced/Shredded • Nuggets • Other
		Pork	<ul style="list-style-type: none"> • Diced/Shredded • Ham Patties • Ham, Not Sliced • Ham, Sliced • Hot Dog Products • Meat + Nonmeat Component • Nuggets • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties • Salad/Spread/Pate • Sausage Products
	RTE fully-cooked poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Diced/Shredded • Hot Dog Products • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties/Nuggets • Poultry + Nonpoultry Component • Salad/Spread/Pate • Sausage Products

Fully Cooked - Not Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Fully Cooked - Not Shelf Stable	RTE meat fully-cooked without subsequent exposure to the environment	Beef, Veal, Goat, Lamb, Mutton	<ul style="list-style-type: none"> • Diced/Shredded • Hot Dog Products • Meat + Nonmeat Component • Nuggets • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties • Salad/Spread/Pate • Sausage Products
	RTE meat fully-cooked without subsequent exposure to the environment	Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Diced/Shredded • Nuggets • Other
		Pork	<ul style="list-style-type: none"> • Diced/Shredded • Ham Patties • Ham, Not Sliced • Ham, Sliced • Hot Dog Products • Meat + Nonmeat Component • Nuggets • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties • Salad/Spread/Pate • Sausage Products
	RTE poultry fully-cooked without subsequent exposure to the environment	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Diced/Shredded • Hot Dog Products • Other Fully cooked not sliced product • Other Fully cooked sliced product • Parts • Patties/Nuggets • Poultry + Nonpoultry Component • Salad/Spread/Pate • Sausage Products

Heat Treated - Not Fully Cooked - Not Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Heat Treated - Not Fully Cooked - Not Shelf Stable	NRTE otherwise processed meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Sausage Products • Smoked Parts • Soups
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
	NRTE otherwise processed poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Sausages • Smoked Parts • Soups

Product with Secondary Inhibitors - Not Shelf Stable

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Product with Secondary Inhibitors - Not Shelf Stable	NRTE otherwise processed meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
	NRTE otherwise processed poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Bacon • Meals/Dinners/Entrees • Other • Pies/Pot Pies • Rendered Fats, Oils • Sandwiches/Filled Rolls/Wraps • Sauces • Smoked Parts • Soups
	RTE salt-cured meat	Beef, Veal, Goat, Lamb, Mutton, Pork	<ul style="list-style-type: none"> • Not-sliced • Sliced
		Siluriformes - Ictaluridae (Catfish), Siluriformes - Other	<ul style="list-style-type: none"> • Other
	RTE salt-cured poultry	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Not-sliced • Sliced

Eggs/Egg Products

[HACCP] Process Category	[Finished] Product Category	Species	Product Group
Eggs/Egg Products	Egg Products	Chicken, Duck, Goose, Guinea, Squab, Emu, Ostrich, Rhea, Turkey	<ul style="list-style-type: none"> • Dried - Egg products (blends of whole egg, egg whites, and/or yolks, w/wo added ingredients) • Dried - Egg whites (with or w/o added ingredients) • Dried - Whole egg (w/wo added ingredients) • Dried - Yolk (w/wo added ingredients) • Pasteurized (Frozen or Liquid) - Egg products (blends of whole egg, egg whites, and/or yolks, w/wo added ingredients) • Pasteurized (Frozen or Liquid) - Egg whites (w/wo added ingredients) • Pasteurized (Frozen or Liquid) - Whole egg (w/wo added ingredients) • Pasteurized (Frozen or Liquid) - Yolk (w/wo added ingredients) • Pasteurized (Tanker/Large Totes) - Egg products (blends of whole egg, egg whites, and/or yolks, w/wo added ingredients) • Pasteurized (Tanker/Large Totes) - Egg whites (w/wo added ingredients) • Pasteurized (Tanker/Large Totes) - Whole egg (w/wo added ingredients) • Pasteurized (Tanker/Large Totes) - Yolk (w/wo added ingredients) • Unpasteurized (Frozen or Liquid) - Egg products (blends of whole egg, egg whites, and/or yolks, w/wo added ingredients) • Unpasteurized (Frozen or Liquid) - Egg whites (w/wo added ingredients) • Unpasteurized (Frozen or Liquid) - Whole egg (w/wo added ingredients) • Unpasteurized (Frozen or Liquid) - Yolk (w/wo added ingredients) • Unpasteurized (Tanker/Large Totes) - Egg products (blends of whole egg, egg whites, and/or yolks, w/wo added ingredients) • Unpasteurized (Tanker/Large Totes) - Egg whites (w/wo added ingredients) • Unpasteurized (Tanker/Large Totes) - Whole egg (w/wo added ingredients) • Unpasteurized (Tanker/Large Totes) - Yolk (w/wo added ingredients)

Individuazione della necessità di esecuzione della DAILY INSPECTION nel processo produttivo delle pizze surgelate contenenti prodotti a base di carne suina (PBC) destinate all' export USA¹ ed esportati in KIT

FASE PROCESSO ²	DAILY INSPECTION	
	OBBLIGATORIETA'	ESENZIONE
Ricevimento PBC		X
Stoccaggio PBC		X
Confezionamento prodotto finito		X
Surgelamento prodotto finito		X
Metal detector		X
Imbustamento (imballaggio) /Applicazione marchio identificazione/etichettatura	X	
Soccaggio cella prodotto finito		X
Preshipment review		X
Spedizione		X

¹ Nel caso in cui uno stabilimento produca prodotti NRTE diversi dalle pizze, è necessario che venga predisposto una tabella simile per verificare che le fasi di processo che necessitano un'ispezione ufficiale daily inspection vengano sottoposte al controllo dell'AC.

² Nota Bene: qualora una o più delle fasi sopra riportate siano state individuate come CCP, è necessario che l'autorità competente locale esegua controllo ufficiale, durante il Controllo Routinario. Tale controllo rispetta i requisiti della verifica "on site" con osservazione diretta dell'attività di monitoraggio dei punti critici di controllo (CCP) come richiesto dal 9 CFR 417,4 (a) (2), (ii). Si precisa che l'ispezione è richiesta solo nel caso in cui la verifica del monitoraggio dei CCP venga effettuata tramite "verifica on site", es. Osservazione diretta del CCP; nei casi in cui la verifica venga effettuata tramite controllo documentale e/o calibrazione di strumenti l'ispezione non è invece prevista.