

# 미국의 수입육류 관리제도

## 국립동물검역소

미국이나 유럽공동체 등 선진국에서는 자국 또는 자기 역내로 반입되는 육류에 대하여 어떠한 검역조치를 가하고 있는가 하는 점이 우루과이라운드 등 농산물수입개방에 직면하고 있는 우리들에게 적지않은 관심사항이 되고 있다. 따라서 여기서는 금년 8월에 현지 조사한 미국의 수입육류에 대한 관리사항을 요약 소개하고자 한다.

### 1. 수입 허용절차

#### ○ 국가 등록

미국으로 육류나 가금육을 수출하고자 하는 국가는 미농무성, 식품안전검사국(FSIS), International Programs에 수출국가 등록을 정식으로 신청하여야 한다. FSIS에서 실시하는 수출국가에 대한 평가는 서류검토와 현장검사의 두단계이며 서류검토는 수출국의 법규정 및 기타 서면 정보를 대상으로 5개의 위험분야 즉, 오염, 질병, 가공, 잔류물질, 경영부실 등에 대하여 중점을 두고 검토한다.

서류검토가 만족스러우면 FSIS기술팀이 해당국을 방문하여 5개 위험분야 뿐만아니라 작업장 시설 및 기구에 대한 검사절차, 실험실시설 및 운영, 교육프로그램, 작업장내 검사업무 등에 대한 평가를 실시한다. FSIS가 해당국이 미국의 시스템과 동등하다고 판단할때 그 국가는 미국으로 육류 및 가금육을 수출할 수 있는 국가가 된다. 미국과 동등하다고 판단하는데에는 육류내 약품 및 화학물질의 잔류를 방지하는 능력

이 중요한 요인의 하나이며 수출국은 매년 이사항에 대하여 재검토를 받아야 한다. FSIS는 주기적으로 수출국이 미국의 요구조건에 부합되는지 재검토하고 있으며, 재검토 주기는 각국의 실적에 바탕을 두고 있다.

#### ○ 수출작업장 지정

수출국 정부책임자는 모든 기준에 적합하며 미국으로 수출이 허가된 개별작업장의 명칭을 매년 FSIS에 확인시킬 의무가 있으며 수출국별 허가 작업장 숫자는 표 1과 같다.

#### ○ 수출허용 국가

약 40개국이 미국으로 수출이 허용되어 있으나 실제로 수출하는 국가는 30개국이고 이중 호주, 캐나다, 뉴질랜드가 주요 수출국이며 덴마크, 폴란드, 유고, 스웨덴 등 유럽과 알제틴, 브라질, 코스타리카, 과테말라, 도미니카 공화국 등 중남미 국가들이 수출을 하고 있다. 미국은 매년 약 2400~2800만 파운드의 육류를 수입하고 있으며 이는 미국내 육류공급의 10% 미만이고 국가별 생육 및 가공육 수출실적은 표 2내지 표 5와 같다.

#### ○ 허용품목

동식물위생검사국(APHIS)에서 미국 가축보호를 위하여 원산국의 가축질병 발생상태에 따라 특정 축산물의 미국내 반입을 제한하고 있으며 특히 우역, 구제역 발생국으로 부터 신선, 냉장 또는 냉동 육류의 미국내 반입을 금지하고 있다. 단, 그와 같은 발생국 부터로도 APHIS의 요구조건에 따라 열처리 또는 건조 등 조제된

표 1. Foreign Plants Authorized to Export Products to U.S. and Number of Inspectors

Country	Authorized 1/1/90	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/90	Licensed Foreign Inspectors
Argentina	20	0	5	0	25	299
Australia	138	13	9	0	134	985
Belgium	0	0	6	0	6	45
Canada	605	0	32	0	637	1,634
Costa Rica	4	0	0	0	4	36
Czechoslovakia	2	0	0	0	2	37
Denmark	133	9	4	1	129	1,065
Dominican Republic	0	0	5	0	5	21
El Salvador	0	0	1	0	1	18
Finland	7	0	0	0	7	40
France	73	2	5	0	76	31
Guatemala	4	0	0	0	4	18
Great Britain	3	0	0	0	3	10
Honduras	4	0	2	0	6	67
Hong Kong	1	0	0	0	1	6
Hungary	8	0	0	0	8	134
Ireland	5	1	3	0	7	105
Israel	23	3	4	0	24	42
Italy	5	1	44	0	48	31
Japan	0	0	3	0	3	24
Mexico	5	1	2	0	6	14
Netherlands	27	0	0	0	27	247
New Zealand	84	0	5	0	89	1,050
Poland	31	0	0	0	31	768
Romania	14	0	0	0	14	88
Sweden	23	1	1	0	23	70
Switzerland	10	0	3	0	13	26
Uruguay	22	1	2	0	23	230
Yugoslavia	16	2	0	0	14	131
Total	1,267	34	136	1	1,370	7,272

경우에는 미국으로 선적이 가능하다.

○ 표시사항 등록

선적되는 외포장의 표시사항을 사전에 등록할 필요는 없으며 수입항에서의 재검사과정에서 FSIS가 표시사항을 점검하고 있다. 필수적인 외포장의 표시사항은 제품명, 원산지, 외국 작업장 번호, 선적표시가 필요하고 또한 미국 수입검사인을 표시할 빈칸도 충분히 있어야 한다. 추가로 취급상의 주의사항(요냉장 또는 요냉동), 외국 작업장 명칭 및 주소 또는 수입자를 표시할 수 있다. 소매용 포장의 표시사항은 사

전에 FSIS에 등록하여야 하며 제품표시사항은 미국의 성분 및 표시사항 조건에 따라야 한다. 제품명, 원산지 및 작업장, 제조자 및 공급자의 이름 및 주소, 실증량(파운드로 등급 표시), 성분명, 취급상의 주의사항은 필수표시사항이다.

2. 미국내 반입절차

○ 세관 신고

미농무성은 수입허가를 요구하지 않으나 미국 세관에서 수입허가를 받아야 된다. 미국세관은

표 2. Fresh Beef

Country of Origin	Misc. Fresh	Manufac- turing	Carcasses & Cuts	Head Meat & Tongus	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	0	687,227,602	107,546,877	3,495,392	410,188	798,730,059
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Conada	50,925,348	76,300,531	45,624,870	2,649,403	2,454,534	117,955,181
Costa Rica	0	26,332,836	14,206,133	0	2,869	40,541,838
Czechoslovakia	0	0	0	0	0	0
Denmark	0	118,440	0	0	0	118,440
Dominican Republic	0	19,090,407	8,777,084	0	24,703	27,892,194
El Salvador	0	1,099,053	645,682	0	0	1,744,735
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	25,852,828	15,776,045	0	0	41,628,873
Honduras	0	16,280,295	6,742,386	0	0	23,022,681
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	5,256	0	0	5,256
Mexico	0	2,037,504	55,693	0	0	2,093,197
Netherlands	0	0	0	0	0	0
New Zealand	0	374,783,170	29,332,137	647,031	38,160	404,800,768
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	3,060,961	40,687	0	0	3,101,648
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	50,925,843	1,232,233,627	228,752,850	6,792,096	2,930,454	1,521,634,870

모든 물품의 항구 도착후 5일 이내 미국세관에 신고하도록 요구하고 있으며 육류나 가금육의 경우에는 세관신고서 FSIS가 다음 2종류의 서류첨부를 요구하고 있다.

- 원산지 증명(때때로 검역증으로 대체) : 수출국에서 검사되고 합격되었으며 미국으로 수출이 허용된 제품임을 증명
- 수입검사 신청 및 보고서(Import Inspection Application and Report 표 6)  
세관은 선적물품가격과 세금 및 제경비를 합

한 액수만큼의 보증금을 징수하며 FSIS가 세관에 재검사 결과 통보시까지 육류 및 가금육 선적물은 보증하에 있고 세관에서 소환할 수 있다.

미국의 요구조건에 부합되지 않을 때 보증금은 몰수되며 추가로 벌금이 부과될 수 있다. 미국세관이 심사한 서류는 APHIS 사무소로 보내져 가축위생 제한요소의 준수여부를 조사받고 세관과 APHIS 두 기관의 요구조건을 충족시킬 때 FSIS의 Import Field Office(IFO)로 보내져

표 3. Processed Beef

Country Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc.	Total
Argentina	599,992	40,505,598	40,873,036	28,189,516	0	110,168,142
Australia	0	0	86,540	0	0	86,540
Belgium	0	0	0	0	0	0
Brazil	238,500	4,065,684	18,442,780	2,291,745	0	25,038,709
Canada	4,735	8,796	0	347,091	2,281,625	2,642,247
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	269,344	0	269,344
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	88,209	0	88,209
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	5,746	0	1,273,805	0	0	1,279,596
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	2,681	0	0	0	2,681
Switzerland	0	0	0	0	0	0
Uruguay	157,410	869,588	5,208,004	2,599,790	0	8,834,792
Yugoslavia	0	0	0	861,655	0	861,655
Total	1,006,383	45,452,347	65,884,210	34,647,350	2,881,625	149,271,915
Grand Total for Beef						1,670,906,830

수입항 재검사를 받게된다.

○ 자동 수입정보 시스템(Automatic Import Information System, AIIS)

수입검사전청 및 보고서가 IFO에서 FSIS의 중앙전산시스템으로 입력되면 AIIS은 수출국, 작업장 및 제품이 미국으로 수출이 허용되는지 검색을 실시한다. 선적물이 FSIS에 의하여 재검사 준비가 되어 있으면 AIIS는 특정제품에 대한 작업장 및 수출국의 준수전력을 바탕으로 검

사사항(Inspection Assignment)을 지시하며 검사 결과는 후에 AIIS에 입력되어 앞으로 해당국가 및 작업장에서 선적되는 물품에 대한 재검사 수준을 설정하는데 참고하게 된다.

AIIS에 저장되는 정보는 다음과 같다.

- 각국의 각 작업장에서 제공한 제품의 종류와 물량 및 입국거부된 량
- 검역증명서 및 표시사항 재검사 결과
- 뼈, 털 및 연골과 같은 결합에 대한 관능검사

표 4. Fresh Pork

Country of Origin	Misc. Fresh	Manu- turing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	347,613	2,066,713	0	2,414,326
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	174,876,612	55,906,454	185,461,843	62,565	416,307,474
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	65,036,329	43,883,050	0	108,919,379
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	981,866	1,057,941	0	2,039,807
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	7,502	40,996	0	48,498
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	1,720,098	12,522,197	0	14,242,295
Switzerland	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	174,876,612	123,999,862	245,032,740	62,565	543,971,779

결과(Visual Inspection Result)

- 잔류물질, 조리온도, 경제적 및 기타 불순물  
검사를 위하여 실험실로 보낸 시료의 검사결과

○ 재검사 과정

수입육류 검사는 FSIS의 International Programs 산하 Import Inspection Division이 담당을 하며 1990년도에 전국적으로 약 77명의 수입육류 검사원이 218개 USDA Import Establishments에서 수입품의 재검사를 실시하였다. 대표적인 수

입육류 검사시설의 도면은 표 7과 같다.

선적물의 재검사가 준비되면 수입자는 FSIS에 요청하고, AIIS에 의하여 검사지시된후 72시간내 선적물은 허가된 시설에서 재검사를 받도록 준비되어야 한다. FSIS수입검사관은 첫째로 선적물이 외국으로 부터 적합하게 증명을 받았는지 서류검토를 실시하게 되며 서류가 부적절하거나 실수가 있으면 검사가 거부된다. 둘째로 일반적인 조건 및 표시사항을 검사하고 AIIS에 의하여 지시된 검사사항을 수행하게 된다.

표 5. Processed Pork

Country Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	7,196	6,241,651	6,248,847
Belgium	650,463	0	0	4,700,793	3,165,071	0	21,625	8,537,952
Brazil	0	0	0	0	0	0	0	0
Canada	11,113,228	566,124	31,921,737	202,801	37,200	0	3,894,804	47,735,894
Costa Rica	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	1,616,776	0	0	0	1,616,776
Denmark	4,969,314	0	0	74,725,456	20,114,724	13,660,116	164,412	113,634,022
Dominican Republic	0	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	1,689,689	0	1,689,689
France	6,720	0	0	26,975	0	0	306,268	339,963
Germany	76,826	0	0	0	0	0	0	76,826
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	1,791,112	0	0	12,712,730	5,521,221	517,227	441,101	20,983,391
Iceland	0	0	0	0	0	0	0	0
Ireland	204,061	0	0	1,656	0	0	81,525	287,242
Israel	0	0	0	0	0	0	6,566	6,566
Italy	733,254	0	0	5,063	0	0	216,854	864,901
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	2,072,129	0	0	4,506,932	2,198,653	8,891,795	47,951	17,717,460
New Zealand	0	0	0	0	0	0	0	0
Poland	287,220	0	0	34,700,746	8,524,152	2,656,451	31,158	46,199,727
Romania	30,465	0	0	325,629	163,364	167,165	0	626,623
Sweden	1,668,007	0	0	0	0	0	0	1,668,007
Switzerland	15,751	0	0	0	0	0	10,835	26,586
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	1,946,503	0	0	18,341,686	2,743,116	0	62,986	23,034,231
Total	25,565,053	566,124	31,921,737	151,867,243	42,467,501	27,589,639	11,437,466	291,414,768
Grand Total for Pork								835,386,542

AIIS는 때때로 검사면제를 지시하며 더이상 검사를 요구하지 않고, FSIS요구조건 준수전력이 우수한 작업장은 많은 검사를 받지 않는다. AIIS가 지시하는 검사의 종류는 소매 포장의 실증량 확인, 콘테이너 조건의 조사, 제품결함 조사, 캔 제품의 항온검사, 표시사항 검사 등이며 첨가물 및 제품조사, 미생물 오염, 잔류물질 및 축종 확인을 위한 실험실 검사 등이 포함된다. 검사수행은 특정량의 제품을 무작위 추출하여

FSIS검사관이 검사를 실시하며 실험실 검사를 위하여 제품 시료가 FSIS실험실로 보내지면 보통 선적물은 시험결과 입수전에 반출가능하다. 그러나 작업장이 이전에 위반한 사실이 있거나 문제점이 있다고 의심되면 선적물은 시험결과를 알때까지 유보된다.

—정육제품 검사

검역관은 AIIS로부터 Inspection Assignment를 접수하면 지시된 Random번호에 따라 검사대상

표 6.

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
INTERNATIONAL PROGRAMS  
IMPORT INSPECTION DIVISION

MPA 388091

**IMPORT INSPECTION APPLICATION AND REPORT (Meat, Poultry and Meat or Poultry Products)**

ENTERED

SECTION A - APPLICATION - (To be completed by broker or applicant)

1. NAME AND ADDRESS OF CUSTOMS BROKER OR APPLICANT <b>O'NEILL &amp; WHITAKER, INC. 19700 SUSANA ROAD COMPTON, CA 90221-5727</b>		2. PRESENT LOCATION OF PRODUCT <b>TRANSFAC CONT SYS (WIL 136/139)</b>	
3. TELEPHONE NUMBER <b>213/537-0251</b>	4. REFERENCE NUMBER <b>TUF910413</b>	5. SIGNATURE OF CUSTOMS BROKER OR APPLICANT <i>[Signature]</i> - ATTY IN FACT	6. DATE <b>7/17/91</b>

SECTION B - AGREEMENT OF TEMPORARY TRANSFER OF FOREIGN PRODUCTS - (To be completed by broker or applicant)

IN CONSIDERATION of the U.S. Director of Customs granting herein permission to transfer temporarily the packages of foreign food product described in Section "C" which are offered for entry into the United States, I/WE AGREE, under bond filed with said Director of Customs and subject to the penalties prescribed in laws enacted by Congress and regulations issued thereunder by the Secretary of the Treasury, to hold the said food product intact at the location indicated below until it has been inspected and passed by a Food Inspector from Food Safety and Inspection Service or has been otherwise disposed of under the supervision of a U.S. Customs Officer or a FSIS Food Inspector.

1. NAME AND ADDRESS OF COMPANY LOCATION TO WHICH PRODUCT IS TO BE TRANSFERRED (Ind. Street, City, State and Zip Code) <b>WEIGHMASTER MURPHY 1801 W. 12TH STREET LONG BEACH, CA 90813-0800</b>		2. SIGNATURE OF COMPANY REPRESENTATIVE <i>[Signature]</i> <b>O'NEILL &amp; WHITAKER, INC.</b>	
		3. TITLE OF COMPANY REPRESENTATIVE <b>ATTY IN FACT</b>	
		4. DATE <b>7/17/91</b>	

SECTION C - IDENTIFICATION OF SHIPMENT - (To be completed by broker or applicant)

1. VESSEL OR VEHICLE (Ind. and number) <b>COLUMBUS VIRGINIA</b>	2. CONTAINER NO. <b>SEE BELOW</b>	3. NAME OF TRANSPORTATION COMPANY <b>ASSOC CONTAINER TRANSPORT</b>	4. ARRIVAL DATE <b>7/23/91</b>
5. NAME OF CONSIGNEE <b>RIVERSTONE MEAT CO. PTY LTD 213-219 MILLER STREET NORTH SYDNEY AUSTRALIA, AU20600-0690</b>		6. NAME AND ADDRESS OF CONSIGNEE <b>THE TUFMAN THURLOW CO., INC. 700 S. CLAREMONT ST. STE.210 SAN MATEO, CA 94402-1448</b>	
7. CUSTOM ENTRY NO. <b>525-005-4517-0</b>	8. COUNTRY OF ORIGIN <b>AUSTRALIA</b>	9. CODE <b>160</b>	10. FOREIGN EST. NO. <b>503</b>

SECTION D - (To be completed by customs officer and FSIS official at POE)

1. APPROVED BY CUSTOM OFFICER <i>[Signature]</i>	2. DATE <b>7/19/91</b>	3. APPROVED BY FSIS OFFICIAL <i>[Signature]</i>	4. DATE <b>7/19/91</b>
---	---------------------------	--	---------------------------

SECTION E - DISPOSITION REPORT (To be completed by Food Inspector)

1. INSPECTION LOCATION CODES 1/2 STATE: <b>CA</b> IMPORT EST: <b>054</b>		2. LABORATORY SAMPLE NO. (S) <b>141852</b>	3. BADGE NO. <b>84</b>
4. SIGNATURE <i>[Signature]</i>		5. DATE <b>8/4/91</b>	6. PRINT NAME (Use First, Second Initials and Last Name) <b>Worthington</b>

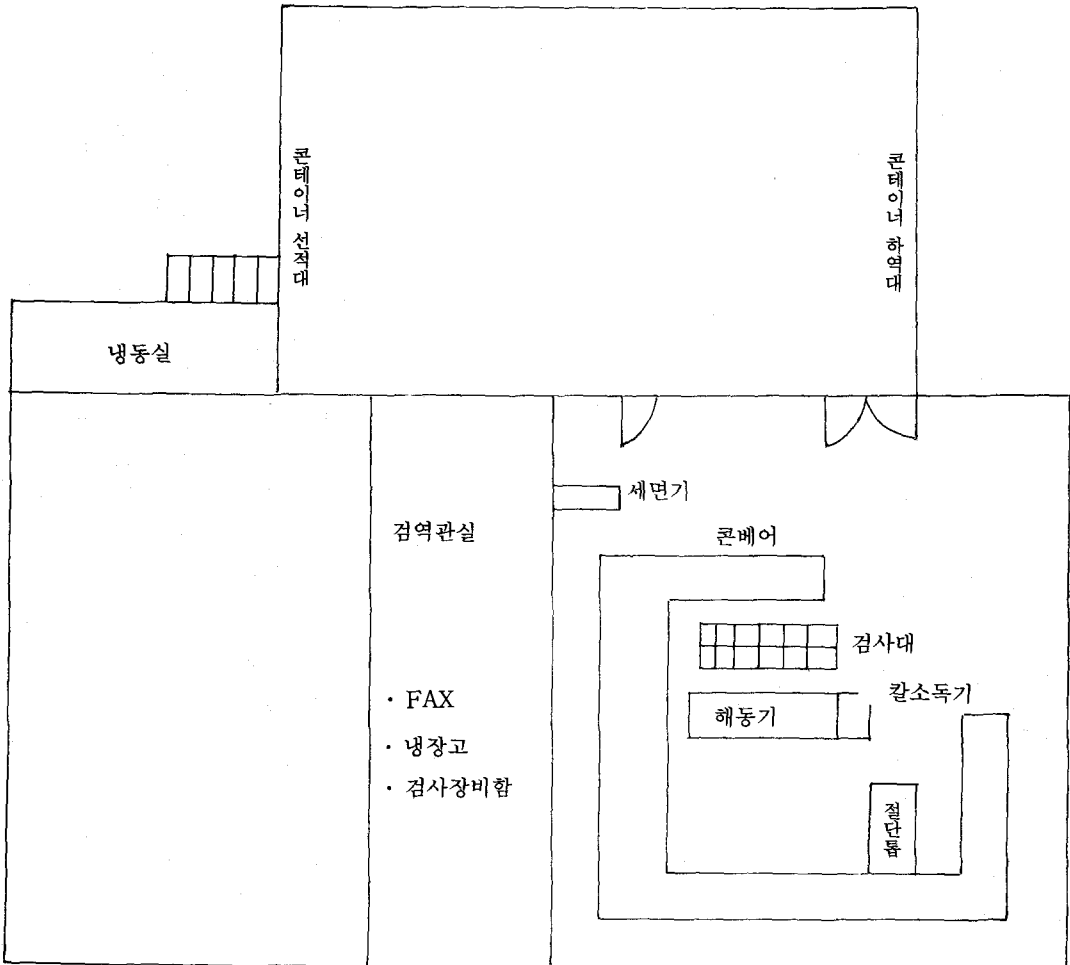
SECTION F - (To be completed by broker or applicant)

LOT NO.	NAME OF PRODUCT & SHIPPING MARKS	PRODUCT CODE	NUMBER OF P. SIDES X PACKAGES C CANS	NO. UNITS PER CARTON	NET WEIGHT (POUNDS)	INITIALS IF PASSED	8. REFUSED ENTRY		
							NUMBER OF P. SIDES X PACKAGES C CANS	NET WEIGHT (POUNDS)	REJECT CODE
1	<b>BNLS FOR MFG BEEF ACT07130940 WEIDEL/77+42+440A 60</b>	<b>BABWXS</b>	<b>0-0-0-0-0-0</b>	<b>623</b>	<b>37380±</b>	<b>W</b>	<b>0-0-0-0-0-0</b>		
2	<b>BNLS FOR MFG BEEF ACT07116768 WEIDEL/77+42A 60</b>	<b>BABWXS</b>	<b>0-0-0-0-0-0</b>	<b>624</b>	<b>37440±</b>	<b>W</b>	<b>0-0-0-0-0-0</b>		
3			<b>0-0-0-0-0-0</b>				<b>0-0-0-0-0-0</b>		
4			<b>0-0-0-0-0-0</b>				<b>0-0-0-0-0-0</b>		

상자를 선정한다. 작업장 보조원(2명)이 검사대상 상자를 검사실로 이송하여 첫째 상자를 개방하고 좌측면부터 전체 길이의 약 1/8이 되도록

두께 2인치 편을 톱으로 절단하고 다시 1/8에서 2/8사이의 육편을 잘라낸다. 이때 2개의 중량은 약 12파운드 정도된다. 각 육편을 플라스틱 봉

표 7. Weihmaster-Murphy 수입육류 검사시설 도면



지에 담아 125F이하를 유지하며 물이 순환되는 해동기에 담는다. 다시 둘째 상자를 개봉하여 좌측으로 부터 전체 길이의 2/8에서 3/8편 사이의 편과 3/8에서 4/8사이의 편을 채취하여 해동기에 담으며 모두 15개 상자에서 시료채취가 완료되면 약 35~40분이 경과하게 되고 이때부터 1번 시료부터 검사대에 올려 놓고 표 8호의 FSIS Form 9530~1에 열거된 결함을 조사한다. 이때 판단기준은 별첨 1호의 Defect Criteria에 의한다. 검사가 완료된 시료는 원래의 상자에 다시 넣어 재포장한다. 검사결과는 Import Assistant에게 보고되어 AIIS에 입력된다.

- 잔류물질 검사

잔류물질 검사가 지시되면 3개의 상자를 선정하여 시료를 채취하고 이중 가장 적당한 시료를 선택하여 다음과 같은 도장을 찍고 표 9의 검사 의뢰서를 첨부하여 FSIS실험실에 검사의뢰한다. FSIS실험실은 동부, 중서부, 서부 실험실 등 미국내에 3개소가 있다.

**USDA-OFFICIAL  
IMPORT-SAMPLE**



II 8.

IMPORTED MEAT AND POULTRY PRODUCT REINSPECTION RECORD

FSIS9540-IAGR		100	CONTAINER INFORMATION		DEFECTS  BONELESS MANUFACTURING MEATS  CARCASS, RET & UHOLE CUTS	
DATE OF REINSPECTION		102	<input type="checkbox"/> Mebpection <input type="checkbox"/> lightenedinsp		DEFECTS	
DATE OF 2nd STEP/TIGHTENED INSP		103	No Containet in Lot 202		No Containet in Lot 202	
SAMPLE UNIT WT		104	DEFECTS IN CONTAINER CONDITION		BLOOD XLOTS	
SAMPSE SIZE 1st STEP		105	SWELLS 210 <i>Reinspection    Tightened insp</i>		301    1st	
NAME OF PRODUCT		106	FLIP/ 211 SPRINGER		304    1st	
TEST RESULTS (A=Accept R=Reject)			LOOSE 212 TIN		307    1st	
NET WT            A    R		110	OVER 213 STUFFED		310    1st	
LABEL CLAIM            A    R		111	TOTAL 214 CRITICAL(S)		313    1st	
PRODUCT EXAM            A    R		112	PUNC 220 TURED CANS		316    1st	
CONDITION OF CONTAINER            A    R		113	CABLE 221 CUTS		319    1st	
APPROVED LABEL            A    R		115	MAJOR 222 DENT		322    1st	
TEMP CANS NON-SHELF STABLE            A    R		116	RUST 223		325    1st	
INCUBATION            A    R		117	224 IMPROPER SEAMS		328    1st	
SPECIES            A    R		118	MISSING 225 LABEL		331    1st	
REJECTION			226 BUCKLED SEAMS		334    1st	
PORNDS REJECTED		132	OTHER 227		337    1st	
LOT SORTABLE <input type="checkbox"/> Yes <input type="checkbox"/> No		133	TOTAL 228 MAJOR(S)		337    1st	
REINSPECTION					DATE ENTERED IN TO ALLS	
SAMPLES SELECTED BY(Signature)			PRINT LAST NAME			
INSPECTED BY (Signature)			PRINT LAST NAME			
2nd STEP/TIGHTENED					ENTERED BY	
SAMPLES SELECTDD BY(Signature)			PRINT LAST NAME			
INSPECTED! BY(Signature)			PRINT LAST NAME			

II 8-1 REVERSE

DEFECTS IN CANNED OR PACKAGED MEAST DEFECTS				Tare Weight of containers (Open, Clean, Dry)	NET WEIGHTS( <i>coptents</i> )									
					SCALE CAUBRATIONS									
					LIMITS									
BONE OR WOOD	401			1	GROUP		L		A1		A2			
					+	-	+	-	+	-	+	-		
CARTILAGE	404			2										
				3	1		11		21		31			
KILL SOILAGE	407			4	2		12		22		32			
				5	3		13		23		33			
FOREIGN MATTER	410			6	4		14		24		34			
				7	5		15		25		35			
HAIR OF HIDE	413			8	6		16		26		36			
				9	7		17		27		37			
PAPER OR PLASTIC	416			10	8		18		28		38			
				11	9		19		29		39			
STRING	419			12	10		20		30		40			
				13	Total	WORK AREA						Total		
OIL OR GREASE	422			14										
				15	Average (total ÷ 10)							Average (total ÷ 40)		
UNDER PROCESSED	425			TOTAL TARE WT.										
BRUISES/OTHER	428													
TOTAL(S)	431			AVERAGE TARE WT	belowl						belowl			

REMARKS



표 9.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE IMPORT RESIDUE PROGRAM		1. INSPECTION LOCATION CODES IFO   STATE   IMPORTEST		2. FSIS 9540-1 NO OR AGR NO	3. LOT	SERIAL NO MP 141852	
4. NAME OF PRODUCT		13. SAMPSING PROGRAM Must check one <input type="checkbox"/> N Normal(06) <input type="checkbox"/> I Increased(07) <input type="checkbox"/> S Special(53)  <input type="checkbox"/> F HOLE(24) (For this residue)		14. ACCREDITED LAB NAME(73)		18. WARE HOUSE LOT NO	
5. PRODUCT CODE						19. DATE SAMPLED	20. DATE MAILED
6. HEALTH CERTIFICATE NO						21. TECHNICAL SUPPORT LAB NAME (Refer to file Directive 9110 Samples submitted to wrong laboratory may be discarded)	
7. SHIPPING MARKS	8. PRODUCTION DATE		9. NO OF SAMPLES ASSIGNED THIS LOT		15. SPLIT SAMPLE NO	22. INSPECTOR'S NAME(Print)	
10. COUNTRY ORIGIN		11. CODE		16. ANALYSIS REQUESTED		23. BADGE NO	
12. FOREIGN ESTABLISHMENT NO.		17. COMMENTS				24. SIGNATURE OF INSPECTOR	

FORLABUSE ONLY

25. DATE RECEIVED	26. SECURITY SEALINTACT (1) (2) (3) <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Missing		27. QUANTITATIVE RESULTS		
28. DATE ANALYSIS STARTED	29. LAB CODE	30. RCPT CONDITION	TISSUE CODE Analyst      Residue Code      Amount		LABORATORY USE (additional results information)
31. DATE ANALYSIS COMPLETED	32. SRC	33. DISCARD CODE			
34. WC	35. REVIEWED BY(Signature)				

FSIS FORM 9770-2(12/89)

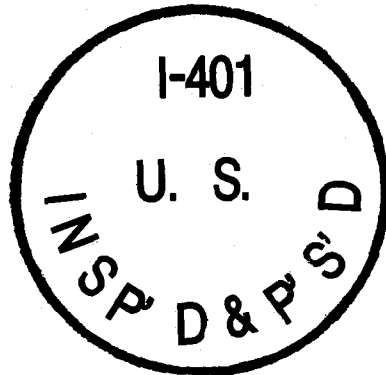
REPLACES FSIS FORM 9770-2(10/88), WHICH MAY BE  
USED UNTIL EXHAUSTED

COPY 5 : INSPECTOR : Attach to Case File

OFFICIAL RECEIPT FOR SAMPLES OF FOREIGN PRODUCTS COLLECTED FOR LABORATORY ANALYSIS		TO(Name of importer or broker)	
INSTRUCTIONS : Attach Original to applicant's Copy of FSIS Form 9540.1, where applicable. Attach Copy 2 with FSIS Form 9540.1 or Ag. Canada Health Certificate Submit Copy 3 to import Facility.			
country of origin	foreign est no	fsis form 9540.1/agr No	importest No.

1990년에 14,170건의 잔류물질 검사가 수입육  
을 대상으로 실시되었으나 단지 11사례에서 위  
반 수준의 양성이 발견되었다. 잔류물질 검사에  
서 위반이 발견되면 이미 재검사에 합격되어 유통되고  
있어도 추적조사하여 식용으로 사용되지 않도록  
조치하고 있다.

3. 검사 합격



# 10.

U.S. DEPARTMENT OF AGRICULTURE  
 FOOD SAFETY AND INSPECTION SERVICE  
 INTERNATIONAL PROGRAMS

REFUSED ENTRY NOTIFICATION

WITHIN(45)DAYS OF THE DATE OF THIS NO. TIFICATION. THIS PRODUCT MUST BE REMOVED FROM THE UNITED STATES. CONVERTED TO ANIMAL FOOD. OR DESTROYED SO THAT IT CAN NO. LONGER BE USED FOR HUMAN FOOD.		1. DATE OF NOTIFICATION
2. TO DISTRICT DIRECTOR U.S. CUSTOMS		3. CUSTOMS ENTRY NO
		4. FSIS 9540-1 NO.      LOT NO.
5. NAME OF PRODUCT		6. QUANTITY      7. WEIGHT
8. COUNTRY OF ORIGIN	9. FOREIGN SETABLISHMENT NO.	10. HEALTH CERTIFICATE NO.
11. SHIPPING MARKS		IMPORT ESTABLISHMENT NO.
13. IMPORT ESTABLISHMENT ADDRESS		14. NAME AND ADDRESS OF BROKER
15. NAME AND ADDRESS OF CONSIGNOR		16. NAME AND ADDRESS OF CONSIGNEE
17. THIS IS OFFICIAL NOTIFICATION THAT THE ABOVE CITED SHIPMENT IS REFUSED ENTRY DUE TO:		18. REJECTION CODE

NO SUBDIVISION OR DIVERSION ALLOWED. PRODUCT MUST BE DISPOSED OF BY FAILURE TO COMPLY, MAY RESULT IN SEIZURE OF THIS PRODUCT. →	19. DATE OF DISPOSITION
20. REMARKS	21. AMOUNT DESTROYED DUT TO SAMPLING

22. SIGNATURE OF ISSUING OFFICIAL	23. TITLE	24. IMPORT FIELD OFFICE LOCATION	25. DATE
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26. S FORM 9840-3(10/87)

27. REPLACES MP FORM 03(1/80). WHICH IS OBSOLETE

○ 검사 및 합격제품

선적물이 수입육류 재검사에 통과되면 각 선적 포장에는 다음과 같은 도장이 찍히고 방출되며 수출국 검역증에는 U.S. INSPECTED & PASSED도장이 찍히게 된다. 이때부터 선적물은 국내제품과 동일하게 취급된다.

○ 반입거부 선적물이 미국의 요구조건에 부합되지 않으면 수출국 검역증에 U.S. REFUSED ENTRY AMOUNT \_\_\_\_\_ 의 도장이 찍히

UNITED STATES  
REFUSED ENTRY

고, 각 선적포장에

도장이 찍히고 표 10의 REFUSED ENTRY NOTIFICATION이 세관, 수입자, 중개인에게 교부된다.

이제품은 45일 이내에 재수출 되거나 폐기 또는 FDA의 승인을 받아 동물사료로 변경 사용된다.

Part 18

Chart 18.1-Defect criteria(for sample unit)  
Meat from cattle, calves, sheep, goats, and equines

Defects			
Type	Description	Class	Code
Blood clots	Less than 1½" in greatest dimension	*insignificant	
	1½" to 6" greatest dimension	Minor	100
	More than 6" in greatest dimension, or numerous (over 5)minor blood clots in one sample unit(1/) not seriously affecting product usability.	Major	101
	One or more of a number or size seriously affecting product usability.	Critical	102
Bruises	Less than 1" in greatest dimension and less than ½" deep.	*insignificant	
	1" to 2½" in greatest dimension or ½" to 1" deep	Minor	100
	More than 2½" in greatest dimension, or more than 1" deep, or numerous (over 5)minor bruises in one sample unit(1/) not seriously affecting product usability.	Major	101
	One or more of a number or size seriously affecting product	Critical	102
Bone Fragments	(1) Thin bone scrapings less than 1/32" thick X 1/8" wide x 3" long attached to muscle tissue. (2) Thin flexible bone slivers, either attached to or detached from muscle tissue less than 1/4" wide and 3/4" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than 3/4" in greatest dimension.	*insignificant	
	Less than 1½" in greatest dimension	Minor	150
	1½" or more in greatest dimension, or numerous (over 5)minor fragments in one sample unit(1/) not seriously affecting product usability.	Major	151
	One or more of a number or size seriously affecting product usability.	Critical	152
Bone slivers (from rib)	Less than 3" long and less than 1/4" wide and flexible bone chip from a rib end more than 3/4" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue.	Minor	150

Defects			
Type	Description	Class	Code
Detached Cartilage, ligaments	Less than 1" long	*insignificant	
	1" or more long and free of muscle tissue.(See also bone slivers).	Minor	200
	Numerous (over 5)minor defects in one sample unit (1/) not seriously affecting product usability.	Major	201
	Defects of number seriously affecting product usability.	Critical	202
Extraneous material	Minute specks or dust. If affecting product usability, score them under codes 800, 801, 802 Pieces of plastic or paper wraps or any soft material less than ½".	*insignificant	
	Paper or plastic wraps ½" to 7 square inches:a single place covering an area equal to that of a circle 1/8" to 1/2" in diameter; a wild oat or other grass beard over 3/8" long or more places of wildoats or grass beards 1/8" to 3/8 long on one meat piece and without inflammation.	Minor	300
	Blunt piece of wood 1" or more long;paper or plastic over 7 square inches, single piece of material covering an area greater than that of circle with a diameter exceeding ½" small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability:any substance causing minor bodily irritation or discomfort(chemicals, hard object, etc.).	Major	301
	Any substance causing injury or illness(poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.);large insect, insects, associated with insanitation, or any material of number or size seriously affecting product usability.	Critical	302
Hair Hide Wool	Hide(with or without hair) or wool less than ½ in greatest dimension. A total of five to 10 single strands of hair or wool. Total number of hairs, divide by 10 and round off to nearest whole number to determine total hair defects. For example : 34 hairs equal 3 defects and 35 hairs equal 4 defects. When second step is necessary, total number of hairs in step one and two, divide by 10 and round off to nearest whole number as described above. Also a cluster of hair(strands too numerous to count) in one area.	Minor	400
	Hide (with or without hair) or wool ½" or more in greatest dimension: numerous(over 25) single strands of hair in one sample unit(1/);numerous (over 5) clusters of hair in one sample unit(1/), provided none of above seriously affect product usability.	Major	401
	Hair, hide or wool of amount seriously affecting product usability	Critical	402
Ingesta	Amount equal to area of a circle ½" or less in diameter.	Major	251
	Amount equal to area of a circle more than ½" in diameter.	Critical	252
Off condition		Critical	452

Defects			
Type	Description	Class	Code
Parasitic lesions	Parasites not transmissible to man. One, two, or three closely associated lesions on one piece of meat - Score as one lesion (ovine only) First lesion found in a sample.	Minor	500
	Each succeeding parasitic lesion in the sample.	Major	501
Pathologic	Any lesion (not evident on post-mortem inspection) not seriously affecting product acceptability.	Major	501
	Any lesion unless excepted as noted under Code 501	Critical	502
Stains, Discolored areas	Very light stains of any size or stains covering an area less than that of a circle $\frac{1}{2}$ " in diameter	*Insignificant	
	Equal to area of a circle $\frac{1}{2}$ " to $1\frac{1}{2}$ ".	Minor	600
Stains, Discolored areas	Equal to area of a circle greater than $1\frac{1}{2}$ " in diameter ; numerous (over 5) minor stains in one sample unit (12 pounds) not seriously affecting product usability(1/).	Major	601
	Minor or major areas of a number seriously affecting product usability.	Critical	602
Other	Defect that individually or in aggregate affects product appearance, but not its usability.	Minor	800
	Defect that individually or in aggregate materially affects product usability.	Major	800
	Defect that individually or in aggregate seriously affects appearance or usability of product.	Critical	802

\* No significance in product wholesomeness:do not score. 1/ Do not score as minor also.

Chart 18.1-A-Defect criteria (for sample unit) Meats from suine carcasses

Defects			
Type	Description	Class	Code
Blood clots	Less than $1\frac{1}{2}$ " in greatest dimension	*insignificant	
	$1\frac{1}{2}$ " to 6" greatest dimension	Minor	100
	More than 6" in greatest dimension, or numerous (over 5) minor blood clots in one sample unit(1/) not seriously affecting product usability.	Major	101
	One or more of a number or size seriously affecting product usability.	Critical	102
Bruises	Less than 1" in greatest dimension and less than $\frac{1}{2}$ " deep.	*insignificant	
	1" to $2\frac{1}{2}$ " in greatest dimension or $\frac{1}{2}$ " to 1" deep	Minor	100
	More than $2\frac{1}{2}$ " in greatest dimension, or more than 1" deep, or numerous (over 5) minor bruises in one sample unit(1/) not seriously affecting product usability.	Major	101
	One or more of a number or size seriously affecting product	Critical	102

Defects			
Type	Description	Class	Code
Bone Fragments	(1) Thin bone screpings less than 1/32" thick X 1/8" wide x 3" long attached to muscle tissue. (2) Thin flexible bone slivers, either attached to or detached from muscle tissue less than 1/4" wide and 3/4" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than 3/4" in greatest dimension.	*insignificant	
	Less than 1 1/2" in greatest dimension	Minor	150
	1 1/2" or more in greatest dimension, or numerous (over 5) minor fragments in one sample unit(1/) not seriously affecting product usability.	Major	151
	One or more of a number or size seriously affecting product usability.	Critical	152
Bone slivers (from rib)	Less than 3" long and less than 1/4" wide and flexible bone chip from a rib end more than 3/4" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue.	Minor	150
Detached Cartilage, ligaments	Less than 1" long	*insignificant	
	1" or more long and free of muscle tissue.(See also bone slivers).	Minor	200
	Numerous (over 5) minor defects in one sample unit (1/) not seriously affecting product usability.	Major	201
	Defects of number seriously affecting product usability.	Critical	202
Extraneous material	Minute specks or dust. If affecting product usability, score them under codes 800, 801, 802 Pieces of plastic or paper wraps or any soft material less than 1/2".	*insignificant	
	Paper or plastic wraps 1/2" to 7 square inches:a single place covering an area equal to that of a circle 1/8" to 1/2" in diameter ; a wild oat or other grass beard over 3/8" long or more places of wildoats or grass beards 1/8" to 3/8 long on one meat piece and without inflammation.	Minor	300
	Blunt piece of wood 1" or more long;paper or plastic over 7 square inches, single piece of material covering an area greater than that of circle with a diameter exceeding 1/2" small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability:any substance causing minor bodily irritation or discomfort(chemicals, hard object, etc.).	Major	301
	Any substance causing injury or illness(poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.);large insect, insects, associated with insanitation, or any material of number or size seriously affecting product usability.	Critical	302