GLOBAL COLD CHAIN ALLIANCE®

Forum Overview

USDA Food Safety and Inspection Service

United States Environmental Protection Agency

OSHA Occupational Safety and Health Administration

FDA U.S. FOOD & DRUG ADMINISTRATION

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SCOPELITIS GARVIN LIGHT HANSON & FEARY

GCCA COLD CHAIN POLICY FORUM
VIRTUAL MEETING
28-29 JULY 2020

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GLOBAL ADVOCACY

Mitigate the impact of regulations on industry while achieving public policy objectives.

Proactively influence rules and regulations.

Develop and adopt industry best practices and standards.

Lead the dialogue on issues impacting the cold chain.

20+
legislative and regulatory coalitions

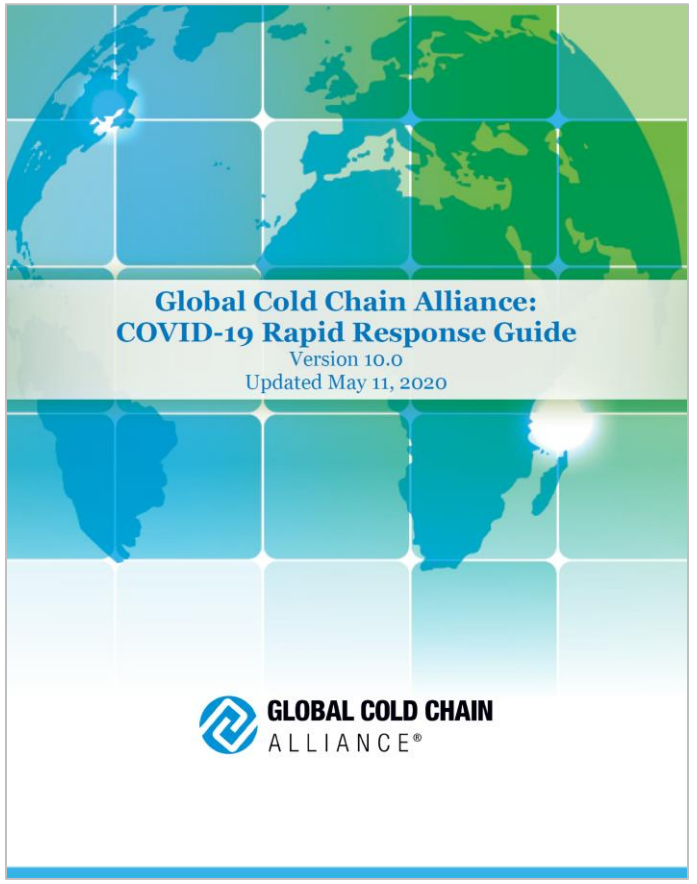
Annually signs ***dozens of letters*** and public comments

- ✓Trade
- ✓Taxes
- ✓Food
- ✓Transportation
- ✓Small business
- ✓EPA
- ✓OSHA
- ✓Labor

GLOBAL EFFORTS

GCCA's COVID-19 Response

- Industry designated as critical infrastructure
- Priority access to PPE and cleaning supplies
  - FEMA Masks
- Development of protocols and best practices
- Compliance assistance
- Support for workers and businesses



Coronavirus Industry Resources:

https://www.gcca.org/resources/responding-coronavirus

https://www.feedingus.org/

OSHA Alliance Evolution

- Alliance began in 2010.
- Renewed twice (signing ceremony at last year's policy forum).
- In March, OSHA announced new Alliance Ambassador designation to recognize longstanding partnerships.
- GCCA Alliance in final stages of evolution to Ambassador status.
- Announcement expected in early August.

USDA-FSIS:
Improving the Export Certificate Process

- Series of industry roundtables with FSIS leadership
- Highlighted challenges and opportunities to improve process
- Resulted in FSIS clarifying the ability for facilities to develop written programs related to reinspection
- Written programs can designate the percentage of product required to be staged for resinspection/verification
  - 10% given as an example

U.S. MEAT EXPORT FEDERATION

USA Poultry & Egg Export Council

NAMI NORTH AMERICAN MEAT INSTITUTE

GLOBAL COLD CHAIN ALLIANCE®

Chemical Safety Board: New Reporting Requirement

- Courts directed CSB to complete rulemaking establishing a new chemical release reporting requirement
- Went into effect this spring – first year focused on education (not enforcement)
- Rule includes a process for facilities already reporting to the National Response Center (NRC) – Most likely scenario for our industry
  - Must supply NRC identification number to CSB within 30 minutes of reporting to NRC
  - Reports may be made by email to: report@csb.gov, or by telephone at 202-261-7600
- GCCA working with IIAR, ASTI and others to communicate concerns to CSB about redundancy and burden of new process

USDA United States Department of Agriculture

Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness

Policies and Procedures for Meat and Poultry Export

GCAA Cold Chain Policy Forum
July 28, 2020

Philip Bronstein, Ph.D.
Assistant Administrator, Office of Field Operations
Food Safety and Inspection Service
U.S. Department of Agriculture

Food Saf

Food Safety and Inspection Service: Mission in Action

We are the public health agency in the USDA that's responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled.

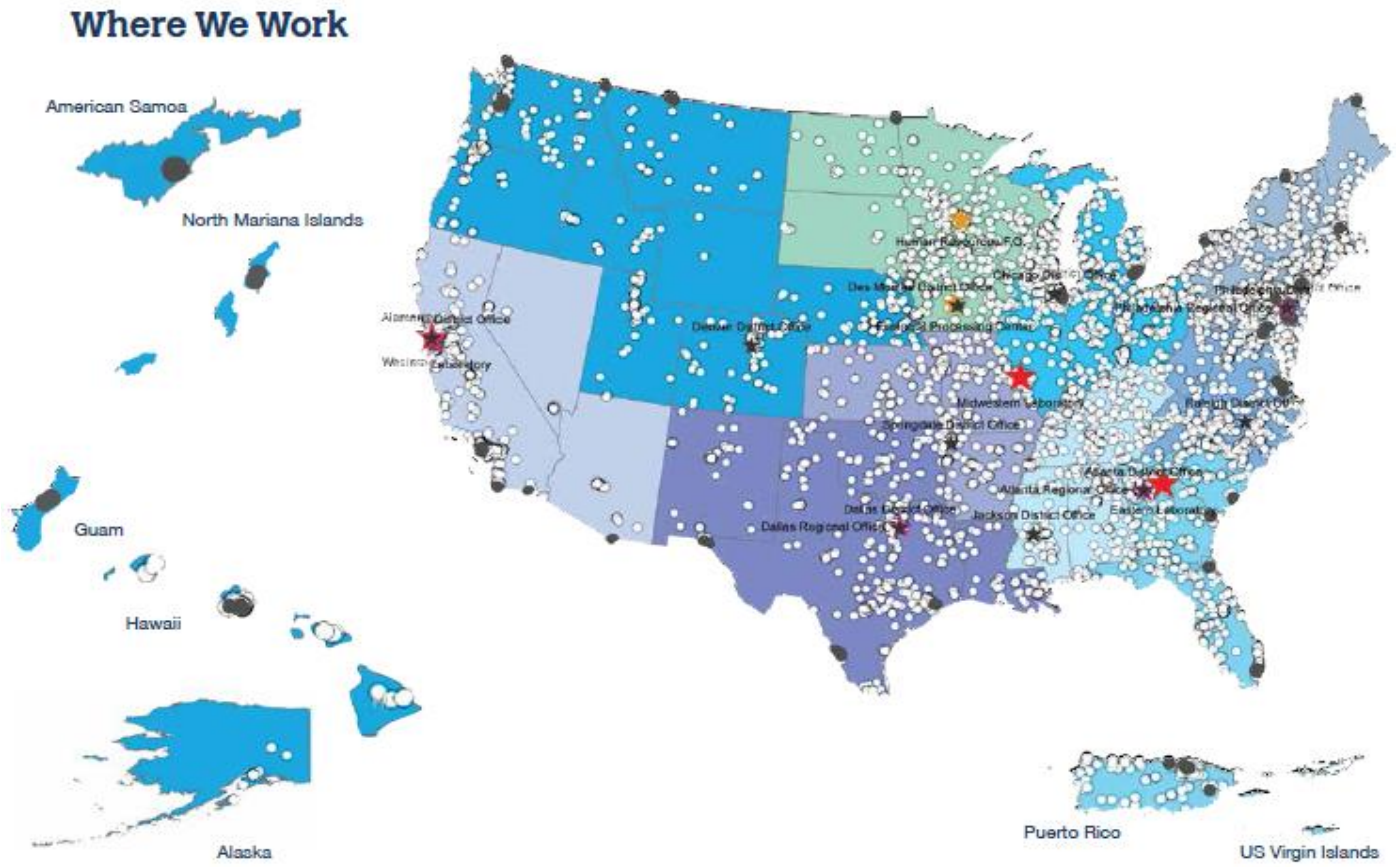
Our Authority

Through a series of Acts, Congress empowers FSIS to inspect all meat, poultry, and processed egg products in interstate commerce.

- Federal Meat Inspection Act (FMIA), 1906
- Agricultural Marketing Act (AMA), 1946
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970

Food Saf

Food Safety and Inspection Service
By the Numbers



Approximately 6,500 Establishments, 130 Import/Inspection houses, and 150,000 In-Commerce Facilities Nationwide

Food Safety and Inspection Service:

Public Health Information System

PHIS is a dynamic, comprehensive data analytic system that contains data from inspection activities collected by FSIS employees

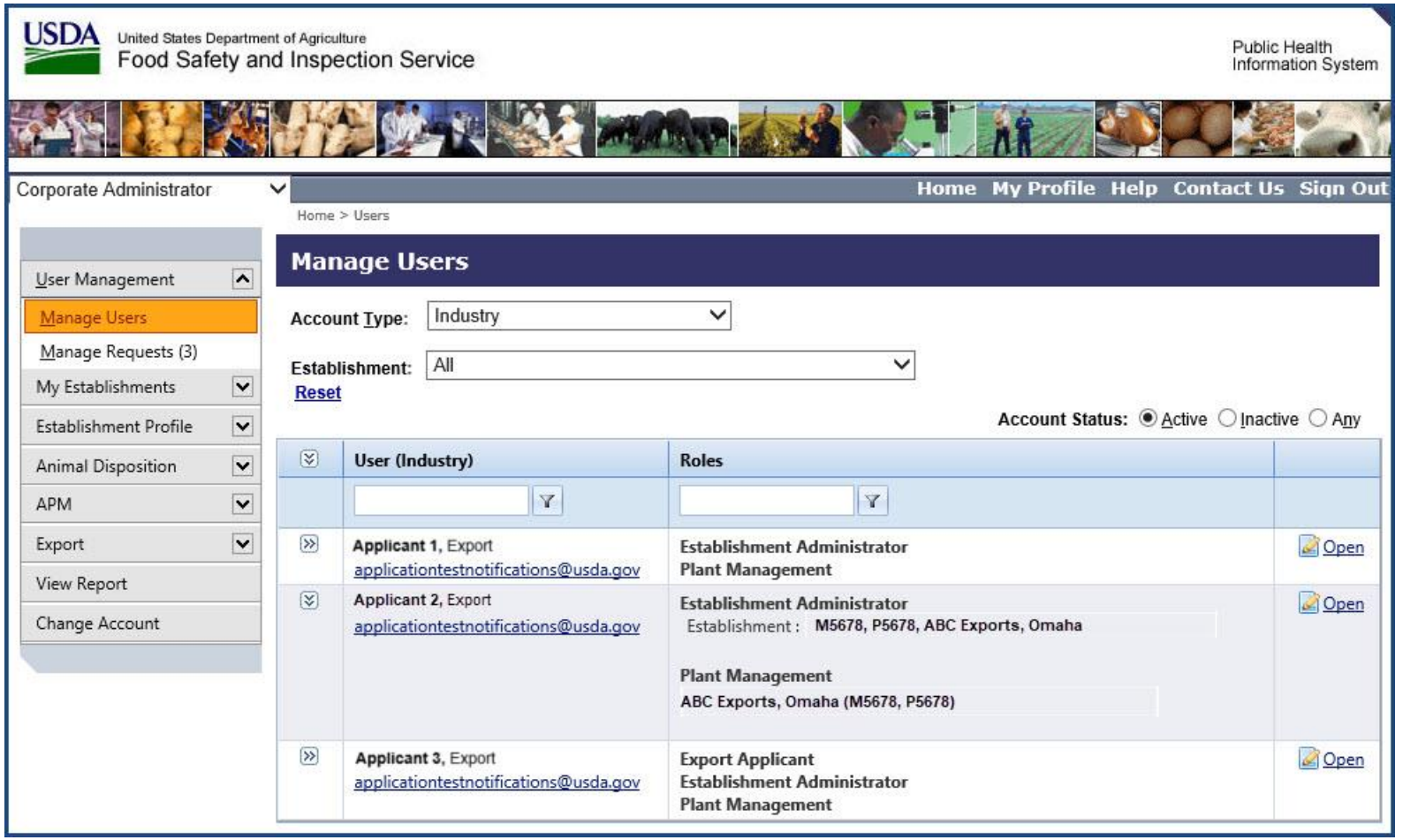
- **PHIS Domestic was initially deployed in 2011**
- **PHIS Imports was deployed in 2012**
- **PHIS Exports was implemented on June 29, 2018**
- **Countries were added to PHIS Exports in Phases:**
  - Phase 1: Afghanistan, Andorra, Bahamas, Bolivia, Burundi, Cape Verde, Cook Islands, Ethiopia, French Guiana, Gambia, Guinea, Liberia, Mozambique, San Marino, Tanzania, Uganda *(June 2018)*
  - Phase 2: Angola, Antarctica, Aruba, Bhutan, Botswana, Bouvett Island, Brunei Darussalam, Christmas Island, Comoros, Eritrea, Falkland Islands, Faroe Islands, French Southern and Antarctic Islands, Greenland, Guernsey, Heard Island and McDonald Islands, Isle of Man, Jersey, Lesotho, Liechtenstein, and Vietnam *(May 2019)*
  - Phase 3: China *(January 2020)*

Export changes, effective August 24, 2020

- **Management and access functions**: expanded access for corporate administrator.
- **Export application**: country letterhead statements; additional editable fields up to the final approver; spell check; exporter history tab.
- **UI and XML schema consistency**: data fields required through the UI will also be available to enter in the M2M - XML schema.

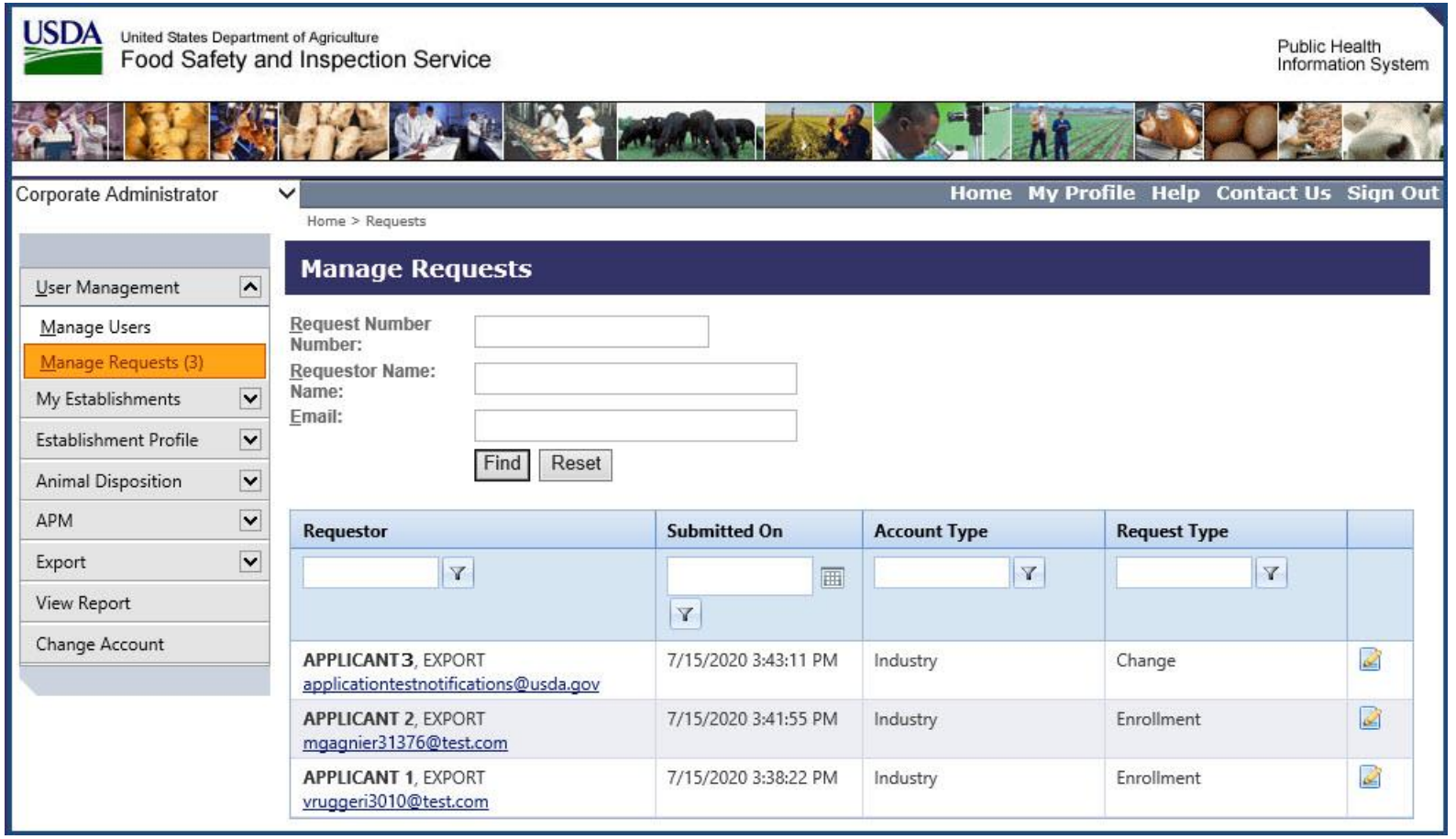
Food Safety and Inspection Service:

Expand user records to display establishments



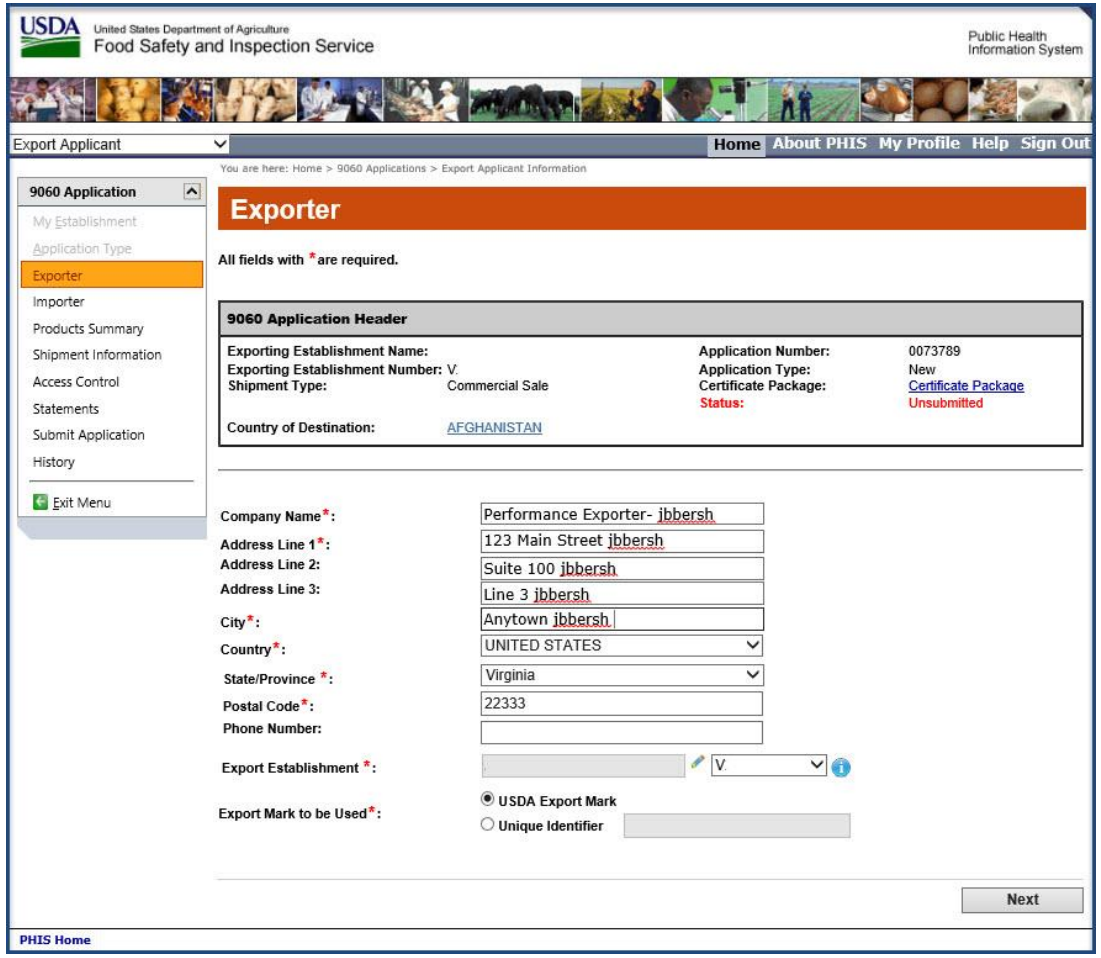
Food Safety and Inspection Service:

Pending Enrollment and Change requests pending



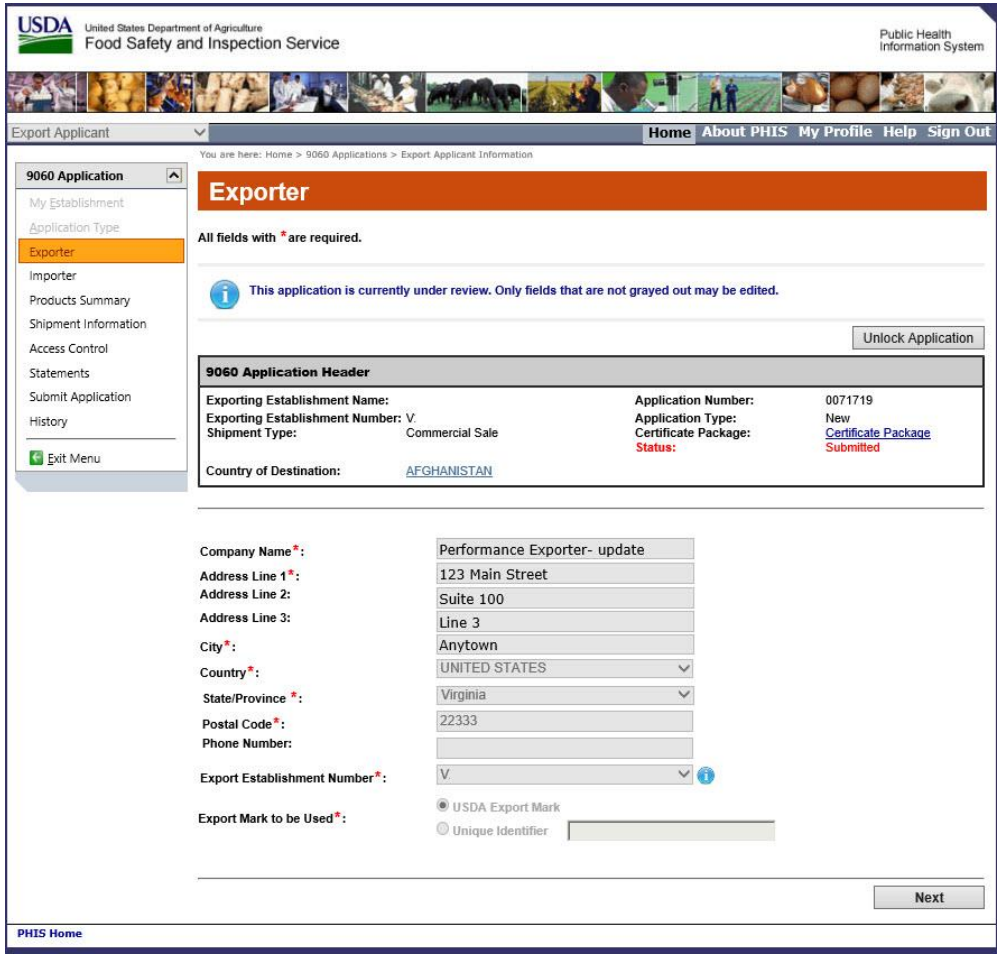
Food Safety and Inspection Service:

Spell-check



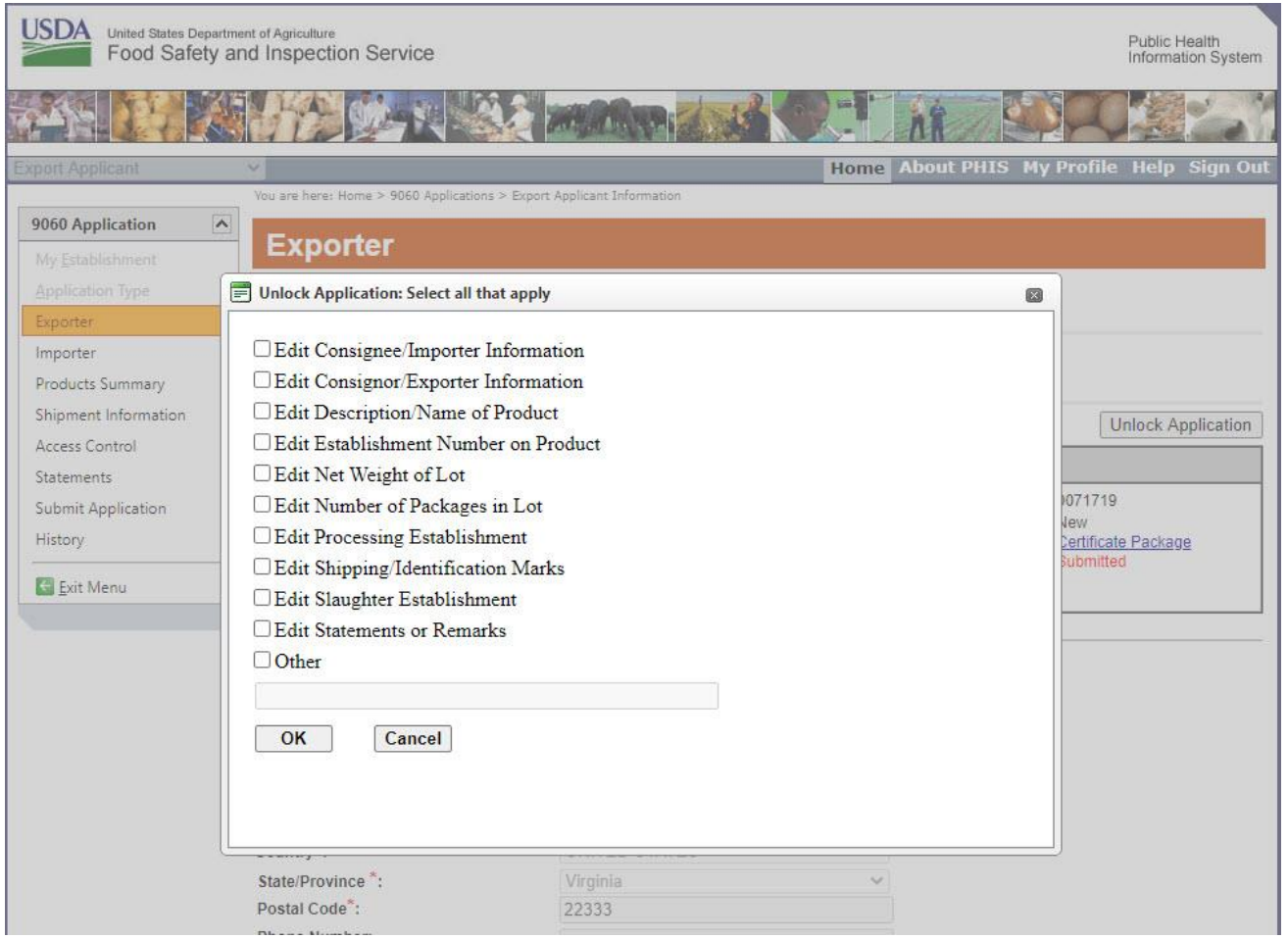
Food Safety and Inspection Service:

Read-only review and Unlock application function



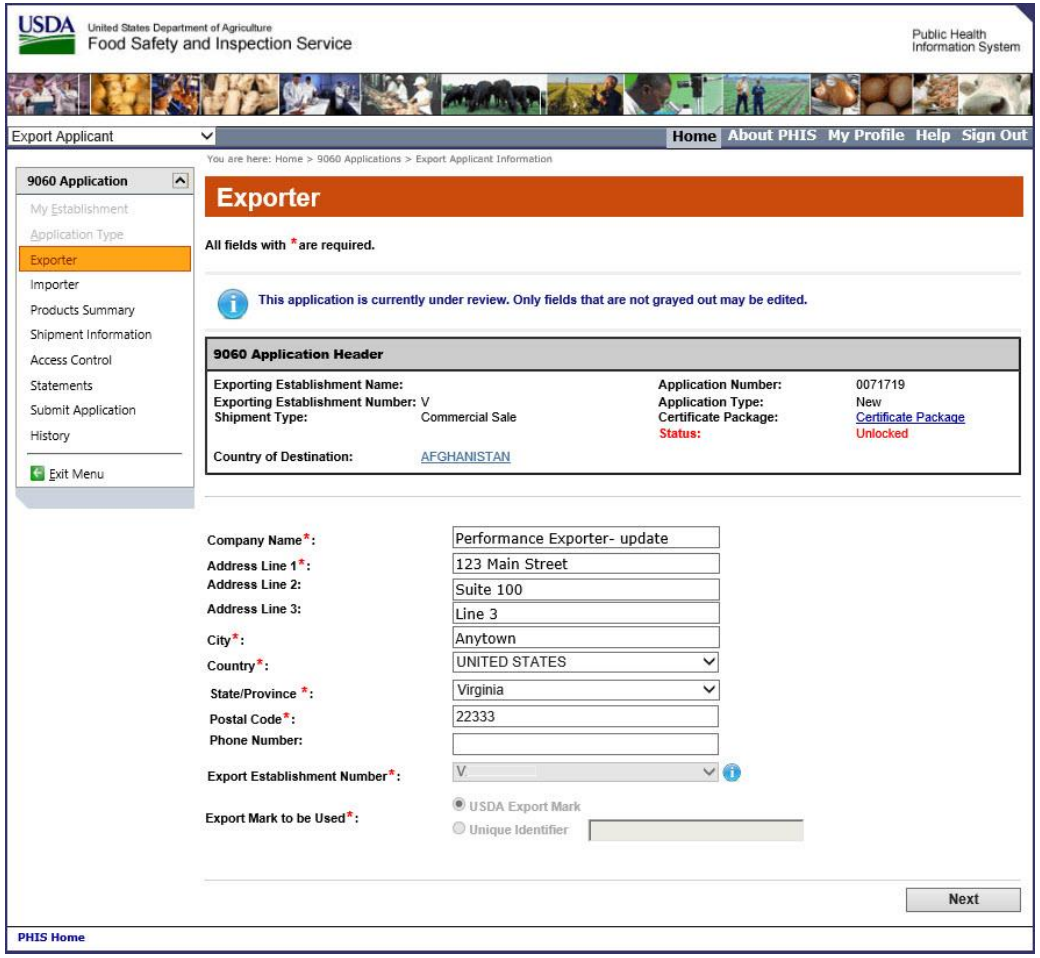
Food Safety and Inspection Service:

Unlock Justifications



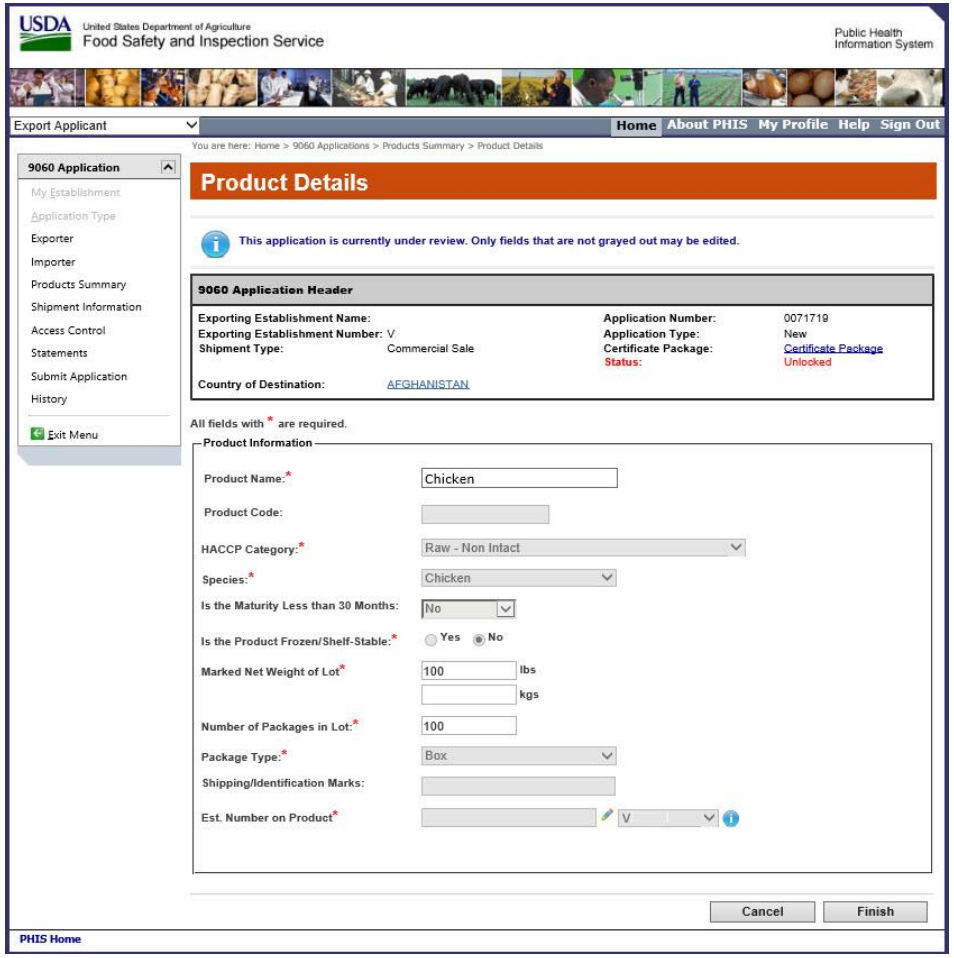
Food Safety and Inspection Service:

Exporter page – allows edits



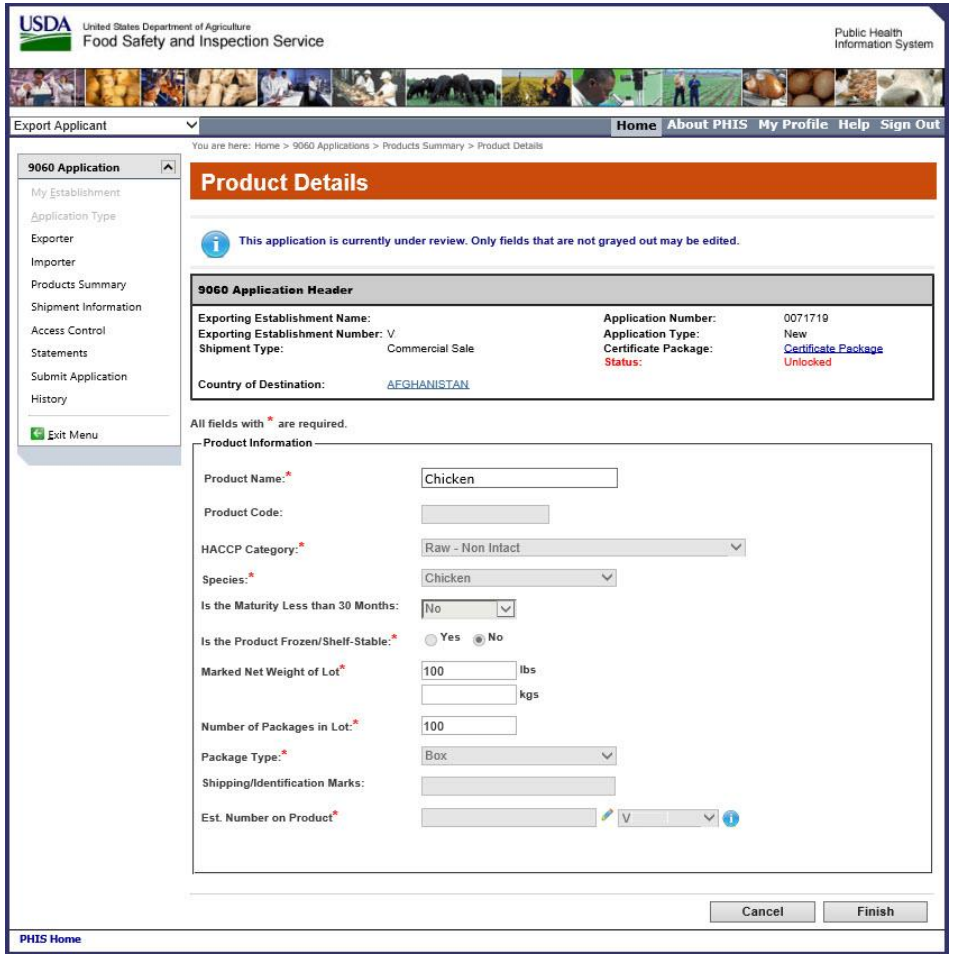
Food Safety and Inspection Service:

Product Details – Product Name allows edits



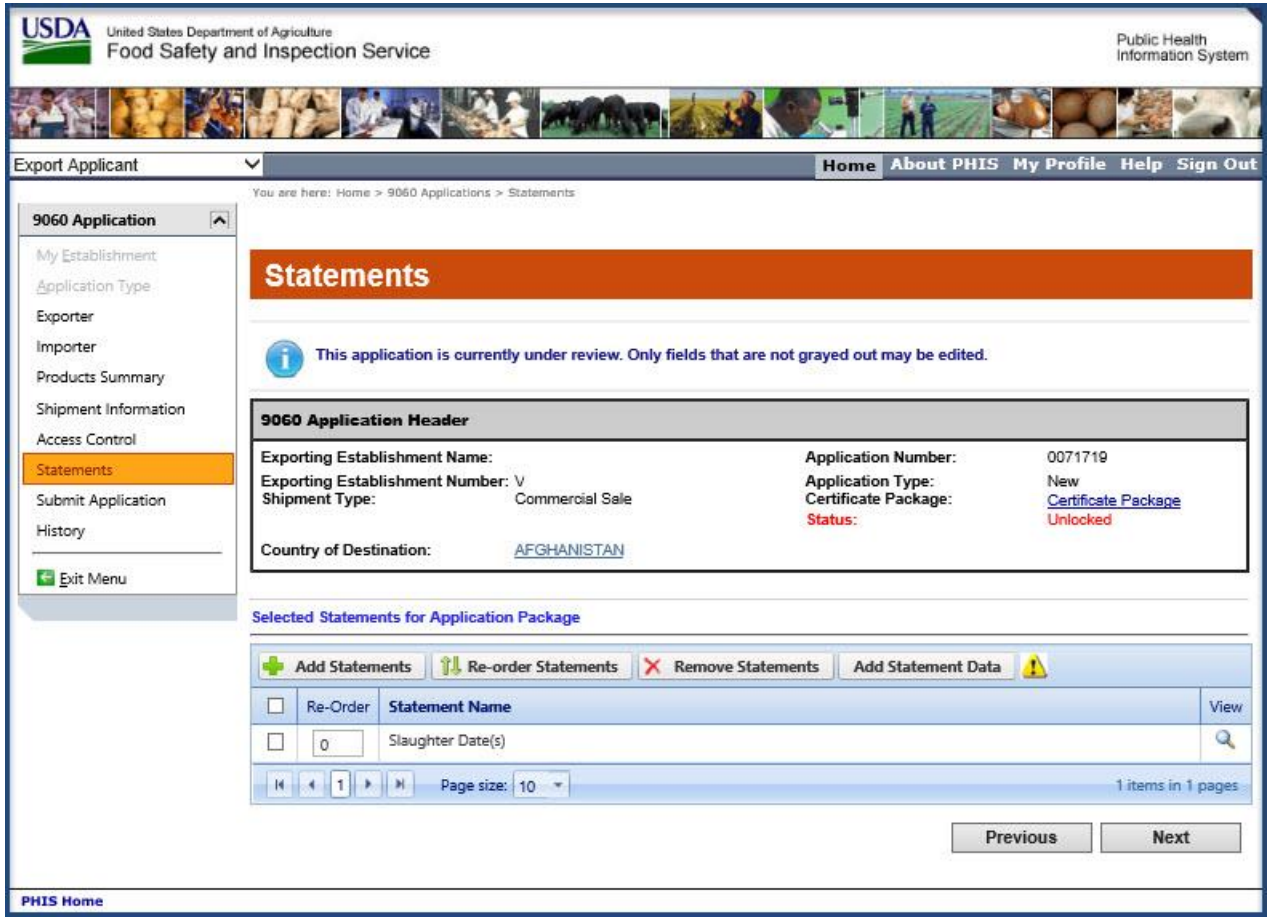
Food Safety and Inspection Service:

Product Details – Product Name allows edits



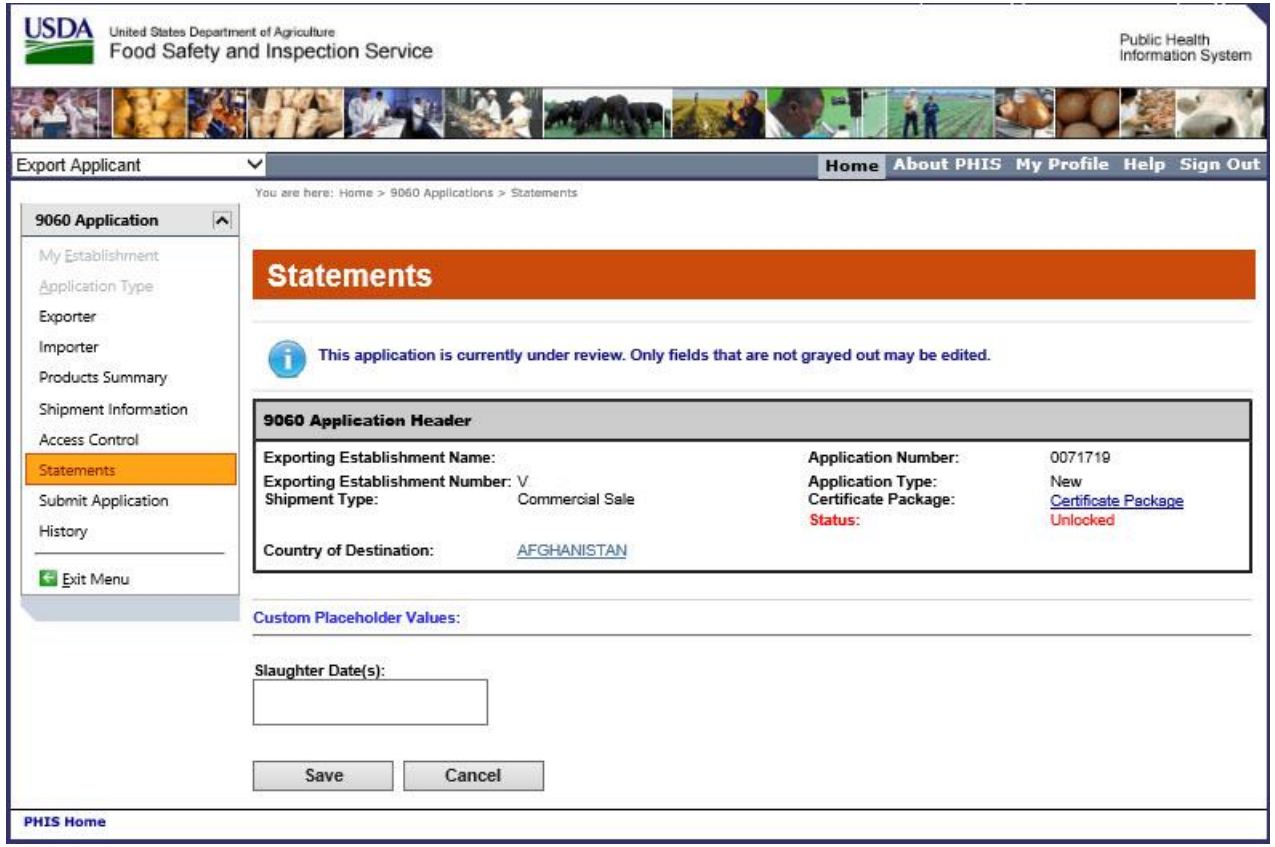
Food Safety and Inspection Service:

Statements and Add Statement Data button



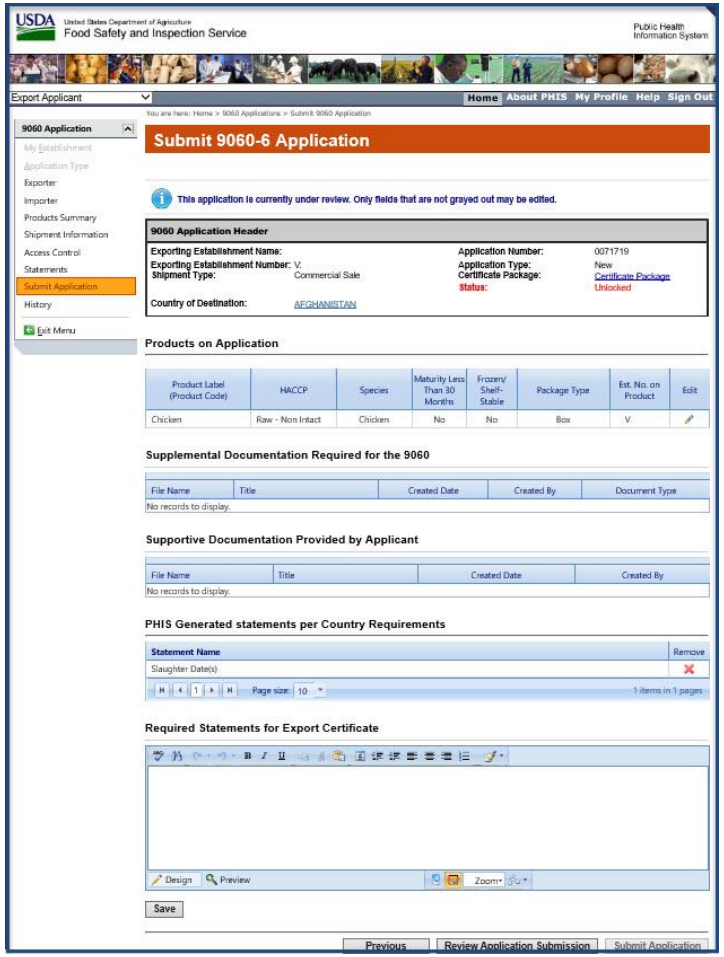
Food Safety and Inspection Service:

Statements - Custom placeholders



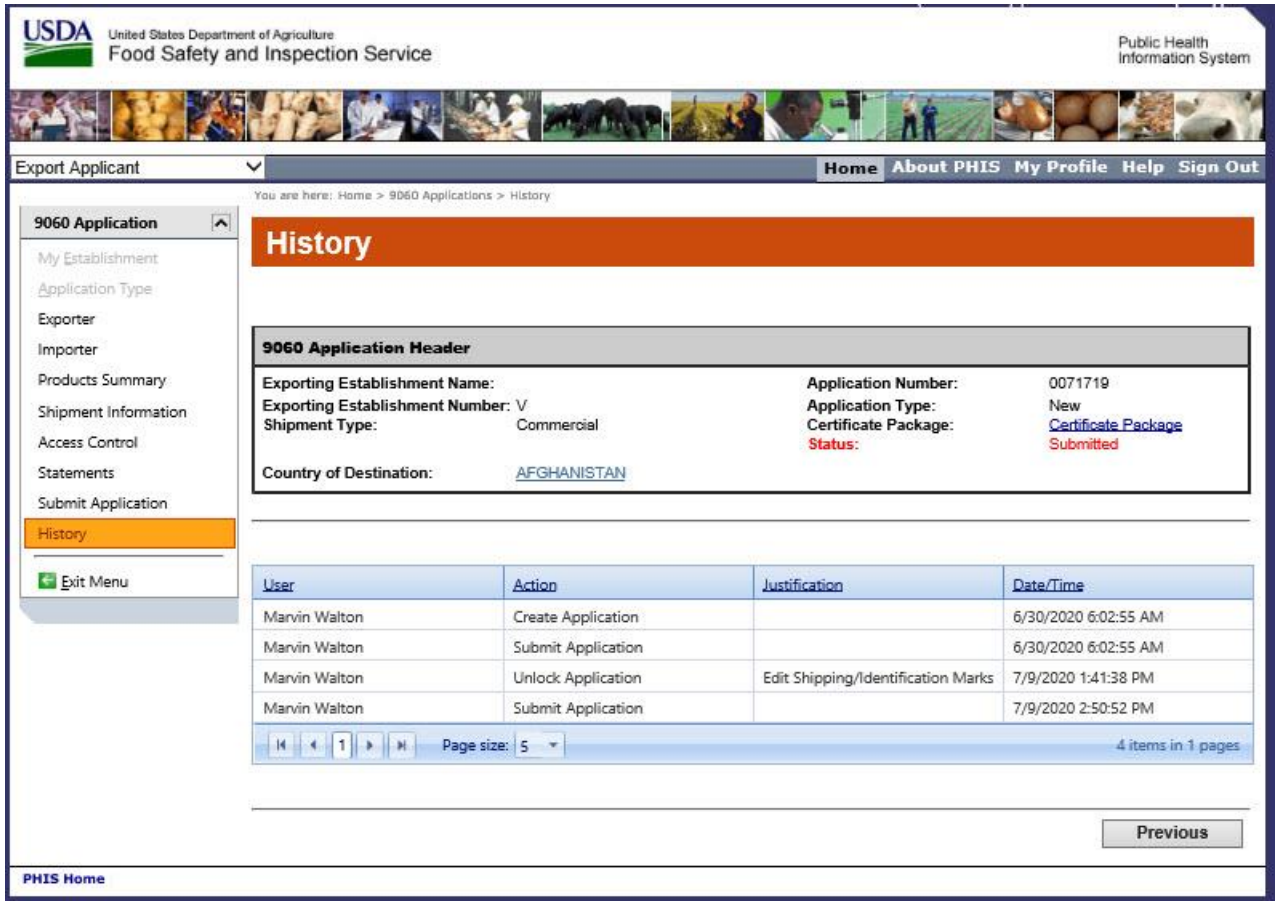
Food Safety and Inspection Service:

Submit page – allows edits



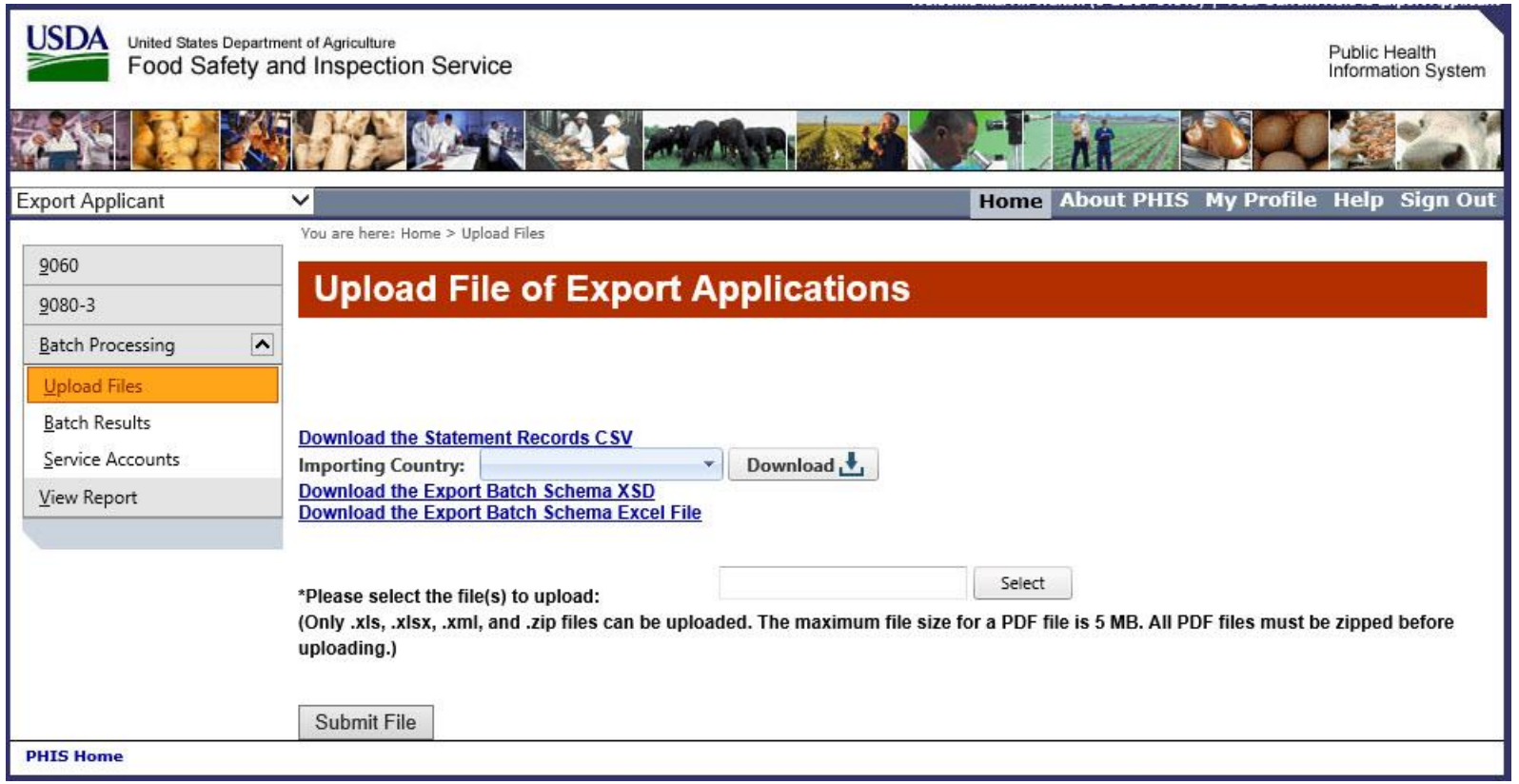
Food Safety and Inspection Service:

9060 History tab



Food Safety and Inspection Service:

CSV file of Statement and custom placeholder codes



Food Safety and Inspection Service:

Replacement Certificates

- FSIS has observed a trend of multiple replacement certificates issued for a single original due to typographical errors (transposed numbers, misspelled names, inconsistencies across documents, etc.)
- Excessive numbers of replacement certificates strain industry and agency resources, delay business transactions, and compromise the integrity of the certification process.
- There are currently over 5,000 replacement certificates in PHIS.

Food Safety and Inspection Service:

Replacement Certificates

- It is important to review the Export Library for every shipment. Using templates may not account for recent changes in requirements, including unapproved/delisted facilities.
- Information should be correct and consistent across all required documents. It is important to remember that some fields in PHIS are not editable.
- Product should not ship prior to completion of the certification process. This is consistent with regulatory requirements and is a specified requirement of some importing countries.

Food Safety and Inspection Service:

Replacement Certificates

Issuance of a replacement certificate is limited to five specific conditions:

- Original certificate did not contain required information
- Original certificate contained incorrect information
- Importer, exporter, or consignee changed
- Original certificate was lost or damaged
- Country of destination has changed

Food Safety and Inspection Service:

Lost Certificates

- Replacements for lost certificates can only be issued if there are no changes to the information included on the original.
- Replacements for lost certificates should not be requested for certificates known to be in transit. Every effort should be made to locate and return lost certificates to FSIS.
- These policies protect the integrity of the certification process.

Food Safety and Inspection Service:

Stuck Shipments

- For assistance with loads held up at ports of entry, please contact Anna Gallegos at 970-492-7184 or Anna.Gallegos@usda.gov. Anna will need a summary of what has transpired and a single POC to work through the issue with.

- FSIS Inspection Program Personnel are not to issue letters or communications of any kind to address requests for additional information made by the importer or importing country. Please do not make this request of IPP.

Food Safety and Inspection Service:

Veterinary Signatures

- FSIS field personnel work diligently to provide timely certification of exports.
- Barring unforeseen circumstances, it is generally expected that FSIS PHVs will review and sign (or reject if necessary) export documentation requiring veterinary signature within 24 hours of receipt.
- A review of PHIS data shows our PHVs are largely meeting this goal. Most delays in obtaining a PHV signature are due to time needed to correct errors or obtain required seal and container numbers.

Food Safety and Inspection Service:

Veterinary Signatures

- If you are experiencing delays in the timely certification of exports and cannot resolve them at the local level, please work through the chain of command, starting with the Frontline Supervisor (FLS) and escalating to the District Manager.
- These personnel are best positioned to work directly with the warehouses to find solutions and reallocate resources if necessary. District Management has a vested interest in providing effective, efficient service.

Technical Assistance

- Refer to the PHIS Industry User Guide for guidance on specific information that must be entered into PHIS data fields for exports.

- For technical questions please call (800) 473-9135 or email: PHISTechnicalQA@fsis.usda.gov.

QUESTIONS?