Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA NUTRIZIONE
Ufficio IX-ex DGSAN

Regioni e Province Autonome
di Trento e Bolzano
Servizi Veterinari
Loro Sedi

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ISS
Loro Sedi

p. c. Associazioni di categoria
Loro Sedi

Segretariato Generale
Ufficio II ex DSVet
Ufficio III ex DSVet

Oggetto: esportazione di prodotti a base di carne suina verso gli Stati Uniti d'America

Con la presente si desidera fornire informazioni agli Enti in indirizzo relativamente alla problematica in oggetto.

In allegato si riporta l'ultima comunicazione inviata da USDA/FSIS in data 13 Maggio 2015 con la quale le Autorità Statunitensi riconoscono e ripristinano l'equivalenza del sistema ispettivo Italiano con quello Americano.

Le suddette Autorità hanno precisato che il Ministero dovrà fornire nuovamente l'elenco degli stabilimenti che implementano le disposizioni USA di cui alle circolari DGISAN 44986 del 3/12/2014 e DGISAN 26639 del 30/06/2014.

Successivamente alla trasmissione del suddetto elenco, **per almeno 45 giorni a partire dalla data di ricezione dello stesso il 50% delle partite di prodotti a base di carne provenienti dall'Italia sarà sottoposta a re-ispezione e campionamento. Se in tale periodo non verranno**

rilevate positività per *Listeria monocytogenes* i campionamenti presso i POE statunitensi torneranno alla normalità (sistema "casuale").

FSIS, con tale comunicazione , pone finalmente fine al "100% reinspection" e al divieto di inserimento di nuovi stabilimenti nella lista degli impianti abilitati all'export verso gli USA.

Appare fondamentale, soprattutto in questo delicato periodo, richiamare i Servizi Veterinari addetti al controllo ufficiale presso gli impianti autorizzati all'export verso gli USA nonché gli operatori del settore, alla massima attenzione verso il rispetto delle disposizioni citate e soprattutto all'implementazione delle disposizioni che garantiscono il rispetto del 9 CFR 430.

Si pregano i Servizi Veterinari Regionali in indirizzo di trasmettere la presente alle A.S.L. di propria competenza territoriale e agli stabilimenti interessati.

Ringraziando per la fattiva collaborazione si porgono distinti saluti.

IL DIRETTORE GENERALE

(*f.to Giuseppe RUOCCO)

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

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USDA

United States Department of Agriculture

Food Safety and
Inspection Service

1400 Independence
Avenue, SW.
Washington, D.C.
20250

MAY 13 2015

Dr. Giuseppe Ruocco
Director General for Food Hygiene, Safety and Nutrition
Ministry of Health
Directorate General for Veterinary Health and Food
Via Giorgio Ribotta, 5
00144 Rome, Italy

Dear Dr. Ruocco:

The United States Department of Agriculture's Food Safety and Inspection Service (FSIS) is pleased to update you on our comprehensive review of Italy's meat inspection system.

First, I want to share with you the final report from our July 2014 audit of your national meat inspection program. I have enclosed a copy of the final audit report. You will note that the comments received from the Government of Italy are included as an attachment to the document.

Second, as we have previously discussed, our delay in issuing a final decision with regards to your equivalence determination was the result of two point-of-entry (POE) violations for *Listeria monocytogenes* (*Lm*) in prosciutto from establishments 100L (Fontana Ermes) and 718L (Salumificio Piacenti) in December 2014. Earlier this year, FSIS notified your Ministry of each of the two violations. FSIS reviewed the subsequent Ministry of Health (MOH) response and had additional questions and concerns regarding the corrective action responses. FSIS sent a follow-up letter on March 6, 2015, that identified these concerns and requested clarification regarding several specific questions. FSIS received the MOH response dated April 2, 2015. After evaluation of the submitted documentation, FSIS determined, based on the information provided, that the measures put in place for establishments 100L and 718L, including sanitation procedures, equipment maintenance, employee training, and testing, which were verified by the Local Health Unit, address the identified causes of the violations. Therefore, FSIS considers the POE violations for these establishments to be resolved based on the current information provided. This conclusion is not a determination as to whether these establishments meet Italy's new *Lm* zero tolerance policy, as described below.

Thirdly, based on our discussions and your data submissions, we understand that MOH is transitioning to a new *Lm* zero tolerance policy for establishments exporting ready-to-eat product to the U.S. We have analyzed Italy's response and believe your national program to prevent *Lm* in post-lethality exposed ready to eat (RTE) products, once implemented, will meet the appropriate U.S. levels of protection, in accordance with our international obligations.

As you know, domestically, FSIS allows *Lm* to be controlled in post-lethality exposed RTE product via a HACCP plan, Sanitation SOP, or other prerequisite program. Therefore, it has been determined that the intent of the Italian program is to accomplish an equivalent food safety objective as the FSIS inspection verification system. To maintain this determination, the Italian Central Competent Authority (CCA) must ensure that: 1) *Lm* is prevented, and 2) that the RTE product is non-detectable for *Lm* when using a detection method equivalent to the FSIS laboratory methodology. FSIS cautions that the Italian CCA control programs would not be deemed equivalent if the RTE product is contaminated with *Lm* but at a level of less than 100 cfu/g. FSIS will verify the effective implementation of these corrective actions, as well as documented oversight by Italy's CCA during its next audit.

Therefore, FSIS requests that MOH provide an updated list of certified establishments operating under the control program that prevents Lm from adulterating post-lethality exposed RTE products. This revised list should include newly certified establishments as well as those that are presently certified. Once this revised list is received, FSIS will post it to its webpage for export eligible foreign country establishments. Because of the significance of your commitment to transition to a zero tolerance policy, FSIS will reduce the port-of-entry testing from 100% to 50%. The 50% POE testing will remain in effect for at least 45 days. At that time, if there are been no port of entry Lm positives, FSIS will resume its normal level of reinspection where randomly selected lots will be sampled for Lm based on the FSIS annual sampling plan.

I hope this information is helpful. I want to thank you and the Ministry for your personal attention to this important public health concern. If you have any questions regarding our determinations, please feel free to contact me at your earliest convenience.

Sincerely,

Alfred V. Almanza
Deputy Under Secretary, Office of Food Safety
Acting Administrator, FSIS