

# WORLD TRADE ORGANIZATION

G/SPS/N/USA/136/Add.1  
4 November 1998

(98-4282)

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Committee on Sanitary and Phytosanitary Measures

Original: English

## NOTIFICATION

### Addendum

The following communication by the United States is being circulated:

The U.S. Department of Agriculture, Food Safety and Inspection Service (FSIS) published a proposed rule on 11 September 1998, which was notified to the WTO as G/SPS/N/USA/136. The proposed rule would limit the amount of water retained by raw, single-ingredient meat and poultry products as a result of post-evisceration processing, such as carcass washing and chilling. The proposed rule also would revise the poultry chilling regulations to remove "command-and-control" features and make them consistent with current technological capabilities, good manufacturing practices, and the pathogen reduction/hazard analysis and critical control points (PR/HACCP) regulations. This addendum published in the FR on 26 October 1998 contains corrections to the proposed rule. As published, the proposed rule contained errors in the regulatory text that could prove to be misleading because they reflect unintended changes in the current regulations and are inconsistent with the preamble explanation. The comment period remains the same for the proposal, ending on 10 December 1998.

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