

米国で公表された追加的なBSE対策について

1 米国内におけるBSE対策の主な追加的措置

(1) 歩行困難な牛の食用禁止、サーベイランス実施

(2) BSE検査中の牛肉はBSE陰性が確認されるまで流通禁止

(3) 特定危険部位の除去の義務化

- ・ 30ヶ月齢を超える牛の頭蓋、脳、三叉神経節、眼、脊柱、
脊髄、背側神経節
- ・ 全月齢の牛の回腸遠位部

(4) AMR（高圧で骨を破壊することなく肉を採取する方法）肉の規制
強化

- ・ 30ヶ月齢以上の牛の脊柱等の使用禁止

(5) 牛の個体識別制度の導入

2 米国の対策について検証するため、BSEに係る国際的な専門家を米
国へ招聘する。



NEWS RELEASE

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VENEMAN ANNOUNCES ADDITIONAL PROTECTION MEASURES TO GUARD AGAINST BSE

WASHINGTON, Dec. 30, 2003—Agriculture Secretary Ann M. Veneman today announced additional safeguards to bolster the U.S. protection systems against Bovine Spongiform Encephalopathy, or BSE, and further protect public health.

“For more than a decade, the United States has had in place an aggressive surveillance, detection and response program for BSE,” said Veneman. “While we are confident that the United States has safeguards and firewalls needed to protect public health, these additional actions will further strengthen our protection systems.”

Veneman said the policies announced today have been under consideration for many months, especially since the finding of a case of BSE in Canada in May 2003. The policies will further strengthen protections against BSE by removing certain animals and specified risk material and tissues from the human food chain; requiring additional process controls for establishments using advanced meat recovery (AMR); holding meat from cattle that have been tested for BSE until the test has confirmed negative; and prohibiting the air-injection stunning of cattle.

While many cattle in the United States can be identified through a variety of systems, the Secretary also announced that USDA will begin immediate implementation of a verifiable system of national animal identification. The development of such a system has been underway for more than a year and a half to achieve uniformity, consistency and efficiency across this national system.

“USDA has worked with partners at the federal and state levels and in industry for the past year and a half on the adoption of standards for a verifiable nationwide animal identification system to help enhance the speed and accuracy of our response to disease outbreaks across many different animal species,” Veneman said. “I have asked USDA’s Chief Information Officer to expedite the development of the technology architecture to implement this system a top priority.

“These are initial steps that USDA will take to enhance our protection system,” Veneman said. “I am appointing an international panel of scientific experts to provide an objective review of our response actions and identify areas for potential additional enhancements.”

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Specifically, USDA will take the following actions:

Downer Animals. Effectively immediately, USDA will ban all downer cattle from the human food chain. USDA will continue its BSE surveillance program.

Product Holding. USDA Food Safety and Inspection Service inspectors will no longer mark cattle tested for BSE as "inspected and passed" until confirmation is received that the animals have, in fact, tested negative for BSE. This new policy will be in the form of an interpretive rule that will be published in the *Federal Register*.

To prevent the entry into commerce of meat and meat food products that are adulterated, FSIS inspection program personnel perform ante- and post-mortem inspection of cattle that are slaughtered in the United States. As part of the ante-mortem inspection, FSIS personnel look for signs of disease, including signs of central nervous system impairment. Animals showing signs of systemic disease, including those exhibiting signs of neurologic impairment, are condemned. Meat from all condemned animals has never been permitted for use as human food.

Specified Risk Material. Effective immediately upon publication in the *Federal Register*, USDA will enhance its regulations by declaring as specified risk materials skull, brain, trigeminal ganglia, eyes, vertebral column, spinal cord and dorsal root ganglia of cattle over 30 months of age and the small intestine of cattle of all ages, thus prohibiting their use in the human food supply. Tonsils from all cattle are already considered inedible and therefore do not enter the food supply. These enhancements are consistent with the actions taken by Canada after the discovery of BSE in May.

In an interim final rule, FSIS will require federally inspected establishments that slaughter cattle to develop, implement, and maintain procedures to remove, segregate, and dispose of these specified risk materials so that they cannot possibly enter the food chain. Plants must also make that information readily available for review by FSIS inspection personnel. FSIS has also developed procedures for verifying the approximate age of cattle that are slaughtered in official establishments. State inspected plants must have equivalent procedures in place.

Advanced Meat Recovery. AMR is an industrial technology that removes muscle tissue from the bone of beef carcasses under high pressure without incorporating bone material when operated properly. AMR product can be labeled as "meat." FSIS has previously had regulations in place that prohibit spinal cord from being included in products labeled as "meat." The regulation, effective upon publication in the *Federal Register*, expands that prohibition to include dorsal root ganglia, clusters of nerve cells connected to the spinal cord along the vertebrae column, in addition to spinal cord tissue. Like spinal cord, the dorsal root ganglia may also contain BSE infectivity if the animal is infected. In addition, because the vertebral column and skull in cattle 30 months and older will be considered inedible, it cannot be used for AMR.

In March 2003, FSIS began a routine regulatory sampling program for beef produced from AMR systems to ensure that spinal cord tissue is not present in this product. In a new interim final rule announced today, establishments have to ensure process control through verification testing to ensure that neither spinal cord nor dorsal root ganglia is present in the product.

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Air-Injection Stunning. To ensure that portions of the brain are not dislocated into the tissues of the carcass as a consequence of humanely stunning cattle during the slaughter process, FSIS is issuing a regulation to ban the practice of air-injection stunning.

Mechanically Separated Meat. USDA will prohibit use of mechanically separated meat in human food.

On Dec. 23, Veneman reported that a cow in Washington State has tested positive for BSE. A swift and comprehensive investigation is ongoing to trace the animal to a herd of origin, which is believed to be located in Alberta, Canada, as well as track additional animals that have entered the United States. (For the latest update on the investigation, visit www.usda.gov.)

For more than a decade, the United States has had in place an aggressive surveillance, detection and response program for BSE. The United States has tested over 20,000 head of cattle for BSE in each of the past two years, 47 times the recommended international standard.

Since 1989, USDA has banned imports of live ruminants and most ruminant products from the United Kingdom and other countries having BSE.

In 1997, the FDA prohibited the use of most mammalian protein, the main pathway to spread the disease should it be in the United States, in the manufacture of animal feed intended for cattle and other ruminants.

An independent analysis by Harvard in 2001 and again in 2003 shows that the risk of BSE spreading in the United States is low and any possible spread would have been reversed by the controls we have already put in place.

For more information please visit www.usda.gov.

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FSIS Food Safety and Inspection Service
United States Department of
Agriculture

プレスリリース

USDA が BSE に取り組む新しい規制を発行

関係文書

下記規則は 2004 年 1 月
24 日に官報に記載され
発効する。

以下省略

ワシントン、2004 年 1 月 8 日 — 本日 USDA の食品衛生検査局 (FSIS) は、先週農務省長官が発表した BSE 安全対策強化を遂行するため、新しい規則を発行した。

2003 年 12 月 30 日農務長官ベネマンが発表した方針は BSE 対策を強化するもので、“へたれ牛” に関し直ちにヒトの食ルートから排除することを含む。その他本日官報に記載されるのは AMR (advanced meat recovery) における追加的管理の必要性、BSE テストに該当する牛の肉は結果が陰性となるまで保留、エア・インジェクションの廃止などである。

本日発行規則は以下を含む：

製品保留： USDA は実際に BSE 検査し結果が陰性と判明するまで FSIS 検査官が “BSE 検査済み、許可” のスタンプを押すことを保留する。FSIS はこのプログラムの概略をしるした指示書を発行する。

具体的な危険部位： 暫定最終規則をもって、FSIS は危険部位を 30 ヶ月令以上牛の頭蓋骨、脳、三叉神経節、眼球、脊椎柱、脊髓索、背部神経節根、及び全ての年齢牛の小腸と規定し、ヒトの食への使用を禁止する。全ての年齢牛の扁桃腺は既に食用不可となっており食ルートに入ることはない。これは 2003 年 5 月の BSE 発生後のカナダ政府の対策と一貫する。これら禁止事項は官報への記載後直ちに発効する。

この規則で FSIS は具体的な危険部位の除去、分別、廃棄の体制の策定、導入、管理につき連邦管理措置をとる。各施設は体制を用意し FSIS の立ち入り検査を受ける。FSIS は、公

的施設でと殺される牛の年齢を確定する体制を策定する。州が管理する施設も同様の体制で実施する。

この暫定最終規則に対するコメントは官報記載後90日間下記にて受け付ける ... 以下省略 ...

Advanced Meat Recovery : AMRは高圧により肉から筋肉組織を除去する工業技術で、適切に使用すれば骨組織が混入することはない。AMR製品は“肉”と表示可能。FSISには“肉”と表示される中に脊椎柱が含まれることを禁止する法律が既にある。

この暫定最終規則は禁止部位を脊髄索細胞に加えて背部神経節根、脊椎柱に接する神経細胞の固まり、脊椎柱へと拡大する。脊椎柱同様、30ヶ月令以上牛の背部神経節根および頭蓋骨にはBSE感染源が含まれる可能性がある。更に、脊椎柱と頭蓋骨は食用不可でAMR使用禁止となる。

この暫定最終規則に対するコメントは官報記載後90日間下記にて受け付ける ... 以下省略 ...

空気注入気絶(Air-Injection Stunning) : 脳の一部がと体の他の部分に付着するのを防ぐため、FSISは暫定最終規則によりと畜工程での空気注入気絶を禁止する。

この暫定最終規則に対するコメントは官報記載後90日間下記にて受け付ける ... 以下省略 ...



Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700

News Release

Congressional and Public Affairs
(202) 720-9113; FAX: (202) 690-0460
Steven Cohen

USDA Issues New Regulations To Address BSE

WASHINGTON, Jan. 8, 2004 —The U.S. Department of Agriculture's Food Safety and Inspection Service today issued four new rules to implement announcements made last week by Agriculture Secretary Ann M. Veneman to further enhance safeguards against Bovine Spongiform Encephalopathy (BSE).

On Dec. 30, 2003, Secretary Veneman announced a number of policies that will further strengthen protections against BSE, including the immediate banning of non-ambulatory (downer) animals from the human food supply. Rules to address the remaining issues are on display at the *Federal Register* today and are the result of many months of development. These policies involve: requiring additional process controls for establishments using advanced meat recovery (AMR) systems; holding meat from cattle that have been tested for BSE until the test results are received and they are negative; and prohibiting the air-injection stunning of cattle.

The rules released today include:

Product Holding. USDA is publishing a notice announcing that FSIS inspectors are no longer marking cattle tested for BSE as "inspected and passed" until confirmation is received that the cattle have, in fact, tested negative for BSE. FSIS will be issuing a directive to inspection program personnel outlining this policy.

Specified Risk Material. With the filing of an interim final rule, FSIS is declaring that skull, brain, trigeminal ganglia, eyes, vertebral column, spinal cord and dorsal root ganglia of cattle 30 months of age or older and the small intestine of all cattle are specified risk materials, thus prohibiting their use in the human food supply. Tonsils from all cattle are already considered inedible and therefore do not enter the food supply. These enhancements are consistent with the actions taken by Canada after the discovery of BSE there in May. These prohibitions are effective immediately upon publication in the *Federal Register*.

In this rule, FSIS is requiring federally inspected establishments that slaughter cattle remove, segregate and dispose of these specified risk materials so that they cannot possibly enter the food chain. To facilitate the enforcement of this rule, FSIS has developed procedures for verifying the approximate age of cattle that are slaughtered in official establishments. State inspected plants

Related Documents

The following regulations will be published in the *Federal Register*, and go into effect, on January 12, 2004.

Docket No. 03-048N, Bovine Spongiform Encephalopathy Surveillance Program ([PDF](#))

Docket 03-025IF, Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle ([PDF](#))

Docket No. 03-038IF, Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery (AMR) Systems ([PDF](#))

Docket No. 01-033IF, Prohibition of the Use of Certain Stunning Devices Used to Immobilize Cattle During Slaughter ([PDF](#))

must have equivalent procedures in place to prevent these specified risk materials from entering the food supply.

Comments on this interim final rule will be accepted for 90 days after the publication of the rule in the *Federal Register*. Comments should be directed to: FSIS Docket Clerk, Docket #03-025IF, Room 102, Cotton Annex, 300 12th and C Street, SW, Washington, DC 20250-3700.

Advanced Meat Recovery. AMR is a technology that removes muscle tissue from the bone of beef carcasses under high pressure without incorporating bone material. AMR product can be labeled as "meat." FSIS has previously established and enforced regulations that prohibit spinal cord from being included in products labeled as "meat."

This interim final rule expands that prohibition to include dorsal root ganglia, clusters of nerve cells connected to the spinal cord along the vertebral column, in addition to spinal cord tissue. In addition, because the vertebral column and skull in cattle 30 months and older will be considered inedible, they cannot be used for AMR.

Comments on this interim final rule will be accepted for 90 days after the publication of the rule in the *Federal Register*. Comments should be directed to: FSIS Docket Clerk, Docket #03-038IF, Room 102, Cotton Annex, 300 12th and C Street, SW, Washington, DC 20250-3700.

Air-Injection Stunning. To ensure that portions of the brain are not dislocated into the tissues of the carcass as a consequence of humanely stunning cattle during the slaughter process, FSIS is issuing an interim final rule to ban the practice of air-injection stunning.

Comments on this interim final rule will be accepted for 90 days after the publication of the rule in the *Federal Register*. Comments should be directed to: FSIS Docket Clerk, Docket #01-033DF, Room 102, Cotton Annex, 300 12th and C Street, SW, Washington, DC 20250-3700.

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NOTE: Access news releases and other information at the FSIS web site at <http://www.fsis.usda.gov>.

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