

It is quite natural for an importing country to be very much interested in the standards adopted in exporting countries, and it is to this end that foreign establishments, in order to export their product, require the approval of the United States Department of Agriculture and are thereafter subjected to close and careful snap inspections by its officers. Notwithstanding the stringent controls and procedures applied abroad as well as international controls of freezing units on vessels carrying shipments to the point of discharge in the United States, the United States carries forward a continuous system of inspection at the point of entry, where only after sampling in accordance with a statistically determined plan and inspection of samples in the defrosted state, is fresh frozen imported meat permitted entry into the United States.

Since 1963 I have represented the Australian Meat Board in North America, where I have travelled widely in the United States and have visited and witnessed the operations in a representative range of federally inspected meat establishments.