

Asiatic lions (*Panthera leo persica*) are listed on the IUCN Red List of Threatened Species™ as endangered and threatened with extinction. They are protected under Appendix I of the Convention on International Trade in Endangered Species (CITES) and commercial trade is not allowed between the 160 countries that implement CITES of which the U.S. is a signatory. United States Fish & Wildlife Service Division of Management Authority International Affairs in Arlington, VA is the domestic enforcement body.

African lions (*Panthera leo*) are categorized as vulnerable and covered under CITES Appendix II which allows commercial trade as long as it does not threaten the survival of the species.

Domestic meat is regulated by the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA). The USDA is mandated by the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA) to inspect domestic, sheep, swine, goat, equine, ratites, guinea fowl, squab and domestic chicken, turkeys, ducks, and geese, and the meat products of those animals, slaughtered in federal establishments (and foreign establishments for export to the U.S.) that are intended for distribution in commerce (21 USC 451, 601). However, game animals and their products are not addressed under the FMIA and PPIA and, therefore, fall under the jurisdiction of the FDA and its statutory authority provided by the FFDCFA. The FDA/Center for Food Safety and Applied Nutrition (FDA/CFSAN) is responsible for protecting consumers against impure, unsafe, and fraudulently labeled foods covered by the FFDCFA and to assure consumers that foods are wholesome and produced under sanitary conditions. The USDA Agricultural Marketing Act of 1946 does provide for a voluntary USDA inspection (fee for service) of game animals.

Meat from lions (*Panthera leo*) is not amenable or subject to USDA's meat inspection acts and therefore falls to FDA and/or state regulation when slaughtered for food. The FDA Food Code, adopted by most state and local health agencies for regulation of food service operations and retail food stores, sets criteria for processing of wild game animals to ensure the safety and sanitation of the meat served or sold to consumers. The Code does not limit the type of meat that can be processed for food.

Many game animals are farm raised, slaughtered, and commercially sold for food in the United States. Periodic inspection of slaughter and processing facilities are necessary to ascertain if the potential public health risks of foodborne diseases are being addressed at these facilities. As with all foods regulated by FDA, game meat must be safe and wholesome and fully compliant with all applicable laws.

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