EUROPEAN UNION: FRESH BEEF FOR EXPORT TO CANADA – 7833EHC

NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7833EHC. Such a certificate is also known as the Official Meat Inspection Certificate (OMIC). These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7833EHC, which is available via the European Union Trade Control and Expert System (TRACES).

Exporters are strongly advised to verify the requirements of the importing country, or their representatives in the UK, in advance of each consignment.

The latest amendments to the guidance notes have a bar/line/border on the left hand side.

ADVISORY ON MEAT EXPORTS

Exporters and OVs should refer to the accompanying NFG Advisory (7833NFGA) on Meat Exports for further details regarding checking procedures on all consignments prior to final shipment to Canada.

SPECIFIC REQUIREMENTS

- **CFIA have stated specifically that black staining of marrow bones, even if due to scorching by the hot blade, is viewed as non-compliant on organoleptic examination and affected product will be refused entry. Such product must not be certified /exported.**
- **Every lot or batch of precursor material (eg trim) intended for finished raw ground beef production (FRGBP) in Canada or precursor material used to produce FRGBP which is intended for export to Canada need to be sampled and tested for O157:H7/NM, with a 'not detected' result, and paragraph II.3 of the certificate certified. To facilitate compliance with this, the following additional documentation is required:**
  - **A RMOP (Required Methods of Operation Procedures) detailing the sampling, testing and follow-up for the pathogen**
  - **7833IMC – an internal movement certificate to cover the sampling and testing carried out**

1. SCOPE OF CERTIFICATE 7833EHC

Export health certificate 7833EHC may be used to export intact bovine meat (e.g. carcase and primal/sub-primal cuts) or bovine meat intended for intact use (i.e. not for grinding) AND/OR precursor material (eg trim) intended for finished raw ground beef production (FRGBP) in Canada or precursor material used to produce FRGBP which is intended for export. In the latter case, testing of N60 samples from each and every production batch/lot for *E. coli* O157:H7/NM is required, with negative results – see Annex O from the CFIA Manual of Procedures for more information on this requirement - http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-4/annex-o/eng/1370616273137/1370616333827 . Annex O also defines what constitutes a 'lot'. An RMOP must be in place at each establishment which intends to produce/supply precursor material

for export to Canada and this should describe how these requirements will be met (ie what constitutes a 'lot' for the purpose of sampling (as stated in section 5.3.2 of Annex O) and how presumptive positive and confirmed positive results will be followed up). Without this, exports will not be permitted.

The bovine meat in all cases must be derived from domestic bovine animals slaughtered in 19 Member States of the European Union whose bovine meat inspection systems have been approved by Canada (see first column in table at http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-10/annex-a/european-union/approval-status/eng/1417195443158/1417195835515).

Fresh meat means all animal parts fit for human consumption whether chilled or frozen.

2. CONTROL OF E.COLI O157:H7/NM (E.COLI 0157) CONTAMINATION IN RAW BEEF PRODUCTS

Requirement for Pathogen Reduction Intervention Step in Beef Export Establishments

During export negotiations with the European Commission, the Canadian Food Inspection Agency (CFIA) granted approval of the EU system of meat hygiene controls as acceptable. Accordingly, beef slaughter establishments approved to export to Canada are not required to apply a pathogen reduction intervention step during initial slaughter and dressing procedures. Please see paragraph 8 below regarding establishment approval.

Export of Intact Primal and Sub-primal Cuts

The CFIA further considers that exports of intact primal and sub-primal cuts used for purposes other than the manufacture of finished raw ground beef product (FRGBP) do not pose the same level of risk as FRGBP to human health and, consequently, these items do not require specific monitoring for *E.coli* O157:H7.

Export of Precursor Material or FRGBP – paragraph II.3 refers

In the case of export of precursor material of bovine origin intended for manufacture of FRGBP, testing for *E.coli* O157:H7/NM is required. Examples of such material include carcase trim, trim derived from primal and sub-primal cuts, hearts etc. If FRGBP is intended for export, then the precursor material from which FRGBP is made should also be tested.

N60 samples should be taken from each and every batch/lot (see above) of precursor material and the samples sent to a UKAS accredited laboratory where it must be tested for *E. coli* O157:H7/NM using a method acceptable to CFIA which is ISO 17025 accredited by UKAS. The samples must return a negative ('not detected') result. Annex O from the CFIA Manual of Procedures provides more information on this requirement - http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-4/annex-o/eng/1370616273137/1370616333827. Currently, Campden BRI and AFBI in Belfast are the only laboratories which either already have UKAS accreditation for such a test or this is imminent. It is important that operators and FSA OVs/veterinarians familiarise themselves with the N60 method for sampling the precursor material and ensure the correct procedure is followed as stated in the RMOP. A USDA FSIS

video on N60 sampling can be found at https://www.youtube.com/watch?v=wlXizKqv70E . FSA OVs (or veterinarians called upon to sign 7833IMC – see below) must carry out spot checks on the N60 sampling carried out by the FBO to verify the correct procedure is followed as indicated in the RMOP. This must be at a frequency of 1 in 10 lots to start with, reducing to 1 in 20 if the first 10 checks are satisfactory. A record of such checks must be kept for audit purposes.

If samples are not submitted for testing straightaway, then a procedure for storing them must be agreed between the operator and the FSA OV/veterinarian to ensure storage conditions and means of identification are appropriate.

Certifying OVs must get in touch with the FSA OV at the establishment where the precursor material was sampled or veterinarian who completed the 7833IMC (see below) to confirm the N60 sampling procedure was followed and to confirm the results of the test. This must be in the form of spot checks, at a frequency of 1 in 10 to start with and reducing to 1 in 20 if the first 10 checks are satisfactory.

The results of the tests for *E. coli* O157:H7/NM must be cross-matched to the lot of precursor material that was N60 sampled and the product being certified in all cases.

A bespoke Internal Movement Certificate (7833IMC) is available to cover movement downstream of the precursor material or FRGBP from where it was produced/sampled and ultimately to a cold store pending final certification for export to Canada. This also allows the results of the N60 samples to be entered retrospectively if the submission/testing of the samples is postponed/delayed and the precursor material has moved into cold storage.

3. IMPORT PERMIT

Prior to making arrangements to export to Canada, exporters are advised to contact the CFIA for up to date information on requirements for any import documentation.

4. CERTIFICATION BY AN OFFICIAL VETERINARIAN

In Great Britain, this certificate may be signed by a Veterinary Officer of the Department or by an authorised Official Veterinarian (OV), who is appointed to the appropriate panel for export purposes by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government or who holds the appropriate Official Controls Qualification (Veterinary)(OCQ(V)) authorisation.

In Northern Ireland, this certificate may be signed by an Authorised Veterinary Inspector (AVI) appointed as an OV to the appropriate export panel for export purposes by the Department of Agriculture, Environment and Rural Affairs (DAERA).

CFIA expects all entries (other than the date and signature) to be typed rather than in manuscript and errors/corrections to be avoided. To ensure this, OVs will need to validate the certificate on the TRACES system and then print if off, including the corresponding version in French if the destination is in Quebec (French-speaking). OVs will need trained first on using the TRACES system and then given access. It is crucial that the information is entered properly and

correctly before validating the certificate and printing it for stamping and signature.

OVs must sign and stamp the health certificate with the OV stamp in any ink of any colour other than black. The OV stamp contains the words UNITED KINGDOM and agreement has been obtained from CFIA that this will suffice as the country stamp on an EU TRACES certificate which does not have a UK crest.

In GB, a certified copy of the completed certificate must be sent to the Animal and Plant Health Agency (APHA) Centre for International Trade at Carlisle within seven days of signing. In the case of Northern Ireland a certified copy should be retained at the exporting premises of issue and made available to DAERA on request.

If a replacement certificate is required, one with a new number generated by the TRACES system, will be issued. It will state that the new certificate replaces and cancels certificate no XXXXXXX signed on XXXXX, or words to that effect – all in type.

Detailed instructions on the procedures CFIA expect exporting countries to follow are at: http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-10/annex-c/eng/1336324305944/1336324402422 .

The OV should keep a copy of all certificates issued for his/her own records.

5. COMPLETION OF THE CERTIFICATE

The CFIA is highly prescriptive in its requirements for the certification of exports of meat and meat products to Canada. The only health certificate acceptable to CFIA for the commodities referred to in paragraph 2 above is in the format of the document issued by TRACES to which these notes refer. This certificate must be completed strictly in accordance with CFIA guidelines, also taking into consideration the footnotes on the TRACES certificate.

A summary of the guidelines for the completion of the health certificate is at **Annex A** to these notes. A summary of instructions regarding the use of shipping marks on consignments for export to Canada is at **Annex B,** as per the link provided in the certificate under the heading *'Shipping Marks'*

Certifying OVs should particularly note the requirement that 'the Official Meat Inspection Certificate (OMIC)(i.e. the TRACES certificate) must be complete, accurate, and legible to be acceptable'. In practice this means that all entries on the certificate, including number of packages and weights, should be in typescript and not in manuscript.

Exporters and OVs are forewarned that presentation of a certificate that has been partially completed in manuscript may result in the rejection of the consignment on arrival at the port of entry in Canada.

6. FORMAT OF THE OFFICIAL MEAT INSPECTION CERTIFICATE (OMIC)

As mentioned above, the layout and numbering of the OMIC follow the template of Intra-Trade Animal Health Certificates (ITAHCs) produced by TRACES.

7. COMPLETION OF PART I – DETAILS OF DISPATCHED CONSIGNMENT

I.2. – Certificate Reference number

ISO 3166 is the commonly accepted International Standard for country codes. Exporters and certifying OVs are advised that the CFIA will only accept certificates bearing the three letter (alpha-3) country code as defined in ISO 3166-1.

The unique certificate reference number produced/generated via the TRACES system (in the format EXPORT.GB.YEAR.SERIAL NUMBER) in 1.2.a. must therefore be preceded by the three digit country ISO Code and a reference number in 1.2. The three letter ISO Code for the whole of the United Kingdom is '**GBR**'. In the absence of any other system of generating this series of reference numbers, the number produced / generated by the TRACES system could be repeated here (in the format **GBR**.YEAR.SERIAL NUMBER. The certificate reference number must be written on each page of the certificate.

I.4. – Local Competent Authority

The certifying OV should enter the name of the local office of APHA or DAERA in whose administrative area the establishment from where the fresh meat to be dispatched is located.

I.7. – Country ISO Codes

The three letter ISO Code for the whole of the United Kingdom is '**GBR**' and should be entered at Box I.7. Box I.8 should be marked N/A (not applicable).

The three letter ISO Code for Canada is '**CAN**' and should be entered at Box I.9. The certifying OV should make enquiries to verify the destination Canadian Regional Code (if applicable), which should be entered in Box I.10.

I.11. – Place of origin

This must be the CFIA listed/approved establishment from which the consignment is certified/dispatched. It is usually a cold store. This place would also be mentioned in box I.25.

I.25. – HS Code

The Harmonised System (HS) Code is a commodity classification system in which articles are grouped into various categories. It is used as a basis for customs tariffs and for international trade statistics.

The HS Codes to be entered in this box for the various categories of meat of bovine origin exported to Canada are as follows:

0201 - Fresh or chilled bovine carcasses and half carcasses, fresh or chilled meat, bovine cuts with bone in, fresh or chilled boneless bovine meat;
0202 - Meat of bovine animals, frozen;
0206 - Fresh or chilled edible bovine offal, inc. tongues and livers;
0504 – Intestines, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked;
1502 – Fats of bovine animals other than lard stearin, lard oil, oleostearin, oleo-oil and tallow oil, not emulsified or mixed or otherwise prepared.

I.25. – Product Description

OVs and exporters must complete the product description in strict accordance with the instructions provided under this heading at Part I, indent 9 of the Notes section on page 2 of the OMIC.

In summary, the description of the product on the OMIC MUST be identical to the description of the product on the label of the shipping carton. In addition, the terms 'boneless' or 'bone-in' (with no abbreviations) must be included on the labelling of the shipping carton, and so also must appear in Box I.25 of the OMIC.

Various examples are presented to further clarify this requirement.

Type of Packaging

Exporters should refer to **Annex A** to these notes for further details regarding acceptable terms for packaging in accordance with UN Recommendation 21.

Only the approval numbers of the slaughterhouse, manufacturing (e.g. cutting plant), and cold store are required to be entered, as per the footnote. All of these establishments must be CFIA listed – see below.

8. ESTABLISHMENTS CERTIFIED FOR EXPORT TO CANADA

Paragraph II.1 refers. All slaughterhouses, cutting premises and cold stores in which meat intended for export to Canada is processed, handled and stored must have specific approval to export to Canada prior to exports taking place. Such approval does not involve a bespoke inspection, however the establishment/s must be listed by the CFIA as eligible to export to Canada following a written endorsement by the Department to the CFIA.

The current list of UK premises eligible to export to Canada may be found via the following link:
http://inspection.gc.ca/active/scripts/meavia/reglist/forresults.asp?lang=e&country=UNITED%2520KINGDOM&btnSubmit=Submit

Owners of establishments not appearing on the CFIA list that wish to export bovine meat to Canada should contact the APHA Centre for International Trade at Carlisle for further advice, using the following link:
https://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening

9. EU REGULATIONS 852/2004, 853/2004 AND 854/2004 (AS AMENDED) - FITNESS FOR HUMAN CONSUMPTION

The remainder of paragraph II.1 may be certified on the basis of the application of the oval health mark or identification mark on the exported meat or packaging thereof, indicating that the slaughterhouse, cutting plant, manufacturing premises (if applicable) and cold store are officially approved and operating in accordance with the above Regulations and, in the case of premises operating in the UK, the Food Standards Agency Manual for Official Controls.

10. 90 DAY EUROPEAN UNION (EU) RESIDENCY REQUIREMENT

Paragraph II.2.1 refers. This paragraph may be certified on the basis of the OVs familiarity with premises of origin, procurement

policy at the slaughterhouse/s and examination of appropriate records. There are only a few non-EU countries currently listed from which imports (into the EU) of bovines are allowed (principally Canada, Chile, New Zealand, but Switzerland, Iceland and the Accession States – FYROM and Serbia would also be considered non-EU countries), but it is very unlikely that the animals will be imported for slaughter within 90 days. OVs may rely on a blanket assurance from the suppliers or the suppliers on a blanket assurance from the farmers (if this cannot be covered in the Food Chain Information) to enable this statement to be signed as long as there is an undertaking to inform the OV if the situation was to change. OVs are advised to audit compliance from time to time by asking for animal movement records to be provided and checks run on CTS/BCMS for animals which arouse suspicion.

11. CONTACT WITH IMPORTED ANIMALS DURING THE LAST 90 DAYS

Paragraph II.2.2 may be signed for meat derived from animals originating from the United Kingdom only provided no animals not meeting the conditions laid down in this paragraph have entered the farm of origin within the specified time frame.

OVs should take into account their personal knowledge of the farms of origin and examination of appropriate records to certify this paragraph. OVs may wish to request supporting statements from farms of origin confirming that the requirements of this paragraph have been met. However, EU/OIE rules/recommendations mean that at least 3 months must elapse following slaughter of affected/emergency vaccinated animals before the region/zone/country is able to lift restrictions and allow movements to take place. So, the statement can be certified on this basis.

12. TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHY (TSE) STATEMENTS

Paragraphs II.2.4.1 and all of paragraph II.2.4.2 refer. These paragraphs and sub-paragraphs may be certified on the basis that the requirements of the TSE legislation (Regulation (EC) No. 999/2001, as transposed into national legislation), go beyond what is required by Canada (II.2.4.2 a refers) and that UK FBOs need to comply with UK/EU requirements, regardless of what is permitted by the certificate. In other words, the meat must not contain or be contaminated with any of the following:

- In the case of bovines 12 months old or less: tonsils, distal ileum, caecum and mesentery;
- In the case of bovines over 12 months old: tonsils, distal ileum, caecum and mesentery, skull, brain, eyes and spinal cord.
- In the case of bovines over 30 months old: tonsils, distal ileum, caecum and mesentery, skull, brain, eyes, spinal cord and vertebral column including dorsal root ganglia (DRG)

CFIA has confirmed that the vertebral column does not include the tail vertebrae (as this devoid of spinal cord/column and DRG. So tails from cattle, regardless of age, can be certified.

The UK competent authorities (Defra, the Devolved Administrations and the Food Standards Agency) ensure compliance with the UK/EU legislation.

13. EXPORT OF FRESH BEEF OR BEEF DERIVED FROM BOVINE ANIMALS NOT ORIGINATING FROM THE UK

All of paragraph II.2 refers. Health certificate 7833EHC permits the export from the UK to Canada of fresh beef derived from bovine animals originating from any EU Member State.

In cases where this provision applies, it is the responsibility of the certifying OV at the point of export in the UK to carry out the appropriate checks regarding disease status of the Member State of origin of the imported meat/meat products, residency of the animals from which the meat/meat products were derived and the conditions under which the beef has been handled throughout the production chain.

It is likely that carrying out such checks will not be a straightforward matter. OVs are strongly advised not to certify this section unless they are in full possession of all the relevant details and are confident to do so.

14. ADDITIONAL CERTIFICATION – paragraph II.3 refers

This MUST be certified if EITHER precursor material II.3.1 – 1st option) OR FRGBP (II.3.1 – 2nd option) is intended for export. In either case, each batch/lot of precursor material must be subjected to N60 sampling as mentioned in paragraph 2 above and the samples sent to Campden BRI or AFBI in Belfast where they should be subjected to analysis for *E. coli* O157:H7/NM using an ISO 17025 method which is acceptable to CFIA and accredited by UKAS (paragraph II.3.2 refers). The results for each and every batch sampled/tested must be negative (reported as 'Not Detected') and the report/s must be attached to the certificate. If such a report is not available or it is difficult to correlate the result to the lot that was sampled (backward traceable) and the batch presented for certification (forward traceable), the certifying OV should refuse to sign the certificate. The certifying OV must request a one off a copy of the RMOP for every establishment that produced/sampled the precursor material that s/he is asked to certify exports of.

15. OFFICIAL STAMP / SIGNATURE ON EVERY PAGE

Each and every page of the certificate and that of any attachment/s must be **SIGNED**, **STAMPED** and **DATED** by the OV, using ink of any colour other than black.

16. DISCLAIMER

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the APHA Centre for International Trade at Carlisle via the link below:

https://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening#centre-for-international-trade-carlisle

Annex A

Canadian Food Inspection Agency Meat Hygiene Manual of Procedures Chapter 10 - Imports

Procedures for the Use of the TRACES Official Meat Inspection Certificates

Edible Fresh Meat / Preparations

TRACES Official Meat Inspection Certificate (OMIC)

Ink colour of the signature and the official stamp (if not embossed), must be different from the colour in which the original certificate text is printed.

The certificates are to be numbered consecutively in box number I.2, immediately following the country code, for example, GBR 0000. This same number will be required to be stamped on all the shipping cartons of product covered by that certificate unless shipping marks are used. Refer to Annex B of these notes for details on the use of shipping marks.

Any modification of the authenticated TRACES Official Meat Inspection Certificate will result in the invalidation of the certificate and consequently the refusal of the shipment.

Acceptable and Unacceptable Official Meat Inspection Certificates

The TRACES OMIC must be complete, accurate, and legible to be acceptable. In addition only original certificates with an original signature of the foreign government official are acceptable. For the purpose of documentation clearance, the CFIA will accept copies of the original certificates as the proof that the imported products comply with the provisions of the pertinent Canadian legislation.

Exporters and OVs are forewarned that presentation of a certificate that has been partially completed in manuscript may result in the rejection of the consignment on arrival at the port of entry in Canada.

Photocopies and carbon copies of health certificates are not acceptable for the purposes of import inspections at Canadian registered establishments, except where replacement certificate guarantee has been accepted by Meat Programs Division, Import Programs, in Ottawa.

The imported shipments of meat products will not be subjected to the required import inspection until the Inspector has in his possession the original OMIC, or a copy of the guaranteed replacement certificate.

Certificates are not acceptable if any of the item descriptions listed below are erased, typed over, altered, or changed by any other means. If this occurs, the certificate shall be refused and a replacement certificate must be obtained if the meat product is to be considered for importation.

The identification of the commodities (description of the meat)
The shipping marks.
The number and kind of pieces, containers, packages, etc.
The net weight.
The slaughterhouse/manufacturing plant (foreign establishment) number.
The signature of the foreign government official.
The certificate number.

Certificates which contain obvious misspelled words may be accepted. Unacceptable certificates shall be refused.

Type of Packaging

UN Recommendation 21 recognises that that there is a need to harmonize existing expressions and codes used in international trade procedures to describe and represent different types cargo, packages and packaging materials.

Packaging: Materials and components used in any packaging operation to wrap, contain and protect articles or substances during transport;

Package type: The shape or configuration of a package as it appears for transport.

Acceptable terms are as follows: bin, bottle, box, carton, cask, crate, drum, jar, packet, package, pouch, tin, tray, tub, shrink-wrapped, vacuum-packed and palletized. The commonly used term 'dolav' is not acceptable under the recommendation.

This above list is not exhaustive and exporters should check UN Recommendation 21 regarding these and other forms of packaging. It can be found via the following link:

http://www.unece.org/fileadmin/DAM/cefact/recommendations/rec21/rec21rev1_ecetrd195e.pdf

Annex B

Use of Shipping Marks

1. General Policy

Shipping marks are used to identify all shipping containers (cartons) within an imported shipment to the appropriate TRACES Official Meat Inspection Certificate (OMIC). **Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark.**

The shipping marks can be specifically generated numbers or they can represent the appropriate TRACES OMIC number (from I.2). They must not be repeated in the next twelve (12) months on any TRACES OMIC from the same exporting country. There may be more than one shipping mark on a TRACES OMIC, but there may not be two TRACES OMICs with the same shipping mark.

The shipping marks must be entered on the OMIC, in the box I.25, "shipping marks" on certificates from any country other than the USA whether they are specifically generated numbers or whether they represent the TRACES OMIC number.

Where the individual stamping of the retail containers would not be practical (e.g. small retail containers not containerized in larger containers, or products in tray packs), the alternative packaging procedure may be used. The alternative procedure allows for the pallet to be considered as the shipping container.

2. Use of Shipping Marks under Alternative Packaging Procedures

2.1. Use of Pallets as Shipping Containers

2.1.1. Policy

Palletized, consumer packaged, fully marked and labelled meat and poultry products, intended to move as an intact unit to retail distribution, may be imported with the shipping marks and shipping container label applied to the outside of the pallet, rather than to individual tray packs or cartons.

2.1.2 Alternative Packaging Procedures for Fully Marked and Labelled Retail Products

2.1.2.1 Packaging and Palletizing

2.1.2.1.1 Fully marked and labelled, packaged products are placed in cartons or trays for retail sale as a unit. The trays may be stretch wrapped in groups or individually. The trays should be sufficiently sturdy and high enough to allow handling during import inspection sample selection.
2.1.2.1.2 The trays or cartons are then palletized and subsequently stretch wrapped (or covered by corrugated material). The wrapped pallet is considered as one shipping container for import certification purposes.
2.1.2.1.3 Only one type of product may be assembled on one pallet. Product type is interpreted as a meat product packaged in one container type and size, one product formula and originating from one processing establishment.

2.1.2.2 Labelling

2.1.2.2.1 When a pallet is identified as a shipping container, one main shipping label is required on the side of the pallet in the form of a placard underneath the pallet stretch wrap or as an adhesive label.
2.1.2.2.2 The pallet label must display in a **prominent and legible manner**, all mandatory information required on a shipping container and shipping

marks. Refer to Annex E of Chapter 10.

2.1.2.2.3 The shipping mark or export stamp in the case of US product must be applied to the placard or shipping container labels of the stretch-wrapped pallet. Trays and cartons need not be marked with the shipping mark/export stamp. However, if the entire pallet does not move as an intact unit to retail distribution, then the individual cartons or trays will be considered shipping cartons and shall have to bear the mandatory labelling requirements as per Annex E of Chapter 10, including the shipping marks.

2.1.2.3 Certification

2.1.2.3.1 All production codes present on the retail package (such as date codes imprinted on the packages, or the entire production code required to be permanently marked on cans or other containers of hermetically sealed meat products) for each type of product in the shipment must be listed on the foreign country's export certificate (TRACES OMIC). This will allow for a production code based recall, should the need arise.

Box I.25 of the Official Meat Inspection Certificate (number and type of packages) will identify the number of pallets in the shipment, number of cartons or trays, the number of each individual unit carton or tray, the size of the units and all production codes. Example: 1 pallet (25 trays X 6 cans tray X 250ml), production codes: 00000, 00001 and 00002.

2.1.2.3.2 In the event that production codes are missing, incorrect or completely illegible on a health certificate the product shall not be permitted to move as an intact unit into Canada. The shipment can be presented under normal import reinspection procedures, provided the shipping marks are affixed to the individual cartons or trays. This must be done by an official of the foreign inspection system. If this is not possible, the shipment will be refused entry.

2.1.3 Importer Responsibility

The importer is responsible for assuring that the full pallet will be distributed to the retail distribution level as an intact unit. If not, each individual unit that is distributed must be marked with the appropriate labelling features and shipping marks. If a CFIA official determines that a company or importer violates the provisions of this program, the foreign establishment shall be removed from the program. The foreign establishment that has been suspended from the program must submit a letter, through their competent authority to the Chief, Import Program, Meat Programs Division, requesting reinstatement to the program. This correspondence must provide details of corrective actions that have been taken to prevent future violations.

2.1.4 Import Establishment Responsibility

The import establishment is responsible for presenting the lot in a manner that each individual unit within the lot will have an equal chance of being selected as a sample.

As the meat products are subject to normal sampling and import inspection procedures, the import inspection establishment must provide facilities to draw the random sample, re-shrink wrap, re-stack and reapply the placard or the label to the pallets from which the necessary samples were drawn.