

EXPORT OF MEAT FROM PIGS OR POULTRY (INCLUDING RAW MEAT PREPARATIONS, MEAT PRODUCTS AND MECHANICALLY RECOVERED MEAT) TO MADAGASCAR

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

Associated Documents: 7681EHC and 7681NFG (this document).

1. **IMPORTANT**

These NFG notes provide guidance to the Official Veterinarian (OV) and the exporter. They should have been issued to you together with the corresponding export health certificate. The NFG should not be read as a standalone document but in conjunction with the health certificate.

The certificate is issued to the exporter's OV on a 'Cleared' basis. This means that it contains all the assurances which Defra believes that the importing country's authorities would require, but Defra has not received official confirmation from the importing country that the certificate meets all its requirements.

THEREFORE IF EXPORTERS CHOOSE TO USE THIS CERTIFICATE, THEY WILL BE DOING SO AT THEIR OWN RISK. THEY ARE STRONGLY ADVISED TO CHECK WITH THE COMPETENT AUTHORITY OF THE IMPORTING COUNTRY THAT IT FULLY MEETS THEIR IMPORT REQUIREMENTS.

2. **SCOPE OF THE CERTIFICATE**

Export health certificate (7681EHC) may be used for the export of fresh pig or poultry meat, or any meat from either of those species that has undergone any form of processing, (eg. meat preparations, meat products, or composite meat products such as pizzas, or minced meat or mechanically recovered meat) from the United Kingdom to Madagascar.

The temperature of frozen product must not exceed -18°C during storage and transport.

3. **CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)**

This certificate may be signed by an Official Veterinarian (OV), appointed by the Department for Environment, Food and Rural Affairs, Scottish Government - Rural Directorate, Welsh Government Department for Rural Affairs, or equivalent in the Department of Agriculture and Rural Development Northern Ireland, who is on the appropriate panel for export purposes. OVs should apply the OV stamp to the certificate in the normal manner.

The health certificate must be signed and stamped with an OV stamp in any colour **OTHER THAN BLACK.**

A certified copy of the completed certificate must be sent to the issuing office: in GB to APHA, Specialist Service Centre, International Trade, Carlisle; and in Northern Ireland to DARD, Room 922 Dundonald House, Belfast, within seven days of signature.

The OV should keep a copy for his/her own records.

4. **IMPORT PERMIT:**

Exporters are responsible for ascertaining whether an import permit is a compulsory requirement in the importing country, and if so, for ensuring that the importer has obtained the necessary permit.

5. **DESCRIPTION OF THE PRODUCTS**

Paragraphs I (a), (b) and (c) refer. Where the space on the certificate is not sufficient, the OV may write 'see attached schedule' in this space, and firmly attach a schedule by stapling it to the certificate.

6. **APPROVAL NUMBER OF THE COLD STORE**

Paragraph II (b) refers. The required number is the unique identification number allocated by the Food Standards Agency (FSA) (acting through its delegated agent, the Local Authority) when the cold store is approved under EU Food Hygiene Regulations for trade in meat and meat products within the European Union. This number will appear inside the official EU oval health mark which the cold store is authorised to apply to items issued from the cold store.

7. **NOTIFIABLE DISEASE CLEARANCES**

Paragraph IV (a) refers. The assurances in this paragraph relate to the premises/counties of origin of the animals/birds (not the meat establishments in which there are slaughtered/processed).

This paragraph may be certified by the OV provided that he/she has received written authority (Form 618NDC) which will be sent to him/her by the issuing office [in GB, APHA Centre for International Trade in Carlisle; or the relevant issuing office in N. Ireland] within 10 days before shipment.

In the case of the occurrence of a notifiable disease mentioned in this paragraph, official freedom of the area of origin of the animals/birds will not be attained until the relevant time has elapsed for the specific disease in accordance with OIE Terrestrial Animal Health Code.

Following confirmation of Highly Pathogenic Avian Influenza in the East Riding of Yorkshire administrative territory on 16 November 2014, no poultry meat (including MSM)/products produced from birds originating in this area can be exported if slaughtered after 16/11/2014 and until the UK has reclaimed its whole country freedom from Highly Pathogenic Avian Influenza. At the time of application for export, prospective exporters should send a list of all the farms of origin of the birds from which the meat was sourced to APHA or DARD with a view to obtain the relevant official disease clearances required for signature of the IV (a) paragraph in this certificate.

8. **FOOD HYGIENE AND HEALTH ASSURANCES**

Paragraphs IV (b), (c), (d), (g) and (h) refer.

These paragraphs may be certified by the OV on the basis that the items are legally admitted to a cold store which is inspected, issued with an approval number, and regularly audited by the Local Authority, acting under the delegated authority of the Food Standards Agency (FSA). The cold store is approved by the Local Authority on behalf of the FSA under EU Food Hygiene Regulations. The Local Authority on

behalf of the FSA is responsible for ensuring that every item that enters the cold store from the UK or any other part of the EU must have conformed with these Regulations during the rearing, slaughtering, cutting and processing procedures prior to arriving in the cold store. The principal regulations are Regulation (EC) 852/2004, 853/2004/ and 854/2004. In the UK the EU legislation is implemented by the Food Hygiene (England) Regulations 2006, and its equivalent in the devolved regions.

In the case of meat that may have been imported from a Third Country, the same rule applies because no meat can be imported into the EU unless it is accompanied by an EU model health certificate confirming that it meets all the equivalent standards to any meat derived from an EU source (see EU Regulation 798/2008, as amended by Regulation 215/2010 and subsequent amendments).

Most of the meat or meat products entering the cold store will carry the official EU oval health mark identifying their source. The conspicuous exception will be pizzas, which are exempted from the health mark requirement by article 1.2. of Regulation 853/2004. However any meat used in composing the pizzas must have been health marked prior to arrival at the manufacturing premises, and the pizzas must have been manufactured in a premises which is registered and overseen by the local competent food health authority (article 4 of Regulation 853/2004).

The OV may certify each of the listed paragraphs on the basis of the fact that the Local Authority on behalf of the FSA has approved the cold store and routinely monitors its practices. The OV can assume that this oversight of the cold store means that every item entering it meets the relevant EU food hygiene requirements contained in the listed paragraphs.

9. **RESIDUE TESTING AND FREEDOM FROM CONTAMINANTS**

Paragraph IV.(e) refers. This paragraph may be certified on the basis of the EU oval health mark, which demonstrates compliance with the EU/UK Food Hygiene Regulations, and the National Surveillance Scheme for residues (anti-microbials etc).

A testing programme for residues in meat is laid down under Directives 96/22/EC and 96/23/EC, and Council Regulations 2377/90/EEC and 426/98/EEC, which are all implemented in British national legislation by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations 1997, and the relevant legislation in the Devolved Administrations. On the basis of this testing plan it can be considered that the meat does not exceed the permitted levels of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant nor any beta-agonist or any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, or other harmful chemical residues which do not occur naturally in the meat.

In the case of meat that may have been imported from a Third Country, or in the case of meat contained in pizzas or other items which do not carry an oval health mark, the OV may certify paragraph IV (e) on the basis of the fact that the Local Authority, acting on behalf of the FSA has approved the cold store and routinely monitors its practices. The OV can assume that this oversight of the cold store means that every item entering the cold store meets the relevant EU food hygiene requirements contained in paragraph IV(e).

10. **MEAT OF SPECIES OTHER THAN PIGS OR POULTRY**

Paragraph IV. (f) refers. The OV may certify this paragraph on the basis of the documentation which accompanies the items to be exported, supported by his/her personal knowledge and observations at the cold store. The OV may assume that oversight of the cold store by the Local Authority, acting on behalf of the FSA means that the accuracy of the documentation is regularly monitored by the Local Authority.

11. **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, in Carlisle, via the link below:
<http://animalhealth.defra.gov.uk/about/contact-us/tradeexports.html>