

Cutting Plant - Food Business Operator (FBO) Verification Checklist for export of meat and meat products to Canada

It is the responsibility of the FBO in conjunction with the exporter to ensure compliance with Regulation 853/2004 and CFIA requirements for exports of products to Canada. This checklist has been developed by Defra to summarise the additional non-hygiene CFIA requirements and allow for verification of compliance by the Cutting Plant FBO/s in the supply/export chain to present to the exporter or the certifying Official Veterinarian (OV).

This verification checklist must be completed and signed by the FBO(s) responsible for the cutting plant(s) for each specification/cut of meat exported. A new checklist must then be completed for each new specification/cut exported.

The certifying OV must receive the completed checklist before certification and retain a copy for their records. The original copy should be kept by the exporter/FBO(s) and it should be presented to the certifying OV on request.

Verification that the CFIA premises registration for export (for all premises) covers all function activity codes applicable to the exported product:

OV is expected to obtain this Checklist from the business operator of **all premises in the supply chain**, to verify that CFIA requirements are met, if certified elsewhere.

Exporters and certifying OVs must personally verify that the CFIA premises registration for export to Canada covers all function activity codes applicable to the exported product, for all named premises. This information can be verified under the following link:

<https://inspection.canada.ca/active/netapp/meatforeign-viandeetranger/forliste.aspx>

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| <p>Questions related to registration (listing) on CFIA website, for all premises in the supply chain.</p> | <p>Yes or No</p> |
| <p>Q1 - Applicable for every establishment:</p> <p>Have you verified that this establishment is registered on the CFIA website (link above), for all function activity codes as applicable to the exported product?</p> <p>(For example, if product is cut in this establishment, the code must cover function activity code `boning and cutting` for relevant species)</p> | |
| <p>Q2 - Applicable to establishment where product is exported from:</p> <p>Have you verified that each establishment in the supply chain are registered for all "function activity codes" as applicable to the exported product?</p> | |

Specification of meat/cut:

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| <p>Questions specific for exports to Canada of meat and meat products</p> | <p>Yes or No, please include evidence of implementation in the establishment (e.g. reference to internal procedures)</p> |
| <p>Not applicable for offal</p> <p>Q1. Are you and relevant staff members aware of the product specifications required by the importer and that it meets Canada Food Inspection Agency (CFIA) requirements on meat product specifications?</p> <p>See links below:</p> <p>Wholesale Meat Specifications Document - Canadian Food Inspection Agency (canada.ca)</p> <p>Beef - Meat Cuts Manual - Canadian Food Inspection Agency (canada.ca)</p> | |

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| <p>Q2. Have you read and understood Section 6 of the Safe Food for Canadians Act and understood relevant parts of the Safe Food for Canadians Regulation (SFCR) on labelling, standards and identification requirements?</p> <p>See links below:</p> <p>Safe Food for Canadians Act (justice.gc.ca)</p> <p>Labelling, standards of identity and grades - Canadian Food Inspection Agency (canada.ca)</p> | |
| <p>Q3. Do you or your dedicated staff members perform verification / quality checks during and at the end of the production line on a regular basis to ensure the product meets CFIA requirements, as mentioned above?</p> <p>Please specify frequency of quality checks.</p> | |

Cutting Plant:

FBO Name:

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Contact details (email address):

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Address of establishment and approval number:

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Date: