

EXPORT OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT TO AUSTRALIA - 6838EHC (NI) (Agreed 21/12/17)

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 6838EHC (NI). These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 6838EHC (NI).

Exporters are strongly advised to verify the requirements of the importing country by contacting the Department of Agriculture and Water Resources (DAWR) Australia, or their representatives in the UK, in advance of each consignment.

1. SCOPE OF THE CERTIFICATE

Export health certificate 6838EHC (NI) may be used for the export from Northern Ireland of fresh pig meat intended for further heat treatment to specially designated premises in Australia that have been approved by the Department of Agriculture and Water Resources (DAWR) Australia for this purpose.

The pig meat must be derived from pigs that have been continuously resident in Northern Ireland since birth that were slaughtered in Northern Ireland and the meat processed and stored in premises in Northern Ireland.

2. IMPORT PERMIT

An import permit is required for each consignment of pig meat intended for further heat treatment imported into Australia from Northern Ireland.

Detailed instructions on the application process can be found on the DAWR Website at <http://www.agriculture.gov.au/import/industry-advice/2017/126-2017> .

3. CERTIFICATION BY AN OFFICIAL VETERINARIAN

This certificate may be signed a DAERA Official Veterinarian (OV).

OVs must sign and stamp the health certificate with the OV stamp in any ink colour **OTHER THAN BLACK**.

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

4. **DESTINATION OF THE PRODUCTS**

Paragraph III(b) refers. Operators and certifying OV's must be aware that export of pig meat to Australia can only take place to specifically approved premises in Australia where further heat treatment can be carried out in accordance with DAWR requirements.

Details of the destination premises should be provided on the Import Permit, however in case of any doubt OV's must contact the APHA Customer Service Centre for further advice via the link below:

<https://www.gov.uk/guidance/contact-apha>

5. **ORIGIN OF SLAUGHTERED ANIMALS**

Paragraph IV(a) refers: This paragraph may be certified on the basis of a completed Internal Movement certificate 6838IMC(NI &/or IE) see paragraph 10.

6. **EU REGULATIONS 852/2004, 853/2004 AND 854/2004 (AS AMENDED)
(THE EU 'FOOD HYGIENE PACKAGE')**

Paragraphs IV(b), IV(e) and IV(f) 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, and cold store are officially approved and operating in accordance with the above Regulations and the VPHP Manual for Official Controls.

For the purposes of this certificate, approval by DAERA means recognition by DAWR that the plants involved are recognised as approved by DAERA. This still means that the plants are actually approved by the Food Standards Agency and, in the case of standalone cold stores, by the Local Authority.

7. **OFFICIAL DISEASE CLEARANCES**

Paragraph IV(c) refers. OV's may certify this paragraph on behalf of the Department provided written authority to do so has been obtained via the DAERA Trade Team vs.implementation@daera-ni.gov.uk.

8. **CUTTING PARAMETERS**

Paragraph IV(d) refers. Operators and certifying OV's must ensure that the cutting parameters required by DAWR for meat exported to Australia are complied with. It is also a DAWR requirement that these cutting parameters must be incorporated into company Standard Operating Procedures (SOPs) and HACCP plans.

Please refer to **Paragraph 10** of these notes for further details of the additional biosecurity measures required by DAWR for all premises handling meat intended for export to Australia.

9. **SPECIFIC LABELLING REQUIREMENTS**

Paragraph IV(j) refers. Operators and OV's should note the DAWR requirement for the identification number of both the slaughtering establishment and the establishment where the meat was prepared (if different) to be visible on the meat intended for export, or packaging thereof.

10. **ADDITIONAL BIOSECURITY MEASURES**

In addition to approval under the EU Hygiene Regulations, DAWR also requires all establishments to have in place additional SOPs and control points for export of pig meat for further heat processing to Australia under the agreed certificate 6838EHC (NI).

All movements of meat intended for export to Australia from slaughterhouses to separately located cutting premises and cold stores must be accompanied by an Internal Movement Certificate 6838IMC (NI &/or IE).

Details of these additional biosecurity measures and the use of Internal Movement Certificates are in **Annex 1-5** of these notes.

11. FINAL COMPLETION OF CERTIFICATE 6838EHC (NI) PRIOR TO DESPATCH

Prior to final certification of the consignment, OVs must ensure that they have a completed copy of the 6838IMC (NI &/or IE) confirming that the meat complies with EU requirements and also with the additional import requirements of DAWR Australia.

12. ** IMPORTANT **** REFERENCES TO APPROVAL NUMBERS FROM 31/08/2019**

The UK has reached an agreement with Australia to update the details of the approval numbers of all UK establishments requiring listing with Australia. **With effect from 31/08/2019** the approval/registration numbers for establishments listed to export fresh pig meat for further heat treatment to Australia will cease to have references to "UK" or "EC". From that time, approval/registration numbers will include the central unique identifier code ONLY [four numerical digits for abattoirs (under FSA/FSS/DAERA control) - or - five/six alpha-numerical digits for cold stores, dairy and fish establishments (where under local authority approval)].

The format of the approval/registration number including the "UK" prefix and the "EC" suffix shall continue to be used and entered in Sections II(a), II(b) and II(c) of 6838EHC (NI IE) export health certificates signed before and up to 31/08/2019.

The format of the approval/registration number without the "UK" prefix and the "EC" suffix shall be used and entered in Sections II(a), II(b), and II(c) of 6838EHC (NI IE) export health certificates signed after 31/08/2019.

Illustrative examples

Format to be used in export health certificates SIGNED BEFORE 31/08/2019	Format to be used in export health certificates SIGNED AFTER 31/08/2019
UK 2090 EC	2090
UK AB123 EC	AB123

Consignments certified before 31/08/2019 (which must contain UK and EC references in the approval/registration number) will be accepted for export to Australia upon arrival within a transitional period of 6 months after 31/08/2019.

THE NEW FORMAT APPLICABLE FROM 31/08/2019 MUST BE USED IN ALL DOCUMENTS ASSOCIATED WITH EXPORTS OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT TO AUSTRALIA, INCLUDING INTERNAL MOVEMENT CERTIFICATES OR SUPPORT HEALTH ATTESTATIONS SIGNED FROM THAT DATE.

The authorities of Australia will expect that the details of the establishments entered onto the certificate are both correct, consistent and in accordance with their own records of approved establishments. Approval codes, and other details, should exactly match the details as listed at Annex 6 to this document.

Health/ID marking of products: Australia will accept consignments of product bearing either the current format of oval health/ID marks

(with "UK" and "EC") or any other acceptable format prescribed by the UK authorities following the UK's exit from the EU. Some consignments might contain a mix of products which each might bear different health/ID marks. Products will be identified as originating from the final establishment of production by cross-reference with the **central unique identifier number of the establishment in the oval mark/stamp of the product.**

13. **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 DAERA Trade Team, via vs.implementation@daera-ni.gov.uk .

ANNEX 1

EXPORT OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT FROM NORTHERN IRELAND TO AUSTRALIA

ADDITIONAL BIOSECURITY MEASURES

SUMMARY OF REQUIREMENTS

1. The Australian Government Department of Agriculture and Water Resources (DAWR) have informed the Department that establishments intending to produce, handle and store pig meat intended for export to Australia will be required to implement additional biosecurity measures throughout each stage of the process prior to export commencing and during export runs when export-eligible animals and goods are being held in the establishment.

2. Approved establishments shall, as appropriate:

2.1. Implement standard operating procedures (SOPs) and critical control points (CCPs) for:

2.1.1. removal of the head and neck cranial to the 4th cervical vertebra;

2.1.2. removal of major lymph nodes, including the popliteal;

2.1.3. processing of product for Australia in dedicated bone-out lines;

2.1.4. segregation from product not eligible for export to Australia, including imported primal cuts.

2.2. Ensure clear delineation of product intended for export to Australia in slaughterhouses, cutting and boning rooms and cold stores. At cold stores this will include use of dedicated shelves/rows using visual descriptors with clear labels for products destined for Australia and not relying solely on electronic systems.

3. These additional measures shall be incorporated into company HACCP plans and SOPs and will be applied while the establishment is working on an export run of pig meat to Australia and, in the case of cold stores, storing pig meat intended for export to Australia.

4. It will be the responsibility of the DAERA Official Veterinarian (OV) at the establishment to ensure that the SOPs and CCPs are incorporated into company control documents and are properly implemented. This will be confirmed by signature of an individually numbered Internal Movement Certificate 6838IMC(NI &/or IE) for movements of eligible goods between establishments and onwards to the exporting cold storage facility for despatch to Australia.

5. Details of the additional biosecurity measures to be implemented at slaughterhouses, cutting/boning facilities and export cold stores are at Annexes 2, 3 and 4 respectively.

INTERNAL MOVEMENT CERTIFICATE (IMC) 6838IMC(NI &/or IE)

The OV at the slaughterhouse must complete a copy of internal movement certificate 6838IMC(NI &/or IE) for downstream movement (i.e. to cutting premises or cold stores) for each consignment of meat intended for export to Australia.

The IMCs are not issued through DECS but via the site OV. The OV at the slaughterhouse must keep electronic records or if paper copies are used they should keep blank copies for use and keep copies of completed certificates. The OV at the slaughterhouse must give each IMC a unique reference number which should consist of the plant approval number followed by the date of slaughter and a sequential number e.g. 3567/dd.mm.yy/03.

If the slaughterhouse is co-located with a cutting plant the reference number should include the date of production at the cutting plant instead of the slaughter date.

6838IMC(NI &/or IE) can be completed and signed on the basis of personal knowledge of the procedures at the slaughterhouse/slaughterhouse and combined cutting plant and on the basis of production records, HACCP plans and SOPs.

In order to confirm that the additional biosecurity measures required by DAWR have been properly implemented at the establishment, the OV should add the following statement at Part III(c) - Additional Statement(s) of 6838IMC(NI &/or IE):

'Additional biosecurity measures required by DAFF Australia have been implemented at the establishment named at Part II(a) above'.

A copy of the IMC is at Annex 5.

ADDITIONAL BIOSECURITY MEASURES TO BE IMPLEMENTED IN SLAUGHTERHOUSES

- Food Business Operators (FBOs) in slaughterhouses shall ensure that the following additional measures are included in company policy documents (HACCP plans and SOPs) when carrying out an export run of pig meat intended for export to Australia:
- Animals from which meat eligible for export to Australia is derived shall be slaughtered only after the entire slaughter line has been cleaned and sanitised after the previous slaughter run. All equipment must be cleaned and disinfected and all personnel operating on the line must change their protective clothing, gloves and aprons.
- Where there is only one slaughter line, the slaughter of export eligible animals shall take place first thing in the morning after the slaughter line has been cleaned and sanitised overnight. All equipment will be sterilised and personnel will be wearing clean protective clothing for the first processing run of the day.
- Export-eligible animals shall be properly identified prior to slaughter.
- Only export eligible carcasses shall be presented to the slaughter line.
- Export eligible animals shall be segregated from animals not eligible for export to Australia.
- Carcasses eligible for export to Australia shall be specially labelled using easily identifiable labels, or other robust identification system. If the entire production day is eligible, special labelling is **not required**, in accordance with the agreement with Australian authorities.
- Dedicated and clearly delineated storage areas shall be provided for carcasses within the chiller.
- Procedures shall ensure that only export eligible carcasses enter the designated area of the chiller during an export run.
- Up to date records shall be maintained throughout the process.
- Regular checks of export-eligible carcasses during storage shall be carried out.
- Export-eligible carcasses shall be properly identified for transport to the cutting / boning room or premises.
- Only export eligible carcasses shall be transported to the cutting / boning room during an export run.
- Loading for transport to the cutting / boning room shall be carried out under the supervision of the inspection team or a named responsible individual.
- When moving between establishments, consignments of meat shall be accompanied by an individually numbered internal movement certificate (IMC) signed by the Official Veterinarian at the slaughterhouse.

ADDITIONAL BIOSECURITY MEASURES TO BE IMPLEMENTED IN CUTTING/BONING FACILITIES

Food Business Operators (FBOs) in cutting/boning facilities shall ensure that the following additional measures are included in company policy documents (HACCP plans and SOPs) when carrying out an export run of pig meat intended for export to Australia:

Specific Processing Requirements

- The head and neck must be removed cranial to the 4th cervical vertebra. No meat derived from cranial to the fourth cervical vertebra shall be exported to Australia.
- Major peripheral lymph nodes, including the popliteal, iliac, inguinal, axillary, ventral, middle and dorsal superficial cervical and those in the region of the head and neck shall be removed from all meat intended for export to Australia.

Identification and Segregation

- Large processing establishments frequently have more than one processing line operating at any one time. Where segregation is necessary, meat intended for export to Australia shall be processed and packaged only after the entire processing and packaging lines have been cleaned and sanitised after the previous processing run, all equipment has been sterilised and all personnel operating on the line have changed their protective clothing, gloves and aprons.
- Where there is only one processing line, the processing and packaging of export eligible meat shall normally take place first thing in the morning after the processing and packaging lines have been cleaned and sanitised overnight. All equipment shall be sterilised and personnel will be wearing clean protective clothing for the first processing run of the day.
- Export eligible carcasses shall be segregated from carcasses not eligible for export to Australia.
- Carcasses eligible for export shall be specially labelled using easily identifiable labels or other robust identification system. In the case of a collocated cutting plant and when the entire production day is eligible, special labelling is not required, in accordance with the agreement with Australian authorities.
- Export-eligible carcasses shall be properly identified prior to further processing.
- Only export-eligible carcasses shall be presented to the processing line.
- Dedicated and clearly delineated storage areas shall be provided for packaged meat within the storage area prior to freezing.
- Only export-eligible meat shall enter the blast freezer during an export run.
- Only export-eligible meat shall leave the blast freezer and then enter the dedicated storage area in the freezer.
- Up to date records shall be maintained throughout the process.

- Regular checks of packaged meat during storage shall be carried out.

- Export eligible packaged meat shall be properly identified in the case of transport to the export cold store.
- Loading for transport to export cold store shall be carried out under the supervision of the inspection team or a named responsible individual.
- When moving between establishments, consignments of meat shall be accompanied by an original, individually numbered Internal Movement Certificate 6838IMC(NI &/or IE) signed by the Official Veterinarian at the cutting/boning facility.

ADDITIONAL BIOSECURITY MEASURES TO BE IMPLEMENTED AT THE EXPORT COLD STORE

Food Business Operators (FBOs) in export cold stores shall ensure that the following additional measures are included in company policy documents (HACCP plans and SOPs) when handling and storing pig meat intended for export to Australia:

- Unloading of packaged export-eligible meat shall be supervised by a named responsible individual.
- The original copy of the Internal Movement Certificate shall be checked against the consignment details.
- Export-eligible packaged meat shall be placed into a dedicated storage area in the store.
- Dedicated and clearly delineated storage areas shall be provided for packaged meat within the store.
- Visual descriptors with clear labels shall be used for meat intended for export to Australia. Electronic systems shall not be solely relied upon.
- Only export-eligible meat shall enter the dedicated storage area.
- Up to date records shall be maintained.
- Regular checks during storage shall be carried out.
- Only export-eligible meat shall be dispatched for export to Australia.
- Loading for export shall be carried out under veterinary supervision.
- Exports shall be accompanied by the agreed export health certificate 6838EHC(NI) completed by the Official Veterinarian at the cold store in accordance with the conditions described in the DAWR Import Permit, particularly with regard to premises of destination.

6838IMC (NI &/or IE)



DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS
 CERTIFICATE NUMBER ¹:/...../.....

**OFFICIAL VETERINARY CERTIFICATE FOR THE MOVEMENT WITHIN NORTHERN IRELAND OF
 PIG MEAT FOR FURTHER PROCESSING / STORAGE AND EXPORT TO AUSTRALIA**

I. Identification of pig meat

- a) Nature of cuts.....
- b) Identification Mark(s).....
- c) Nature of packaging
- d) Number of cuts or packages.....
- e) Month(s) and year(s) when frozen*.....
- f) Net weight
- g) Date(s) of slaughter
- h) Date(s) of production.....

II. Origin and Destination of the meat

- a) Address(es) and veterinary approval number(s) of the approved
 *slaughterhouse/ *cutting plant / *cold store of origin:

- b) Address(es) and veterinary approval number(s) of the approved
 *cutting plant/*cold store to which the consignment will be
 dispatched:

- c) Means and Identification of transportation

 (Vehicle registration/Container No)
- (d) Seal Number(s)

III. Health attestation

I, the undersigned Official Veterinarian, certify that the pig meat described above meets the following requirements:

- a) Additional biosecurity measures required by the Department of Agriculture and Water Resources of Australia have been implemented at the establishment(s) named at Section II (a) above.
- b) The pigs, from which the pig meat, described in Section I, is derived,
 - (i) have been born, raised and slaughtered in Northern Ireland*
 - and / or**
 - (ii) have been born and raised in Ireland and slaughtered in Northern Ireland *
 - (iii) The serial numbers of the supplementary health certificate SP-AUS 01 accompanying the live pigs in transit from Ireland to Northern Ireland for direct slaughter at the establishment named at Section II(a) above are listed below

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Official Stamp

**Signed..... RCVS
Official Veterinarian**

.....
Name in block letters

Date:

Address:
.....
.....

¹ Plant number/date/sequential number (e.g. 1234/dd.mm.yy./01)
* Delete as applicable