

EXPORT OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT TO AUSTRALIA - 6838EHC

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

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 may be used for the export from Great Britain (England, Wales and Scotland) 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 Great Britain since birth that were slaughtered in Great Britain and the meat processed and stored in premises in Great Britain. Export to Australia of meat derived from pigs originating from Northern Ireland, slaughtered in premises in Northern Ireland or meat processed and handled in premises in Northern Ireland is currently not permitted.

2. IMPORT PERMIT

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

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

3. CERTIFICATION BY AN OFFICIAL VETERINARIAN

This certificate may be signed by an OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government or Welsh Government, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

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

Certified Copy Requirements - England, Wales and Scotland

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the Centre for International Trade Carlisle (CITC) at the following address: certifiedcopies@apha.gov.uk.

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs are not required to return certified copies of other EHCs issued, however CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

4. DESTINATION OF THE PRODUCTS

Paragraph III(b) refers. Operators and certifying OVs 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 OVs 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 (IMC) 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 Food Standards Agency Manual for Official Controls.

For the purposes of this certificate, approval by Defra means recognition by DAWR that the plants involved are recognised as approved by Defra. 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.

Where it is possible for the Official Veterinarian (OV) in Great Britain to obtain disease clearance themselves, the Centre for international Trade - Carlisle (CITC) will not issue a 618NDC notifiable disease clearance.

OVs must check the following sources of disease information for the United Kingdom immediately prior to certification, to ensure disease freedom statements can be certified:

- the Notifiable Disease Occurrence List for Great Britain (ET171)
- the UK Status for Non-Notifiable Diseases Relevant to Export Certification (ET152)

Official Veterinarian Training

For Great Britain:

In the absence of a specific Notifiable Disease Clearance (618NDC)

from CITC: OVs may certify that the UK has disease free status or region free status for those diseases mentioned in the health certificate, once they have checked the disease list(s) for the last occurrence of the disease and have ensured it complies with the time frames in the certificate.

In the event of a disease outbreak that affects an OV being able to obtain their own disease clearance, CITC will notify OVs to make it clear which disease freedom statements should not be certified and where necessary, will issue a 618NDC notifiable disease clearance if the EHC can continue to be issued for certain regions that retain free status.

In the event of a disease outbreak after the EHC has been issued that affects the disease clearance, OVs must not certify the EHC and must contact CITC immediately for advice on whether certification can still take place. If a disease outbreak affects the OV disease clearance procedures for this EHC, a 618NDC will be reinstated by CITC which will be issued with the EHC until a time when OV disease clearance can be reinstated.

8. CUTTING PARAMETERS

Paragraph IV(d) refers. Operators and certifying OVs 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 OVs 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.

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 (IMC).

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 PRIOR TO DESPATCH

Prior to final certification of the consignment, OV's must ensure that they have a completed copy of the IMC 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), II(c) and II(d) of 6838EHC 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), II(c) and II(d) of 6838EHC 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 APHA Centre for International Trade, Carlisle, via the link below:

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

ANNEX 1

EXPORT OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT FROM GREAT BRITAIN 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 boneout 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 Food Standards Agency Official Veterinarian (FSA 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 (IMC) 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

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

Individual IMCs are not issued by APHA. The FSA 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 FSA 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.

6838IMC 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 FSA OV should add the following statement at Part III(c) - Additional Statement(s) of 6838IMC: ***'Additional biosecurity measures required by DAWR Australia have been implemented at the establishment named at Part II(a) above'.***

A copy of the IMC is at Annex 5.

ANNEX 2

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. 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.
- 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 accompanied by an individually numbered internal movement certificate (IMC) signed by the Official Veterinarian at the slaughterhouse.

ANNEX 3

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. 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.
- Only export eligible packaged meat shall be transported 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 signed by the Official Veterinarian at the cutting/boning facility.

ANNEX 4

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 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.

ANNEX 5



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS SCOTTISH GOVERNMENT
WELSH GOVERNMENT

CERTIFICATE NUMBER ¹:/...../.....

OFFICIAL VETERINARY CERTIFICATE FOR THE MOVEMENT WITHIN GREAT BRITAIN OF
MEAT OR MEAT PRODUCTS FOR FURTHER STORAGE AND EXPORT TO THIRD COUNTRIES
COUNTRY OF EXPORT:

I. Identification of meat

a) Description of product: Species, nature of packaging, weight and
number of carcasses/cuts/quarters/cartons or packages:

.....
.....
.....

b) Unique identification marks on carcasses or packaging:

.....
.....
.....

*c) Pallet numbers (where relevant):

.....
.....
.....

d) Date(s) of slaughter or freezing:

.....

II. Origin and Destination of the meat

a) Veterinary approval number(s) of the approved *slaughterhouse(s)/
*cutting plant / *cold store of origin:

.....
.....

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

.....
.....
.....

¹ Plant number/date/sequential number (e.g. UK1234EC/dd.mm.yy/01)

Health attestation

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

(a) the meat complies with EU requirements and with the import requirements of(country/ies)

(b) *the meat was cut, prepared, stored, wrapped and packed on
..... (date(s))

in accordance with the requirements of the country/ies specified above.

(c) *additional statement(s):
.....
.....
.....
.....

***Delete as appropriate**

Official Stamp

**Signed RCVS
Official Veterinarian**

.....
Name in block letters

Date:

Address:

.....

Plant Approval Stamp:

ANNEX 6

UK ESTABLISHMENTS APPROVED FOR EXPORT OF PIG MEAT TO AUSTRALIA

Approval Code	Name	Activity
2060	Karro Food Ltd (Malton)	Slaughter and Cutting plant
2093	Cranswick Country Foods (Hull)	Slaughter and Cutting plant
4085	Pilgrim's Pride Ltd	Slaughter and Cutting plant
5091	Pilgrim's Pride Ltd	Slaughter and Cutting plant
5213	Cranswick Country Foods (Norfolk)	Slaughter and Cutting plant
8061	Pilgrim's Pride Ltd	Slaughter, cutting & deboning plant
XA007	ABP Hull (T/A Cranswick Country Foods Plc)	Cold Store
NE028	Magnavale Chesterfield Ltd	Cold Store
WX7158	Thermotraffic Ltd.	Cold Store
DL005	Thermotraffic Ltd.	Cold Store
SR020	Magnavale Scunthorpe Ltd	Cold Store