

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

Approval number	
------------------------	--

Establishment name	
---------------------------	--

Week commencing (DD/MM/YYYY)	
-------------------------------------	--

Ref.	Area inspection and processing compliance	Date	Score	OV name
1	There is a maintenance programme and it is well implemented.			
2	There is an adequate cleaning programme and it is well implemented.			
3	There is an adequate pest control programme and it is well implemented.			
4	There are satisfactory staff hygiene practices.			
5	There are adequate facilities for the handling and storage of Animal By-Products and those are appropriately handled when applicable.			
6	Refrigerated units are suitable to ensure temperatures of rooms and products are maintained within requirements			
7	The lighting intensity is adequate.			
8	There is absence of condensation or ice build-up in the production and storage rooms.			
9	There are adequate lockable facilities for storing chemicals.			
10	There is a robust traceability system.			
11	The SOPs are well implemented.			
12	Segregation procedures are established and well implemented.			
13	There are adequate operational procedures at intake and despatch.			
14	The integrity and hygiene of packaging/wrapping is maintained. Labelling on boxes is preserved.			
15	HACCP is being implemented effectively			

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

Ref	Observations

NAME OF OFFICIAL
VETERINARIAN

DATE

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

Guidance and Aide Memoire

Scope

Defra has developed this guidance and checklist to support consistent verification and documentation by Official Veterinarians (OVs) certifying fresh pork meat, viscera and edible by-products for export to Mexico.

The OV responsible for certification must complete the Cold Store checklist on a **weekly basis** for exports of fresh pork meat, viscera and edible by-products to Mexico from standalone Cold Stores. **If exports to Mexico occur infrequently (e.g. once or twice a month), the checklist should be completed on the day that the goods are certified.**

If different or the same OVs complete sections of the checklist at various times during the week, each must initial and date the sections they complete. At the end of each week, the last OV attending the Cold Store for certification purposes should review the checklist in full and sign it off as complete at the bottom of the second page.

The Food Business Operator (FBO) must collaborate with the OV by providing the necessary information and allowing sufficient time to complete the checklist.

This checklist serves as a reference for the Food Standards Agency (FSA) during future audits against Mexican requirements at the standalone Cold Store. Therefore, completed checklists (first 2 pages) must be retained on-site **for two years** before being securely destroyed. The checklist must be accessible/shared/made available to the FSA.

Scoring areas of inspection

SCORES	EQUIVALENCE	DESCRIPTION
AC	Acceptable	The FBO is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations and the import requirements established by Mexico. It may include areas for improvement or minor lapses that do not present a significant risk to food safety nor impede the certification process. <i>(E.g., Cold Store maintains accurate temperature logs and pest control is up to date)</i>
U	Unacceptable	A non-compliance or repeated breach that poses an imminent risk to food safety, public or animal health, or violates specific Mexican import requirements; and results in suspension of certification activities.

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

		<i>(E.g. Evidence of cross-contamination or failure to segregate eligible pork for Mexico)</i>
--	--	--

When an area has been scored as **unacceptable**, the corrective actions must be recorded under the 'Observations' section. The observation should clearly describe:

- **The actions taken in relation to the consignment** (e.g. whether certification was withheld or facilitated, and the reason why),
- **The name of the FBO representative** to whom the advice was given, and
- **Any corrective or preventive measures.** The FBO is expected to implement and address the issue to prevent recurrence. **It is the OV's responsibility to exercise due diligence in ensuring that these actions have been implemented, so that confidence in certification can be restored.**

Defra is responsible for ensuring compliance with export requirements; FSA for the delivery of any import requirement imposed by Mexico and LAs are responsible for enforcing domestic food safety and hygiene regulations at standalone Cold Stores.

If an inspected area is scored as **unacceptable**, Defra recommends that it be reported to the relevant Local Authority (LA) when there is a significant risk for food safety. FSA should be copied into any LA notification using the following email address (Exported.Food@food.gov.uk).

For any unacceptable score that has led to goods not being certified, it is the certifying OV's professional judgment to assess whether repeated unacceptable issues need to be escalated with Defra. This documentation ensures transparency in decision-making and supports traceability during audits or follow-up inspections.

Aide memoire

Inspection Area	OV verification points
Inspection at intake and despatch.	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • Operational procedures are in place and documented. • Loading bays/docks are kept clean and in sound condition. • FBO checks integrity/ for signs of contamination of boxes or packaging as per HACCP plan. • Integrity of cold chain is maintained: products are held on loading bay for short periods while consignment is waiting to be moved. • Products are transported by vehicles with freezer or chilled compartments capable of maintaining the correct temperature during transportation. FBO ensures vehicles meet these requirements.

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

	<ul style="list-style-type: none"> • All transport vehicle containers are cleaned and disinfected before loading. Containers are free from the intense smells of disinfectants. • FBO carry out spot checks on product documentation/identity for each consignment and physical checks if required at both, intake and dispatch. • There are no signs of contamination on the boxes in storage (footmarks, blood, debris...), and damaged (broken box or labels) boxes are no longer eligible for export and must not be left in the work area. <p>Mexico specific requirements:</p> <ul style="list-style-type: none"> • Dedicated table for the inspection of boxes at time of dispatch with adequate lighting. • Goods are to be checked at the time of arrival. If this is not possible, documentary review is necessary for the intake in conjunction with the verification checks carried out at the time of certification. • Consignments arriving to the CS must be accompanied by a Support Health Attestation ensuring the goods have been produced in compliance with Mexican requirements at the abattoir.
Segregation procedures established and implemented.	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • The Cold Store has a written SOP in place for product storage. <p>Mexico specific requirements:</p> <ul style="list-style-type: none"> • During transport and storage, the products are clearly identified and segregated from other products including Other Products of Animal Origin. • Country-designated storage areas properly marked/labelled and used exclusively for meat destined to Mexico. • There is a map showing the location of the product for Mexico in the storage area. This is regularly updated. Electronic systems shall not be solely relied upon.
Robust traceability system	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • There is a good traceability system in place that allows the product to be traced inside the Cold Store, including origin and destination. Traceability exercises are carried out to ensure verification of the system.
Refrigerated units suitable and temperatures	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • Volume handled is in line with storage capacity.

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

adequately maintained and monitored.	<ul style="list-style-type: none"> Refrigeration units work effectively, and the temperature of the product is reduced and/ or maintained to the legal and/or export requirements. Meat and offal temperatures are monitored and recorded at intake, storage, and dispatch. Freezer <-18°C. Product temperatures: <-18°C.
Lighting intensity	<p>The OV must verify that:</p> <ul style="list-style-type: none"> Elsewhere, such as in storage / blast freezer, lighting is sufficient to ensure adequate hygiene. Safety lighting facilities or protective facilities are used for lamps above exposed meat. <p>Mexico specific requirements:</p> <ul style="list-style-type: none"> Light intensity minimum of 540 lux in inspection points and 220 lux in work areas, marshalling areas, as applicable.
Integrity and hygiene of packaging/wrapping & Labelling	<p>The OV must verify that:</p> <ul style="list-style-type: none"> All products are wrapped and/or packed. The wrapping and packaging fulfil the function and the product is protected. Boxes are closed and sealed with tape and/or strapping. ID mark from the plant of origin has been properly applied and present on all the boxes. Date of minimum durability ("Best Before") or use by date information is on the label. Damaged products are removed from the storage area and transferred to the ABP area. FBO carries out checks on product labels: ID marks, traceability, use by/best before dates. <p>Mexico specific requirements:</p> <ul style="list-style-type: none"> Any exposed meat destined for export to Mexico must be rejected. There is compliance with specific label requirements for Mexico as stated in the NFG.
Absence of condensation or ice build-up in the production and storage rooms.	<p>The OV must verify that:</p> <ul style="list-style-type: none"> No formation of condensation or ice build-up in the production and storage rooms. <p>Building up of ice could be as result of poor policy on doors discipline (e.g. doors are not kept close when not in use or ineffectively sealed), or inadequate ventilation.</p>
Implementation of the SOPs	<p>Mexico specific requirements:</p> <p>For the establishment to be eligible for export to Mexico, there should be a Standard Operating Procedure describing how products eligible for export to Mexico are</p>

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

	<p>handled in compliance with the third country requirements (e.g. segregation). This includes products stored in non-export areas are maintained under the same hygiene standards as those in export-designated areas.</p>
Adequate overall maintenance	<p>The OV must verify that the Cold Store is kept in good state of repair. The state of the building must not pose a risk of cross contamination deeming the products no longer eligible for exports to Mexico.</p> <p>Areas where goods to Mexico are handled should be kept:</p> <ul style="list-style-type: none"> • free of old, discarded or irrelevant equipment within the premises. • clean, tidy and in good operational order. • Well drained. Drains are maintained and regularly unblocked. <p>The FBO should have implemented an effective maintenance programme where issues are identified and addressed in a timely manner.</p> <p>Any observations identified that do not pose a direct risk for the certification of the goods should be recorded and reported to the FBO as an area for improvement.</p>
Adequate lockable facilities for storing chemicals	<p>If during the certification of the goods to be exported to Mexico, the OV identifies that there are chemicals (cleaning products, lubricants, etc.) left around the plant after use, or not properly stored in a designated area and kept locked, please ensure these do not pose a risk of cross-contamination that would render the goods ineligible for certification.</p>
Satisfactory cleaning of the premises	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • The ceiling, high level structures, walls, floors etc. are cleaned and disinfected. • Dust does not build up on the walls, curtains, metal structures, plastic doors, pallets, packaged meat, etc.
Adequate pest control	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • EFK is located at reception and dispatch product holding areas. • Attraction of pests is prevented, and integrity of building observed. • Growing vegetation and trees in the approved perimeter kept under control and the attraction of pests are prevented.
Satisfactory staff hygiene practises	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • Clean PPE is used.

Cold Store checklist for fresh pig meat, viscera and edible by-products to Mexico

	<ul style="list-style-type: none"> • Staff trained for the function/activity carried out and have at least the basic knowledge in food safety, food hygiene and GMP. • Practices observed are hygienic. • Working clothing are always for exclusive use in the CS and kept protected from contamination. This includes the use of body warmers and jackets. Systems are in place to launder and verify cleanliness of work clothing. <p>Mexico specific requirements:</p> <ul style="list-style-type: none"> • There are means for disinfecting footwear before entering the Cold Store production areas (e.g. sanitizing mats). • The protective clothing (even for the only purpose of Health & Safety) is kept in hygiene conditions. FBOs is to ensure that they have a procedure, that includes monitoring at an appropriate frequency, where they ensure protective clothing is kept in a hygienic condition (it is washed and clean) and do not pose a risk of cross contamination.
Adequate handling of Animal By-Products (ABP)	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • Damaged products are segregated and dealt with appropriately. • Documented SOP in place in case meat stored in the Cold Store becomes unfit for human consumption –rejected/contaminated/ expired date, etc. • Designated area for the temporary storage of ABP. • Collection and disposal of ABPs takes place hygienically. • ABP are dispatched to approved premises. • ABP records available.
Effective implementation of HACCP	<p>The OV must verify that:</p> <ul style="list-style-type: none"> • Any Critical Control Point (CCP) is being monitored and corrective actions taken when required.