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**EXPORT OF RAW FROZEN PIG MEAT (INCLUDING OFFAL, TRIMMINGS AND MECHANICALLY SEPARATED MEAT) TO THE REPUBLIC OF SOUTH AFRICA FOR FURTHER PROCESSING AT APPROVED FACILITIES - 7319EHC**

**NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS**

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**IMPORTANT NOTE**

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7319EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7319EHC.

Exporters are strongly advised to verify the requirements of the importing country by contacting the veterinary authorities, or their representatives in the UK, in advance of each consignment.

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**1. SCOPE OF CERTIFICATE**

Export health certificate 7319EHC may be used for the export of raw pig meat (including offal, trimmings, mechanically separated meat (MSM) and bacon) intended for further processing from the United Kingdom to approved premises in the Republic of South Africa (RSA).

Such meat from animals born and reared in the Republic of Ireland (IE) but slaughtered in the UK can also be certified provided the assurances which relate to the holdings of origin of the animals can be satisfied (and the necessary supporting evidence available, where required).

For the purposes of this certificate the RSA Department of Agriculture, Land Reform and Rural Development (DALRRD) has provided the following definitions to exporters:

- meat means those portions of any animal which are ordinarily intended for human consumption;
- offal means the head and abdominal and thoracic viscera;

**Additional Disease Control Measures regarding PRRS**

Additional disease control measures regarding porcine reproductive and respiratory syndrome (PRRS) came into force on 1 June 2013. Exporters are advised that all exported pig meat certified after 31 May 2013 is subject to further processing on arrival in RSA UNLESS the import permit (see below) specifies that the products/cuts are exempt from such a requirement (on the basis that pose a lower PRRS risk as agreed beforehand by DALRRD). Pig meat accompanied by 7319EHC may only be sent to premises approved for this purpose by DALRRD.

Products that are exempt from the further processing requirement and can be placed on unrestricted sale on arrival in RSA can be viewed here:

For such products/cuts, a certificate 7579EHC should be used and the corresponding guidance 7579NFG consulted.

## 2. **IMPORT PERMIT**

A veterinary import permit issued by RSA DALRRD is required for each individual consignment. OV's must not provide certification without sight of this permit.

South African Import Permit conditions require a separate Export Health Certificate to be provided for each cutting plant and slaughterhouse. Section II Origin of products should therefore be completed with ONE slaughterhouse and ONE cutting plant only. Where consignments originate from more than one slaughterhouse and/or cutting plant, a separate EHC should be completed for each combination. Consignments may be held or rejected if multiple sources are listed without separate EHCs.

If the health conditions described in the import permit do not correspond to the health attestations appearing on this health certificate, the exporter or OV should contact the Animal Plant Health Agency (APHA) in Carlisle for further advice via the link below:

<https://www.gov.uk/guidance/contact-apha#specialist-service-centres-ssc>

### **Variation of Cold Treatment Requirement**

Exporters and OV's should note that the import permit may contain a dispensation to amend the certificate with regard to cold treatment of consignments. Please refer to paragraph 13 of these notes for further guidance.

### **Advice on pre-screening exports**

Paragraph IV (g) refers. Mechanically separated meat (MSM) or meat in the form of anatomically recognisable cuts (i.e. trimmings and mince) must meet the microbiological requirement in this paragraph IV (g) before shipment. The certifying OV can certify this paragraph based on the evidence provided by the exporter that the microbiological limits have been met.

Exporters should be aware that, as part of the import requirements and in compliance with RSA legislation, Meat Safety Act, 2000 (Act No. 40 of 2000), officials might carry out sampling and microbiological testing at the border post or port of entry. Additional testing beyond the requirements stipulated in the 7319 EHC are a commercial decision and are not mandatory. In the event a positive detection occurs at the border post, consignments without further testing are at risk of being rejected.

The purpose of performing bacteriological testing on the imported meat is to identify specific pathogens (as described in Annex 1) and determine the actual bacterial load and thereby give an indication of condition and quality of the consignment, the hygiene at slaughter and transport conditions, as well as maintenance of the cold chain.

If there is a reason to doubt the safety of the imported meat (i.e. signs of thawing or break in cold chain), the following commodities may be subject to bacteriological testing prior to release:

- Trimmings

- Mechanical Separated Meat (MSM)
- Recognisable cuts
- Offal

Sampling frequency may be increased or decreased based on the results of previous microbiological analyses.

See Annex I below for information regarding parameters and interpretation of results taken by RSA.

[https://www.nda.agric.za/vetweb/VPN & SOP/SOP for microbiological testing of imported meat.pdf](https://www.nda.agric.za/vetweb/VPN%20&%20SOP/SOP%20for%20microbiological%20testing%20of%20imported%20meat.pdf)

As part of the agreed 7319EHC, there is no requirement to carry out microbiological sampling at the time of export. However, the exporter is to be aware of RSA import requirements regarding bacteriological sampling at the border post or port of entry as it is ultimately their responsibility to comply with those requirements.

### 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, Welsh Government or the Department of Agriculture, Environment and Rural Affairs (DAERA) Northern Ireland, 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 ink of any 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](mailto: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.

#### **DAERA Export Health Certificates: provision of certified copies**

Authorised Private Veterinary Practitioners (aPVPs) certifying DAERA Export Certification On-Line (DECOL) produced EHCs must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the Department where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export certification to ensure that a high standard of certification is being maintained.

#### **4. OFFICIAL DISEASE CLEARANCES - 618NDC**

Paragraphs IV(a), IV(b)(iii) and IV(c) refer. OV's may certify these paragraphs in relation to animals which are resident in the UK prior to movement for slaughter provided written authority to do so has been obtained on a valid form 618NDC issued by the APHA or equivalent in Northern Ireland.

In the case of animals moved from IE directly for slaughter in the UK, an appropriate import health certificate will accompany the consignment which allows paragraphs IV(b)(iii) and IV(c) to be certified (on the basis that if Teschen disease or Aujeszky's disease were to be confirmed in the area/holding of origin, disease restrictions will prevent the slaughter animals from being certified for trade). IE is officially free of Aujeszky's disease in accordance with Part I of Annex VI of COMMISSION IMPLEMENTING REGULATION (EU) 2021/620. Although Teschen disease is no longer WOAHL listed, it remains notifiable in IE and it has not been reported there.

#### **5. ORIGIN OF ANIMALS FROM WHICH THE EXPORTED MEAT IS DERIVED**

Paragraph IV(b)(i) may be certified on the basis of the certifying OV's knowledge of the operational conditions as regards the UK and/or IE farms of origin of the animals from which the exported meat is derived.

The certifying OV may wish to obtain written confirmation that the animals in question meet the requirements of this paragraph.

#### **6. OTHER PREMISES OF ORIGIN DECLARATIONS**

Paragraph IV(b)(iv) and IV(b)(v) may be certified on the basis of the certifying OV's knowledge of the disease situations on the UK farms of origin of the animals from which the exported meat is derived, or in the case of animals moved from IE directly for slaughter in the UK, on the basis of the export certificate issued by DAFM in IE. Generally speaking, pigs presented for slaughter for human consumption will be compliant.

However, OV's may also wish to verify the current disease situation of premises of origin by contacting the local office of the APHA or DAERA. In the case of animals moved from IE directly for slaughter in the UK,

this is not necessary as export certificate ensures these requirements are met. OV's are also advised to obtain written confirmation from the farms of origin that the requirements of these paragraphs have been met.

7. **VACCINATION OF ANIMALS AGAINST NOTIFIABLE DISEASES**

Paragraph IV(b)(ii) may be certified on the basis that vaccination of animals against the diseases referred to in paragraph IV(a) is not permitted in the UK nor in IE (and in the rest of the EU).

8. **FREEDOM FROM TRICHINELLOSIS**

Paragraph IV(e) refers. This paragraph can be certified on the basis that surveillance for Trichinella has been carried out in domestic pigs in both UK and IE for the required period with negative results.

9. **ASSIMILATED EU REGULATIONS 852/2004, 853/2004 AND 2017/625 (AS AMENDED)**

Paragraphs IV(b)(vii), IV(h), IV(j)(i), and IV(m) may be certified on the basis of the application of the oval health or identification mark on the exported meat or packaging thereof indicating that the slaughterhouse, cutting plant, manufacturing premises (if applicable) and cold store are officially approved and operating in accordance with the above Regulations and the relevant Food Safety Competent Authority Manual for Official Controls.

In the case of exported MSM, please see paragraph 11 below.

10. **APPROVED PREMISES**

**10.1 APPROVAL OF SLAUGHTERHOUSES AND CUTTING PLANTS BY THE NATIONAL EXECUTIVE OFFICER OF SOUTH AFRICA**

Paragraphs IV(b)(viii) and IV(j)(final statement) refer.

*The conditions governing the slaughter and handling of meat in the relevant European Union (EU) legislation is considered to be equivalent to the Meat Safety Act 2000 (Act No 40 of 2000) of the Republic of South Africa (RSA), and the regulations promulgated thereunder. Therefore, RSA accepts all EU approved meat establishments as eligible for imports into RSA. However, DALRRD still requires that a list (in their own format) with all the establishments involved in the supply chain of the production of meat intended to be imported into RSA to be submitted to them by Defra. Defra sends regular updates of this list [UK (GB & NI) meat establishment to be included in the RSA register] to RSA, as needed. The most updated version of this list can be found at the RSA official website*

[Abattoirs](#)

*Exporters and Official Veterinarians must ensure that **all the plants (referred to in Section II of the certificate- except cold stores which do not need to be listed) involved in the chain of production of the meat for export to RSA are included in list of UK plants at the RSA register, and in any case before the certificate is signed.***

**Cold stores or re-wrapping centres do not have to be listed.**

**Additional RSA requirement:**

Do not list multiple slaughterhouses or cutting plants on a single

EHC. Each certificate must correspond to one slaughterhouse and one cutting plant only, even if all establishments are RSA-approved.

Where consignments originate from multiple establishments, exporters must obtain separate EHCs for each combination of slaughterhouse/cutting plant.

If any of the establishments mentioned in Section II does not appear on the current list, the exporter/certifying OV must first contact the APHA Specialist Service Centre - Exports - at Carlisle via the link below:

<https://www.gov.uk/guidance/contact-apha#specialist-service-centres-ssc>

## **10.2 APPROVED FACILITIES FOR FURTHER PROCESSING**

Paragraph IV(p) refers.

As of May 2013, there are only 7 such facilities which have been approved. OVs are advised to provide any such advice in writing and to obtain written confirmation that the exporter fully understands the advice given. This should be retained by OVs for their own records together with the certified copy of the certificate.

## **11. EXPORT OF MSM**

Paragraph IV(j)(ii) refers. MSM must be produced in an approved establishment in accordance with Section V of Annex III to Regulation (EC) No 853/2004. The name and approval number of the establishment must be clearly marked on the outside of the packaging. The UK oval identification mark is not applied to MSM.

The Official Veterinarian should carry out appropriate checks to verify the record of the UK oval health or identification marks on the meat from which the exported MSM was derived and that all remaining conditions in the certificate have been met.

## **12. COLD TREATMENT REQUIREMENTS**

Paragraphs IV(d) and IV(f) refer. Meat intended for export to the RSA must meet the requirements of paragraph IV(d) after production, throughout storage and at loading.

Exported meat must also undergo either of the two specified periods of cold treatment as specified in sub-paragraphs IV(f)(i) or IV(f)(ii) prior to export. OVs should also complete sub-paragraph IV(f)(iv) as appropriate.

## **13. DISPENSATION TO CARRY OUT PART OF THE FREEZING TIME EN-ROUTE AND CONFIRMATION OF STORAGE TEMPERATURES**

Sub-paragraph IV(f)(iii) refers. The import permit issued by DALRRD may contain a clause to permit the importer in the RSA to make use of a dispensation to carry out all or part of the freezing time en route.

The RSA authorities will accept consignments that have not been

subjected to the cold treatment for the prescribed number of days at the time of signing, provided that the transit time makes up the difference.

Confirmation that cold treatment has been maintained for the duration of the voyage must be accessible by the RSA State Veterinarian at the port of entry in the RSA. The two options to achieve this are described in this paragraph:

- confirmation from data downloaded from the recording thermograph fitted to the refrigeration unit of the container (this is the preferred option); or
- a written declaration from the exporter confirming that appropriate arrangements have been made to maintain the temperature of the consignment at the prescribed level.

In the latter case, exporters are further advised to include additional temperature indicators inside the container confirming that temperatures have been maintained throughout the consignment en-route.

The OV should complete sub-paragraphs IV(f)(iii) and IV(f)(iv) to indicate the temperature and number of days (in numerals and letters) that the meat has been frozen prior to the date of loading for export.

#### 14. \*\*\*\* IMPORTANT \*\*\*\* REFERENCES TO APPROVAL NUMBERS FROM 30/09/2019

The UK has reached an agreement with The Republic of South Africa to update the details of the approval numbers of all UK establishments requiring listing with The Republic of South Africa. **With effect from 30/09/2019** the approval/registration numbers for establishments listed to export raw frozen pig meat to the Republic of South Africa have ceased to include "UK" or "EC". From 30/09/2019, the 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 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 7319EHC export health certificates.**

##### Illustrative examples

Format to be used in export health certificates		
	SIGNED	AFTER
30/09/2019		
2090		
AB123		

**THE NEW FORMAT APPLICABLE FROM 30/09/2019 MUST BE USED IN ALL DOCUMENTS ASSOCIATED WITH EXPORTS OF RAW FROZEN PIG MEAT TO REPUBLIC of SOUTH AFRICA, INCLUDING INTERNAL MOVEMENT CERTIFICATES OR SUPPORT HEALTH ATTESTATIONS SIGNED FROM THAT DATE.**

The authorities of The Republic of South Africa 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 on the RSA Department of Rural Development and Land Reform (DRDLR).website <http://webapps1.daff.gov.za/VetWeb/abbatoirsEstablishment.do>.

The new listing by The Republic of South Africa replaces the previous listings by RSA Department of Rural Development and Land Reform (DRDLR).

**Health/ID marking of products:** 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.**

#### 15. **NO PARAGRAPH IV(i)**

The omission of a paragraph IV(i) is deliberate to avoid any confusion between the letter 'i' used alphabetically and 'i' used as a Roman numeral in sub-paragraphs.

#### 16. **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 or DAERA, via the link or e-mail address below:

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

DAERA - Email: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk)

### **ANNEX I**

- **Aerobic colony count**

**Table E1**

<b><u>Commodity</u></b>	<b><u>Number of samples</u></b>	<b><u>Allowable No. of marginally acceptable (c)</u></b>	<b><u>Minimum m cfu/g</u></b>	<b><u>Maximum M cfu/g</u></b>	<b><u>Test method (Most recent edition)</u></b>
Trimblings, MSM, offal	5	3	1X10 <sup>6</sup> cfu/g	5X10 <sup>6</sup> cfu/g	SANS/ISO 4833 or Equivalent validated methods
Recognisable cuts	5	3	1X10 <sup>5</sup> cfu/g	1X10 <sup>6</sup> cfu/g	SANS/ISO 4833 or Equivalent validated methods

- **E.coli**

**Table E2**



<u>Commodity</u>	<u>Number of samples</u>	<u>Allowable No. of marginally acceptable (c)</u>	<u>Minimum m cfu/g</u>	<u>Maximum M cfu/g</u>	<u>Test method (Most recent edition)</u>
Trimblings, MSM, offal	5	3	1X10 <sup>3</sup> cfu/g	5X10 <sup>3</sup> cfu/g	SANS/ISO 16649-2 or Equivalent validated methods
Recognisable cuts	5	3	1X10 <sup>2</sup> cfu/g	1X10 <sup>3</sup> cfu/g	SANS/ISO 16649-2 or Equivalent validated methods

- Other Salmonella
- S. typhi; S. enteritidis; S. typhimurium must be absent/25g & c=0

Table E3

<u>Commodity</u>	<u>Number of samples</u>	<u>Allowable No. of marginally acceptable (c)</u>	<u>Minimum m cfu/g</u>	<u>Maximum M cfu/g</u>	<u>Test method (Most recent edition)</u>
Trimblings, MSM, offal	5	3	Absent in 25g	-	SANS/EN/ISO 6579 or Equivalent validated methods
Recognisable cuts	5	3	Absent in 25g	-	SANS/EN/ISO 6579 or Equivalent validated methods

#### INTERPRETATION OF RESULTS AND ACTIONS

All products, excluding MSM, tested positive for any one of: *Salmonella typhi*, *Salmonella enteritidis* or *Salmonella typhimurium* must be sent back to country of origin or condemned as prescribed.

MSM - In cases where microbiological criteria as indicated on tables E1-E3 are met, release for human consumption. Where microbiological criteria are exceeded for aerobic colony counts, *E. coli* and *Salmonella* (all strains), release for heat processing.

Trimblings - In cases where microbiological criteria as indicated on tables E1-E3 are met, release for human consumption. Where microbiological criteria are exceeded for aerobic colony counts, *E. coli* and other *Salmonella*, release under Red Cross Permit for heat treatment (Veterinary control required) or condemn as prescribed.

Cuts and offal - in cases where microbiological criteria as indicated on table E1-E3 are met, release for human consumption. Where microbiological criteria are exceeded for aerobic colony counts, *E. coli* and other

*Salmonella*, release under Red Cross Permit for heat treatment (Veterinary control required) or condemn as prescribed.

E.g. results for aerobic colony count and *E. coli*:

>M allow only to 3/5 samples or boxes. Results of 4/5 or 5/5 samples >M, (Criteria not met).

Between m and M [ $>m$ , but  $\leq M$ ] allow only up to 3/5 samples or boxes. Results of 4/5 or 5/5 samples or boxes between m and M [ $>m$ , but  $\leq M$ ], (Criteria not met).

E.g. results for *Salmonella*

For all products excluding MSM, samples tested positive for other *Salmonella*, allow only up to 3/5. Positive results of 4/5 or 5/5 samples or boxes, criteria are not met.

For all products excluding MSM, any positive sample for *S. typhi*, *S. enteritidis*, and/or *S. typhimurium*, send back to country of origin or condemn as prescribed.

N.B. *Salmonella* must be typed.

Where:

'm': - A defined value separating good result from marginally acceptable result. (Above this is marginal).

'M': - The maximum value for marginal result. (Above this is unacceptable).

'n': - Number of samples/ boxes per consignment = 5.

'c': - Number of marginal samples [ $>m$ , but  $\leq M$ ] allowed per consignment = 3 for aerobic colony count, *E. coli* and other *Salmonella* for *S. typhi*, *S. enteritidis* and *S. typhimurium* = 0.