

**OFFICIAL MEAT INSPECTION CERTIFICATE FOR EXPORTING MEAT PROCESSED PRODUCTS
TO CANADA**
- 7068EHC

NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT NOTE

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with Official Meat Inspection Certificate (OMIC) 7068EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with 7068EHC.

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.

Exporters and OVs are forewarned that presentation of a certificate that has been partially completed in manuscript may result in the rejection of the consignment on arrival at the port of entry in Canada. Therefore, it is strongly advised that the authorising OV completes their part of the certificate in typed format. The only part of the certificate that should be handwritten is paragraph 18 (i.e. the signature and dating part).

The additional supplementary to the certificate 7068SPT is necessary for any consignments of raw poultry meat. For any other commodity, including treated poultry meat, the single page 7068SPT should be disregarded.

1. EXPORTS OF MEAT FOR HUMAN CONSUMPTION TO CANADA

Background Information

Three separate health certificates for exports of meat and meat products from the UK to Canada, each with distinct scope, have been agreed between the UK and the Canadian Food and Inspection Agency (CFIA).

- 7833EHC is to be used for export to Canada of fresh beef meat
- 7644EHC is to be used for export to Canada of fresh pig meat, minced pig meat and pig meat preparations only.
- 7068EHC, this certificate, is to be used for export of other commodities including pig and beef meat products. Further detail on the scope of this certificate is given below.

Further advice regarding the precise scope of health certificate 7068EHC regarding pig and beef meat products may be obtained from the Animal and Plant Health Agency (APHA) Customer Service Centre at Carlisle using the following link:

<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening>

2. SCOPE OF CERTIFICATE 7068EHC

Official Meat Inspection Certificate 7068EHC may accompany exports of the following commodities from the United Kingdom to Canada:

- i) Shelf stable commercially sterile meat products packaged in hermetically sealed containers (cans and/or retortable pouches)

- and shelf stable dried soup-mix products, bouillon cubes, meat extracts derived from bovine, swine, poultry, ovine and caprine animals of UK or EU origin;
- ii) Other processed meat and meat products (heat treated or raw) or fresh meat and raw processed meat products (chilled or frozen):
- a. derived from swine born and raised in the UK or a Member State of the EU officially recognized as free from swine vesicular disease (SVD) or from swine imported and raised in a Member State of the EU officially recognized as free from swine vesicular disease (SVD) for at least 90 days prior to slaughter;
 - b. derived from poultry which have been kept in the UK or EU since they were hatched or for at least the last 21 days prior to their slaughter, and have not been in contact within the last 21 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Highly Pathogenic Avian Influenza or Newcastle Disease in domestic birds;
 - c. derived from ovine or caprine which have been in the UK or EU since birth or for the last 90 days prior to slaughter and have not been in contact within the last 90 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Foot and Mouth Disease or Peste des Petits Ruminants;
 - d. derived from bovine which have been in the UK or EU since birth or for the last 90 days prior to slaughter and have not been in contact within the last 90 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Foot and Mouth Disease.

3. CFIA RECOMMENDATIONS

Following an audit of UK meat inspection systems in September 2024, the Canada Food Inspection Agency (CFIA) provided Defra with a number of recommendations for resolving deficiencies identified according to Canadian regulations. For this EHC the relevant recommendations are:

- **Beef establishment's** trimming procedures for removing dorsal root ganglia (DRG) from Over Thirty Months (OTM) bovine carcasses should clearly describe the process, including detailed instructions based on the Guide to Specified Risk Material (SRM) removal. It must include the 2.5 cm standard from the [Canadian guidelines](#), with proper validation to ensure consistent removal.
- **Poultry establishments** should be aware of the requirements laid out in the Slaughtering and Dressing section of the [Safe Food for Canadians Regulations](#).
- **Red meat establishments** exporting to Canada should have written water retention controls and procedures in place if their post-evisceration processing could cause excess water retention, as specified in the [Canadian Control Programs: water retention in edible raw red meat products](#).
- **Beef establishments'** N60 written procedures for E. coli O157 H7 should include the current Canadian reference guidelines [Canadian Preventive controls for E. coli O157/NM in raw beef products](#).

- **Pork establishments** with in-house laboratories used for *trichinella spiralis* testing should have documented procedures in place to ensure reliable testing results.
- **All establishments** registered to export meat and meat products to Canada should implement a written allergen control procedure that includes all the Canadian common food allergens, including pine nuts.

Exporters should follow these recommendations for export to Canada or risk consignments not being accepted on arrival.

Additional guidance as of 26 January 2026

Additional verification is now required to meet Canadian requirements pertaining to water retention in red meat. To complete certification of this EHC for consignments of red meat, the certifying OV must have written attestation from the slaughterhouse OV confirming that there is an annual official verification of the FBO's water retention plan if applicable, or that the FBO does not carry out processes that could add additional water to the meat.

The local slaughterhouse OVs of sites registered for export to Canada are being made aware of the expectation that they verify these control plans annually or upon a change in processes and communicate this to the certifying OV upon export.

In UK slaughterhouses, spray chilling is currently considered the primary process that may add excess water. However, other processes could also contribute, and FBOs must assess their operations against this requirement. If relevant, they must develop and validate a water retention protocol in line with CFIA expectations here: [Control Programs: water retention in edible raw red meat products - inspection.canada.ca](http://www.inspection.canada.ca).

4. 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 should sign and stamp the health certificate with the OV stamp in any colour **OTHER THAN BLACK**.

APHA recommend to OVs that if more than one sheet of paper is used for a single certificate each sheet should contain the entire certificate number, the name and original signature of the OV, the date of signing and the SP stamp. This is advised after noticing that some consignments have been rejected.

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 (EHCOnline) 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 ECHO 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 System (DECS) 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.

5. ESTABLISHMENTS CERTIFIED FOR EXPORT TO CANADA

Paragraph 18 refers. All slaughterhouses, cutting premises and cold stores in which meat intended for export to Canada is processed, handled and stored must have specific registration (listing) to export to Canada prior to exports taking place. Such registration does not involve a bespoke inspection, however the establishment/s must be listed by the CFIA as eligible to export to Canada following a written endorsement by the Department to the CFIA.

The OV is expected to obtain declaration (7068 Checklist) from the business operator of all premises in the chain that CFIA requirements are met, if certified elsewhere. The checklist includes a declaration that the cutting premises and any other premises in the supply chain are registered for all "function activity codes" applicable to the exported product.

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. The current list of UK premises eligible to export to Canada may be found via the following link:

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

Owners of establishments not appearing on the CFIA list that wish to export meat to Canada should contact the APHA at Carlisle for further advice, using the following link:

6. COMPLETION OF THE OMIC

The CFIA is highly prescriptive in its requirements for the certification of exports of meat and meat products to Canada. The only health certificate acceptable to CFIA is in the format of the OMIC to which these notes refer. The OMIC must be completed strictly in accordance with CFIA guidelines.

A summary of the guidelines for the completion of the OMIC and document clearance procedures is at **Annex A** to these notes. A summary of instructions regarding labelling of consignments for export to Canada is at **Annex B**.

Certifying OVs should particularly note the requirement that 'the Official Meat Inspection Certificate (OMIC) must be complete, accurate, and legible to be acceptable'. In practice this means that all entries on the certificate, including number of packages and weights, should be in typescript and not in manuscript.

Exporters and OVs are forewarned that presentation of a certificate that has been partially completed in manuscript may result in the rejection of the consignment on arrival at the port of entry in Canada.

7. CFIA WEBSITE AND CANADIAN LEGISLATION

Annexes A and B to these notes are abridged documents and have been prepared for information only. Exporters and OVs are advised to consult the [CFIA online guidance](#) as well the [Safe Food for Canadians Act](#) and [associated regulations](#) for detailed instructions to be followed when exporting the commodities listed in paragraph 2 above to Canada.

8. SPECIES SPECIFIC GUIDANCE

OMIC SECTION A - PORK MEAT/PRODUCTS

A1. Official Disease Clearance

Paragraph 17.A.1(a) (i) and 17.A.1(a) (iii) refer. In the case of pork meat and/or meat products derived from pigs originating from the United Kingdom only, the certifying OV may certify these paragraphs 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 pork meat and/or meat products derived from pigs originating from other EU Member States, prior to certifying these paragraphs the certifying OV must carry out appropriate checks to ensure that the requirements of these paragraphs have been met.

A2. Contact with imported animals during the last 90 days

Paragraph 17.A.1(a) (ii) refers. This paragraph may be signed for meat derived from animals originating from the United Kingdom only, provided no animals not meeting the conditions laid down in this paragraph has entered the farm of origin within the specified time frame.

OVs should take into account their personal knowledge of the farms of origin to certify this paragraph.

Supporting statements may be required from the owner / exporter / agent of the exporter confirming that the requirements of this paragraph have been met.

A3. UK Approved Establishments

Paragraph 17.A.1(a)(iv) refers. Slaughterhouses must be approved by the UK Competent Authority for the function being carried out, under current UK Hygiene legislation. The health mark from the slaughterhouse can be used to verify approval of the establishment and satisfactory findings at ante- and post-mortem inspection.

A4. Export of pork meat products manufactured from pork meat imported into the United Kingdom

Paragraph 17.A, Section 2 refers. In the case of pork meat and meat products either imported into the UK or derived from pigs imported into the UK, the certifying OV must make appropriate checks as to the disease status of the country of origin of the imported meat/meat products and the animals from which the meat/meat products were derived and the conditions under which the imported pork meat was handled.

It is likely that carrying out such checks will not be a straightforward matter. OVs are advised not to certify this section unless they are in full possession of all the relevant details and are confident to do so.

OMIC SECTION B - EXPORT OF POULTRY MEAT / PRODUCTS

B1. Official Disease Clearance

Paragraph 17.B.1.(b) refers. In the case of meat and meat products derived from birds originating from the United Kingdom only, the certifying OV may certify these paragraphs 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 bird meat and meat products derived from birds originating from other EU Member States, prior to certifying these paragraphs the certifying OV must carry out appropriate checks to ensure that the requirements of these paragraphs have been met.

When Part 17.B.1 is being certified, in addition to the 7068EHC the certifying OV must also certify the supplementary certificate 7068SPT, which includes necessary conditions relating to the origin of the consignment with respect to outbreaks of Highly Pathogenic Avian Influenza (HPAI).

The 7068SPT must bear the same certificate number as the 7068EHC to which it refers, the description of the products I a) should correspond to the information in box 13 of the 7068EHC, and the slaughter establishment should correspond to box 4.

Part II a) and b) of the 7068SPT can be certified on written authority on the 618NDC issued by APHA or the equivalent in Northern Ireland.

When Part 17.B.2 is being certified, with the commodity having the appropriate level of heat treatment, 7068SPT should be disregarded.

OMIC SECTION C - EXPORT OF SHEEP/GOAT MEAT / PRODUCTS

C1. Residency Requirements

Paragraph 17.C.1(a) (i) refers. Certifying OVs will require support documents from the owner / exporter / agent of the exporter that the animals from which the exported meat is derived meet the required 90 day EU residency period.

C2 Contact with imported animals during the last 90 days

Paragraph 17.C.1(a) (ii) refers. This paragraph may be signed for meat derived from animals originating from the United Kingdom only, provided no animals not meeting the conditions laid down in this paragraph has entered the farm of origin within the specified time frame.

OVs should take into account their personal knowledge of the farms of origin to certify this paragraph.

Supporting statements may be required from the owner / exporter / agent of the exporter confirming that the requirements of this paragraph have been met.

C3. Stunning/Slaughtering Requirements

Paragraph 17.C.1.(a) (iii) refers. The first part of this paragraph may be certified on the basis of the requirements of Regulation (EC) No. 999/2001, laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies, as transposed into national legislation.

The UK competent authorities (Defra, the devolved administrations and the Food Standards Agency) ensure compliance with the legislation.

The second part of the paragraph regarding method of slaughter may be certified on the basis of compliance with current UK legislation concerning the welfare of animals at slaughter or killing.

C4 Age at slaughter

Paragraph 17.C.1(a) (iv) refers. Certifying OVs may use their own knowledge of the patterns of procurement and the type and age of animals routinely slaughtered in the exporting establishment. Animals whose permanent incisors have not erupted through the gum are considered to be less than 12 months old. This dentition check is used by the FSA OV at the slaughterhouse to classify and mark their meat as 'YOUNG LAMB' (i.e. less than 12 months old). If necessary, certifying OVs may request support documents to this effect from the FBO / FSA OV.

If older than 12 months at the time of slaughter, the herd or flock of origin meet the relevant (classical scrapie) related conditions laid down in this paragraph. Any holding on which (classical) scrapie is confirmed is subject to slaughter under the compulsory scrapie flocks scheme (CSFS). However, for in the case of sheep, the rest of the animals on the holding are genotyped, and only the susceptible genotypes are slaughtered and their carcasses destroyed; the rest of the animals are allowed to continue in production and their meat allowed into the food chain (last option refers). In this case, the certifying OV may wish to obtain support document/s from the owner/s of the sheep prior to signing the certificate.

For the OV to certify paragraph 17.C.1 (a) (iv) first "or" option - the exporter must provide a list of premises the meat comes from for

APHA or equivalent in Northern Ireland to provide clearance on the 618 NDC form.

OMIC SECTION D – EXPORT OF BEEF MEAT / PRODUCTS.

D1. Residency Requirements

Paragraph 17.D.1.(a)(i) refers. Certifying OVs will require support documents from the owner / exporter / agent of the exporter that the animals from which the exported meat is derived meet the required 90 day EU residency period.

D2. Contact with imported animals during the last 90 days

Paragraph 17.D.1(a)(ii) refers. This paragraph may be signed for meat derived from animals originating from the United Kingdom only, provided no animals not meeting the conditions laid down in this paragraph has entered the farm of origin within the specified time frame.

OVs should take into account their personal knowledge of the farms of origin to certify this paragraph.

Supporting statements may be required from the owner / exporter / agent of the exporter confirming that the requirements of this paragraph have been met.

D3. Stunning/ Slaughtering and BSE requirements

Paragraph 17.D.1.(c)(i) refers. The first part of this paragraph may be certified on the basis of the requirements of Regulation (EC) No. 999/2001, laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies, as transposed into national legislation.

The UK competent authorities (Defra, the devolved administrations and the Food Standards Agency) ensure compliance with the legislation.

The second part of the paragraph regarding method of slaughter may be certified on the basis of compliance with current UK legislation concerning the welfare of animals at slaughter or killing.

Requirements related to removal of SRM (Specified Risk Material)

Section 17.D.1.c (ii) refers.

The prohibited tissues mentioned/referenced in the EHC must not be included in the exported consignment, nor contaminate or be in contact with it after removal. This is a requirement of the importing country but does not affect the categorisation or subsequent use of those tissues under UK domestic rules (e.g. as SRM or not). Once removed and segregated from product for export, the FBO can process or dispose the export-prohibited tissues according to the prevailing domestic requirements."

If the certifying OV is unable to personally verify the required measures were taken during dressing and processing, additional support documentation may be required and additional checks on product (to verify that prohibited tissues are not present) should be taken.

Some FBOs may choose to continue to remove SRM in line with previous "Controlled Risk" processes. Where this is the case and the SHA/veterinary declarations make that clear, OVs may continue to certify

the relevant sections of the EHC based on that assurance. If FBOs have chosen to reduce the scope of SRM removal in line with "Negligible Risk" definitions, additional export-specific measures for removal of prohibited tissues / segregation will be required to enable OVs to certify that the conditions were met during the processing of the export consignment.

9. FINAL DECLARATION

Paragraph 18 refers. Certifying OVs may certify the statement that '*the meat products specified [in the certificate] above..... are otherwise in compliance with requirements at least equal to those in the Canadian Meat Inspection Act and Regulations*' on the basis of the approval by CFIA of the Regulations currently in force throughout the United Kingdom laying down standards of food law, food safety, food hygiene and official controls.

10. REFERENCES TO APPROVAL NUMBERS

Approval/registration numbers as registered with CFIA should 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 shall be used and entered in Sections 4, 8 and 10 of the 7068EHC.

Illustrative examples

Previous format	New format
UK 2090 EC	2090
UK AB123 EC	AB123

The authorities of Canada 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 Canadian Food Inspection Agency website <https://active.inspection.gc.ca/netapp/meatforeign-viandeetranger/forliste.aspx>

11. SAFE FOOD FOR CANADIANS ACT (SFCA) – LABELLING REQUIREMENTS

The exporter should be aware of Section 6 of the SFCA and to ensure the product description on the label matches the actual product specifications (e.g. cutting specifications of the meat):

<https://laws-lois.justice.gc.ca/eng/acts/S-1.1/page-1.html>

The exporter is responsible for ensuring the product specifications match the product description on the labelling of the packaging. The exporter should confirm with the importer that the product specifications adhere to Canadian guidelines (see link below). The OV is strongly advised to check compliance to this. For example, if the product description is 'beef prime rib' on the label then the product should be cut according to that specification standard set by CFIA. Please refer to CFIA

Meat Cuts Manual for a description and diagram of specific cuts of meat:

<https://inspection.canada.ca/food-label-requirements/labelling/industry/meat-and-poultry-products/wholesale-meat-specifications/eng/1420220732302/1420220804732>

Defra/DAERA advise the OVs to seek a declaration/letter from the exporter confirming they have understood Canadian requirements as per the Safer Food for Canadians Regulations (SFCR) - specifically labelling, standards of identity and grades:

<https://inspection.canada.ca/food-label-requirements/labelling/eng/1299879892810/1299879939872>

They must also verify that the Shipping marks applied on the boxes/containers/pallets comply with Canadian requirements and would remain on the relevant packaging during transport to the destination in temperature-controlled conditions. See link below on shipping mark guidance from CFIA website:

<https://inspection.canada.ca/importing-food-plants-or-animals/food-imports/food-specific-requirements/use-of-shipping-marks/eng/1336319434490/1336319505953>

The declaration/letter maybe provided once or until the OV is satisfied the requirements are met and the FBO is compliant with the Safer Food for Canadians Regulations.

The FBO responsible for the cutting plant must also complete the attached FBO Verification checklist confirming compliance with Canadian non-hygiene requirements.

12. 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

Annex I - Procedures for the Use of the Official Meat Inspection Certificates (OMIC)

Official Meat Inspection Certificate (OMIC)

The only acceptable form of the Official Meat Inspection Certificate for exporting meat products to Canada is the one that has been elaborated and authenticated during the procedure of approving the foreign country meat inspection system.

The certificates should be printed on a single sheet of paper. Both sides of the sheet can be used.

The certificate can be reproduced on different sizes of paper (for example: 21.5 cm X 28 cm or 21 cm X 30 cm, etc.). Where more than one sheet of paper is used for a single certificate, each sheet must contain the entire certificate number, name and original signature of the OV, date of signing and the official stamp.

If a multi part (carbon copies) certificate form is used, then the word "**original**" must be printed on the original certificate and the additional multiple copies must have either the word "copy" or "duplicate" printed on them.

Ink colour of the signature and the official stamp (if not embossed), must be different from the colour in which the original certificate text is printed.

The certificates are to be numbered consecutively in box number 3, immediately following the country code, for example, AUS 0000. This same number will be required to be stamped on all the shipping cartons of product covered by that certificate unless shipping marks are used. Refer to Annex B of these notes for details on the use of shipping marks.

Any modification of the authenticated Official Meat Inspection Certificate will result in the invalidation of the certificate and consequently the refusal of the shipment.

Completion of the Certificates

The following Box numbers refer to the box numbers on the OMIC format for countries other than USA.

Box No. 1:	Name and address of the exporter
Box No. 2:	Name and address of the Canadian importer: The importer must be a Canadian person or a company, with Canadian address. C/O (Care of) address is not acceptable
Box No. 3:	The certificate number, immediately following the country code. Refer to International 2 and 3 letter country codes - inspection.canada.ca . Example: International three letter country code GBR

Box No. 4:	Official number, name of the establishment and the country where the animals were slaughtered and from which the meat in the shipment originated. More than one establishment may appear in this box, depending on the meat products being certified. The establishments may be located in countries different from the country issuing the certificate. All slaughter plants must be eligible to export meat products to Canada.
Box No. 5:	Carrier: Name of the carrier; the name of the vessel and the voyage number, the name of the airline and the flight number, or name of the trucking firm, as applicable.
Box No. 6:	Port of loading: Name of the port where the meat product was loaded for export to Canada.
Box No. 7:	Date of departure: The date when the meat product left for Canada.
Box No. 8:	<p>Processed at: Official number, name of the establishment and the country where the meat product was processed (such as cutting, curing, cooking, etc.).</p> <p>More than one establishment may appear in this box, depending on the meat products being certified. In these instances, the appropriate processing establishment number must also be entered, preceding the product description under the Item 13, for each product/item line. All processing establishments producing product on this certificate must be eligible to export meat products to Canada and they must all be listed on the certificate.</p> <p>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. The current list of UK premises eligible to export to Canada may be found via the following link: https://active.inspection.gc.ca/netapp/meatforeign-viandeetranger/forliste.aspx</p>
Box No. 9:	Port of landing: The name of the Canadian port where the meat product will be entering Canada.
Box No. 10:	Exporting establishment: The number of the eligible establishment from where the meat product is shipped.
Box No. 11:	Shipping marks - see https://inspection.canada.ca/en/importing-food-plants-animals/food-imports/food-specific-requirements/use-shipping-marks : If the OMIC number is being applied on each shipping container in the shipment as the reference to the appropriate OMIC, it is not necessary to enter it in under item 11.
Unused space must be crossed out.	
Box No. 12:	Number and kind of packages. The number and the type of packages (shipping containers) used to ship the meat products, such as: combos, cartons, drums, etc. If carcasses are shipped, then the word "carcasses" should be entered after the number.
Unused space must be crossed out.	

	<p>Description of the meat products and label registration number (if applicable). Where more than one establishment are entered in the box number 8, "Processed at", the appropriate processing establishment number must be entered, preceding the product description of each product/item line. For all meat products requiring CFIA label registration, the label registration number must be entered following the product description. The product description on the certificate must be identical to that on the registered label. The label registration numbers are unique to the processing establishment and to the immediate package label of the meat product. Only one label registration number may be entered for any one of product/item lines on the certificate. In the case of an unmarked meat product, the product description should be "unmarked (name of the meat product)". No label registration is required unless prepared meat products are shipped unmarked for further processing. For example: Unmarked Boneless Beef In the case of hermetically sealed containers, commercially sterile or pasteurized (cans, retortable pouches), the product description, as registered with the CFIA Label and Recipe Registration, the number of hermetically sealed containers in the shipping carton and the label registration number are required. For example: Corned Beef 05103 N (24 x 340 g) In all cases, the correct description of the meat product must be the same as the one on the shipping carton and as the one appearing on the registered label, if applicable. In the case of a beef carcass, a complete side, a hind quarter, a front quarter, a primal cut or a sub-primal cut:</p> <ul style="list-style-type: none"> (i) if the product is graded, the grade name or grade symbol must be part of the product description, or (ii) if the product is ungraded, the words "ungraded beef" must be part of the product description. (for more details, see https://inspection.canada.ca/en/food-labels/labelling/industry/meat-and-poultry-products#c12). <p>The common names to be used are listed in https://inspection.canada.ca/en/food-labels/labelling/industry/meat-and-poultry-products#c2 . For meat products shipped under the Alternative Packaging Procedure and shipping marks use (see https://www.canada.ca/en/health-canada/services/food-nutrition/food-safety/packaging-materials.html).</p>
Unused space must be crossed out.	<p>Net weight: The net weight of each category of meat product/product line. The weight can be indicated in either metric or imperial units, or both. The weight units must be entered, following the amount, or, in the case of US certificates, the appropriate weight unit box must be ticked off.</p>
Unused space must be crossed out.	<p>Container number: Number of the transport container into which the shipping containers of the meat products were placed in the country of origin and are being transported to Canada.</p>

Box No. 16:	<p>Seal no(s): The number of the foreign official meat inspection seal which is applied to the transport container, trailer, railway car, truck, etc., in the country of origin. All access entries into transport containers must be sealed, when seals are required. Official seals are required on all shipments of meat and meat products imported to Canada from all countries other than the United States. For requirements with respect to the use of official seals, consult https://inspection.canada.ca/en/importing-food-plants-animals/food-imports/food-specific-requirements/official-seals.</p>
Box No. 17:	<p>Additional certification: The additional statements/attestations which may be required for the purposes of animal and/or public health. The required additional country and product specific statements/attestations can be found in https://inspection.canada.ca/en/exporting-food-plants-animals/food-exports/requirements-library/united-kingdom-meat-and-poultry-products. The attestations must appear in English, French and at least one of the official languages of the country of origin from where the meat products are being certified for export to Canada. The appropriate attestations are to be inserted in box 17 of the certificate or be provided in the form of an annex to the OMIC, on the competent authority's letter head paper, with reference in box 17. If the Annex option is used, each separate sheet should contain the entire certificate number, including the international three letter country code, date, typed name and the signature of the Official Veterinarian and the official stamp. Each page shall be numbered (page number) of (total number of pages) at the bottom.</p>

Unused space in box 17 must be crossed out.

Box No. 18:	<p>Public Health Attestations, as indicated on https://inspection.canada.ca/en/exporting-food-plants-animals/food-exports/requirements-library/united-kingdom-meat-and-poultry-products. Date: On which the certificate was issued and signed. Signature: The OV must sign the certificate. The ink used must of colour different from the colour in which the certificate text is printed. Printed name: The name of the OV who signed the certificate must</p>
Box No. 19:	<p>Official stamp: The official national foreign meat inspection stamp must be applied in this box. The stamp should be embossed, or if applied by stamp, in a colour different from the colour in which the certificate text is printed.</p>

N.B. Unused space designated for items 11, 12, 13, 14 and 17 must be crossed out to avoid unauthorized additions to the products/ items being certified after signing of the certificate.

National Import Service Centre

The CFIA's [National Import Service Centre](#) (NISC) reviews documentation for consignments imported into Canada which have been flagged for referral to CFIA by the [Automated Import Reference System](#) (AIRS).

The [Integrated Import Declaration](#) (IID) provides Canadian importers and customs brokers with a single portal to submit all import information and documents required to meet Canadian federal government import regulations, and get an admissibility decision electronically. All importers and customs brokers are expected to use the IID channel when declaring CFIA regulated

goods to the CBSA. IID allows importers/brokers to send their declaration up to 90 days in advance.

Importers without access to IID may submit a paper declaration using form [CFIA/ACIA 5272 - Request for documentation review](#) and emailing import documents to cfia.niscimports-importscsni.acia@inspection.gc.ca.

Documentation Requirements

The Canada Border Services Agency will refer shipments of meat products to the CFIA for decision before allowing the product to enter Canada.

For commercial shipments of meat products the following documents must be presented to the area is for processing and clearance:

1. CFIA/ACIA 5272 Request for Release Approval.
2. A copy of the original OMIC.
3. For the USA and other countries requiring pre-clearance in Ottawa, the stamped verified copy of the OMIC.
4. If applicable Animal Health and Production Division Import Permit.
5. If applicable grading certificate for USA graded poultry carcasses.
6. A Canada Customs Invoice or commercial invoice.

Acceptable and Unacceptable Official Meat Inspection Certificates

The OMIC must be complete, accurate, and legible to be acceptable. In addition only original certificates with an original signature of the foreign government official are acceptable. For the purpose of documentation clearance, the CFIA will accept copies of the original certificates as the proof that the imported products comply with the provisions of the pertinent Canadian legislation.

Photocopies and carbon copies of health certificates are not acceptable for the purposes of import inspections at Canadian registered establishments, except where replacement certificate guarantee has been accepted by Meat Programs Division, Import Programs, in Ottawa.

The imported shipments of meat products will not be subjected to the required import inspection until the Inspector has in his possession the original OMIC, or a copy of the guaranteed replacement certificate.

Certificates are not acceptable if any of the item descriptions listed below are erased, typed over, altered, or changed by any other means. If this occurs, the certificate shall be refused and a replacement certificate must be obtained if the meat product is to be considered for importation.

1. The description of the meat product.
2. The label registration number.
3. The shipping marks.
4. The number and kind of pieces, containers, packages, etc.
5. The net weight.
6. The foreign establishment number.
7. The signature of the foreign government official.
8. The certificate number.

Certificates which contain obvious misspelled words may be accepted. Unacceptable certificates shall be refused.

Use of Shipping Marks

1. General Policy

Shipping marks are used to identify all shipping containers (cartons) within an imported shipment to the appropriate Official Meat Inspection Certificate (OMIC). **Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark.**

The shipping marks can be specifically generated numbers or they can represent the appropriate OMIC number. They must not be repeated in the next twelve (12) months on any OMIC from the same exporting country. There may be more than one shipping mark on an OMIC, but there may not be two OMIC with the same shipping mark.

The shipping marks must be entered on the OMIC, in the box 11, "shipping marks" on certificates from any country other than the USA whether they are specifically generated numbers or whether they represent the OMIC number.

Where the individual stamping of the retail containers would not be practical (e.g. small retail containers not containerized in larger containers, or products in tray packs), the alternative packaging procedure may be used. The alternative procedure allows for the pallet to be considered as the shipping container.

2. Use of Shipping Marks Under Alternative Packaging Procedures

2.1. Use of Pallets as Shipping Containers

2.1.1. Policy

Palletized, consumer packaged, fully marked and labelled meat and poultry products, intended to move as an intact unit to retail distribution, may be imported with the shipping marks and shipping container label applied to the outside of the pallet, rather than to individual tray packs or cartons.

2.1.2 Alternative Packaging Procedures for Fully Marked and Labelled Retail Products

2.1.2.1 Packaging and Palletizing

2.1.2.1.1 Fully marked and labelled, packaged products are placed in cartons or trays for retail sale as a unit. The trays may be stretch wrapped in groups or individually. The trays should be sufficiently sturdy and high enough to allow handling during import inspection sample selection.

2.1.2.1.2 The trays or cartons are then palletized and subsequently stretch wrapped (or covered by corrugated material). The wrapped pallet is considered as one shipping container for import certification purposes.

2.1.2.1.3 Only one type of product may be assembled on one pallet. Product type is interpreted as a meat product packaged in one container type and size, one product formula and originating from one processing establishment.

2.1.2.2 Labelling

2.1.2.2.1 When a pallet is identified as a shipping container, one main shipping label is required on the side of the pallet in the form of a placard underneath the pallet stretch wrap or as an adhesive label.

2.1.2.2.2 The pallet label must display in a **prominent and legible manner**, all mandatory information required on a shipping container and shipping marks. Refer to <https://inspection.canada.ca/en/importing-food-plants-animals/food-imports/food-specific-requirements/use-shipping-marks>.

2.1.2.2.3 The shipping mark or export stamp in the case of US product must be applied to the placard or shipping container labels of the stretch-wrapped pallet. Trays and cartons need not be marked with the shipping mark/export stamp. However, if the entire pallet does not move as an intact unit to retail distribution, then the individual cartons or trays will be considered shipping cartons and shall have to bear the mandatory labelling requirements as per <https://inspection.canada.ca/en/importing-food-plants-animals/food-imports/food-specific-requirements/use-shipping-marks>, including the shipping marks.

2.1.2.3 Certification

2.1.2.3.1 All production codes present on the retail package (such as date codes imprinted on the packages, or the entire production code required to be permanently marked on cans or other containers of hermetically sealed meat products) for each type of product in the shipment must be listed on the foreign country's export certificate (OMIC). This will allow for a production code based recall, should the need arise.

Box 12 of the Official Meat Inspection Certificate (number and kind of packages) will identify the number of pallets in the shipment, number of cartons or trays, the number of each individual unit carton or tray, the size of the units and all production codes. Example: 1 pallet (25 trays X 6 cans tray X 250ml), production codes: 00000, 00001 and 00002.

2.1.2.3.2 In the event that production codes are missing, incorrect or completely illegible on a health certificate the product shall not be permitted to move as an intact unit into Canada. The shipment can be presented under normal import reinspection procedures, provided the shipping marks are affixed to the individual cartons or trays. This must be done by an official of the foreign inspection system. If this is not possible, the shipment will be refused entry. Contact Chief Import Program, Meat Programs Division, for assistance.

2.1.3 Importer Responsibility

The importer is responsible for assuring that the full pallet will be distributed to the retail distribution level as an intact unit. If not, each individual unit that is distributed must be marked with the appropriate labelling features and shipping marks. If a CFIA official determines that a company or importer violates the provisions of this program, the foreign establishment shall be removed from the program. The foreign establishment that has been suspended from the program must submit a letter, through their competent authority to the Chief, Import Program, Meat Programs Division, requesting reinstatement to the program. This correspondence must provide details of corrective actions that have been taken to prevent future violations.

2.1.4 Import Establishment Responsibility

The import establishment is responsible for presenting the lot in a manner that each individual unit within the lot will have an equal chance of being selected as a sample.

As the meat products are subject to normal sampling and import inspection procedures, the import inspection establishment must provide facilities to draw the random sample, re-shrink wrap, re-stack and reapply the placard or the label to the pallets from which the necessary samples were drawn.