FRESH BEEF FOR EXPORT TO CANADA – 7833NFG

NOTES FOR GUIDANCE FOR OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OVs) and exporters. Such a certificate is also known as the Official Meat Inspection Certificate (OMIC). These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7833EHC, which is available via the Export Health Certificates Online (EHCO).

Specimen copies of EHCs and NFGs can be found in Form Finder: https://www.gov.uk/export-health-certificates
Exporters are strongly advised to verify the requirements of the importing country, or their representatives in the UK, in advance of each consignment.

The latest amendments to the guidance notes have a line on the left-hand side of the footer.

ADVISORY ON MEAT EXPORTS

Exporters and OVs should refer to the accompanying NFG Advisory (7833NFGA) on Meat Exports for further details regarding checking procedures on all consignments prior to final shipment to Canada.

SPECIFIC REQUIREMENTS

- **CFIA have stated specifically that black staining of marrow bones, even if due to scorching by the hot blade, is viewed as non-compliant on organoleptic examination and affected product will be refused entry. Such product must not be certified /exported.**
- **Every lot or batch of precursor material (eg trim) intended for finished raw ground beef production (FRGBP) in Canada or precursor material used to produce FRGBP which is intended for export to Canada need to be sampled and tested for O157:H7/NM, with a 'not detected' result, and paragraph II.3 of the certificate certified. To facilitate compliance with this, the following additional documentation is required:**
  - **A RMOP (Required Methods of Operation Procedures) detailing the sampling, testing and follow-up for the pathogen**
  - **7833IMC – an internal movement certificate to cover the sampling and testing carried out when product is being moved within GB or from GB to NI or NI to GB. Note – DAERA in NI have an internal traceability/communication process so the use of the 7833IMC is optional for movements of product within NI.**
- **Onward shipment of beef to USA following export from United Kingdom to Canada.**
  In this instance, the EHC must be accompanied by the Veterinary Support Attestation for onward shipment of beef to USA following export from United Kingdom to Canada – SUP 7833 version 1. This should be certified by the Official Veterinarian to clarify that the product is either fresh meat only, not intended for grinding or fresh meat intended for grinding.

1. SCOPE OF CERTIFICATE 7833EHC

Export health certificate 7833EHC may be used to export intact bovine meat (e.g. carcase and primal/sub-primal cuts) or bovine meat intended for intact use (i.e. not for grinding) AND/OR precursor material (e.g. trim) intended for finished raw ground beef production (FRGBP) in Canada or precursor material used to produce FRGBP which is intended for export including minced meat. In the latter case, testing of N60 samples from each and every production batch/lot for *E. coli* O157:H7/NM is required, with negative results. https://inspection.canada.ca/about-cfia/acts-and-regulations/list-of-acts-and-regulations/documents-incorporated-by-reference/biological-hazards-in-meat-products/eng/1519737053960/1519737054373. The link above also defines what constitutes a 'lot'. An RMOP must be in place at each establishment which intends to produce/supply precursor material for export to Canada and this should describe how these requirements will be met (i.e. what constitutes a 'lot' for the purpose of sampling and how presumptive positive and confirmed positive results will be followed up). Without this, exports will not be permitted.

The bovine meat in all cases must be derived from domestic bovine animals slaughtered in UK and/ or a Member States of the European Union whose bovine meat inspection systems have been approved by Canada (see first column in table at Eligible countries and meat products for importation into Canada - Canadian Food Inspection Agency).

Fresh meat means all animal parts fit for human consumption whether chilled or frozen.

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2. CFIA RECOMMENDATIONS

Following an audit of UK meat inspection systems in September-October 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:

- **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 establishment's** 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.
- **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 should include the 2.5 cm standard from the Canadian guidelines, with proper validation to ensure consistent removal.
- **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 implement 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.

3. CONTROL OF E.COLI O157:H7/NM (E.COLI 0157) CONTAMINATION IN RAW BEEF PRODUCTS

Requirement for Pathogen Reduction Intervention Step in Beef Export Establishments

Canadian Food Inspection Agency (CFIA) recognise the UK system of meat hygiene controls as acceptable. Accordingly, beef slaughter establishments approved to export to Canada are not required to apply a pathogen reduction intervention step during initial slaughter and dressing procedures. Please see paragraph 8 below regarding establishment approval.

Export of Intact Primal and Sub-primal Cuts

The CFIA further considers that exports of intact primal and sub-primal cuts used for purposes other than the manufacture of finished raw ground beef product (FRGBP) do not pose the same level of risk as FRGBP to human health and, consequently, these items do not require specific monitoring for *E.coli* O157:H7.

Export of Precursor Material or FRGBP – paragraph II.3 refers

In the case of export of precursor material of bovine origin intended for manufacture of FRGBP, testing for *E.coli* O157:H7/NM is required. Examples of such material include carcase trim, trim derived from primal and sub-primal cuts, hearts etc. If FRGBP is intended for export, then the precursor material from which FRGBP is made should also be tested.

N60 samples should be taken from each and every batch/lot (see above) of precursor material and the samples sent to a UKAS/INAB accredited laboratory where it must be tested for *E. coli* O157:H7/NM using a method acceptable to CFIA which is ISO 17025 accredited by UKAS/INAB.

The samples must return a negative ('not detected') result. The CFIA online guidance provides more information on this requirement - Preventive Control Plan Requirements for Biological Hazards in Meat Products - Canadian Food Inspection Agency (canada.ca). Currently, Campden BRI and AFBI in Belfast are laboratories which already have ISO 17025 UKAS accreditation for such a test. Other laboratories accredited to ISO 17025 standards may be used provided the testing methods used are following the Canadian testing methods. It is important that operators and FSA OVs/veterinarians familiarise themselves with the N60 method for sampling the precursor material and ensure the correct procedure is followed as stated in the RMOP. FSA OVs (or veterinarians called upon to sign 7833IMC – see below) must carry out spot checks on the N60 sampling carried out by the FBO to verify the correct procedure is followed as indicated in the RMOP. This must be at a frequency of 1 in 10 lots to start with, reducing to 1 in 20 if the first 10 checks are satisfactory. A record of such checks must be kept for audit purposes.

If samples are not submitted for testing straightaway, then a procedure for storing them must be agreed between the operator and the FSA OV/veterinarian to ensure storage conditions and means of identification are appropriate.

Certifying OVs must get in touch with the FSA OV at the establishment where the precursor material was sampled or veterinarian who completed the 7833IMC (see below) to confirm the N60 sampling procedure was followed and to confirm the results of the test. This must be in the form of spot checks, at a frequency of 1 in 10 to start with and reducing to 1 in 20 if the first 10 checks are satisfactory.

The results of the tests for *E. coli* O157:H7/NM must be cross matched to the lot of precursor material that was N60 sampled and the product being certified in all cases.

A bespoke Internal Movement Certificate (7833IMC) is available to cover movement downstream of the precursor material or FRGBP from where it was produced/sampled and ultimately to a cold store pending final certification for export to Canada. This also allows the results of the N60 samples to be entered retrospectively if the submission/testing of the samples is postponed/delayed and the precursor material has moved into cold storage.

CFIA will accept product tested using the US STEC testing method, however, should any clarification be required, Canadian testing methods will take precedence.

4. IMPORT PERMIT

Prior to making arrangements to export to Canada, exporters are advised to contact the CFIA for up-to-date information on requirements for any import documentation. https://inspection.canada.ca/importing-food-plants-or-animals/food-imports/food-specific-requirements/importing-meat-products/eng/1545799257612/1545799287057#mper

5. 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 a colour that must be different to the colour of the printing of the certificate

If a replacement certificate is required, one with a new number generated by the EHCO system, will be issued. It will state that the new certificate replaces and cancels certificate no XXXXXXX signed on XXXXX, or words to that effect – all in type.

Detailed instructions on the procedures CFIA expect exporting countries to follow are at: Procedures for the use of Official Meat Inspection Certificates (OMIC) - inspection.canada.ca.

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.

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.

6. COMPLETION OF THE CERTIFICATE

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 for the commodities referred to in paragraph 2 above is in the format of the document issued by EHCO to which these notes refer. This certificate must be completed strictly in accordance with CFIA guidelines, also taking into consideration the footnotes on the EHCO certificate.

A summary of the guidelines for the completion of the health certificate is at **Annex A** to these notes. A summary of instructions regarding the use of shipping marks on consignments for export to Canada is at **Annex B,** as per the link provided in the certificate under the heading *'Shipping Marks'*

Certifying OVs should particularly note the requirement that the 7833EHC ('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. COMPLETION OF PART I – DETAILS OF DISPATCHED CONSIGNMENT

I.2. – Certificate Reference number

ISO 3166 is the commonly accepted International Standard for country codes. Exporters and certifying OVs are advised that the CFIA will only accept certificates bearing the three letter (alpha-3) country code as defined in ISO 3166-1.

The unique certificate reference number produced/generated via the ECHO system
must therefore be preceded by the three-digit country ISO Code and a reference number in 1.2. The three letter ISO Code for the whole of the United Kingdom is **'GBR'**.

I.3 and I.4. – Central and Local Competent Authority

The certifying OV should enter the name of Animal and Plant Health Agency or DAERA if exported from Northern Ireland.

I.7. – Country ISO Codes

The three letter ISO Code for the whole of the United Kingdom is **'GBR'** and should be entered at Box I.7. Box I.8 is (not applicable).

The three letter ISO Code for Canada is **'CAN'** and should be entered at Box I.9. Box I.10 is not applicable.

I.11. – Place of origin

This must be the CFIA listed/approved establishment from which the consignment is certified/dispatched. It is usually a cold store. This

place would also be mentioned in box I.25.

I.25. – HS Code

The Harmonised System (HS) Code is a commodity classification system in which articles are grouped into various categories. It is used as a basis for customs tariffs and for international trade statistics.

The HS Codes to be entered in this box for the various categories of meat of bovine origin exported to Canada are as follows:

0201 - Fresh or chilled bovine carcasses and half carcasses, fresh or chilled meat, bovine cuts with bone in, fresh or chilled boneless bovine meat;
0202 - Meat of bovine animals, frozen;
0206 - Fresh or chilled edible bovine offal, inc. tongues and livers;
0504 – Intestines, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked;
1502 – Fats of bovine animals other than lard stearin, lard oil, oleostearin, oleo-oil and tallow oil, not emulsified or mixed or otherwise prepared.

I.25. – Product Description

OVs and exporters must complete the product description in strict accordance with the instructions provided under this heading at Part I of the Notes section on page 2 of the EHC/OMIC.

In summary, the description of the product on the OMIC MUST be identical to the description of the product on the label of the shipping carton. In addition, the terms 'boneless' or 'bone-in' (with no abbreviations) must be included on the labelling of the shipping carton, only for products falling under Commodity Codes 020220 and 020230, and so also must appear in Box I.25 of the OMIC. For information on product descriptors applicable to each CN code, please refer to the following gov.uk link:
UK Integrated Online Tariff: Look up commodity codes, duty and VAT rates - GOV.UK (trade-tariff.service.gov.uk)

Various examples are presented to further clarify this requirement.

Type of Packaging

Exporters should refer to **Annex A** to these notes for further details regarding acceptable terms for packaging in accordance with UN Recommendation 21.

Only the approval numbers of the slaughterhouse, manufacturing (e.g. cutting plant), and cold store are required to be entered, as per the footnote. All of these establishments must be CFIA listed – see below.

8. ESTABLISHMENTS CERTIFIED FOR EXPORT TO CANADA

Paragraph II.1 refers. All slaughterhouses, cutting premises and cold stores in which meat intended for export to Canada is processed, handled and stored must have specific approval to export to Canada prior to exports taking place. Such approval 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 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 bovine meat to Canada should contact the APHA Centre for International Trade at Carlisle for further advice, using the following link:
https://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening

9. EU REGULATIONS 852/2004, 853/2004 AND 2017/625 (AS AMENDED) WHICH HAVE BEEN RETAINED IN GREAT BRITAIN AS RETAINED EU LAW AS DEFINED IN THE EUROPEAN UNION (WITHDRAWAL) ACT 2018- FITNESS FOR HUMAN CONSUMPTION

The remainder of paragraph II.1 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, manufacturing premises (if applicable) and cold store are officially approved and operating in accordance with the above Regulations and, in the case of premises operating in the UK, the Food Standards Agency Manual for Official Controls.

10. 90 DAY EUROPEAN UNION (EU) RESIDENCY REQUIREMENT

Paragraph II.2.1 refers. This paragraph may be certified on the basis of the OVs familiarity with premises of origin, procurement policy at the slaughterhouse/s and examination of appropriate records. OVs may rely on a blanket assurance from the suppliers or the suppliers on a blanket assurance from the farmers (if this cannot be covered in the Food Chain Information) to enable this statement to be signed as long as there is an undertaking to inform the OV if the situation was to change. OVs are advised to audit compliance from time to time by asking for animal movement records to be provided and checks run on CTS/BCMS for animals which arouse suspicion.

11. CONTACT WITH IMPORTED ANIMALS DURING THE LAST 90 DAYS

Paragraph II.2.2 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 have entered the farm of origin within the specified time frame.

OVs should take into account their personal knowledge of the farms of origin and examination of appropriate records to certify this paragraph. OVs may wish to request supporting statements from farms of origin confirming that the requirements of this paragraph have been met. However, EU/OIE rules/recommendations mean that at least 3 months must elapse following slaughter of affected/emergency vaccinated animals before the region/zone/country is able to lift restrictions and allow movements to take place. So, the statement can be certified on this basis.

12. TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHY (TSE) STATEMENTS

Requirements related to removal of SRM (Specified Risk Material)

Section II.2.4.2 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.

13. EXPORT OF FRESH BEEF OR BEEF DERIVED FROM BOVINE ANIMALS NOT ORIGINATING FROM THE UK

All of paragraph II.2 refers. Health certificate 7833EHC permits the export from the UK to Canada of fresh beef derived from bovine animals originating from any EU Member State.

In cases where this provision applies, it is the responsibility of the certifying OV at the point of export in the UK to carry out the appropriate checks regarding disease status of the Member State of origin of the imported meat/meat products, residency of the animals from which the meat/meat products were derived and the conditions under which the beef has been handled throughout the production chain.

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

14. ADDITIONAL CERTIFICATION – paragraph II.3 refers

This MUST be certified if EITHER precursor material II.3.1 – 1st option) OR FRGBP (II.3.1 – 2nd option) is intended for export. In either case, each batch/lot of precursor material must be subjected to N60 sampling as mentioned in paragraph 2 above and the samples sent to Campden BRI or AFBI in Belfast where they should be subjected to analysis for *E. coli* O157:H7/NM using an ISO 17025 method which is acceptable to CFIA and accredited by UKAS (paragraph II.3.2 refers). The results for each and every batch sampled/tested must be negative (reported as 'Not Detected') and the results of the N60 test must be retained by the OV along with the copy of the Export Health Certificate. If the report confirming the result is not available or it is difficult to correlate the result to the lot that was sampled (backward traceable) and the batch presented for certification (forward traceable), the certifying OV should refuse to sign the certificate. The certifying OV must request a one off a copy of the

RMOP for every establishment that produced/sampled the precursor material that s/he is asked to certify exports of.

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

The UK has reached an agreement with Canada to update the details of the approval numbers of all UK establishments requiring listing with Canada. **With effect from 31/08/2019** the approval/registration numbers for establishments listed to export fresh beef to Canada 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 the appropriate sections of 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 the appropriate sections of export health certificates signed after *01.01.2021*.

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 Canada 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 BEEF TO CANADA, INCLUDING INTERNAL MOVEMENT CERTIFICATES OR SUPPORT HEALTH ATTESTATIONS SIGNED FROM THAT DATE.

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

The new listing by Canada replaces the previous listings by the Canadian Food Inspection Agency.

Health/ID marking of products: Canada 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.**

16. 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):

Safe Food for Canadians Act (justice.gc.ca).

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:

Beef - Meat Cuts Manual - Canadian Food Inspection Agency (canada.ca)

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:

Labelling, standards of identity and grades - Canadian Food Inspection Agency (canada.ca)

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:

Use of Shipping Marks - Canadian Food Inspection Agency (canada.ca)

The declaration/letter can be 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.

17. OFFICIAL STAMP / SIGNATURE ON EVERY PAGE

Each and every page of the certificate and that of any attachment/s must be **SIGNED**, **STAMPED** and **DATED** by the OV, using ink of any colour other than black.

18. 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 A

Procedures for the Use of the Official Meat Inspection Certificates

Edible Fresh Meat / Preparations

Online Canadian guidance is available here: Procedures for the use of Official Meat Inspection Certificates (OMIC) - inspection.canada.ca

Official Meat Inspection Certificate (OMIC)

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 I.2, immediately following the country code, for example, GBR 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.

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.

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.

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.

The identification of the commodities (description of the meat)
The shipping marks.
The number and kind of pieces, containers, packages, etc.
The net weight.
The slaughterhouse/manufacturing plant (foreign establishment) number.

The signature of the foreign government official.
The certificate number.

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

Type of Packaging

UN Recommendation 21 recognises that that there is a need to harmonize existing expressions and codes used in international trade procedures to describe and represent different types cargo, packages and packaging materials.

Packaging: Materials and components used in any packaging operation to wrap, contain and protect articles or substances during transport;

Package type: The shape or configuration of a package as it appears for transport.

Acceptable terms are as follows: bin, bottle, box, carton, cask, crate, drum, jar, packet, package, pouch, tin, tray, tub, shrink-wrapped, vacuum-packed and palletized. The commonly used term 'dolav' is not acceptable under the recommendation.

This above list is not exhaustive, and exporters should check UN Recommendation 21 regarding these and other forms of packaging. It can be found via the following link:

http://www.unece.org/fileadmin/DAM/cefact/recommendations/rec21/rec21rev1_ecetrd195e.pdf

Annex B

Use of Shipping Marks

Online Canadian guidance is available here: Use of Shipping Marks - inspection.canada.ca

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 (from I.2). 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 OMICs with the same shipping mark.

The shipping marks must be entered on the OMIC, in the box I.25, "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 the CFIA website: Shipping containers - inspection.canada.ca.

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, 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 I.25 of the Official Meat Inspection Certificate (number and type 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.

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.