

OFFICIAL MEAT INSPECTION CERTIFICATE (OMIC) 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.

ADVISORY ON MEAT EXPORTS

Exporters and OVs should refer to the accompanying NFG Advisory (7068NFGA) on Meat Exports for further details regarding checking procedures on all consignments prior to final shipment to Canada.

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 ovines or caprines 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 bovines 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. 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>

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 for processing and clearance:

1. CFIA/ACIA 5272 Request for Release Approval.
2. A copy of the original OMIC.
3. For 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.

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

Photocopies and carbon copies of health certificates are not acceptable for the purposes of Canadian import inspections, except where specifically 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 identification of the commodities (description of the meat)
2. The shipping marks.
3. The number and kind of pieces, containers, packages, etc.
4. The net weight.
5. The slaughterhouse/manufacturing plant (foreign establishment) number.
6. The signature of the foreign government official.
7. The certificate number.

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

If a replacement certificate is required, one with a new number generated by the EHC system or the DECS system in Northern Ireland, 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 completing the OMIC, and the procedures the CFIA expects exporting countries to follow, are available 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 upload a legible scanned copy of the signed EHC to the DECS system (via AVP Portal or DECS Export Application notification email link, as appropriate) within 7 working days of signing.

Clearly legible 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. 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.

Certifying OV's 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 typed and not handwritten.

Exporters and OV's 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.

Completion of the Certificates

The following Box numbers refer to the box numbers on the OMIC:

Box No. 1:	Name and address of the exporter.
Box No. 2:	License number, 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:	Processed at: Official number, name of the establishment and the country where the meat product was processed (such as cutting, curing, cooking, etc.). 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. 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
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 no.: The approval number of the establishment from which 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. 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 be unique and must not be repeated in the next twelve (12) months on any OMIC from the same exporting country. The use of duplicate shipping marks on separate OMICs is not permitted. 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. However, as per CFIA's instructions the outer cardboard boxes may be considered shipping containers and subject to the applicable labelling requirements of the SFCR. Shipping containers are considered to be prepackaged foods and include foods packaged in any outer receptacle in which foods are sold or distributed at levels of trade other than to direct to consumer at the retail level (i.e. not consumer prepackaged). This applies whether the foods are packed in bulk within the shipping container or are further packaged into smaller consumer units.
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.	

Box No. 13:	Description of the meat products and label registration number (if applicable). Where more than one establishment is 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: (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). 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).
Unused space must be crossed out.	
Box No. 14:	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.
Unused space must be crossed out.	
Box No. 15:	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.

Box No. 16:	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
Box No. 17:	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.
Unused space in box 17 must be crossed out.	
Box No. 18:	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 be of different colour from that in which the certificate text is printed. Printed name: The name of the OV who signed the certificate must be clearly and legibly printed or typed on the certificate, in close proximity to the signature.
Box No. 19:	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.

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.

6. 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:

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

7. 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 I b) should correspond to box 4.

Part II a) and b) of the 7068SPT can be certified based on written authority provided by 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 OV's may use their own knowledge of the patterns of procurement and the type and age of animals routinely slaughtered in the exporting establishment.

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 OV's 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.

8. 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*'.

The regulations currently in force throughout the United Kingdom laying down standards of food law, food safety, food hygiene and official controls have been confirmed by CFIA as equivalent to Canadian regulations. This statement may therefore be certified provided that the product for export complies with domestic requirements, and any additional requirements as set out in accompanying guidance note 7068NFGA. **If the certifying OV has any concerns that the product for export does not comply with these requirements, they should not sign the certificate and should contact APHA for further guidance.**

9. 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, processing establishments, 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>

10. **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.

As per the Safe Food for Canadians Regulations (SFCR), 'Shipping containers' are considered to be prepackaged foods and include foods packaged in any outer receptacle in which foods are sold or distributed at levels of trade other than to direct to consumer at the retail level (i.e. not consumer prepackaged). This applies whether the foods are packed in bulk within the shipping container or are further packaged into smaller consumer units. For example, the outer cardboard boxes containing packaged foods may be considered shipping containers and subject to the applicable labelling requirements of the SFCR.

See link below for guidance from the CFIA website on use of shipping marks:

<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.

11. 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