

IMPORTANT

Exporters and Official Veterinarians (OVs) are advised that the conditions for export of pig meat to the People's Republic of China (PRC) are complex and demanding. Clearances for certain non-notifiable diseases such as PRRS on premises of origin are not straightforward and special procedures have been introduced to facilitate these declarations.

Well in advance of exports taking place, exporters and certifying OVs must become familiar with these notes for guidance and all associated documents. In the event of any questions, they are advised to contact the APHA Customer Service Centre (CSC) by email at product.exports@apha.gsi.gov.uk or by phone at 03000 200 301 or DAERA in Northern Ireland at VS.Implementation@daera-ni.gov.uk or by phone at 028 90520931.

In an attempt to simplify the procedures, these notes 7006NFG have been split into five separate parts as follows:

- 7006NFG - Part 1: Introduction and General Principles (read first)
- 7006NFG - Part 2: Farm Assurances
- 7006NFG - Part 3: Slaughterhouses and cutting plants (this document)
- 7006NFG - Part 4: Standalone cutting plants
- 7006NFG - Part 5: Final certification at exporting cold stores
- 7006NFG - Flow diagram of export chain

Associated Documents

- The Protocol for veterinary and health requirements for export of pig meat to the People's Republic of China (included in 7006NFG - Part 1);
- 7006ANNA - PAS quarterly veterinary food chain information (FCI) and health declaration for herds of origin;
- 7006ANNB - Owner/manager FCI declaration to slaughterhouse operator;
- 7006ANNC - Owner manager support declaration for PAS/farm veterinarians completing 7006ANNA;
- 7006IMC - Internal movement certificate;
- 7006EXA - Guidance on completion of the interactive pre-certificate (application for export/EHC to CSC Carlisle or DAERA)

These five parts and all other associated documents may be downloaded from the website of the United Kingdom Export Certification Partnership (UKECP) via the following link: www.ukecp.com/export-health-certificates . The documents can be found using the search parameters 'China', 'meat' and 'porcine'.

Alternatively, these can be obtained from APHA CSC or DAERA upon request.

7006NFG - PART 3: SLAUGHTERHOUSES AND CUTTING PLANTS

1. INTRODUCTION

These notes are intended for exporters and OVs in slaughterhouses and cutting plants supplying PRC export eligible meat to the downstream establishment (usually a cold store) from where the consignment will be dispatched to its final destination in the PRC.

Certifying OVs in slaughterhouses and cutting plants are required to provide support documentation in the form of an Internal Movement Certificate (**7006IMC**), confirming that the consignment of meat meets PRC requirements in full. This support document enables the OV in the premises of dispatch to sign final export health certificate 7006EHC.

2. SCOPE OF EXPORTS TO THE PRC

Please refer to Part 1 of 7006NFG.

3. USE OF INTERNAL MOVEMENT CERTIFICATES (IMCs) FOR MOVEMENTS BETWEEN PREMISES OF PRC EXPORT ELIGIBLE MEAT:

The OV at the slaughterhouse or cutting plant must complete a copy of an Internal Movement Certificate (IMC) for downstream movement of each consignment of meat intended for export to the PRC. Form **7006IMC** can be used for this purpose. Individual IMCs are not issued by the APHA or DAERA and may be downloaded as required from the UKECP website as described above.

The OV at the slaughterhouse must keep electronic records or, if paper copies are used, OVs must make copies of issued certificates. The OV at the slaughterhouse must give each IMC a unique reference number which should consist of the plant approval number followed by the date of slaughter and a sequential number eg: 3567/24.06.11/03.

If the slaughterhouse is co-located with a cutting plant the reference number should include the date of production at the cutting plant.

The paper copy of the IMC can be handwritten - information does not have to be typed but the details must be clearly legible and unambiguous.

The IMC can be completed and signed on the basis of personal knowledge of the procedures at the slaughterhouse / slaughterhouse and combined cutting plant and on the basis of production records and SOPs.

4. APPROVAL OF MEAT PLANTS AND COLD STORES TO EXPORT TO THE PRC

All slaughterhouses, cutting premises, manufacturing premises and cold stores intending to export eligible pork and pig meat products to PRC require specific inspection and approval prior to export taking place.

Please refer to Part 1 of 7006NFG for full details on procedures for premises approvals.

5. **NOTES ON COMPLETION OF THE IMC OR EQUIVALENT DOCUMENT**

5.1 Identification of the product

Section I of the 7006IMC refers. The guidance provided on the document 7006EXA - *Guidance on completion of the interactive pre-certificate* (application for export/EHC to CSC Carlisle or DAERA) should be followed.

5.2 Name, address and approval number of PRC-approved plants

Paragraphs II (a) and (b) of the 7006IMC refer. Only establishments with prior approval to export to PRC are eligible to export. Exporters must ensure that the animals have been slaughtered and the meat processed at the export premises after the date(s) of approval by the PRC for all plants involved.

It is essential that the correct names and addresses are recorded - details should be taken from the list of approved plants which is available from APHA CSC Carlisle and the central office in DAERA in Northern Ireland. The EU approval numbers for the slaughterhouse(s), cutting plant(s) and cold store(s) must be entered in the format UK/Licence No/EC (e.g.: UK/1234/EC);

6. **HEALTH ATTESTATION BY OFFICIAL VETERINARIAN - COMPLIANCE WITH IMPORT REQUIREMENTS OF THE PRC**

In order to certify the health attestation that the consignment is in compliance with the import conditions of the PRC, OVs must be familiar with the following documents:

- The Protocol between Defra and The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China on veterinary and health requirements for pork to be exported from the United Kingdom to China (hereafter referred to as 'The Protocol')

7. **CERTIFYING COMPLIANCE WITH THE PROTOCOL**

Please refer to Part 1 of 7006NFG for a description of The Protocol and the relevant Articles. The Protocol has 16 Articles. For the purposes of certification of exports of pig meat, Articles 4 - 10 refer.

Articles 1 and 2 and Articles 11 - 16 may be certified by the OV on the basis of information already supplied to AQSIQ by the UK competent authorities, together with operating and administrative procedures described in these Articles as agreed between Defra and AQSIQ.

Article 3 regarding National disease freedoms may be certified on the behalf of the Department on the basis of written authority from the Department at the final premises of dispatch.

Articles 4(a), 4(b) and 4(c) - UK origin of the animals and premises of origin freedom from specified diseases

The above conditions may be certified on the basis of completed electronic or paper farm assurance documents received by the operator of the slaughterhouse from the herd of origin, as follows:

- Pig Assurance Scheme QVR Report or 7006ANNA signed by the veterinarian on farm - validity approximately three months but not more than four months;
- Owner/manager FCI Declaration (electronic format or 7006ANNB) for each batch of pigs sent to the slaughterhouse.

Article 5 - approval of premises exporting to the PRC

All establishments in the export supply chain must hold prior approval to export to the PRC.

Article 6 - compliance with EU Hygiene Regulations / fitness for human consumption

Paragraphs (a), (b), (c) and (e) of Article 6 may be certified on the basis of the EU oval mark and evidence that the slaughterhouse, cutting plant, meat products plant (if applicable) and cold store are officially approved and operating in accordance with Regulations (EC) Nos. 852/2004, 853/2004 and 854/2004 and, in the case of microbiological criteria, Commission Regulation (EC) No. 2073/2005.

These Regulations are transposed into national legislation and the Food Standards Agency Manual for Official Controls.

With regard to residue levels, paragraph (c) of Article 6 may be certified on the basis of the results of the national surveillance scheme for residues, to which all EU approved meat establishments are subjected. In the UK, the national surveillance scheme implements Council Directives 96/22/EC and 96/23/EC. The HACCP requirements in Regulation (EC) 852/2004 (Article 5) also places an obligation on all EU approved meat establishments to ensure compliance with these Directives.

The above Directives are transposed into national legislation by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (England and Scotland) Regulations 2015 and parallel legislation in the devolved administrations of Wales and Northern Ireland.

For the purposes of this certificate OVs should note that residue limits as stipulated by the UK competent authorities and AQSIIQ are regarded as equivalent.

Article 7 - segregation of slaughter for non-eligible animals and provision of a dedicated area for storage

All PRC export-eligible animals (i.e. pigs that originate from premises declared free from specified diseases) must be lairaged, slaughtered and processed separately from animals not eligible for export to the PRC.

All PRC export-eligible carcasses from which the meat for export to the PRC is derived must be stored separately in chillers and segregated from other ineligible carcasses prior to further processing for export.

All PRC export-eligible meat must be processed, wrapped and packaged separately from other meat not eligible for export to the PRC.

In order to ensure PRC's requirements for traceability and segregation, meat eligible for export to PRC must be clearly identified throughout the entire export chain.

The certifying OV at the slaughterhouse must be fully familiar with the Standard Operating Procedures (SOPs) for segregation/separation. These written procedures must explain how this requirement is achieved and maintained in the slaughterhouse from the lairage to point of dispatch and (if co-located) in the cutting plant from the intake of meat to despatch.

Articles 8 and 9 - wrapping, packaging and storage of exported goods

OVs and exporters should refer to the relevant Articles of the Protocol for a description of labelling, packaging and storage details.

8. DISCLAIMER

These notes are provided on the basis of information available at the time. It is the exporter's responsibility to check the information against any relevant import permit or any advice provided by the competent authority in the importing country.

For further advice exporters should contact the APHA Customer Service Centre (CSC) Carlisle at product.exports@apha.gsi.gov.uk or by phone at 03000 200 301 or DAERA in Northern Ireland at VS.Implementation@daera-ni.gov.uk or by phone at 028 90520931.