

**OFFICIAL MEAT INSPECTION CERTIFICATE FOR EXPORTING MEAT 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).

1. EXPORT OF FRESH PIG MEAT AND PORK PRODUCTS - IMPORTANT CHANGES IN CERTIFICATION

Background Information

Recent negotiations between the European Commission and the Canadian Food and Inspection Agency (CFIA) have resulted in the introduction of a new harmonised certificate, which has been made available to all EU Member States via the Trade Control and Expert System (TRACES).

The scope of the new certificate, 7644EHC, covers export to Canada of fresh pig meat, minced pig meat and pig meat preparations only.

It is anticipated that a TRACES certificate for pig meat products (and for the other species and categories of meat/products which continue to be covered by 7068EHC) will be agreed with CFIA over the next few months and made available to exporters via TRACES.

2. REPLACEMENT OF OFFICIAL MEAT INSPECTION CERTIFICATE 7068EHC BY CERTIFICATE 7644EHC

The new harmonised certificate 7644EHC replaces this certificate, 7068EHC, for export to Canada of fresh pig meat, minced pig meat and pig meat preparations only.

Companies wishing to export pig meat products to Canada must continue to use this certificate, 7068EHC, until further notice.

Further advice regarding the precise scope of health certificate 7068EHC regarding pig meat products may be obtained from the Animal Health and Veterinary Laboratories Agency (AHVLA) Centre for

International Trade at Carlisle using the following link:

<http://www.defra.gov.uk/ahvla-en/imports-exports/international-trade/>

3. SCOPE OF CERTIFICATE 7068EHC

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

Pork meat / products

With the exception of fresh pig meat, minced pig meat and pig meat preparations (which are now covered by the harmonised TRACES certificate 7644EHC), certificate 7068EHC may be used for the following pork products:

(i) All other pork meat and meat products derived from swine born and raised in 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 other than shelf stable, commercially sterile pork meat products, packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup mix products, bouillon cubes and meat extracts;

(ii) All pork meat products, other than commercially sterilized shelf stable pork meat products packaged in hermetically sealed containers (cans, retortable pouches) and shelf stable dried soup-mix products, bouillon cubes and meat extract, manufactured from pork meat imported in the EU;

(iii) Cooked boneless or pasteurized, canned cured pork meat products, when they cannot satisfy conditions specified under (i) and (ii) above.

Poultry meat / products

(i) All poultry and all other bird derived meat and meat products other than shelf stable, commercially sterile poultry meat products packaged in hermetically sealed containers (cans and/or retortable pouches) and shelf stable dried soup-mix products, bouillon cubes and meat extract;

(ii) All cooked poultry and all other bird derived meat products when they cannot satisfy conditions specified in (i) above.

Sheep/goat meat / products

All sheep or goat meat and meat products other than shelf stable commercially sterile sheep or goat meat products, packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup mix products, bouillon cubes and sheep or goat meat extracts.

4. CERTIFICATION BY AN OFFICIAL VETERINARIAN

This certificate may be signed by a Veterinary Officer of the Department or a Local Veterinary Inspector (LVI) appointed by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government, the Welsh Government or by an Authorised Veterinary Inspector (AVI) appointed by the Department of Agriculture and Rural Development Northern Ireland (DARD), who is an Official Veterinarian (OV) on the appropriate export panel for export purposes.

OVs must sign and stamp the health certificate with the OV stamp in ink of any colour other than black.

A certified copy of the completed certificate must be sent to the AHVLA Centre for International Trade - at Carlisle within seven days of signing, or in the case of Northern Ireland to DARD, Dundonald House, Belfast.

The OV should keep a copy for his/her own records.

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 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:

<http://inspection.gc.ca/active/scripts/meavia/reglist/forresults.asp?lang=e&country=UNITED%2520KINGDOM&btnSubmit=Submit>

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

<http://www.defra.gov.uk/ahvla-en/imports-exports/international-trade/>

6. **COMPLETION OF THE OMIC**

The Canadian Food Inspection Agency (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 - CHAPTER 10 OF THE MEAT HYGIENE MANUAL OF PROCEDURES**

Annexes A and B to these notes are abridged documents and have been prepared for information only. Exporters and OVs are advised to

consult Chapter 10 (Imports) of the CFIA Meat Hygiene Manual of Procedures for detailed instructions to be followed when exporting the commodities listed in paragraph 3 above to Canada. Chapter 10 of the Manual can be found at the following website address:

<http://www.inspection.gc.ca/english/fssa/meavia/man/ch10/table10e.shtml>

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 AHVLA 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. Approved Establishments

Paragraph 17.A.1(a) (iv) refers. All slaughterhouses, cutting premises and cold stores must be approved under current EU and UK Hygiene legislation. In addition, all meat establishments must have specific approval to export to Canada prior to exports taking place. Please refer to paragraph 4 above for further guidance regarding Canadian approval procedures.

A4. Export of pork meat products manufactured from pork meat imported into the European Union

Paragraph 17.A, Section 2 refers. In the case of pork meat and meat products either imported into the EU or derived from pigs imported into the EU, 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 AHVLA 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.

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.

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 European Union laying down standards of food law, food safety, food hygiene and official controls.

10. 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 AHVLA Centre for International Trade at Carlisle, via the link below:

<http://www.defra.gov.uk/ahvla-en/imports-exports/international-trade/>

Canadian Food Inspection Agency

Meat Hygiene Manual of Procedures

Chapter 10 - Imports

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

A. Edible Meat and Meat Products

1. 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.

2. Completion of the Certificates

2.1 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 <u>Annex A-1</u> . Ex : International three letter country code 00001

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.
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 <u>Annex D</u> , section 1 : 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.	

Box No. 13:	<p>Description of the meat products and label registration number (if applicable).</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>For example: Unmarked Boneless Beef</p> <p>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.</p> <p>For example: Corned Beef 05103 N (24 x 340 g)</p> <p>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.</p> <p>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 Annex E-1). <p>The common names to be used are listed in Annex E-2. For meat products shipped under the Alternative Packaging Procedure and shipping marks use (see <u>Annex B</u> section 2).</p>
Unused space must be crossed out.	
Box No. 14:	<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.	
Box No. 15:	<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 Annex L.</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 <u>Annex A</u> of this Chapter. 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.</p> <p>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.</p> <p>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 <u>Annex C-1</u> except where a specific agreement exists with some countries. 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.</p> <p>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.</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.

3. Clearance of Imported Meat and Meat Products Shipments (Document Clearance)

All foreign Official Meat Inspection Certificates for exporting of meat and meat products to Canada, in addition the requirements for pre-clearance must be cleared by CFIA's Import Service Centres (ISC), before the Canadian Border Services Agency Officers can allow entry of the entry of the consignments into Canada. It is the responsibility of the importers/brokers to submit the required documents the appropriate ISC. The shipments must be presented to CBSA at the point of landing within 72 hours for Import Service Centre pre-clearance for US shipments and within 14 days for off-shore shipments of meat products.

3.1 Import Service Centres

There are three area Import Service Centres located at:

Central Import Service Centre (Ontario)

Telephone Number:1-800-835-4486 (Canada or US)

1-416-661-3039 (all other countries)

Fax : 416-661-5767

Hours of Operation: 7:00 a.m. to 12:00 a.m. (local time)

Mailing Address:

122 Finch Avenue West Unit 22
Toronto, Ontario, M3J 3J5

Eastern Import Service Centre (Quebec & Atlantic)

Telephone Number: 1-877-493-0468 (Canada or US)
1-514-493-0468 (all other countries)
Fax : 514-493-4103
Hours of Operation: 7:00 a.m. to 11:00 pm (local time)
Mailing Address:
7107 Jean-Talon East, Suite 600
Anjou, Quebec, H1M 3N7

Western Import Service Centre (Manitoba, Saskatchewan, Alberta and British Columbia)

Telephone Number: 1-888-732-6222 (Canada or US)
1-604-666-9240 (all other countries)
Fax : 604-666-1577
Hours of Operation: 7:00 a.m. to 12:00 a.m. (local time)
Mailing Address:
Suite 400-4321 Still Creek Drive,
Burnaby, BC V5C 6S7

3.2 Documentation Requirements

Canada Border Services Agency will refer all shipments of meat products to the CFIA for decision before allowing the product to enter Canada except as described in Annex G of Chapter 10.

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.

The above documents can be faxed to the area ISC.

4. 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 Annex E of Chapter 10.

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 Annex E of Chapter 10, 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.