

EXPORT REQUIREMENTS FOR LUXEMBOURG

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. EU Requirements.

- a. Fresh/frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division. This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

- (1) Edible products originating from species other than those mentioned above, and therefore are amenable to the requirements of the individual member states.
- (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
- (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

FACILITY REQUIREMENTS

Poultry slaughtering establishments and red meat/poultry processing establishments must meet the following requirements and be approved to produce eligible product for export to Luxembourg:

1. Facilities and Equipment

- a. Floors must be laid in a way that facilitates drainage and prevents pooling of water.
- b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
- c. Walls must be smooth, durable, impermeable, light-colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.

- d. Walls and tight-fitting doors are required to separate:
 - (1) edible and inedible areas,
 - (2) raw and cooked product areas,
 - (3) cut up and packaging areas, processing and loading areas, and
 - (4) welfare and toilet areas.
 - e. The wall/floor junctions must be easily cleanable.
 - f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
 - g. Facilities are required for protection of meat from weather conditions during loading and unloading.
 - h. Recording thermometers are required for cut-up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.
 - i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to prevent eating in locker rooms.
 - j. Toilet rooms must not open directly into work rooms.
 - k. An adequate number of hand-washing facilities throughout the plant must be other-than-hand-operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.
 - L An adequate number of sanitizers, with a water temperature not less than 180°F, must be conveniently located where hand tools are used.
 - m. Product containers must not be stored directly on floor surfaces.
 - n. Plant management is responsible for controlling employees and visitors entering and exiting plant premises (e.g., by means of a perimeter fence).
2. Processing Rooms - During processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6°F(+7°C) and the temperature of offal must not exceed 37. 4°F(+3°C). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53.6°F(+12°C)

SLAUGHTER REQUIREMENTS

Poultry.

Eligibility of poultry meat exporting to Luxembourg is not known at this time. EU requirements are listed for information purposes only.

1. Pre-slaughter stunning is required (an exception is permitted for religious purposes).
2. Hand-washing facility is required in hanging area.
3. The stunning and bleeding area must be separated from the hang-on bar for live birds.
4. Hand-washing facility and sanitizer is required in bleeding area.
5. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.
6. Immersion chilling of carcasses must comply with the following:
 - a. Immersion chilling system shall be a true counterflow, that is, carcasses must move

through the chiller against the flow of the water.

- b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of chiller.
- c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counterflow of water is acceptable.
- d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61oF at the carcass entry end and 40oF at the carcass exit end.
- e. There shall be a water meter on the chilling system and a water meter on the final washer.
- f. Listed below is the amount of water required per bird.

Bird size	Inside/outside washer	Chiller
Up to 5.5 lb.	0.40 gal.	0.65 gal
5.5 to 11 lb.	0.65 gal.	1.00 gal.
5.5 to 11 lb.	0.65 gal.	1.00 gal.
> 11 lb.	0.90 gal.	1.50 gal.

- g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.
- h. Since poultry slaughter plants may have to alter their operating practices when producing product for the EU, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EU or for cutup at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cutup plant in a manner acceptable to the IIC. The alterations should include a check to see that metering devices are functioning properly and that a record of the water usage is maintained.
- i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct form slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable.

LABELING REQUIREMENTS

A. EU Health Marks - Health Marks should be applied to both red meat and poultry products destined for Luxembourg.

1. The Health Mark must be an oval mark, applied to labels, packaging materials, and carcass products, at least 6.5 cm wide by 4.5 cm high and bearing the following information:

- a. on the upper part, the name of the consigning country in capitals - USA;
- b. in the center, the establishment number, for example, the number 38; and

- c. the letters must be at least 0.8 cm high and the figures at least 1 cm high.
- 2. Labels that contain the official oval Health Mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
- 3. Labels must be applied to packaging in such a manner that the official oval Health Mark on the labeling is destroyed when the package is opened.

DOCUMENTATION REQUIREMENTS

A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Union."

Casings. Obtain FSIS Form 9180-7(4/97), Animal Health Certificate for *
Animal Casings Intended for Dispatch to the European Community. *

B. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian (name, degree, DVM or equivalent, must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.

HANDLING/STORAGE REQUIREMENTS

Wrapping and Packaging of Red Meat and Poultry Products

- 1. Receiving and Storing of Wrapping and Packaging Materials.
 - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
 - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
 - c. Packaging materials must not be stored on the floor.
- 2. Assembling and Transferring of Boxes
 - a. Boxes must be assembled in a separate room under hygienic conditions and must be transferred into the production room under hygienic conditions and must be used progressively.
 - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
- 3. Packaging Product
 - a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is ensured.
 - b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
 - c. The reuse of shipping containers is prohibited.
 - d. Immediately after packaging, the meat must be placed in the storage rooms.

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test	Sample	Temp.	Maximum Conc.
Total coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal strep	100 ml	37 C	Membrane filter - 0 or MPN < 1
Sulphite-reducing Clostridia	20 ml	37 C	MPN < 1
Total Plate Count	1 ml	37 C	Guide level - 10
	1 ml	22 C	Guide level - 100

2. Subsequent water testing

- a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
- (2) Monthly, if private source of water or intermediate storage is used.

- b. Two examinations are required:

- (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
- (2) and total coliform at 37 C incubated for a minimum of 48 hours.

3. Sampling

- a. Samples must be taken from randomly selected water taps within the establishments.
- b. A diagram of tap locations and log of which taps have been sampled should also be maintained.

4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.

5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

PLANTS ELIGIBLE TO EXPORT

Plant Approval.

1. At this time, export requirements for fresh/frozen poultry and further processed red

meat or poultry products to Luxembourg has not been determined. Contact the FSIS Technical Service Center at (402) 221-7400 for assistance.

2. Casings must originate from an EU approved casing facility. *

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