



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

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EXPORT REQUIREMENTS FOR THE UNITED KINGDOM (includes Northern Ireland)

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

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 [telephone: (202) 501- 6022.] 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 (e.g., poultry and processed products including ground products) are not amenable to TCD, 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.

2. United Kingdom Requirements

a. In addition to the above, the UK also allows the importation of unscalded bovine tripe for sale for human consumption, provided that the tripe has been dressed (i.e., cleaned and washed), from plants approved by the EU.

b. Poultry products. Federally inspected fresh/frozen poultry and poultry products, including ostrich meat, from United Kingdom approved facilities may be exported to UK.

(1) The definition of "fresh poultry" for the United Kingdom include frozen carcasses, and cutup poultry. Carcasses must be fully eviscerated and can contain or be accompanied by necks and giblets.

(2) Cooked/Canned poultry.

Cooked poultry must originate from carcasses which were derived from slaughter plants certified as eligible to export to the UK.

(3) Partially cooked poultry products.

Partially cooked poultry is eligible, provided it originates from an approved establishment certified as eligible to export to the UK. The importer must obtain a specific import license from the Ministry of Agriculture, Foods, and Fisheries (MAFF).

(4) Dehydrated poultry; rendered fat.

Dehydrated chicken (poultry) and rendered poultry fat may be certified for export without issuing FSIS Form 9225-2 (MP Form 412-14). Allowances for antioxidants are specific.

Butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT) are permitted in anhydrous edible oils and fats to the extent of 200 ppm. Propyl gallate is permitted to the extent of 100 ppm.

c. Processed Products. Federally inspected further processed products from UK approved facilities may be exported to the UK. Raw materials must be generated from either a UK or EU approved facility.

(1) EU-eligible Australian raw beef can be used in the manufacture of US meat products exported to the UK, under the following conditions:

- (a) The boxes of the EU-eligible Australian beef must be marked with AQIS (Australian Quarantine Inspection Service) identification indicating EU

eligibility. This AQIS mark is a circle containing a capital "E".

(b) The Australian raw beef must be stored in EU/UK approved Cold Stores in the US.

(c) A control program, acceptable to the IIC, must be established to ensure the identity of the product from "receiving" to "shipping".

d. Airline meals containing meat are eligible to UK; however, a specific import license must be obtained from MAFF. Product will have to be confined to a cold storage or catering establishment under a customs bond arrangement or comply with either the EU or UK requirements.

B. Ineligible Products

UK Restrictions. The following importations are prohibited:

1. Scrap meat. Meat consisting of scraps, trimmings, including beef tongue trimmings, or other pieces (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.
2. Any carcass part chopped or minced with or without spices, cereal products, salt, flavoring, vegetables, or another ingredients. Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.
3. Heads without submaxillary lymph nodes.
4. Livers without hepatic lymph nodes. These nodes must be incised and left attached to the livers. Exception: Hepatic lymph nodes are no longer required to be attached to beef, sheep and pork livers (Only whole livers are eligible).
5. Boneless meat from calves less than 3 months old.
6. Products containing erythorbic acid or sodium erythorbate.
7. Roast beef prepared at temperatures lower than 145 F (63C), even if cooked for a longer time, is not eligible for export to UK.

FACILITY REQUIREMENTS

Plants desiring to export further processed (canned, cooked, cured, or rendered) meat products to the United Kingdom (UK) must meet the requirements of this section.

1. Facilities and Equipment

- a. Floors must be laid in such a way to facilitate drainage and to avoid 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 edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.
- e. The wall/floor junction 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, cardboard containers, saws, brooms, etc., as well as wooden support beams.
- 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 be provided. Separate dining facilities must be provided to discourage eating in locker rooms. Employees must be able to access these facilities without moving through work areas.
- j. Toilet rooms must not open directly into work rooms.

- k. Adequate number of handwashing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, handwashing facilities must be located near work stations and must be provided with a supply of disposable towels for use once only, along with a suitable container for used towels.
- l. Adequate number of sanitizers, with a water temperature not less than 82C (180F), 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 i.e., perimeter fence.
- o. Flow of product. The production departments should be divided into two self-contained sections; one dealing with reception and preparation of the raw meat, and the other dealing with cooking, packaging and freezing procedures. The principal aim in the separation of the premises into two sections should be to ensure that there is no risk of raw meat and cooked meat having contact with each other and to ensure a logical flow from raw to cooked product with no back tracking or line crossing of product, equipment, or personnel. Each section should have its own separate welfare facilities. Communicating doors between raw and cooked sections should be tight fitting when closed. Doorways within the individual section may be fitted with properly maintained plastic curtains.
- p. Room temperature. Adequate temperature control must be maintained for cutting/boning, curing, and slicing rooms at no more than 12C (53.6F).
- q. Canning
 - (1) Preliminary checks must be made on empty cans received from the manufacturer. Besides visual seam checks, side seam measurements must be made and recorded.
 - (2) Seam checks must also be made on filled cans during production with the frequency determined by the volume. Can seam evaluation should address the following critical factors:

- (a) Free space,
- (b) Percentage overlap,
- (c) Side seam juncture,
- (d) Counter sink depth, and
- (e) Tightness rating. Records on empty and filled cans should be maintained for 3 years.

(3) If water is used for cleaning empty cans it must be 180F.

(4) Filled and seamed cans must be thoroughly washed by mechanical means before processing.

(5) Retorts and retort baskets must be maintained in a clean condition.

(6) Automatic time and temperature recording devices for retorts must be lockable and calibrated regularly.

(7) After heat processing and preliminary water cooling, touching of cans by hand prior to drying is to be discouraged.

(8) Can drying locations must be situated in areas of the plant so as to prevent any risk of contamination.

(9) Incubation and microbiological tests must be carried out under the control of the inspection service. FSIS has determined that the UK official sample will be 5% of samples incubated by USDA with a minimum of one can per production shift. Any cans showing evidence of gas formation must be subjected to laboratory analysis, including seam evaluation and microbiology.

(10) Water samples should be taken from a variety of points through the establishment at least once every month. Plant quality control laboratories may be utilized. Samples should be tested for coliform organisms and total aerobic colonies made after 5 days incubation at 20-22C (68-71.6F).

(a) If any 100 ml sample shows the presence of coliform organisms, new samples should be drawn from the sampling point and be examined immediately. If re-sampling also shows the presence of coliforms, steps must be taken immediately to remove the pollution.

(b) Total aerobic colony counts under most circumstances should not exceed more than 100 organisms/ ml after incubation for 5 days 20-22C. If any sample exceeds 100/ml, follow-up sampling must be conducted immediately.

(c) Those plants which treat their own water supplies which are obtained from rivers, canals, etc., shall ensure that full treatment is carried out. This includes sedimentation (with or without flocculation), filtration, and chlorination. The method of chlorination shall be sufficient to produce, after 20 minutes contact time, a minimal free residual chlorine content of 0.5 ppm at the point of use. Means of chlorination should be

automatic and the equipment should be fitted with an alarm system to warn of failure in the chlorination system. Drip and siphon systems are not acceptable. For bacteriological examination of chlorinated water supplies, the chlorine in the sample should be neutralized with sterile sodium thiosulfate. Failure to neutralize the chlorine may give false negative results. DPD-1 tablets should be used for rapid calorimetric estimations of chlorine.

(11) All can cooling water shall be chlorinated in a manner that permits 20 minutes of contact time with chlorine prior to use. A level of at least 0.5 ppm free residual chlorine must be consistently demonstrable at the cooling water exit. If cooling water is recirculated, it must be filtered before reuse. UK requires weekly total plate counts on can cooling water [See (10)(b) above]. Plants must record chlorine level measurements during each retorting cycle and at least hourly in continuous retorting cycle and at least hourly in continuous retorting processes.

(12) Detailed reports on all water sampling shall be on file and available to inspection personnel. Records applicable to UK requirements shall be maintained for 3 years.

2. Processing Requirements

During further processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6F (+7C), temperature of the poultry meat and offal must not exceed 39.2F (+4C), and temperature of offal must not exceed 37.4F (+3C). 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 53.6F (+12C).

3. Cold Storage Warehouses

- a. Records must include evidence of periodic veterinary checks on UK meat storage.
- b. The following facilities and equipment must be provided:
 - (1) Adequate showers and handwashing facilities. Handwashing facilities must be other-than-hand operated.
 - (2) Recording thermometers or recording telethermometers for rooms in which meat products are stored.
- a. Inventory controls which provide entry and exit records of product movement must be available to MPI personnel.
- b. Frozen meat and offal must be stored at a temperature of 10.4F (-12C) or colder.
- c. Meat cutting, processing, bulking, packing and repacking are excluded activities.

SLAUGHTER REQUIREMENTS

A. Poultry

1. Pre-slaughtering stunning is required (an exception is permitted for religious purposes).
2. Handwashing facility is required in hanging area.
3. The stunning and bleeding area must be separated from the hang-on bay for live birds.
4. Handwashing 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 the 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 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 61F. at the carcass entry end and 40F. 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.

Washer	Chiller	Bird Size	RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.	
0.65 gal.	1.00 gal.	5.5 to 11 lbs.	
0.90 gal.	1.50 gal.	Over 11 lbs.	

- 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 UK, 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 Inspector-In-Charge. The alterations should include a check to see that metering devices are functioning properly and that a record 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 from slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable.

B. Ratites

1. Pre-slaughter stunning is required. The use of carbon dioxide gas for stunning is not allowed.
2. Stunning, bleeding and defeathering must be done in a separate room from dehidating and evisceration.
3. Exposed ratite meat must not be processed, chilled or stored in the same room at the same time as exposed meat of other species. A program must be in place to assure complete sanitation of these rooms between species.
4. The facility, slaughter, processing, labeling, wrapping and packaging, staff hygiene and water testing requirements listed herein also apply to ratites.

PROCESSING REQUIREMENTS

A. General.

1. In further processing plants a veterinary inspector must be present during the production run for the UK.
2. Suitable rooms of sufficient size must be provided for the various functions listed below. Depending on the type of production involved, separate rooms are required for:
 - a. cutting or deboning of meat,
 - b. other preparation of fresh meat prior to processing,
 - c. heat treatment of meat products, *
 - d. can filling and seaming, *
 - e. processing of filled cans, *
 - f. cooking and drying of processed cans, *
 - g. rendering down of fats, *
 - h. smoking and maturing of meats, *
 - i. drying and maturing of meats, *
 - j. treating natural casings,
 - k. curing meats,
 - l. slicing or cutting and wrapping meat products intended for sale in pre-packed form, and

- m. the hygienic storage of empty cans, packing and containers. * may be carried out in same rooms if this would have no detrimental effect on the meat products or ingredients.

B. Meat.

1. Further processed (canned, cooked, cured, or rendered) meat products except those for US military forces, must originate in FSIS plants certified meeting the UK requirements.
2. The UK requires that meat intended for sale for human consumption without further processing be cooked to a minimum center temperature of 145F(63C).
3. Production procedures for Roast Beef shall conform to US requirements for cooked product outlined in USDA regulations with the following exceptions:
 - . Roast beef shall be cooked to a minimum center temperature of 145F(63C) or higher, without regard to the time/temperature table of the US regulations. Roast beef prepared at lower temperatures, even if cooked for a longer time, is not acceptable for export to the UK.
 - a. After cooking, the meat should be cooled as rapidly as possible. The temperature of the meat at the center should be reduced to 68F(20C) or less within 5 hours after leaving the cooker and to 45F(7C) or less within the following 3 hours.
 - b. The establishment shall make regular checks on the effectiveness of the cooking process and of the rate of cooling batches of meat. Records should be kept on both processes and be available to inspection services for 3 years.
 - c. The cooked meat held in storage should be maintained at a temperature of 0F(-18C) or less.
 - d. Mechanical handling methods should be used whenever possible. Where handling of product is unavoidable, waterproof gloves should be worn.

C. Poultry.

Fully cooked poultry products must be heated to an internal temperature of 70C (158F) in order to be eligible for export to UK.

LABELING REQUIREMENTS

- A. EU Health Marks. Health marks must be applied to both red meat and poultry products destined to the U.K.

1. The EU Health Mark of inspection must be an oval mark at least 6.5 cm wide by 4.5 cm high bearing the following information:
 - a. On the upper part, the name of the consigning country in capitals - USA, in letters at least 0.8 cm high.
 - b. In the center, the establishment number, for example, the number 38, in figures at least 1 cm high.
 - c. The letters must be at least 0.8 cm high and the figures at least 3 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. Products amenable to UK requirements. The UK applies health mark regulations to processed product, as well. The Federal meat inspection legend with the establishment number of the producing plant can be used in place of the EU Health Mark.
4. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling (or inspection legend, in the case of processed products) is destroyed when the package is opened.

B. Marking, labeling.

1. For importation of product from the United States, health marks must be affixed to all shipping cartons and packages of meat or meat products. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Health marks may be applied to containers at places outside official plants by using ID Service (R).
2. Marking Product and its Wrapping and Packaging. Product from cattle, swine, sheep, goats, and equines and/or the wrapping and packaging materials of the product must bear the mark of the USDA official inspection legend as follows:
 - . Cattle, swine, and equine livers must be branded with a hot iron. Sheep and goat livers must be branded with ink or hot brand.
 - a. Whole, half, quarter carcasses, and carcasses cut into no more than three pieces must be branded with ink or hot brand. The brands must be applied to the external surface of the thighs, loins, back, breast, and shoulder of each carcass weighing more than 143 lbs. (65 kg) and to the thighs and shoulders on all other carcasses.
 - b. If cuts of meat, tongues, or meat by-products (for livers, see 2.a., above) are bulk packed directly into a shipping carton, or bulk packed into a poly wrapper (liner or bag) for placing into a

shipping carton, the official inspection legend must be applied or printed on the shipping carton as described in subparagraph f, below. The wrapping is not required to bear the inspection legend.

- c. Portions of meat wrapped for direct retail sale must bear a legend on both the wrapping and packaging.
- d. Meat products must bear the legend applied:
 - (1) Either to the product or the wrapping of the product.
 - (2) To any packaging thereof.
- e. In all cases where the inspection legend has been applied to packaging, or is printed on packaging, it shall have been applied or printed in such a manner so that the legend shall be destroyed when the package is opened, unless the packaging is not capable of being reused.
- f. No inspection legend is required on horse meat. The inspection legend in black ink (or in any other color ink except green which signifies inedible product in the UK) is required on cartons only.

3. Special Marking Requirements for Fresh/Frozen Poultry Product, Wrapping, and Packaging. Poultry meat and/or wrapping and packaging materials of poultry product must bear the USDA official poultry inspection legend as follows:

- . Packages of bulk product of carcasses, parts, or giblets destined for further processing in the United Kingdom must bear the inspection legend and the intended use label as described in subparagraph 4.
- a. Packages of bulk product are exempt from individual marking and wrapping. Polywrappers (lining or bags) are not required to bear the inspection legend.
- b. Individual carcasses must bear the legend on the wrapping or on the carcass in such a manner that it is clearly visible under the wrapping and also on any packaging.
- c. Wrapping and packaging of individual cuts of poultry meat and giblets must bear the legend.
- d. Poultry or poultry products, other than described above, must bear the legend applied both:
 - (1) To the product or to the wrapper.
 - (2) To any packaging thereof.

- f. In all cases where the legend has been applied to packaging, or is printed on packaging, it shall have been applied or printed in such a manner so that the legend shall be destroyed when the package is opened, unless the packaging is not capable of being used again as packaging.
4. Special Label Requirement for Bulk Products. Packages of bulk product intended for further processing in the UK must have the following label applied: INTENDED USE:
CUTTING/TREATMENT/1/ ADDRESS OF DESTINATION /1/
Delete the word "cutting" or "treatment," as appropriate.
5. Required Use Labels and Markings.
 - a. Bulk product. Shipping containers must bear the following:
 - (1) Mandatory USDA labeling.
 - (2) The Health mark (legend mark) which will be destroyed on opening.
 - (3) The intended use label.
 - b. Consumer packages. Consumer packages and their shipping containers must bear the following:
 - (1) Mandatory USDA labeling.
 - (2) The Health mark (legend mark) which will be destroyed on opening. **NOTE:** Consumer items in wrapping only must comply only with the wrapping requirements.
6. Labels for packaged roast beef which is not fully cooked (less than 176F (80C) center temperature) must indicate:
 - a. The maximum temperature at which the product may be transported/stored;
 - b. The period during which preservation may be assured by maintaining the product at such temperature.

C. Required Labeling for Meat and Offal Not Intended for Human Consumption.

1. Each carton or pallet must bear a label with the following:
 - a. plant of origin;

- b. species of animal from which the product is derived;
 - c. name and address of the consignor;
 - d. The words in letters at least 2 cm high: "Not for Human Consumption" or "Only for the Manufacture of Pet Food" or "Only for the Manufacture of Pharmaceutical or Technical Product."
2. The wrapping and labeling must be applied so that it will be obvious if the cartons or pallets have been tampered with.

DOCUMENTATION REQUIREMENTS

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

B. UK Certification Requirements for Meat and Poultry Products.

1. Meat Products.

- a. Obtain forms FSIS 9060-5--Export Certificate of Wholesomeness, and FSIS 9225-4--Health Certificate for Processed Red Meat Products Intended for Consignment to the United Kingdom.
- b. Fully cured unsliced (slab) bacon, sliced bacon, ham, and pork spare ribs require the following statements on USDA Letterhead, in addition to FSIS Form 9060-5 and FSIS Form 9225-4:

(1) "Animals which have remained in the territory of the United States of America and Canada for at least 3 months before being slaughtered or since birth in the case of animals less than 3 months old.

(2) Animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of porcine brucellosis during the previous 6 weeks.

(3) Animals which have been subjected to ante- and post-mortem inspection by a veterinary officer approved by the Government of the United States of America and found to be healthy."

2. Poultry Products.

a. Obtain FSIS Form 9060-5 (MP 130), FSIS Form 9180-4 (formerly MP Form 40), FSIS Form 9180-6--Animal Health Certificate for Fresh Poultry Meat for Human Consumption (Intended for the EU), FSIS Form 9225-1 (MP Form 158)--Health Certificate for Processed Meat Products Intended for Consignment to the United Kingdom, and FSIS Form 9225-2 (MP Form 412-14)-- Veterinary Certificate for Export of Poultry (For Export to the United Kingdom).

b. FSIS Form 9060-5--Type the following statements in the "remarks" section or on USDA letterhead certificate:

(1) Internal temperature statement: "The poultry meat products have been heated to a temperature of at least 70C (158F) throughout their substance."

(2) Avian influenza statements. These statements became effective February 10, 1986, and will remain in effect until released by the United Kingdom: "The poultry meat was derived from poultry which were hatched and reared on holdings on which there has been no case of avian influenza diagnosed during the three months prior to slaughter, and within 3 km of which there has been no case of avian influenza diagnosed within the three months prior to slaughter; and were slaughtered and processed at premises within 3 km of which there has been no case of avian influenza diagnosed within the three months prior to slaughter."

c. FSIS Form 9180-4. Fill in Block II, Origin of the Meat, as follows:

(1) The establishment number and address of the slaughterhouse must be filled in, in all cases.

(2) The establishment number and address of the cutting plant must be filled in for product other than whole carcasses.

- d. FSIS Form 9180-6. Xerox copies of this document are not acceptable.
- e. FSIS Form 9225-2 (MP Form 412-14). To enable proper completion of the form:

(1) Item 1.b.: The official establishment and/or the flock management will be required to provide written certification by their veterinarian to the official veterinarian at the slaughter establishment as follows:

"I certify that the poultry originated from flocks under veterinary supervision in which, within the preceding two months, none of the following diseases have been diagnosed - Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis, and, as applicable to ducks, geese, or turkeys, Duck Virus Hepatitis, Goose Influenza, or Paracolon Arizonal Infection."

(2) Item. 1.d.: Inspectors in charge must contact the nearest Veterinary Services officer to determine the status of velogenic Newcastle disease as specified in item 1.d., that is:

"The poultry were hatched, reared, and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of a velogenic strain of Newcastle disease has been recorded in the six months prior to slaughter."

- f. FSIS Form 9225-1 (MP Form 158)

(1) The United Kingdom uses the word "meat" for both meat and poultry products;

therefore, the title of MP Form 158 does not contain the word poultry. It is required, however, that MP Form 158 accompany further processed poultry products to the UK.

(2) The recommended storage life and storage/transportation temperature must be indicated for other than shelf stable products.

(3) Ionizing radiation must be indicated on the label when product has been irradiated.

g. USDA/FSIS Letterhead Certificate. Supplementary certifications may be written on a USDA/FSIS letterhead when there is insufficient space in the "Remarks" section of FSIS Form 9060-5.

h. Ostrich meat. Obtain FSIS Form 9060-5 (MP 130), In addition, a USDA/FSIS Letterhead Certificate, which may be obtained from ECD, is required.

3. U.S. Armed Forces poultry shipments.

a. Obtain FSIS Form 9060-5.

b. Obtain FSIS Form 9225-2 (MP Form 412-14). To complete the form properly, follow the same instructions specified for commercial shipments.

4. Squab.

. Obtain FSIS Form 9060-5 (MP Form 130).

a. Obtain FSIS Form 9225-2 (MP Form 412-14), FSIS Form 9225-3 (Health Certificate for Fresh Game Meat Intended for Consignment to the UK).

5. 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.

6. Processed. Importer must have a permit to import processed products which do not meet UK fully cooked requirements. The permits specify the certification statements required. Recent permits require FSIS Form 9060-5 plus certification statements similar to those specified on MP Form 150, and that African swine fever has not occurred in the United States during the previous 12

months. Additional statements for fully cured bacon, sliced bacon, ham, and pork spare ribs are noted in paragraph 2 of this section.

7. Cooked. Meat/by-products from all species must be fully cooked, unless a special import permit has been obtained allowing partially cooked product. UK considers meat fully cooked if pink juices cannot be expressed. Obtain the following typed statement FSIS Form 9060-5:

"I certify that the meat described in the schedule below has been prepared under the terms and conditions of an official certificate recognized by the Minister of Agriculture, Fisheries, and Food, and Secretary of State for Scotland in accordance with the provisions of Scotland in accordance with the provisions of the Imported Food Regulations 1984 (or the Imported Food (Scotland) Regulations 1984)."

8. Canned. Shelf-stable canned product from all species, packed in hermetically sealed metal or glass container, flexible pouches or any container which is designed and intended to protect the contents against microorganisms both during and after heating may also be exported. Obtain an FSIS Form 9060-5.
9. "Papain" Kidneys. When they are to be shipped for edible purposes, they must be
 - (a) from federally inspected carcasses,
 - (b) handle as edible product,
 - (c) kept identified, and,
 - (d) packed in container labeled "Beef Kidneys - Tendered with papain -- For Export Only."
10. Casings. Obtain FSIS Form 9180-7(4/97), Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.
11. Fats, oils.
 - a. Certification. Obtain FSIS Form 9060-5. Original must accompany shipments. Shipments arriving without certification will be refused entry. Include the following on the export certificate:

(1) Location of tanks. For example, Port #3 or Starboard #2 shall be shown in the space for "shipping marks" and "stamp numbers". Tanks shall be identified again in the "No. Column" as P-3 or S-2.

(2) For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.

(3) A statement of cleanliness should be made in the description column to read: "The pipes and pumps used for loading lard or fat and the tanks were inspected and found to be clean before the lard or fat was loaded."

b. Requirements.

(1) Animal fats for human consumption must be generated from U.K. approved establishments.

(2) Ship tanks will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry and free of residues from previous cargoes.

(3) Product from I.D. Service. When product is shipped from an Identification (ID) Service place, an inventory of federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage at any time. An inspection opening is required on each tank. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to assure that they are empty before operations start. Loading will be done under continuous

supervision of the inspector. If operations are interrupted for any reason, the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.

(4) Label. Approved label(s) bearing printed inspection legend with establishment number will be attached to the export certificate. Establishment number will be in the 3,000 series for product shipped from an ID service installation. One export stamp will be issued for each ship's tank. Stamp shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in UK.

(5) Antioxidants. Edible fats and oils may contain antioxidants in the following amounts: Propylgallate, octylgallate, or any mixture of the two.....100 ppm
Butylated hydroxyanisole(BHA)
200 ppm Butylated hydroxtoluene
.....(BHT) 200 ppm Any mixture of
BHA and BHT200 ppm Citric
Acid100 ppm When
product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

C. Edible/Inedible product for Animal Food.

The following certification statements for meat/offal, horse meat/offal, and poultry offal (US term: giblets) are required for the export of edible and inedible product for animal food to the UK.

1. Certification for meat/offal of ruminating animals and swine.

- a. Obtain: FSIS Form 9060-5 (for edible products) and FSIS Form 9060-9 (for inedible products.) NOTE: All inedible products, except lungs must be decharacterized.

b. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding FSIS Form 9060-5 (or 9060-9), certified by a USDA veterinary officer. A preprinted copy of this letterhead certificate is available upon request from the Export Coordination Division (ECD). This certification must include the following:

(1) Details of the consignment (species, number and type of packages, identification marks, and net weight);

(2) Name and address of the slaughter establishment;

(3) Name and address of the consignee establishment;

(4) The statement "Only for the Manufacture of Petfood".

(5) "The meat/offal originated from a slaughterhouse under veterinary supervision and approved by the USDA for the production of meat for human consumption";

(6) "The meat/offal is derived from animals which received veterinary ante-mortem and post-mortem inspection by an official veterinary surgeon and show no evidence of the following diseases: foot and mouth disease, tuberculosis, brucellosis, anthrax, cattle plague, bovine pleuropneumonia, enzootic bovine leukosis and rabies."

(7) "The meat/offal has been obtained from animals which have been resident in the U.S.A. or Canada for at least 3 months prior to slaughter or since birth in the case of animals less than 3 months old."

(8) "The meat/offal has not been obtained from animals which come from a holding or area which for health reasons is under restriction for any of the diseases mentioned in (6), above."

(9) "The meat/offal has not been obtained from a slaughter house which is under restriction as a result of foot and mouth disease."

(10) In the case of meat/offal of swine: "No vaccine against swine fever (hog cholera) containing a live or attenuated swine fever (hog cholera) virus has been used in the USA during the previous 12 months."

(11) In the case of meat/offal of swine: "There has been no outbreak of swine fever (hog cholera) in the USA during the previous 12 months."

(12) "The consignment does not contain any high- risk material as defined in Council Directive 90/667/EEC."

- c. Paragraph (6) above, of the certification statements can readily be made if the animals pass inspection. The UK is aware that FSIS inspectors perform inspection under the supervision of veterinarians.
- d. Paragraph (8) above, refers to areas quarantined for disease stated in paragraph (6). The IIC may contact the nearest Veterinary Service to be certain that animals to be slaughtered are not from quarantined areas.
- e. Paragraph (12) above, can be certified provide the terms of Council Directive 90/667/EEC are satisfied. These are as follows:
 - (1) All bovine animals, pigs, goats, sheep, soliped, poultry and all other animals kept for agriculture production, which have died or been killed on the farm but were not slaughtered for human consumption, including stillborn and unborn animals;
 - (2) animals other than those slaughtered for human consumption, which are killed in the context of disease control measures;

(3) animal by-products including blood originating from animals which show, during the veterinary inspection carried out at the time of slaughtering, signs of diseases communicable to man or other animals;

(4) with the exception of hides, skins, hooves, feathers, wool, horns, hair, blood, and similar products, all those parts of animals slaughtered in the normal way which are not presented for post-mortem inspection;

(5) all meat, poultry meat, fish game and foodstuffs of animal origin which are spoiled in such a way as to present a risk to human and animal health;

(6) farm animals which have died in transit;

(7) animal by-products containing residues of substances which may pose a danger to human or animal health; milk, meat or products of animal origin rendered unfit for human consumption by the presence of such residues.

f. Inedible product. Send the following information to MAFF before the inedible product arrives in the UK:

(1) Product description and quantity.

(2) Date of shipment.

(3) Port of entry UK.

(4) Date of arrival.

2. Certification for meat and offal derived from horses.

a. Obtain FSIS Form 9060-10 (MP Form 414-3), "Horse Meat or Horse Meat Product Export Certificate."

b. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding FSIS 9060-10, and the

statements, certified to by an FSIS veterinarian. A preprinted copy of this letterhead certificate is available upon request from the Export Coordination Division (ECD). This certification must include the following:

(1) Details of the consignment (species, number and type of packages, identification marks, and net weight);

(2) Name and address of the slaughter establishment;

(3) Name and address of the consignee establishment;

(4) The statement "Only for the Manufacture of Petfood".

(5) "The horse meat/offal originated from a slaughterhouse under veterinary supervision and approved by the United States Government."

(6) "The horse meat/offal contains no admixture of meat or offal from ruminating animals or swine."

(7) "The consignment does not contain any high- risk material as defined in Council Directive 90/667/EEC." Note: Terms of Council Directive 90/667/EEC are listed above in section D. 1. e.

3. Certification of Poultry offal (U.S. term: giblets). Product may originate from any USDA inspected plant.
 - a. Obtain FSIS Form 9060-5 (FSIS Form 9060-9 for inedible.)
 - b. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding FSIS Form 9060-5 (9060-9) and the statements listed below certified to by an FSIS veterinarian. A preprinted copy of this letterhead certificate is available upon request from the Export Coordination Division (ECD). This certification must include the following:

(1) Details of the consignment (species, number and type of packages, identification marks, and net weight);

(2) Name and address of the slaughter establishment;

(3) Name and address of the consignee establishment;

(4) The statement "Only for the Manufacture of Petfood".

(5) "The whole of the consignment described above was derived from poultry which:

(a) Were subject at the slaughterhouse named, to antemortem inspection by an authorized veterinary officer and to post-mortem inspection under the supervision of an authorized veterinary officer and no sign of infectious disease was detected;

(b) Originated from flocks in which, within the preceding two months, none of the following diseases had been diagnosed: Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis, Duck Plague, Duck Virus Enteritis, Duck Virus Hepatitis, Goose Influenza and Arizona Infection;

(c) Have not been in contact at the slaughterhouse with any poultry affected by any

of the diseases mentioned on
(b), above;

(d) Were hatched, reared
and slaughtered in a state in
which, after due inquiry, I am
satisfied that no outbreak of a
velogenic strain of Newcastle
disease has been recorded in
the six months prior to
slaughter;

(e) The poultry meat was
derived from poultry which
were hatched and reared on
holdings on which there has
been no case of avian
influenza diagnosed during
the three months prior to
slaughter, and within 3 km of
which there has been no case
of avian influenza diagnosed
within the three months prior
to slaughter;

(f) Were slaughtered and
processed at premises within
3 km of which there has been
no case of avian influenza
diagnosed within the three
months prior to slaughter."

(6) "The consignment does not contain any
high- risk material as defined in Council
Directive 90/667/EEC." Note: Terms of
Council Directive 90/667/EEC are listed
above in section D. 1. e.

D. Pharmaceutical requirements.

1. Edible By-products. Obtain FSIS Form 9060-5. Type on this form: "FOR PHARMACEUTICAL USE--NOT INTENDED FOR HUMAN CONSUMPTION".
2. Inedible By-products. Issue FSIS Form 9060-9 (MP FORM 415-3). Type on this form: "FOR PHARMACEUTICAL USE".

3. Certification on USDA/FSIS letterhead. Refer to Section C. Edible/Inedible Product for Animal Food for the letterhead certificates that must accompany consignments intended for pharmaceutical use. Contact Export Coordination Division for assistance.
4. Importer must receive a license from MAFF to import the product. Import license will address the required labeling, statements, etc.
5. In addition to above, identify the: Date of shipment, Airlines and Airport.

HANDLING/STORAGE REQUIREMENTS

Wrapping and Packaging Requirements

1. Receiving and Storing of Wrapping and Packaging Materials.
 - a. Wrapping and packaging material 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 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.
 - . Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
 - a. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
3. Definitions
 - a. A wrapper and wrapping is that material that contacts the meat product. If wrapping material is used, it must be transparent and colorless unless it fulfills all the protective requirements of packaging thereby becoming packaging material.
 - b. A package or packaging is defined as the outer container of any material into which the meat product is placed. This does not include a bulk container which is part of a road vehicle.
4. 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 assured.
- 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.

5. Wrapping and Packaging of Fresh/Frozen Poultry.

- . A wrapper or wrapping is defined as that material which contacts the poultry or giblets.
 - a. If wrapping material is used, it must be transparent and colorless unless it fulfills all of the protective requirements of packaging thereby becoming packaging material.
 - b. A package or packaging is the outer container of any material into which the poultry product is placed. This does not include a bulk container which is part of a road vehicle.
 - c. Bulk product for further processing applies in the following cases:

(1) Bulk packages of carcasses consigned from a poultry slaughterhouse to:

- (a) A poultry cutting plant.
- (b) A restaurant, institution, etc., for direct supply to the final consumer after the poultry has been heat treated.

(2) Bulk packages of carcasses consigned from a poultry cutting plant to a poultry products plant for heat treatment.

(3) Bulk packages of poultry parts or giblets consigned from a poultry slaughterhouse or cutting plant for heat treatment.

6. The poultry offal shall be packed in leakproof containers or packages and on arrival shall be transported direct from the point of landing to (destination) where it shall be sterilized.
7. All edible products being exported to UK as "pet food" must be handled or stored in FSIS approved warehouses or cold storage.

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). A sample of an acceptable certificate can be found at the end of these requirements.

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test || Sample size: || Temperature: || Maximum concentration
Total Coliform || 100 ml || 37 C || Membrane filter - 0 or MPN < 1
Fecal coliform || 100 ml || 37 C || Membrane filter - 0 or MPN < 1
Fecal streptococci || 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
Total Plate count || 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.

C. Port of Entry.

Fresh chilled, or frozen meats or by-products may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folkstone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton and Tyne (North Shields). Processed or canned products are permitted entry at all ports.

D. Ships' Stores.

When poultry carcasses are exported for ships' stores, the following requirements must be met:

1. Eviscerated carcasses may be accompanied by giblets.
2. A specific veterinary certificate is not required.
3. Carcasses must be frozen.
4. Consignments must be imported into the port where poultry will be loaded on the ship. Cross country journeys of consignments between ports will not be permitted.
5. Consignments must be moved, on landing, directly to a bonded warehouse at the port of import supplying the ship, and must be held there under Custom's bond. Poultry supplies should be taken directly from the warehouse to the ship.

If all these conditions are not met, importations for ships' stores must meet the same requirements as imports of poultry into UK.

E. Transshipments of Meat/Poultry Products.

Products consigned to non-EU countries that transit the United Kingdom must be accompanied by a USDA letterhead certificate (Animal Health Certificate for Red Meat Product Transshipping the United Kingdom or Animal Health Certificate for Products Containing Poultry Meat Transshipping the United Kingdom). Preprinted copies of these certificates can be requested from Export Coordination Division, Washington, D.C.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval.

1. Poultry slaughter, cutup, and processed products plants (including squab), along with further processed red meat plants which desire to apply for approval to export to the United Kingdom must meet UK requirements.
 - a. Plants which meet requirements and wish to be approved for export to the UK must submit a letter of intent to the Director of Export Coordination Division, International Programs.
 - b. A representative from Export Coordination Division will review the establishment to ensure conformity to the UK requirements. ECD will nominate the establishment to the Ministry of Agriculture, Foods and Fisheries once the requirements have been met. The plant becomes eligible to export when MAFF grants approval.
2. Cold Storage Warehouses which are detached from the UK approved processing plant and provide storage to the UK approved products must meet the UK requirements. Contact ECD for additional information.
3. Product for research or exhibition purposes originating from plants not approved for export to the UK may be permitted entry into the UK upon application for a permit to the following:
 - . Permits for personal consumption. Meat Hygiene Division MAFF (Ministry of Agriculture, Foods & Fisheries) Hook Rise South, Tolworth Surbiton, Surrey KT6 7NF England 011-44-81-330-4411 or 8304 Fax Number: 011-44-81-337-3640 Mr. Brian Taylor: (011-44-81) 821-8353 (011-44-81) 390-4425 (fax)
 - a. Cooking times and temperatures. Animal Health Division MAFF Hook Rise South, Tolworth Surbiton, Surrey KT6 7NF England 011-44-81-330-4411 or 8304
 - b. Permits for Airline Meals. Contact: Mr. Paul East MAFF Guildford Office Government Buildings Epsom Road Guildford, Surrey GU1 2LD (011-44-81) 759-7002 (011-44-81) 564-8939 fax
4. Red meat and poultry intended for use as animal food or for pharmaceutical may originate from any U.S.D.A. inspected facility.

5. Casings must originate from an EU approved casing facility.
- B. List of Eligible Plants The U.K. List for Approved Poultry slaughter, Further Processed Red Meat and Poultry Establishments and the U.K. Approved List of U.S. Animal Fats Establishments are updated periodically and are available through the Export Requirements Library. If you are unable to access the computer library, contact ECD for a printed copy of these lists.

ADDENDUM--Proposed Terminology for Medical Certification (to be type on company letterhead)

SAMPLE MEDICAL CERTIFICATE for Foreign Countries Requiring Annual Certification

HAVING EXAMINED (NAME) ON (DATE) , IT IS MY OPINION THAT HE/SHE IS NOT SUFFERING FROM ANY CONDITION THAT WOULD RENDER HIM/HER UNFIT TO WORK WITH MEAT OR MEAT PRODUCTS.

SIGNED: (medical practitioner)

TITLE:

ukrev11--05/28/97

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