

OIE WORKSHOP ON VETERINARY LEGISLATION

INTERNATIONAL TRADE IN FOOD



BOITSHOKO NTSHABELE

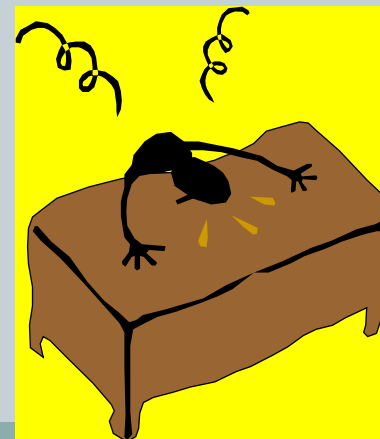
PRESENTATION OUTLINE



- **Background and Introduction**
- **Objectives**
- **Considerations**
- **Preparation of legislation**
- **Implementation**
- **Evaluation**



**Is this how do you feel about
veterinary legislation?**



BACKGROUND AND INTRODUCTION



- Understand and define clearly the issues requiring legislating
- Country legislative process and pathway
- Country regulatory institutional framework (What exists in law broadly and narrowly)
- International treaties and conventions, regional, bilateral agreements and other obligations
- Legislation is informed by choices-government policy intervention(public good and intermediation)
- Which level does what(avoid duplication and gaps)-system of governance and organization of state

BACKGROUND AND INTRODUCTION



- **WTO SPS agreement-harmonization, transparency, science based decision making, MFN principle, bilateral agreements)**
- **OIE Codes**
- **Codex standards**

OBJECTIVES(Imports)



- **Legislation the basis for all actions and requirements (WTO SPS Agreement)**
- **Overall objective is to protect public health(physical, chemical and microbiological hazards) and prevent introduction of diseases and pests**
- **Emphasis on pre-import control measures**
- **Border control**
- **Post import control measures**

OBJECTIVES (Exports)



- **Public Health (Food Safety and Zoonoses)**
- **Pest and disease control**
- **Compliance with third country requirements**
- **Trade-reputation and good name to enhance future exports**

CONSIDERATIONS



- **Equivalence vs ability to meet import requirements**
- **Adequate information about consignments (accurate description and other considerations as per certificate incl labeling requirements)**
- **Responsibilities throughout the food production chain(farm to fork) including feed safety**
- **Ability and evidence of law enforcement(compliance reports)**
- **Use of guidelines and training manuals to improve compliance**

IMPLEMENTATION(Imports)



- Requirement for a VS permit to import
- Requirement on the health of animal populations(herd vs Individual) and reporting of disease outbreaks
- Requirements for animal disease prevention and control
- Describe Pre slaughter measures including animal welfare
- Requirement for FBO's (registration and maintenance of approval listings)
- Requirement for Hygiene Management System
- Requirement for hygienic slaughter procedures

IMPLEMENTATION(Imports)



- **Recognition of third country competent authorities (independence and controls over registration and use of veterinary drugs)**
- **Requirements for traceability(adequate product description and information at each step of the chain)**
- **Requirements for hygienic harvesting methods**
- **Criteria for food safety (incl additives, processing methods, inspections and laboratory testing)**
- **Requirement for the registration/ authorization of inspectors and auditors**
- **Requirement for laboratory analysis**
- **Requirements for certification**

6. The following original documents must accompany the consignment and/or be presented to the state veterinarian or his/her representative at the port of entry:
 - This permit and
 - The negotiated* veterinary certificate (or the certificate overleaf) duly completed and signed by an official veterinarian authorised thereto by the Government of the exporting country. (*Agreed upon between the Supreme Veterinary Authority of the country of origin and the Director Animal Health of South Africa)
7. All consignments will be tested for *Salmonella* Enteritidis at the inspection site and in case of a positive finding container shall be detained and dealt with as determined by the Director Animal Health.
8. Samples of anatomically unrecognisable cuts (trimmings or mechanically recovered meat) will be taken at the inspection site. The microbiological limits prescribed in the veterinary certificate overleaf must not be exceeded in these samples. Should one sample per container not meet this requirement, the meat in the container shall be detained and dealt with as determined by the Director Animal Health of South Africa.
9. Samples of the consignment may be taken at the inspection site for residue monitoring. The residue limits stipulated in the *Codex Alimentarius* must not be exceeded in these samples.
10. This permit is valid for 6 (six) months and one consignment only.
11. This permit is subject to amendment or cancellation by the Director Animal Health or National Executive Officer at any time and without prior notice being given.

DIRECTOR: ANIMAL HEALTH (Animal Diseases Act, 1984)
NATIONAL EXECUTIVE OFFICER (Meat Safety Act, 2000)

- Note:
- (1) Health certification must be obtained from each separate sourcing abattoir and/or cutting plant.
 - (2) Fresh poultry meat means all parts fit for human consumption from domestic poultry.
 - (3) This permit does not give exemption from any prohibition or restriction imposed by any other existing legislation upon the importation of fresh meat into the Republic of South Africa.
 - 4) From 1st January 2005 any consignment imported into South Africa packed with either wood packing material or dunnage, will require treatment to remove any pests present (by heat or methyl bromide fumigation). Treatment must be indicated on packing material. [Enquiries: Directorate Plant Health & Quality Fax: 012 319 6350 or www.daff.gov.za]
 - (5)

.....
Állatorvosi engedély száma(i)⁽¹⁾, darabolóüzem(ek) neve és címe

Veterinary approval number(s)⁽¹⁾, names and address(es) of the cutting plant(s)

Numéro(s)⁽¹⁾ d'approbation du vétérinaire et adresse(s) de l'usine de découpage :

.....
Állatorvosi engedély száma(i)⁽¹⁾, hűtőház(ak) neve és címe

Veterinary approval number(s)⁽¹⁾, names and address(es) of the cold store(s)

Numéro(s)⁽¹⁾ d'approbation du vétérinaire et adresse(s) de l'entrepôt frigorifique :

.....
Feladó neve és címe

Name and address of the consignor

Nom et adresse de l'expéditeur :

.....
[Megjegyzés: ⁽¹⁾ Ezt az adatot tisztán fel kell tüntetni minden kartonon.]

[Note: ⁽¹⁾ This must be clearly marked on the outside of each carton.]

[Nota bene⁽¹⁾ : ceci doit être marqué visiblement à l'extérieur de tous les cartons]

III. A HUS RENDELTETÉSE / DESTINATION OF THE MEAT/ DESTINATION DE LA VIANDE

A hús feladási helye (berakodás helye)

The meat will be sent from (Place of Loading)

La viande sera envoyée de (lieu d'embarquement) :

A küldemény rendeltetési helye (indulási kikötő és rendeltetési hely)

To (Port of Entry and Destination)

Destination (lieu d'embarquement et de destination) :

Szállítóeszköz

By the following means of transport

Moyen de transport :

Repülőgép száma vagy a hajó neve

Flight number or name of vessel

No. De vol ou de bateau :

Címzett neve és címe

Name and address of consignee

Nom et adresse de destinataire :

**IV. EGESZSEGÜGYI INFORMACIO / SANITARY INFORMATION / INFORMATIONS
SANITAIRES**

Alulírott (nyomtatott név) hatósági állatorvos tanúsítom, hogy:

I, (name in print), the undersigned authorised veterinarian, hereby certify that:

Le soussigné, (nom en majuscules) vétérinaire officiel je certifie que :

1. **Magyarország mentes és mentes volt magas pathogenitású madárinfluenzától az elmúlt 3 hónapban.**
Hungary is free and has been free from highly pathogenic avian influenza for the previous 3 months.
La Hongrie est exempte de la grippe aviculaire très pathogénique depuis au moins des 3 mois précédents.
2. **A fentiekben leírt hús olyan baromfitól származik, amely;**
The meat described herein was obtained from poultry
La viande décrite est originaire de volaille
 - a) **nem mutatta azon fertőző vagy ragályos betegség klinikai tüneteit, amelyre a fajok fogékonyak**
found to be free of any clinical signs of infectious or contagious diseases to which the species are susceptible
exempte de symptômes cliniques de maladies contagieuses auxquelles ces espèces sont susceptibles
 - b) **Magyarországon kelt ki a tojásból, tartották és vágták le;**
hatched, reared and slaughtered in Hungary;
éclosé, élevé et abattu en Hongrie ;

10. **A mechanikai úton a csontokról eltávolított baromfihús-maradványok vagy anatómiailag felismerhetetlen vagdalékok (nyesedékek) behajózás előtti mintái nem lépték túl az alábbi értékeket:**
 Pre-shipment samples of mechanically recovered poultry meat or meat in the form of anatomically unrecognisable cuts (e.g. trimmings) did not exceed the following microbiological limits:
Les échantillons d'avant expédition de viande de volaille résiduaire obtenue par voie mécanique ou la viande en forme anatomiquement méconnaissable (hachage p.ex.) ne dépassent pas les valeurs suivantes :

Standard mintavétel Standard plate count <i>Standard échantillonnage</i>	1x10⁶/g	Staphylococcus aureus	1x10⁴/g
Coliform	1x10⁴/g	Salmonella <i>Enteritidis</i>	Nincs /zero/ zéro
E. coli (más, mint az állati E coli) (other than zoonotic <i>E coli</i>) (<i>autre, que E coli d'animaux</i>)	5x10³/g	<i>Salmonella typhi</i>	Nincs /zero/ zéro
Állati E coli. (pl. <i>E coli</i> 0157) Zoonotic <i>E coli</i> (e.g. <i>E coli</i> 0157) <i>E coli d'animaux.</i> (p.ex. <i>E coli</i> 0157)	Nincs/ zero/zéro	<i>Salmonella spp</i> (más, mint az <i>S. Enteritidis</i> & <i>S typhi.</i>) (other than <i>S. Enteritidis</i> & <i>S typhi.</i>) (<i>autre que S. Enteritidis</i> & <i>S typhi.</i>)	Nincs 25g-ban Absent in 25g Zéro dans 25g

(Nem kevesebb, mint egy reprezentatív mintavétel 1000 kg húsról viszonyítva. Maximum öt (5) mintavételt kell végezni a teszteléshez.)

(Not less than one representative sample per 1000kg of meat. A maximum number of five (5) samples may be pooled, for testing purposes.)(non moins qu'un échantillon représentatif par 1000 kg de viande. Nombre maximum de cinq (5) échantillons doivent être pris pour testing).

11. **A húst nem vetették alá ionizáló sugárzásnak.**
 The meat was not subjected to ionising irradiation.
La viande n'était pas soumise à une radiation d'ionisation.
12. **A termékhez nem adtak más fajktól származó adalékokat (pl. marhahús, birka- vagy sertéshús).**

Officially Approved Establishments(FBO)



- **What are they?**
- **When must a facility be officially approved?**
- **Where do I get the requirements?**
- **Frequency of inspection**
- **Who should do inspections?**
- **What do I inspect for?**

IMPORTS (Border control)



- Requirement for use of designated borders
- Requirement for advance presentation of import information and documents
- Document review
- Requirement for inspection of consignment
- Requirement for sample collection and laboratory testing
- Decision criteria: Acceptance of compliant consignment or rejection
- Requirements for handling rejected consignment

IMPLEMENTATION(Exports)



- Requirement for approval , registration and maintenance of FBO listings
- Requirement for (Hygiene Management Systems incl HACCP)
- Think systems; Ongoing official controls and other monitoring systems(residues etc)
- Describe procedures for certification of products

Annexure H

(Laboratory's letterhead and contact details)

.....
FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT NO 54 OF 1972):

REGULATIONS RELATING TO THE POWERS AND DUTIES OF INSPECTORS

AND ANALYSTS CONDUCTING INSPECTIONS AND ANALYSES ON FOODSTUFFS AND AT FOOD PREMISES, R. OF 2007

CERTIFICATE REFERRED TO IN REGULATION 7(1)

Inspector's Identification No of sample Laboratory No. of sample

CERTIFICATE OF ANALYST

To

.....

.....

I,, an analyst authorized under section 12(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), certify that on the Day of 20 I received from

..... of a sample stated by him to be of....., that the sample was contained in an intact package bearing the inspector's identification number and with the inspector's seal impressed () which seal was intact, and with the label or copy of the label attached here to y); and that I have analysed the said sample and declare that the results of my analysis are as follows:

.....

I am *of opinion that the sample*

.....

Place:..... (Signed):

Date: 20 Analyst:

- 1) If seal is numbered. insert number, if not, describe seal.
- 2) This refers to the label under which the article was sold. Strike out these words if no label (original or copy) is attached.

EXPORT CONTROL (certification)



Certifying veterinarians

Certifying veterinarian should:

- be authorised by the Veterinary Authority of the exporting country to sign international veterinary certificates;
- only certify matters that are within their own knowledge at the time of signing the certificate, or that have been separately attested by another competent party ;
- sign only at the appropriate time certificates that have been completed fully and correctly; where a certificate is signed on the basis of supporting documentation, the certifying veterinarian should have verified or be in possession of that documentation before signing;
- have no conflict of interest in the commercial aspects of the animals or animal products being certified and be independent from the commercial parties.

CRITERIA FOR HEALTH CERTIFICATES



- *TECHNICAL INFORMATION:*
Consignment ID/Volume/Batch no
Exporter/Consignee
Mode/Time of Transport, Destination
ID of Competent Health Authority
Certificate no
- *STATEMENT OF ORIGIN*
- *HEALTH ATTESTATION*
- *SEALING*

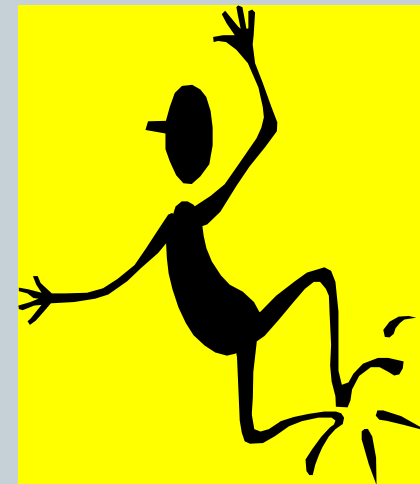
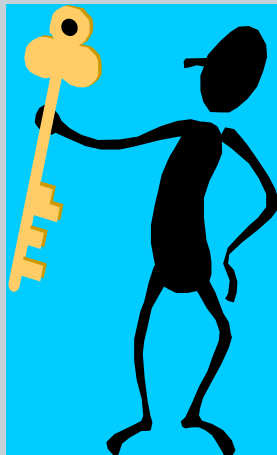
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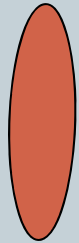


- **OIE Terrestrial manual**
- **EFSA food safety law**
- **USDA import**
- **Meat Safety Act**
- **Various DAFF and DoH communications and presentation**
- **WTO SPS agreement**



Hope you now feel like this!





THANK

YOU

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