

11.7.3 CHINA (People's Republic of China)**11.7.3.1 General information**

Protocols of understanding for conditions applicable to poultry meat, beef and pork have been established between Canada and China.

Exporters should be aware that, as part of their import inspection procedures, the Chinese authorities could test some shipments for the presence of pathogens. According to the Chinese law, shipments that will be found positive will be returned to the country of origin or destroyed. Import privileges of affected establishments will be suspended.

China has specific labelling requirements. The operator/exporter bear full responsibility to ensure that applicable labelling requirements are met (including accurate translation). Available details are provided in Annex B for information only. All concerned should also be aware that information in Annex B can be modified without prior notice.

11.7.3.2 Import prohibitions or restrictions**a) Specific requirements**

- Water potability: records must show absence of fecal coliform (E. coli) and a maximum total plate count of 100 microorganisms.
- Cotton gloves must not be used in direct contact with meat products.
- The level of nitrite in cured meat products must not exceed 30 ppm as measured in the finished product.

b) Poultry meat:

Canada must be free of Fowl Plague and Newcastle disease.

The poultry must originate from a poultry farm in which no occurrence of avian cholera and psittacosis (ornithosis) and other reportable infectious diseases regulated by the Canadian government have been observed during the past six (6) months.

Guidelines for issuing certification

Additional procedures are required in order to certify the absence of the diseases that are not reportable in Canada. The diseases in question are: fowl cholera and ornithosis (psittacosis). As for the other diseases which are reportable, the requirement specifies that the diseases of concern must not have occurred during the last six (6) months on the poultry farm of origin.

In order to meet the applicable certification requirements, one of the following conditions (a, b or the alternative procedures) must be implemented at the slaughter/processing establishment:

1. Receiving of birds

- a) Each lot of birds must be covered by a flock sheet, and for each farm from which birds are received for slaughter, the operator must have on file an attestation of freedom of diseases of concern issued by a veterinary practitioner (includes a veterinarian working in private practice or employed by a company, cooperative or government body other than the CFIA) with a guarantee on the part of the practitioner to immediately notify the operator in case of the occurrence of any of the diseases. The attestation by the practitioner must be renewed on a six-month basis.

An example of an attestation that would be considered acceptable is as follows:

“To (name and address of operator)

To the best of my knowledge, no clinical cases of ornithosis or fowl cholera have occurred on the farm located at..... during the last six (6) months. I undertake to notify you as soon as I become aware of cases of these diseases.

.....
Name Printed and Signature

.....
Date”

The operator must undertake to inform the official veterinarian immediately and to take appropriate action when the veterinary practitioner gives notification of occurrence of a disease of concern.

or

- b) Each lot of birds must be covered by a flock sheet and an attestation of freedom of the diseases of concern issued by a veterinary practitioner.

An example of an attestation that would be considered acceptable is as follows:

“To (name and address of operator)

To the best of my knowledge, no clinical cases of ornithosis or fowl cholera have occurred on the farm located at..... during the last six (6) months.

.....
Name Printed and Signature

.....
Date”

Alternative measures may also be used in provinces that have agreed to implement a disease surveillance system for the diseases of concern, the attestation of disease freedom by a veterinary practitioner will not be required. The components of an acceptable disease surveillance system are described below:

a) Flock sheet

Each lot of birds must be covered by a flock sheet

Note : On the flock sheet (at the next printing of the form) the following statement appears :” I _____ confirm that, to the best of my knowledge, the information contained on this form is accurate and that any diseases that were diagnosed in the flock have been identified and reported.”

b) Animal Health producer’s declaration

The flock sheet must be accompanied by an Animal Health Sheet issued by the producer that will contain the following two statements:

Part A - Animal Health Statement: “To the best of my knowledge, no laboratory diagnosis (excluding vaccination response) for the following trade related diseases have occurred in this flock or on my farm during the past six months: avian (fowl) cholera, ornithosis (psittacosis), infectious laryngotracheitis (ILT) and infectious encephalomyelitis (AE).

Signature : _____ Date : _____

Part B - Release of Confidentiality: “I authorize animal health laboratories and private veterinary practitioners to release to the Provincial veterinarian, the processor and the CFIA veterinarian in the processing plant, any laboratory diagnosis (excluding vaccination response) for the following trade related diseases: avian (fowl) cholera, ornithosis (psittacosis), infectious laryngotracheitis (ILT) and infectious encephalomyelitis (AE).

Signature : _____ Date: _____

c) Immediate notification of diseases of concern by Provincial veterinarian to the CFIA veterinarian in charge and the operator of the slaughtering establishment.

All laboratories within the province will immediately notify the provincial veterinarian when one of the diseases of concern is diagnosed. The provincial veterinarian will in turn notify the operator and the CFIA veterinarian in charge. Alternative pathways for advising the operator and CFIA veterinarian, e.g., via an area office, could be arranged with the agreement of all parties.

2. Segregation and traceability

- Products destined to export must be adequately segregated from non eligible products during production and remain identifiable until export takes place.
- Products transferred from one registered establishment to another must be accompanied by a transfer certificate confirming that it meets the applicable requirements (see Annex J - Introduction).

3. Responsibilities

Operators interested in exporting fresh and frozen poultry meat to China must submit to the CFIA inspector in charge, standard operating procedures outlining how they will comply with the applicable requirements. The inspector will review the proposed procedures and approve them when found acceptable. The operator is responsible for implementing the approved procedures and to perform the necessary verification activities. The inspector will monitor the procedures to verify compliance with applicable requirements so that certification can be issued as applicable upon request.

4. Record keeping

Operators are responsible for keeping the flock sheet, the attestation or a list of producers with signed release of confidentiality and transfer certificates on file for a period of at least two years. They are also responsible for making them available to the CFIA official veterinarian when export certification is requested.

c) Beef:

- Canada officially confirms that it is free from Foot-and-Mouth Disease, Bovine Spongiform Encephalopathy (BSE), Contagious Bovine Pleuropneumonia, Heartwater, Lumpy Skin Disease, Rift Valley Fever and Rinderpest.
- Canada officially confirms that it does not permit the importation of live bovine animals from the countries that have reported the occurrence of BSE.
- Cattle from which the beef is derived have not been given feed containing the following materials:
 - A) materials of ovine and / or caprine origin;
 - B) bovine origin materials imported from countries that have reported the occurrence of BSE.
- The slaughtered cattle from which the beef was derived shall meet the following conditions:
 - A) did not originate from a farm involved in a disease eradication program, and
 - B) did not originate from farms on which there have been occurrences of anthrax, brucellosis and bovine tuberculosis or any other reportable disease under the Canadian Health of Animals Act for the last twelve (12) months.
- The official veterinarian of CFIA shall carry out the following functions:
 - A) ante-mortem and post-mortem quarantine and inspections according to Canadian veterinary and public health laws and regulations;
 - B) certify that the slaughtered beef is healthy and that the meat and viscera is free from any signs of diseases, and have no lesions relevant to human and animal health;
 - C) certify that the meat is wholesome and fit for human food.
- Animals slaughtered for export to China may not be slaughtered at the same time as animals not meeting the Chinese requirements. Beef destined to China may not be processed at the same time as beef not meeting the Chinese requirements. Beef not meeting the Chinese requirements must be stored in a separate area from the cold storage.

d) Pork:

- Canada officially confirms that it is free from African Swine Fever, Classical Swine Fever, Foot-and-Mouth Disease, Swine Vesicular Disease, Teschen Disease and Rinderpest.
- The pigs from which the pork was derived shall meet the following conditions:
 - A) were born and raised in Canada,
 - B) did not originate from a farm involved in disease eradication program, and
 - C) did not originate from a farm that was affected with *Brucella suis* within the past six (6) months.

- The official veterinarian of CFIA shall carry out the following functions:
 - A) ante-mortem and post-mortem quarantine and inspections according to Canadian veterinary and public health laws and regulations;
 - B) certify that the slaughtered swine are healthy and that the meat and viscera are free from any signs of diseases, and have no lesions relevant to human and animal health;
 - C) certify that the meat is wholesome and fit for human food.
- Animals slaughtered for export to China may not be slaughtered at the same time as animals not meeting the Chinese requirements. Pork destined to China may not be processed at the same time as pork not meeting the Chinese requirements. Pork not meeting the Chinese requirements must be stored in a separated area of the cold storage.

e) Establishments approval process for beef and pork products:

The slaughtering and processing plants exporting pork and beef to the People's Republic of China shall meet the requirements of the Meat Inspection Act and the requirements of the Chinese veterinary hygiene and public health regulations which apply to Chinese meat processing plants in the relevant Chinese laws and regulations. Prior approval of establishments is required for pork and beef products to comply with the provisions of the applicable protocol. The approval procedure is as follows:

- CFIA will provide CIQ-SA with a list of establishment(s) wishing to be approved to export to China.
- CIQ-SA will determine which establishment(s) will be inspected.
- CIQ-SA will inform CFIA of its intention to inspect establishments and will require CFIA's assistance to facilitate the inspection.
- CIQ-SA will perform the inspection and will provide CFIA with the inspection reports of the establishments visited. CIQ-SA will establish a committee of experts to review the inspection reports and will inform CFIA, in a timely fashion, of the list of approved establishments and, if applicable, will advise of further action to be taken in the case of the establishments that were not approved. As deemed necessary, CFIA will review establishments, prior or after CIQ-SA inspections, and will make recommendation to CIQ-SA as appropriate.

In consultation with interested parties, CFIA will coordinate applications and the request for inspection by Chinese authorities. Applicants will have to cover the costs related to the Chinese inspection.

CFIA will also transmit to all concerned the result of inspection upon receipt from China.

The following establishments are approved to export to China under the requirements described in this section as of **July 11, 2006**.

Beef and edible beef by-products:

38, 51, 93, 152, 161, 235A, 401, 597

Pork and edible pork by-products:

1A, 4, 7, 9, 12, 14, 69, 80, 81, 87, 94, 126, 129, 147, 147C, 150, 199, 223, 254, 270A, 320, 330, 334, 354, 365, 376, 391, 394, 456, 468, 484, 508, 513, 537, 604

NOTE: The Chinese authorities reserve the right to inspect approved establishments at any time. Should the inspection reveal that the situation at the establishment is not in conformity with the information provided in the inspection questionnaire completed as part of the approval process, the Chinese authorities will suspend export privileges of the establishment.

11.7.3.3 Specific or additional inspection procedures

Nil

11.7.3.4 Additional certification

- a) **Only form CFIA-ACIA 4159 needs to be completed for shipments destined to China.** Form CFIA-ACIA 1454 need not be completed. Part 2 of form 4159 must be sent to Ottawa in lieu of form CFIA-ACIA 1454.

NOTE:

- 1) Form 4159 contains special features and must be obtained from Area Offices. Annex A is provided as a "specimen" only.
- 2) Some Ports of Entry in China require that shipments be accompanied with a Certificate of Origin. Annex C can be issued at the request of the operator/exporter for that purpose.

11.7.3.5 Special packaging or marking requirements

The product shall be wrapped in new packaging materials complying with international hygienic standards. The name and weight of the product, the name of the manufacturer, the inspection and quarantine certificate number for the product, the storage conditions, the date of production and the registration number of the manufacturer approved by CIQ-SA shall appear with the meat inspection legend on the label of the package. The shipping container must bear the export stamp confirming that the export inspection was satisfactory.

A plastic liner must be used to package beef and pork products. Stockinets are not allowed to be used to package products destined to China.

During the storage and transportation, the product destined for the People's Republic of China shall meet the Canadian and Chinese veterinary hygienic and public health requirements, and shall be prevented from being contaminated by poisonous and harmful substances. After loading of the product, the **container shall be sealed with an official seal** under the control of a CFIA officer and the seal number shall appear on the inspection and quarantine certificate.

11.7.3.6 Other requirements**Poultry meat:**

With a view to comply with the attestation to the effect that the presence of pathogenic *Salmonella* and colibacillus could not be detected, the operator has to submit 1 sample of product per load, made of 5 sub-samples, to an official or an accredited laboratory for analysis. Alternatively, poultry feet produced in keeping with the requirements specified in Chapter 2, section 2.9.6(2) can be tested sporadically when the method of production (e.g. scalding and/or hyperchlorination) is consistently producing products that are in compliance. The tests would be of a frequency sufficient to verify that it is working properly. Such method of production should be included in the establishment's HACCP plans.

Testing should be done to identify the following pathogens: *E. coli* O157: H7, *S. typhi*, *S. pullorum*, *S. gallinarum*, *S. typhimurium* and *S. enteritidis*.

The product can only be certified based on negative results for the above pathogens.