

**11.7.3 HONG KONG****11.7.3.1 General information**

Before exporting pig uteri or horsemeat, permission must be sought from the Food and Environmental Hygiene Department, Hong Kong. Permits are required for all importations of meat products.

**11.7.3.2 Import prohibitions or restrictions**

The following shall not be exported unless with prior written permission from the Food and Environmental Hygiene Department of Hong Kong:

- 2.1 meat which consists of scraps, trimmings or other pieces (whether 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, or
- 2.2 meat comprising the wall of the thorax or abdomen from which there has been detached any part of the pleura or (save in the case of meat derived from a pig) the peritoneum, other than a part necessarily removed in preparing the meat, or
- 2.3 meat other than mutton and lamb, from which a lymphatic node, except a node necessarily removed in preparing the meat, has been taken out, or
- 2.4 the head of an animal without the maxillary lymph nodes.
- 2.5 Bovine meat must comply with the following requirements:
  - 2.5.1. be derived from animals less than 30 months of age, and
  - 2.5.2 comprise boneless skeletal muscle cuts or identifiable trimmings, excluding all parts of the diaphragm, cheek and head meat, trimmings from the vertebral column, mechanically separated meat and product from advanced meat recovery systems.
  - 2.5.3 The following establishments are eligible to export bovine meat to Hong Kong (as of **May 4, 2006**):  
  
11, 38, 40, 42, 51, 93, 96, 152, 161B, 205, 235A, 283, 309, 395, 400, 401, **444**, 454, 523, 587, 597
- 2.6 Pig uteri and horsemeat must comply with the following requirements:
  - 2.6.1 the consignment must be conveyed under refrigeration,
  - 2.6.2 a report must be made to the Food and Environmental Hygiene Department of Hong Kong within 24 hours of the arrival of the consignment, stating the amount, description of the goods and the place of storage,
  - 2.6.3 on arrival, the consignment must be inspected by food officers of the Food and Environmental Hygiene Department of Hong Kong,
  - 2.6.4 an import permit must be obtained in advance, and
  - 2.6.5 in the case of pig uteri only non-gravid uteri are permitted.

**11.7.3.3 Specific or additional inspection procedures**

The accuracy and effectiveness of operator implementation of the applicable requirements listed in Part (2), above, and Part (6), below, must be routinely verified **by local inspection staff and are subject to regular external verification as per Chapter 1, Section 1.7.13 of this Manual.**

The inspection of pig uteri must be conducted as follows:

3.1 For gilts: inspected visually and by palpation.

3.2 For sows: inspected visually, by palpation and by incision.

Since pig uteri are highly vascular organs, care must be taken to ensure that they do not show any inflammatory changes and that, whenever possible, these pig uteri are not obtained from sows which have a high ratio of inflammation or congestion.

Uteri from post-parturient sows should be excluded from export, along with those from pigs in estrus.

**11.7.3.4 Additional certification**

Certification in English only.

4.1 In the case of pig uteri, form CFIA-ACIA 1454 shall be endorsed as follows:

I, ....., veterinary officer duly designated by the Government of Canada, certify that:

- the pig uteri of the consignment described above were derived from pigs which were inspected before and after slaughter by veterinary inspectors approved by the Government of Canada and are certified healthy.
- the pig uteri of the consignment described above are wholesome and free from disease and congestion.

or an additional certificate may be attached to form CFIA-ACIA 1454, using the format shown in Annex A.

4.2 In the case of beef, the certificate shown in Annex B shall be used.

4.3 In the case of game, farmed game and farmed game bird meat, Annex C shall be used.

4.4 In the case of antlers form CFIA-ACIA 5246 (Annex D) shall be used.

4.5 It is illegal in Hong Kong to offer for sale for human consumption any fish, meat or poultry which contains synthetic growth promoting hormones. Since these hormones are also banned in Canada, it would be acceptable to certify their absence in meat products for export to Hong Kong, if requested to do so.

**11.7.3.5 Special packaging and marking requirements**

The label of fresh chilled meat products derived from beef, mutton and pork destined for retail sale (prepackaged products) must bear the name and address of the slaughterhouse and the date of slaughter of the animals from which the meat is derived.

**11.7.3.6 Other requirements**

6.1 In order to assure segregation and prevent commingling between meat eligible for export to Hong Kong and meat not eligible for export to Hong Kong, establishment operators must have written procedures to identify the carcasses of bovine animals aged 30 months or older and to maintain the identity of the carcasses and meat products derived from these animals from the point at which the age is determined until the products are packaged and appropriately labelled or the carcass is removed from the establishment.

6.2 The procedures referred to in 6.1, above, must include:

- use of dedicated, color-coded hand tools for the severing and removal of the spinal cord of animals of all ages and use of a dedicated hand tools for removal of the spinal cord of animals aged 30 months or older, with separate sanitizers for the dedicated tools, to prevent transfer of spinal cord tissue fragments to edible tissue,
- use of a dedicated splitting saw on carcasses of animals aged 30 months or older (Note: If the “dedicated” saw is used inadvertently to split the carcass of an animal less than 30 months of age, the carcass must be handled as that of animal aged 30 months or older so that meat derived from that carcass cannot be exported to Hong Kong),
- segregation of the carcasses of animals aged 30 months or older from the carcasses of younger animals during chilling,
- cutting/deboning of carcasses of animals aged 30 months or older at the end of the production day,
- cleaning and sanitizing of knives and saws following incidental incision of designated tissues in animals of any age, to remove all organic material, e.g. following accidental use of a non-dedicated tool to sever or remove the spinal cord or to split the carcass of an animal aged 30 months or older,
- labelling of boxes containing meat derived from animals aged 30 months or older in a manner that will easily distinguish them from boxes containing meat derived from animals less than 30 months of age, and
- segregated storage and handling of boxes containing meat derived from cattle aged 30 months or older.

Note: The purpose of the cleaning and sanitizing procedures applied to tools is to remove all organic material and thus prevent the transfer of tissue fragments that may contain BSE infectivity to edible tissue. Recognizing the difficulty in inactivating the BSE agent, the principle being applied here is that removal of organic material will remove BSE infectivity, effectively mitigating risk of cross-contamination.

6.3 The procedures described in 6.2, above, are also applicable to stand-alone cutting/deboning establishments.

6.4 Slaughter, dressing and processing procedures must ensure hygienic removal of the skull, including brain, eyes and trigeminal ganglia, tonsils, spinal cord, dorsal root ganglia (with the vertebral column) and the entire intestine, and prevent commingling of these tissues with meat products being produced for export to Hong Kong.

6.5 Each establishment must have a written sanitation program, signed by the responsible plant official, that identifies the person(s) responsible for implementing the program, describes the daily procedures conducted before and during operations and the frequencies at which they are conducted to prevent contamination of edible products, and describes procedures to guide immediate reaction to occurrences of contamination. In particular, the program must address pre-operational requirements for the cleaning and sanitizing of food contact surfaces, equipment and tools, and provide for verification of the effectiveness of these procedures before the start-up of operations. Daily records are required to document implementation and monitoring of the sanitation program, deviations noted, and corrective and preventive actions taken.