

1. Meat Inspection systems approved:

- 1.1 beef, veal, farmed bison - **(BSE in US)**
- 1.2. mutton, lamb, goat - **(BSE in US)**
- 1.3. pork
- 1.4. horse
- 1.5. venison (farmed deer, elk etc.)
- 1.6. rabbit
- 1.7. poultry
- 1.8. ostrich / emu / rhea
- 1.9. denatured inedible raw meat and meat products for pet food manufacture and pharmaceutical purposes, derived from all animal species for which the meat inspection system is approved, see sections 3 and 4 for certification requirements
- 1.10 Beef Jerky produced in Brazil and/or Argentina and packaged and labelled in the United States

2. Types of meat products accepted for import:

(Based on animal health restrictions)

- 2.1 There are no animal health restrictions on accepted food animal species, except on all meat products derived from animals of the family *Bovinae*, Sheep and Goats, (see section 2.2).

The family *Bovinae* includes: cattle, bison and buffalo.

2.2. On July 27, 2006, the "Certain Ruminants and Their Products Importation Prohibition Regulations, No 2." came into force, consequently, all meat or meat products derived from animals of the family *Bovinae*, Sheep and Goats and things containing such meat or meat products are not allowed to enter Canada, from the United States, except:

- 2.2.1. Meat and meat products (**edible and inedible**) of animals of the sub-family *Bovinae* (cattle, buffalo, bison), slaughtered in the United States, that were not subjected to a stunning process in which a device is used to inject compressed air or gas into the animal's cranial cavity, or to a pithing process involving laceration, after stunning of the animal, of the animal's central nervous tissue by means of an elongated rod-shaped instrument that is introduced into the animal's cranial cavity. In addition, buffalo and bison meat products may be imported if the slaughter establishment and all subsequent processing establishments are on an AMS*** list of approved establishments verifying eligibility of the plant to export such products to Canada;

and

the product does not contain *Bovinae* specified risk material. "*Bovinae* specified risk material" means the skull, brain, trigeminal ganglia, eyes, spinal cord and dorsal root ganglia of animals of the sub-family *Bovinae* aged 30 months or older; and the small intestine and tonsils of animals of the sub-family *Bovinae* of all ages.

N.B. - for detailed information on the requirements for specified risk material removal, including the requirements for dedicated tools, please refer to the CFIA

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** Canadian Food Inspection Agency/Agence canadienne d'inspection des aliments

*** Agriculture Marketing Service

Manual of Procedures, Chapter 4, Annex N, REMOVAL OF SPECIFIED RISK MATERIALS (SRM) FROM CATTLE SLAUGHTERED IN REGISTERED ESTABLISHMENTS

<http://www.inspection.gc.ca/english/anima/meavia/mmopmmhv/chap4/annexne.shtml>

- 2.2.2. Meat and meat products (**edible and inedible**) derived from sheep and goat animals under 12 months of age, slaughtered in the United States, if the slaughter establishment and all subsequent processing establishments are on an AMS^{***}, sheep and goats, list of approved establishments verifying eligibility of the plant to export such products to Canada - see sections 3.6. and 3.8. for additional attestations required on the OMIC*
- 2.2.3. Meat and meat products (**edible and inedible**) originating in Argentina, Australia, Brazil, Chile, New Zealand or Uruguay that are in-transit through the United States; and that are eligible for importation into Canada
- 2.2.4. Meat and meat products (**edible**) originating in Argentina, Australia, Brazil, Canada, Chile, New Zealand or Uruguay that are processed in the United States, see section 3.2. for additional attestations required on the OMIC*
- 2.2.5. Meat and meat product (**edible**) intended to be used for personal consumption if the weight of all the meat and meat products (derived from animals of the family *Bovinae*, sheep and goats) is 5 kg or less. This exemption reduces the exemption of 20 kg or less, specified in the paragraph 3.(1)(a) of the *Meat Inspection Regulations 1990*.
- 2.2.6. Meat and meat products (**edible**) to be transported to a community in the United States where the only practical transportation route for the meat and meat products is either a land or water route through Canada as determined by the Agency, taking into account the location of the community and the time required to transport them. see Annex F, section 3.1.2.
- 2.2.7. Meat products to be transported non-stop to a cruise ship that is docked temporarily in a CFIA designated port in Canada to be used as ship's stores. BSE related import restrictions do not apply, however the imported meat products must comply with USDA requirements for meat and meat products derived from animals of the family *Bovidae* for US market. see section 3.3. for required additional attestations with respect to label registration and composition
- 2.2.8. Bovine liver and products containing bovine liver (**edible and inedible**) have no BSE related restrictions for importation.
- 2.2.9. Beef Jerky produced in Brazil and/or Argentina and packaged and labelled in the United States. See 3.11 and 4.5 for certification requirements

3. Additional certification statements/attestations required on the OMIC* :

- 3.1. For all poultry meat products
 - 3.1.1. "The birds, the meat of which is covered by the present certificate, were subject to humane slaughter and were stunned before slaughter."

OR

"The poultry products covered by this certificate are derived from fowl slaughtered by decapitation without prior electrical stunning."

* Official Meat inspection Certificate

** Canadian Food Inspection Agency/Agence canadienne d'inspection des aliments

*** Agriculture Marketing Service

OR

In the case of poultry slaughtered in conformance with ritual slaughter procedures:

"The poultry products covered by this certificate are derived from birds that received (Kosher, Halal) slaughter, as based upon documentation provided by religious authorities or by (Kosher, Halal) label declaration."

3.2. For meat and meat products containing (**edible**) meat derived from animals of the family *Bovinae*, sheep and goats, originating in Argentina, Australia, Brazil, Canada, Chile, New Zealand or Uruguay that are eligible for importation into Canada and that are processed in the United States:

3.2.1. " Meat products containing meat derived from animals of the family *Bovinae*, sheep and goats, covered by this certificate:

"contain meat derived from animals of the family *Bovinae*, sheep and goats, that were legally imported into the United States from Argentina, Australia, Brazil, Canada, Chile, New Zealand or Uruguay (delete as appropriate) only;"

3.3. For meat and meat products of US origin for just in time direct delivery to cruise ships anchored in designated cruise ship Canadian ports (**N.B. BSE related importation restrictions do not apply**) :

3.3.1. "The Canadian requirements for meat products composition and label registration have been waived. The meat products covered by this certificate are intended for direct and just in time delivery to cruise ships anchored in designated cruise ship facilities in Canadian ports."

N.B. Designated cruise ship facilities are identified in section 3.6.1. of the Annex F

3.4. For **edible** meat and meat products derived from animals of the sub-family *bovinae* (cattle, buffalo, bison) less than 30 months of age slaughtered in the United States:

"This is to certify that the meat products covered by this certificate

were derived from animals which were not subjected to a stunning process in which a device is used to inject compressed air or gas into the animal's cranial cavity, or to a pithing process involving laceration, after stunning of the animal, of the animal's central nervous tissue by means of an elongated rod-shaped instrument that is introduced into the animal's cranial cavity

and

do not contain the following risk materials: skull, brain, trigeminal ganglia, eyes, spinal cord, dorsal root ganglia, vertebral column, excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of sacrum, from bovine animals aged 30 months or older, and the small intestine and tonsils from bovine animals of all ages.

3.5. For **edible** meat and meat products derived from sheep and goats:

The meat product covered by this certificate:

3.5.1. was derived from/contains meat product from animals that were under 12 months of age when slaughtered;

* Official Meat inspection Certificate

** Canadian Food Inspection Agency/Agence canadienne d'inspection des aliments

*** Agriculture Marketing Service

3.6. For **denatured inedible** meat and meat products, excluding inedible bovine liver, derived from animals of the sub-family *Bovinae* (cattle, buffalo, bison) slaughtered in the United States, including edible veal meat:

3.6.1. "This is to certify that the **denatured inedible meat products** covered by this certificate"

were derived from animals which were not subjected to a stunning process in which a device is used to inject compressed air or gas into the animal's cranial cavity, or to a pithing process involving laceration, after stunning of the animal, of the animal's central nervous tissue by means of an elongated rod-shaped instrument that is introduced into the animal's cranial cavity

and

do not contain the following risk materials: skull, brain, trigeminal ganglia, eyes, spinal cord, dorsal root ganglia, vertebral column, excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of sacrum, from bovine animals aged 30 months or older, and the small intestine and tonsils from bovine animals of all ages

and

do not contain mechanically separated meat from the skull and vertebral column from bovine animals aged 30 months or older.

and

"The meat/meat products were derived from animals which were subjected to and passed ante-mortem and post-mortem inspection"

3.7. For **denatured inedible** meat and meat products derived from sheep and goats:

3.7.1. "The **denatured inedible** meat product covered by this certificate: was derived from/contains meat product from animals that were under 12 months of age when slaughtered."

3.8. For **bovine liver (edible and inedible)**, no BSE related restrictions.

3.9. For tallow which cannot satisfy conditions specified under 3.4. see 4.2.

3.10. For **denatured inedible** meat/meat products derived from non ruminant species of animals -

No additional attestations required

3.11. For beef jerky produced in Brazil and/or Argentina and packaged and labelled in the United States:

"Beef jerky covered by this certificate was imported from Brazil or Argentina (delete as appropriate), under the Official Meat Inspection Certificate Number....., a copy of which is attached" and complies with the conditions specified in the CFIA** Animal Health Import Permit No.....

4. Additional certificates (documents) required:

4.1 For all shipments, (except denatured inedible meat/meat products):

4.1.1. A copy of the pre-cleared OMIC* (FSIS 9135-3), stamped "Document verified/Document vérifié, ATTENTION CFIA/ISC-ACIA/CSI" must be presented, by the importer/broker, to

* Official Meat inspection Certificate

** Canadian Food Inspection Agency/Agence canadienne d'inspection des aliments

*** Agriculture Marketing Service

the CFIA Import Service Centre (ISC), along with a copy of the original certificate and other required documents, for clearance (see 6.1).

4.2. For tallow: (beef/mutton)

- 4.2.1. Original report issued by an independent laboratory stating that the tallow is protein free and that it contains no more than 0.15% of insoluble impurities in weight. The report must be positively referenced to the OMIC* covering the shipment.

The original laboratory certificate must bear the following statement:

“The protein-free tallow covered by this certificate has been tested for content of insoluble impurities with the results below 0.15% in weight.”

The **original** laboratory report must be presented to CFIA at pre-clearance of the OMIC*. The original reports should be sent by a courier, to the attention of:

Mrs. Maria Blair
Supervisor, Import Control and Information Centre
59 Camelot Drive, Room 1009
Ottawa, Ontario
K1A 0Y9

See 6.1. Faxed copies of the original will not be accepted.

4.3. For all lots of poultry carcasses certified and labelled as graded:

- 4.3.1. USDA Agricultural Marketing Service (AMS) Poultry products grading certificate (form PY-210 (03-01)). The certificate must be positively referenced to the OMIC* covering this shipment. The grading certificates must be included in the pre clearance process.

4.4. For inedible meat/meat products, the FSIS 9135-3 is not required, instead, the following certificates are required:

4.4.1. For denatured inedible meat/meat products for pet food manufacture

for the required attestations, see section 3.7. and 3.8 and, when applicable, additional certification on USDA/ APHIS Letterhead Certification

4.4.2. For **inedible meat/meat products** for pharmaceutical/medicinal purposes

for the required attestations, see section 3.7. and 3.8 and, when applicable, additional certification on USDA/ APHIS Letterhead Certification

4.5. For beef jerky produced in Brazil and/or Argentina and packaged and labelled in the United States

4.5.1. Animal Health Import Permit, issued by the CFIA** Animal Health and Production Division.

- 4.5.2. A copy of the original OMIC* issued by the Brazilian or Argentine competent authority under which the jerky was imported to the United States. The OMIC must contain the same attestations as if the jerky were to be imported directly to Canada, specified in the appropriate country specific conditions for importation of meat products to Canada (MOP, Chapter 10, annex A , Argentina, Brazil)

5. Establishments eligible for export to Canada:

* Official Meat inspection Certificate

** Canadian Food Inspection Agency/Agence canadienne d'inspection des aliments

*** Agriculture Marketing Service

5.1 all USDA registered establishments

6. Specific import and final use conditions and restrictions:

6.1. Certificate pre-clearance

Prior to export to Canada the US exporter must fax a copy of the OMIC* (FSIS 9135-3), together with a completed fax form "Notification of Intent to Import Meat Products into Canada" to the CFIA Import Control Centre in Ottawa, fax: (613) 228-6623, tel: (613) 991-3819.

Detailed procedures can be found on USDA/FSIS web site:

<http://www.fsis.usda.gov/OFO/export/caproc.htm>

For tallow, the original laboratory report, specified under 4.2.1. must be present at the CFIA Import Control Centre in Ottawa, before the OMIC will be pre-cleared. Faxed copies of the original will not be accepted.

If satisfactory, a stamped "Document verified/Document vérifié, ATTENTION CFIA/ISC-ACIA/CSI" copy of the OMIC* (FSIS 9135-3) will be faxed back to the exporter. If unsatisfactory, the document will be stamped "CFIA REFUSED/ACIA REFUSÉ" and will be faxed back to the importer for correction or certificate replacement, depending on the type of information requiring correction.

The stamped "Document verified/Document vérifié, ATTENTION CFIA/ISC-ACIA/CSI" copy authorizes the exporter to proceed with the export. The stamped copy must be presented, by the importer/broker to the CFIA Import Service Centre (ISC), along with a copy of the original certificate and other required documents, for clearance.

6.2. Meat and meat products of US origin for just in time direct delivery to cruise ships anchored in Canadian ports.

Canadian requirements for composition and label registration of these meat products have been waived. The meat products will enter Canada under Canadian Customs bond and will continue directly to cruise ships anchored in CFIA designated cruise ship terminal in Canadian ports, to be used as food for passengers and/or crew. These products must be accompanied by the original of a duly filled in FSIS Form 9135-3, with the exception of label registration number, which may be omitted. For the required certification statement see section 3.3. of this annex. These meat products must comply with all other CFIA requirements for meat products imported from the United States. CFIA inspectors will conduct spot check inspections of the imported meat products, at the time of transfer of the meat products from transport containers to the ships.

6.3. Inedible meat/meat product certificates need not be pre-cleared in Ottawa. Inedible meat/meat product for pet food manufacture must be denatured.

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