

1. Meat Inspection systems approved:

- 1.1 pork
- 1.2. processing

**2. Types of meat products accepted for import:
(Based on animal health restrictions)**

- 2.1. commercially sterile, cooked meat products packaged in hermetically sealed containers;
 - 2.1.1. pork

#2.1.2. meat products manufactured from meat products derived from all other species of food animals, imported to Poland from countries and establishments approved by CFIA, under the same conditions and official certification attestations, as if the meat products were to be imported directly to Canada.

#N.B. for all meat products containing beef, or any other meat product derived from ruminant animals, in addition to the above requirement, an Animal Health Import Permit and a copy of the official certificate under which the meat product ingredient was imported to Poland, are required.

- 2.2. boneless cured meat products pasteurized in cans;
 - 2.2.1. pork

boneless only, must have been heated to internal temperature of 70 °C, for minimum of 30 minutes - see 3. 2.

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

- 3.1. for commercially sterile, cooked meat products packaged in hermetically sealed containers:
 - 3.1.1. for meat products manufactured from or containing meat products derived from all species of food animals, except ruminant animals:
 - none
 - #3.1.2. for meat products manufactured from or containing meat products derived from ruminant animals:

The meat product covered by this certificate has been prepared and handled according to the conditions specified in the attached Animal Health Import Permit No.....

Le produit de viande visé par le présent certificat a été transformé et manipulé conformément aux exigences précisées dans le permis d'importation de la santé des animaux portant le numéro

* Official Meat inspection Certificate

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

*** zone - only applies in situations where the CFIA** has made a formal zoning decision in relation to FMD, CSF, ASF or SVD.

3.2. For boneless cured pork meat products pasteurized in cans :

"It is certified that all boneless meat products derived from swine, specified above, have been heated so that an internal temperature of 70°C or greater was maintained for a minimum of 30 minutes."

"On certifie que toutes produits de viande de porc désossée, spécifiés ci-dessus, ont été soumises à un traitement par la chaleur tel que leur température interne au coeur a atteint au moins 70°C pendant au moins 30 minutes."

4. Additional certificates (documents) required:

#4.1 For all meat products containing meat products derived from ruminant animals:

4.1.1. a copy of the Animal Health Import Permit (issued by the Animal Health and Production Division of the CFIA**), referenced in the attestation specified under 3.1.2.

4.1.2. a copy of the Official Certificate under which the beef meat product ingredient was imported to Poland. The certificate must include the animal health attestation required for importation of the beef meat product ingredient directly to Canada.

5. Establishments eligible for export to Canada:

5.1 list available on request

6. Specific import and final use conditions and restrictions:

6.1. none

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