



DA ADMINISTRATIVE CIRCULAR

NO. 10

Series of 2016

**SUBJECT : SYSTEM ACCREDITATION OF THE GOVERNMENT OF
ITALY AS EXPORTER OF PROCESSED PORK MEAT PRODUCTS
INTO THE PHILIPPINES**

WHEREAS, Department of Agriculture Administrative Order No. 16 (DA-AO 16) Series of 2006, otherwise known as the Pre-Border Measures for the Export of Meat and Meat Products to the Philippines provides procedures and guidelines in the accreditation of Foreign Meat Establishments (FMEs) producing meat and meat products for export to the Philippines;

WHEREAS, the representative FMEs in the **Government of Italy** were inspected/audited by the DA Inspection Mission (DAIM) and were found to comply with the Philippine quarantine and meat inspection systems procedures;

WHEREAS, the **Government of Italy** has complied with the requirements provided in the Terrestrial Animal Health Code of the World Organization for Animal Health (*Office International des Epizooties-OIE*);

WHEREAS, after thorough evaluation, the application of the **Government of Italy** for system accreditation to export **processed pork meat products** into the Philippines has been found to be satisfactory and acceptable;

NOW, THEREFORE, I, PROCESO J. ALCALA, Secretary of Agriculture, by the powers vested in me by law, do hereby issue this Circular granting **system accreditation** to the **Government of Italy** to export **processed pork meat products** into the Philippines.

This accreditation shall be valid until **25 May 2019** with full compliance to existing regulations and conditions provided in this Circular and its Annex hereby set forth.

This ~~ORDER~~ shall take effect immediately.

~~PROCESO J. ALCALA~~
~~Secretary~~

DEPARTMENT OF AGRICULTURE

In replying pls cite this code :
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ARTICLE I SCOPE AND DEFINITION OF TERMS AND ACRONYMS

Section 1. SCOPE – This Circular shall govern the importation of **processed pork meat products** from the **Government of the Italy**.

Section 2. DEFINITION OF TERMS – *For the purpose of this Circular*, the following terms, words, and phrases *herein used* shall be construed to mean as follows:

- a. **Animal production food safety** shall cover the programs for the control of biological hazards of animal health and public health importance through ante- and post- mortem inspection.
- b. **Animal traceability** shall cover animal identification and traceability for the purpose of management of disease outbreaks and food safety incidents, vaccination programs, zoning and compartmentalization, surveillance, early response and notification systems, animal movement controls, inspection and certification procedures.
- c. **Animal welfare** shall cover practices in humane handling of animal during transport, slaughter of animals for food, and the killing of animals for disease control.
- d. **Antimicrobial resistance** covers the surveillance and monitoring programs, taking into considerations the responsible use of antimicrobials in terms of quantities in animal husbandry and veterinary medicine.
- e. **Competent Authority (CA)** means the Veterinary Authority or other Governmental Authority of a Member Country having the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE).
- f. **Diagnostic test for specific diseases** shall cover specific diagnostic tests adopted as recommended by the Code.
- g. **Disease Surveillance** covers the established surveillance systems for animal diseases to determine the animal health status of the country, providing information on declaration of freedom from a disease/pathogen in relation to the date of most recent occurrence, and for recognizing historical freedom.
- h. **Equivalence** covers the recognition of significantly different animal health and production systems that can provide equivalent protection for the purpose of international trade.
- i. **Import/ Export procedures** as provided in section 1.4 of the Terrestrial Code covers the animal health measures applicable before, at departure from the exporting country, in transit and upon arrival to the importing country, covering animal identification, border and quarantine stations, and containment of pathogens during transport. This shall also cover the import requirements provided in the DA-Administrative Order No. 16 series of 2006, otherwise known

as the Pre-Border Measures for the Export of Meat and Meat Products to the Philippines.

- j. **Import risk analysis** shall cover hazard identification, risk assessment, risk management and risk communication and guidelines for conducting risk analyses.
- k. **Notification and epidemiological information** provides the obligation of the exporting country as the OIE member country to make available whatever information is necessary to minimize the international spread of important animal diseases.
- l. **Obligations and ethics in international trade** cover the responsibilities of the exporting country to make available up-to-date health information, export regulations and providing accurate health certification.
- m. **Processed meat products** refers to meat which has undergone any action that substantially alters the initial raw materials or products or ingredients including, but not limited to, heating, smoking, curing, maturing, drying, marinating, extraction, extrusion and a combination of those processes intended to produce food.
- n. **Zoning and compartmentalization. Zoning** as provided by the OIE Terrestrial Animal Health Code shall cover animal sub-population defined on a geographical basis with reference to natural, artificial or legal boundaries, while **compartmentalization** applies to animal sub-population defined by management practices related to biosecurity. Information on the established management of both shall be provided such as veterinary services.

Section 3. CONDITIONS TO MAINTAIN ACCREDITATION OF FOREIGN MEAT ESTABLISHMENTS

- 3.1 The following documents and/or information must be updated and submitted by the CA of the **Government of Italy** to the Philippine Department of Agriculture not later than January 31 of the following year.
 - 3.1.1 The Animal Health Status as provided and issued in conformance to the Terrestrial Animal Health Code of the OIE. This shall include updated information on :
 - a. Notification and epidemiological information
 - b. Obligations and ethics in international trade
 - c. Import risk analysis
 - d. Equivalence
 - e. Import/ Export procedures
 - f. Zoning and compartmentalization
 - g. Diagnostic test for specific diseases
 - h. Inactivation of pathogens and vectors
 - i. Animal welfare
 - j. Disease surveillance
 - k. Animal production food safety
 - l. Animal traceability

- m. Antimicrobial resistance
- 3.1.2 The official Annual report of the CA of the **Government of Italy** on Monitoring Program for Veterinary Drug Residue (VDR).
- 3.1.3 The official Annual report of the CA of the **Government of Italy** on Monitoring Program for Pathogens and/or pathogen reduction.
- 3.2 Animal Health Status and Disease Freedom
 - 3.2.1 The CA of the **Government of Italy** shall submit a copy to the DA of its animal health status annual report, residue of veterinary drugs monitoring report and other food safety concerns to include product recalls and advisories.
- 3.3 Meat establishment requirements
 - 3.3.1 The meat establishment must be listed as duly registered meat establishment authorized by the **Government of Italy** through their CA to export **processed pork meat products** into the Philippines.
 - 3.3.2 The meat establishment must maintain eligibility to the above mentioned registry with reference to government sanitary and veterinary inspection, GMP/SSOP and HACCP certification, subject to verification audit of the Philippine Department of Agriculture Inspection Mission (DAIM) any time within the validity period, without incurring any critical or serious non-conformance/s in which such condition or practice prevents proper plant sanitation, may result in the production of unwholesome product, presents a threat to health and safety of consumers, and compromises general food safety.
 - 3.3.3 The meat establishment must make available all pertinent documents necessary in the conduct of audits by the DAIM pertaining but not limited to operational concerns on safety of water and ice, condition and cleanliness of food contact surfaces; prevention of cross contamination; hand washing and sanitizing and toilet facilities, protection of food, packaging and food contact surfaces from adulteration with contaminants; labelling and storage/ and use of toxic compounds; employees health conditions; exclusion of pests from the ME; calibration of measuring tools; equipment and other structural facilities.
- 3.4 Export requirements
 - 3.4.1 The meat products for export must be derived from healthy animals and slaughtered, fabricated, processed in the meat establishments as provided in the provisions of 3.3.1 and inspected and passed for export by the official veterinarian of the CA of the exporting country.
 - 3.4.2 The source of raw materials for meat products must be derived from a country or foreign meat establishment certified and accredited by the Philippine government.
 - 3.4.3 The meat products must not be contaminated by infectious and zoonotic diseases and not exceed the acceptable level set by the Philippine standards and/ or international standards
 - 3.4.4 The meat products for export must not contain residues of antibiotics, pesticides, hormones, heavy metals, radioactivity and similar substances that may pose public health and environmental hazards.

- 3.4.5 The meat products for export must bear the official inspection mark on the primary, secondary, and/or shipper's packaging showing proof that the meat has been certified inspected and passed by the CA in compliance to the national food regulation of the exporting country. The meat shall be packed in plastic packs and cartons printed with the date of slaughter, batch number and other information as prescribed in Section VII of DA AO No. 26, s.2005, and DA AO No. 24, s.2010.
- 3.4.6 The label:
- 3.4.6.1 shall be in the form of stamp or stick-on the immediate container (if it is plastic lined) and also on the outer portion of the box;
 - 3.4.6.2 shall be rectangular in shape with the dimension of 3 inches width by 5 inches length (3x5);
 - 3.4.6.3 shall be printed in **BOLD** letters and with a font size of #18; and
 - 3.4.6.4 shall not be easily defaceable by any solution.
- 3.4.7 Cartons or the outermost shipper's package shall be stamped with "**FOR EXPORT TO THE PHILIPPINES**".
- 3.4.8 The meat must be transported, ensuring the wholesomeness and condition of the products, by eliminating possibility of/or entry/ introduction of contaminants and pests, and ensuring maintenance of product temperature requirement, eliminating thermal abuse. Sealed refrigerated/ freezer shipping containers must have passed the sanitary inspection and certified by the CA for loading.
- 3.4.9 The CA of the exporting country must issue and submit an English version of the export health/veterinary certificate of wholesomeness to the Philippine National Veterinary Quarantine Service (NVQS) with the following information:
- a. Name of meat, type and number of packages/box, weight in total and standard weight per package/box if any, lot number
 - b. Date of slaughter and use-by-date
 - c. Name, address and establishment number
 - d. Container number and seal number attached to the container
 - e. Addresses and name of consignor and consignee
 - f. Date of issuance of the health/ veterinary certificate
 - g. Name, title and signature of authorized certifier, and his/her office
- 3.4.10 Prior to ship out from **ports of Italy**, the CA shall send electronic copies of the approved export health/veterinary certificates of wholesomeness to baiquarantineph@gmail.com addressed to the Philippine Competent Veterinary Officer of the Bureau of Animal Industry.
- 3.4.11 The meat to be exported shall arrive in the Philippine port not later than six months from the production date as shown in the label, Bill of Lading/Airway Bill, and International Veterinary Certificate.
- 3.4.12 All importations shall require SPS import clearance and subject to applicable Philippine laws, rules and regulations; as such, this Circular shall not automatically guarantee that all **processed pork meat products** are allowed entry into the Philippines.