

Department of Agriculture, Food and the Marine

Trader Notice MH 5/2018

To: All Food Business Operators

Subject: New agreement with Israel regarding bone-in beef cuts

Introduction

I wish to inform you that the Department has reached a new agreement with the authorities in Israel concerning the certification of beef exports from Ireland to Israel.

Veterinary Health Certificate

A new veterinary health certificate has been agreed for the export of beef from Ireland to Israel (see Annex 1). The main changes from the previous certificate are that the new certificate provides for the export of bone-in beef cuts derived from cattle of all ages as well as boneless beef cuts and offal from cattle of all age. The previous certificate restricted exports to boneless beef only.

Scope

The new certificate will cover the export of boneless cuts, bone-in cuts and offal derived from cattle of all ages.

Approved plants

Meat processing establishments who wish to be approved for the handling of beef destined for export to Israel should apply to Meat and Milk Policy Division using the application form at Annex 2 of this Trader Notice. For meat establishments already on the list of meat establishments approved for Israel, there is no need to re-apply. All new applications will undergo a verification procedure by this Department. Any newly-approved establishments will then be recommended to the authorities in Israel, who may decide to carry out an inspection visit of the plant before export to Israel can begin.

Role of the Food Business Operator

If plant management wish to export beef or beef products to Israel they must apply for approval and draw up a Standard Operating Procedure in consultation with the Veterinary Inspector. The SOP must set out how the FBO produces beef or beef products which meet the criteria for certification as set out and the measures the FBO will take to ensure the criteria are met. The FBO is to include own checks on the integrity of the systems for selection, segregation, labelling, boning and boxing of beef to Israel.

When the SOP and FBO checks are ready to go, the FBO should present the Application Form at Annex 2 to the VI for countersignature. The FBO should then scan the completed application form and forward it to meatmarketaccess@agriculture.gov.ie .

Auditable records must be provided to the official veterinarian on request and prior to any request for certification.

Annex 1

STATE OF ISRAEL
MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT
VETERINARY SERVICES AND ANIMAL HEALTH

**Model Veterinary Certificate of wholesomeness for boneless/bone in meat/offal¹
exported from countries classified as Controlled BSE Risk to Israel**

Exporting Country:

Region:

Ministry of:

Competent issuing authority:

I. Identification

Name of Product (Species)	Est. No.	No. of Packages	Net weight	Dates/period of slaughter	Shipping marks. Container + Seal No

II. Origin: (Name, address, official No.)

Slaughtering Plant _____

Processing plant/cold store _____

Exporter _____

III. Destination

Name and address of consignee

Consignment No. _____

Means of transport _____

Name of ship/Flight No. _____

IV. Health Attestation

I, the undersigned official veterinarian, hereby certify that:

1. The country of origin is classified as "Controlled BSE Risk" by the OIE.
2. The meat/offal¹ specified above originate from animals which:
 - a) Were born and reared in the exporting country²;
 - b) Were identified individually allowing traceability to the herd of origin.
 - c) Have never received any feed and concentrates containing ingredients of mammalian origin excluding milk proteins.
 - d) we're not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
 - e) Were approved for export to Israel following an ante- and post-mortem veterinary inspection as provided by law and regulations of the exporting country, and are at the time of loading fit for

¹Delete as appropriate

² E.U. members are considered as "exporting country".

human consumption.

3. In case of deboned skeletal muscle meat (excluding mechanically separated meat) has been prepared in a manner to avoid contamination with tissues listed in Article 11.4.14.
4. In case of fresh meat and offal's from cattle other than those listed in point 1 of Article 11.4.14. of the OIE, the fresh meat and offal's were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - a) The tissues listed in points 1 and 2 of Article 11.4.14.
 - b) Mechanically separated meat from the skull and vertebral column from cattle over 30 months of age.
5. The slaughterhouse has food safety programs in place including HACCP, SSOP and SPS which are verified by the competent authority.
6. The slaughterhouse has standard operation procedure for animal welfare and animal protection at slaughter in place which is verified by the competent authority.
7. The said products:
 - a) Meet EU standards on chemical residues.
 - b) The said products conform to the "Requirements and procedures for the approval of slaughterhouses, meat boning and cooling facilities for the export of meat and offal to Israel".

Date _____

Full name and title _____

Place _____

Signature _____

Official Seal

Annex 2 – Plant Basic Data

General

1	Plant Name	
2	Official No.	
3	Mail	
4	Address	
5	Phone No.	
6	Fax No.	
7	Email	

Veterinary Inspection

7	No of official vets	
8	No of veterinary inspectors	
9	Name of chief veterinarian	
10	Mail	
11	Address	
12	Phone No.	
13	Fax No.	
14	Email	

QC (Quality Control)

15	No. of employees	
16	Name of QC responsible	
17	Mail	
18	Address	
19	Phone number	
20	Fax number	
21	Email	

List of countries that the plant exports

22	Countries:	
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Personnel

23	Total personnel number	
24	Administration Slaughtering Holding pens Cutting activities Logistics and Cold store Others	

Shifts

25	Working days	
26	Working hours per shift	
27	Number of shifts per day	

	1 Slaughtering 2 Cutting plants	
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Slaughtering Data

28	Daily number of slaughtered animals	
29	Weekly	
30	Monthly	

Plant Data

31	Year of construction	
32	Year of last modification & brief description	
33	Area of the plant (in m ²)	
34	Built area (in m ²)	

Water

35	Origin:Public supply/river/well/other	
36	Daily use (m ³)	
37	Analysis dates and frequencies a. Physical & Chemical b. Bacteriological	
38	Daily use per slaughtered head (m ³)	
39	Chlorination Technical data (method) Control Limits Frequency	

Residual Water

40	Treatment technology	
41	Official control by:	
42	Effluents BOD	

Holding Pens

44	Size (m ²)	
42	Capacity For Bovines For Ovines	
46	Area equipment	
47	Reception and observation area (m ²)	

Slaughtering Area

48	Area (m ²)	
49	Number of animals per hour	
50	Kosher equipment: Box Yes No	

Koshering

51	Salting facilities of quarters Capacity per hour no. of quarters/h	
52	Salting facilities of offal's Capacity per hour Kg.	

Cold Store

53	Carcasses room Capacity Number Number of rooms	
54	Quarters rooms: Capacity number Number of rooms	
55	Offal's room, (Offal's area) Chilled () Frozen ()	
56	Freezing rooms Type (continuous/tunnel) Number Capacity (tons)	
57	Chilling rooms (final product) Number of rooms Capacity (tons)	
58	Freezing rooms (final product) Number of rooms Capacity (tons)	

Deboning Facilities

59	Surface	
60	Thermography type	
61	Registry type	
62	Monitoring frequencies	

Signed: _____ (Representative of Meat Establishment)

Name: _____ (Print) Date: _____

Signed: _____ (Veterinary Inspector)

Name: _____ (Print) Date: _____

Signed: _____ (Regional Superintending Veterinary Inspector)

Name: _____ (Print) Date: _____