

## EXPORT OF PORK AND PIG PRODUCTS TO THE REPUBLIC OF KOREA - 1171EHC

### NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

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#### IMPORTANT NOTE

These guidance notes are not intended to operate as a standalone document but must be read in conjunction with Export Health Certificate 1171EHC.

We would also strongly advise exporters to verify the requirements of the importing country by contacting the appropriate veterinary authorities, or their representatives in the UK, in advance of each consignment.

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#### 1. SCOPE OF CERTIFICATE

Export health certificate 1171EHC may be used for the export of chilled/frozen pig meat and pig meat products from the United Kingdom to the Republic of Korea (RoK). A copy certificate - 1171COP - is also required to be completed (see paragraph 13 below).

#### 2. APPROVAL OF ESTABLISHMENTS

Before exports can commence, all UK meat establishments must be officially recognised by the Korean authorities as eligible to export pig meat and pig products to the RoK. Further details of approval procedures are at paragraph 11 of these notes.

#### 3. IMPORT PERMIT

Prior to making arrangements to export pig meat/pig meat products to RoK, exporters are advised to contact the UK Trade and Investment Team at the British Embassy, Seoul for up to date information on requirements for any import documentation. The contact e-mail address is as follows: [yoona.lee@fco.gov.uk](mailto:yoona.lee@fco.gov.uk)

#### 4. CERTIFICATION BY AN OFFICIAL VETERINARIAN

In Great Britain, this certificate may be signed by a Veterinary Officer of the Department or by an authorised Official Veterinarian (OV) appointed to the appropriate panel for export purposes by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government, or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

In Northern Ireland, this certificate may be signed by an Authorised Veterinary Inspector (AVI) appointed as an OV to the appropriate export panel for export purposes by the Department of Agriculture, Environment and Rural Affairs (DAERA).

OVs must sign and stamp the health certificate with the OV stamp in any ink colour **OTHER THAN BLACK**.

A certified copy of the completed certificate must be sent to the Animal Plant and Health Agency (APHA) Centre for International Trade at Carlisle within seven days of signing, or in the case of Northern Ireland to DAERA, Dundonald House, Belfast.

The OV should keep a copy for his/her own records.

5. **FURTHER GUIDANCE FOR THE COMPLETION OF SECTIONS I, II AND III OF CERTIFICATE 1171EHC**

Certifying Official Veterinarians should take note of the following additional guidelines for the completion of the certificate:

- Paragraph I(f): the Korean authorities have requested that the approval number of the final establishment of production before export is recorded here;
- Paragraph II(a) - (c): veterinary approval numbers for the slaughterhouse and cutting plant, and approval number for cold stores must be entered in the format UK/Licence No/EC (e.g.: UK/1234/EC);
- Paragraph II(a) - (c): enter the start and finish dates for slaughtering, cutting, processing and storage as appropriate. Exporters must ensure that the meat has been slaughtered or processed at the export premises after the date(s) of approval by the RoK government for all plants involved.
- Paragraph III(e) - the intended date of loading means the date on which the container is sealed and the health certificate completed and signed.

6. **ORIGIN OF THE ANIMALS FROM WHICH THE EXPORTED MEAT IS DERIVED**

Paragraph IV(a) refers. This paragraph can be certified on the basis of the Official Veterinarian's familiarity with the procurement policy at the slaughterhouse/s and examination of appropriate records.

Supporting statements may be required from the farms of origin confirming that the UK residency requirements of this paragraph have been met.

7. **OFFICIAL DISEASE CLEARANCES**

Paragraphs IV(b), IV(c) and IV(d)(vi), - area restrictions only-refer. The certifying Official Veterinarian may certify country freedoms, area freedoms from official restrictions and premises freedoms from the diseases listed in this paragraph provided written authority to do so has been obtained on a valid form 618NDC issued by APHA or DAERA.

Paragraph IV(c) refers - Supplying farms' freedom from:

- swine brucellosis caused by *B.suis*
- anthrax
- Aujeszky's disease.

This section of this paragraph may be certified on the following basis:

- there has been no recorded occurrence of swine brucellosis caused by *B.suis* in the United Kingdom;
- the last case of anthrax was confirmed on a single cattle unit in Westbury, Wiltshire in October 2015, the previous case being in 2006;
- The United Kingdom is officially free from Aujeszky's disease.

8. **ESTABLISHMENT APPROVAL AND COMPLIANCE**

Paragraph IV (d) subsections (i), (ii) and (v) can be certified on the basis of continuity of approval and inspection by the competent authorities in the UK and the application of the oval health mark to the product (see also Section 10 below). Their continued approval specifically for Korea can also be checked using the link below.

Paragraph IV(d) (iii) & (iv) refer. All slaughterhouses, cutting premises, manufacturing premises and cold stores intending to export pork and pig meat products to the RoK require specific approval. Each establishment in the supply chain must be included on the current list of approved establishments maintained by the Korean veterinary authorities.

<http://eminwon.qia.go.kr/intro/abroadworkshop/abroadworkshop.jsp>.

To see the list of approved premises, type GB in the box on the left and then click on the spreadsheet tab on the right.

Further details on establishment checklists and procedures for approval of establishments to export to the RoK can be obtained by contacting the Central Operations for Exports in Carlisle at the following address: [product.exports@apha.gsi.gov.uk](mailto:product.exports@apha.gsi.gov.uk)

#### 9. LIST OF COUNTRIES PERMITTED TO EXPORT TO THE REPUBLIC OF KOREA

Paragraph IV(e) refers. As at 6 December 2011, the countries from which the import of cloven-hoofed animals or products thereof into the RoK is permitted are as follows: USA, Canada, Australia, New Zealand, Sweden, Denmark, Finland, Austria, Hungary, Poland, Belgium, Mexico, Chile, Netherlands, Spain, Ireland, France, Slovakia, Switzerland, Italy (processed products only), United Kingdom and Germany.

All other countries may be considered as banned countries for the purposes of certifying this paragraph.

For the purposes of this certificate, the term 'working to export pork' means the handling and processing of export-eligible live animals, carcasses, exposed meat or product up to and including final packaging.

Official Veterinarians should note that this paragraph applies not only to meat originating from banned countries, but also to meat from permitted countries that may have transited through a banned country.

#### 10. EU REGULATIONS 852/2004, 853/2004 AND 854/2004 as amended (The EU 'Food Hygiene Package')

Paragraphs IV(i), (f) and IV(j) may be certified on the basis of the application of the oval health mark or identification mark on the exported meat or packaging thereof, indicating that the slaughterhouse, cutting plant and manufacturing premises (if applicable) are officially approved and operating in accordance with the above Regulations and the FSA Manual for Official Controls.

In the case of standalone cold stores, Paragraphs IV(i) and IV(q) may be certified on the basis that the cold store is approved under the above Regulations by the Local Authority in whose area it is located.

#### 11. **CARCASE / PRODUCT STATUS**

Paragraph IV(g) refers. This paragraph may be certified on the basis of compliance in the slaughterhouse with the disease assurances required for export to R.S. Korea as confirmed in the Food Chain Information document or any other written declaration by the farm manager as required by this paragraph.

##### **Slaughterhouses**

In the case of slaughterhouses, the owner declaration may be given on the basis that all carcasses from which the meat for export to the RoK is derived are produced from animals meeting the animal health conditions described in health certificate 1171EHC. All eligible carcasses from which the meat for export to the RoK is derived must be stored separately in chillers and completely segregated from any other carcasses prior to further processing for export to the RoK in accordance with the conditions laid down in the relevant approval checklist.

In order to ensure Korean requirements for traceability and segregation, meat eligible for export to Korea must be clearly identified throughout the entire export chain.

##### **Cutting and Processing Establishments**

In the case of cutting and processing establishments, the owner declaration may be provided on the basis that all meat intended for export to the RoK is handled and processed separately from meat not intended for export to the RoK and that complete segregation is maintained up to and including final packaging and cold storage.

Meat eligible for export to Korea must be clearly identified throughout the entire export chain. The packaged meat must be stored in designated areas and segregated from meat not intended for export to the RoK in accordance with the conditions laid down in the relevant approval checklist.

Boxes of meat eligible for export to RoK must not contact boxes of ineligible meat. Recommended horizontal separation should be no less than 15cm (6") between boxes. Boxes of meat eligible for export to RoK must not be stacked vertically above or below boxes of ineligible meat.

##### **Cold Stores**

In the case of cold stores, the owner declaration may be provided on the basis of compliance of the premises with the procedures for handling and segregation of packaged meat intended for export to the RoK, as laid down in the relevant approval checklist. Meat eligible for export to Korea must be clearly identified throughout the entire export chain.

Particular attention should be given to the following points (taken from the guidance notes for Official Veterinarians and Food Business Operators on the completion of checklists for premises intending to export to the Republic of Korea):

- evidence of controls on non-UK pig meat in storage areas together with a description how non-UK meat is prevented from possible accidental introduction into consignments intended for export to

RoK. This might include a dedicated, clearly delineated storage area within a chamber for goods intended for export to RoK.

- written procedures for the immediate removal of such product to another chamber or separate area in order to minimise the risk of damaged or out of date products being present in the same cold store chamber as goods for export to RoK.

Boxes of meat eligible for export to RoK must not contact boxes of ineligible meat. Recommended horizontal separation should be no less than 15cm (6") between boxes. Boxes of meat eligible for export to RoK must not be stacked vertically above or below boxes of ineligible meat.

## **12. RESIDUES, RADIATION AND MICROBIOLOGICAL TESTING**

Paragraph IV(h) refers. With regard to the monitoring of antibiotics, synthetic anti-microbial drugs, hormone preparations, agrochemicals, heavy metals and radioactive material, the Korean authorities confirmed in 2004 that the residues inspection programme in the UK was determined to be equivalent to the Korean slaughterhouse hygiene control standard inspections schedule.

Levels of these substances are therefore considered not to be in excess of permitted levels as set by the Korean government and may be certified on this basis.

With regard to microbiological testing of exported meat, the Korean veterinary authorities have agreed the testing schedule and criteria at Annex 1 to these notes. Certifying Official Veterinarians must ensure that operators of slaughterhouses and processing plants have implemented the testing regimes as described and that the numbers of micro-organisms do not exceed prescribed levels.

With regard to Administration of radiation

This statement may be certified on the basis of the Official Veterinarian's familiarity with EU legislation) and with the operation and records of the slaughterhouse/s, cutting plant(s) and processing plant(s) throughout the export chain.

Supporting statements may be required from meat establishments confirming that the requirements of this paragraph have been met.

## **13. ORIGINAL AND COPY: COMPLETING THE CERTIFICATES**

OVs should note that the certificates issued to them have been printed with ORIGINAL or COPY on the top of the first page. One original certificate and one signed copy bearing the same serial number must be issued for each consignment.

If during the typing/completion process a certificate is spoiled it is not permissible to use that certificate. Spoiled sets of certificates must be returned to the Centre for International Trade in Carlisle, or the relevant DAERA office in the case of N. Ireland, by the OV and a replacement set requested. Replacement sets of certificates will be issued with the same serial number.

The veterinary signature on the certificate must be in a colour other than black. Correction fluid MUST NOT be used anywhere on the certificate.

## **14. DISCLAIMER**

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to

check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Centre for International Trade - Carlisle, via the link below:

<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening>

SPECIMEN

**REQUIREMENTS FOR MICRO-ORGANISM INSPECTION FOR MEAT AND MEAT PRODUCTS  
EXPORTED TO THE REPUBLIC OF KOREA**

**GENERAL**

**Scope of Sampling Requirements**

The veterinary authorities of the Republic of Korea (RoK) specify that food safety and monitoring microbiological tests must be carried out on pig meat to be exported from the UK to the RoK. Two testing regimes are required:

1. Routine sampling of pig carcasses by an approved carcass swabbing method for *E coli*, *Salmonella* and Total Viable Count (Aerobic Plate Count); and
2. Testing of 25gm samples taken from the cuts of pig meat making up each consignment for *E coli* and Total Viable Count (Aerobic Plate Count)

**Duties of the Food Business Operator (FBO)**

The FBO shall undertake to carry out the following duties:

- to collect samples in accordance with the sampling techniques, methodology and frequency requirements described below;
- to obtain analytic results;
- to maintain records of such analytic results
- to make the testing records available at the request of authorised inspectors and the veterinary authorities of the RoK.

**Written procedures**

The FBO shall prepare written specimen collection procedures which identify the following:

- employees designated to collect samples
- location(s) of sampling
- how sampling randomness is achieved
- handling of samples to ensure sample integrity.

The written procedure shall be made available to authorised inspectors on request.

**SAMPLE COLLECTION**

**1. SLAUGHTERHOUSE - PIG CARCASSES**

**Sampling method**

Samples are taken after the pig carcasses have been finally inspected by the Meat Hygiene Service and prior to chilling.

Carcasses must be chosen at random and samples taken from the ham, belly and jowl areas in accordance with standard non-destructive surface sampling techniques, using a template measuring 10cm x 10cm. Appendix 1 to these notes gives an example of a template and indicates the three sampling sites.

Samples should be taken first from the belly area followed by the ham area using the template and same surface of the swab. The jowl area should then be sampled using the template and the unused surface of the swab.

The swab is then placed into a sterile container and analysed in either an on-site or off-site laboratory in accordance with standard methodology.

#### **Sampling frequency**

A minimum of three pig carcasses must be sampled per week of operation.

### **2. CUT MEAT MAKING UP AN EXPORT CONSIGNMENT**

#### **Sampling Method**

Samples must be taken from either fresh or frozen cuts of meat making up a consignment intended for export to RoK. Samples may be taken from meat leaving the cutting room immediately prior to final packing for export to RoK or from packages of frozen meat once they are identified as making up an export consignment.

25 gm samples of meat should be taken randomly using sterile instruments and kept refrigerated or frozen in accordance with standard procedures.

#### **Sampling Frequency**

A minimum of three 25 gm samples per consignment of meat exported to the RoK should be tested for E Coli and Total Viable Count (Aerobic Plate Count).

### **ANALYSIS OF SAMPLES**

Laboratories may use any officially approved quantitative method for analysis of E. coli, Salmonella and Total Viable Count (Aerobic Plate Count).

### **RECORDING AND EVALUATION OF TEST RESULTS**

#### **1. PIG CARCASSES**

##### **E coli**

The FBO shall maintain accurate records of all test results, in terms of colony forming units (CFU)/cm<sup>2</sup> of surface area swabbed. Results shall be recorded onto a process control chart or table showing at least the most recent 13 test results, by type of livestock slaughtered. Records shall be retained at the establishment for a period of 12 months and shall be made available to authorised inspectors on request.

An establishment taking samples by swabbing carcasses is operating within the standard when the most recent E. coli test result does not exceed the upper limit (M), and the number of samples, if any, testing positive at levels above the lower limit (m) is three or fewer out of the most recent 13 samples (n) taken, as follows:

Type of livestock	(m) Lower limit of marginal range	(M) Upper limit of marginal range	(n) Number of samples tested	(c) Maximum number permitted in marginal range
<b>Pig</b>	<b>10 CFU/ cm<sup>2</sup></b>	<b>10,000 CFU/ cm<sup>2</sup></b>	<b>13</b>	<b>3</b>

##### **Salmonella**

Samples may not test positive for *Salmonella* at a rate exceeding the standard as follows:



Slaughterhouse	Base level allowed to be contaminated by salmonella bacteria		Rate of salmonella contamination (% per year)
	No. of samples	Max. No. of samples allowed to be contaminated	
<b>Pig</b>	<b>26</b>	<b>2</b>	<b>Below 7%</b>

#### Total Viable Count (Aerobic Plate Count)

Category	Total Viable Count (Aerobic Plate Count)
<b>Pig Carcase</b>	<b>Below 1 x 10<sup>5</sup> CFU/ cm<sup>2</sup></b>

#### **2. CUT MEAT IN MEAT PACKAGING AREA**

#### Total Viable Count (Aerobic Plate Count) and E coli

Category	Total Viable Count (Aerobic Plate Count)	E coli
<b>Pork meat</b>	<b>Below 1 x 10<sup>7</sup> CFU/gm</b>	<b>Below 1 x 10<sup>4</sup> CFU/gm</b>

#### **POST IMPORT TESTING OF CONSIGNMENTS**

FBOs exporting to the RoK are advised that additional microbiological testing is carried out by the RoK authorities on arrival of the first consignment of imported meat from a new exporter and then at random thereafter. Monitoring tests are carried out for the following micro-organisms:

- Salmonella spp
- E coli 0157:H7
- Listeria monocytogenes

In the case of fresh pig meat, if any of these micro-organisms is found to be present in a consignment, the Korean Authorities will notify the UK Central Competent Authority accordingly. The FBO will be notified and must then take appropriate steps to rectify the problem. Failure to do so may result in a temporary suspension of the FBOs approval status.

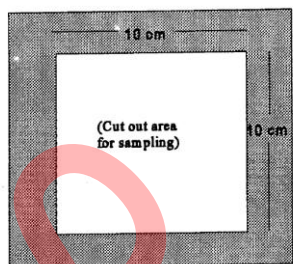
In the case of imported meat products, the Korean Authorities have indicated that the discovery of any of these micro-organisms will result on the rejection of the entire consignment.

More detailed investigative inspections may be carried out for the following micro-organisms:

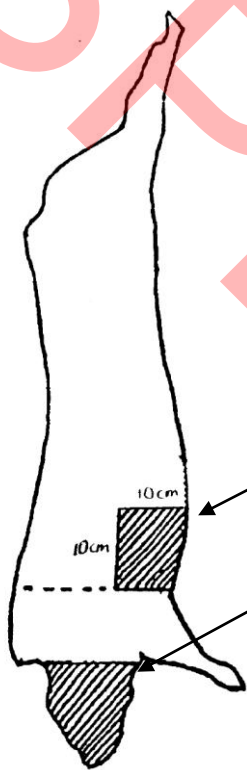
- Staphylococcus aureus
- Clostridium perfringens
- Campylobacter jejuni / coli
- Yersinia enterocolytica
- E coli serotypes O26, O111 and O128.

Discovery of contamination by pathogens likely to cause food poisoning may result in the consignment being subjected to heat treatment prior to release or it may be rejected.

TEMPLATE AND SWABBING SITES FOR PIG CARCASSES



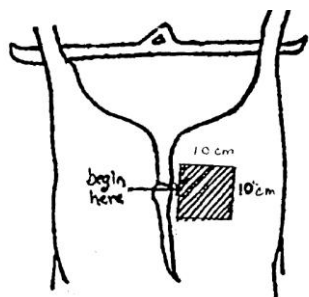
Example of sampling template  
(not to scale)



Site of belly swab

Site of jowl swab

All skin below an imaginary line from the atlanto-axial joint to the ventral midline is considered to be jowl for the purposes of carcass swabbing.



Site of ham swab