

Department of Agriculture, Forestry and Fisheries

National Veterinary Services.

Notice No. VPN / 39 / 2011-11

TO: STATE VETERINARY OFFICERS

SUBJECT: Procedures for the importation, movement and processing of uncooked pork and uncooked pork products from countries that are not free from Porcine Reproductive and Respiratory Syndrome (PRRS), including the requirements for state veterinary approved pork processing and packing facilities.

Issued in terms of the Animal Diseases Act, 1984 (Act no 35 of 1984) and the Meat Safety Act, 2000 (Act no 40 of 2000).

In order to protect the health status of South Africa's pig population, the importation of uncooked pork and uncooked pork products from countries that are not free from PRRS will be allowed only subject to the direct processing of all such imported product to inactivate the PRRS virus as well as the safe disposal of all trimmings, off-cuts and packaging materials.

Veterinary import permits for uncooked pork and uncooked pork products from countries that are not free from PRRS will be issued only subject to strict adherence to this VPN.

All movements of such imported uncooked pork and uncooked pork products will be under strict control of auditable records as described in this VPN.

Pork or pork products from PRRS free countries will not be subject to the control measures contained in this VPN.

Pork from countries not free of PRRS but which has been processed sufficiently prior to export to inactivate the PRRS virus will be exempt from the control measures in this VPN. Casings are also excluded from this VPN. Separate import permits will be issued for these types of commodities.

Movements will be allowed only from state veterinary approved import cold storage facilities directly to state veterinary approved processing and packing facilities.

Auditable records are required to demonstrate that all of the uncooked pork and uncooked pork products have been processed by suitable methods and all potentially remaining risk material has been disposed of in a safe manner.

PART 1

DEFINITIONS

FOR THE PURPOSES OF THIS STANDARD DOCUMENT

<i>Import approved cold store</i>	<i>means a facility where imported raw and/or uncooked pork is received and stored prior to being distributed to a registered pork processing and packing facility</i>
<i>Pork processing & packing facility</i>	<i>a facility where imported raw and/or uncooked pork and/or imported raw and/or uncooked pork products are cooked, processed, treated, re-packed or distributed.</i>
<i>PPP facility</i>	<i>The abbreviation used for a pork processing and packing facility</i>
<i>National Veterinary Services (NVS)</i>	<i>Includes Animal Health and Veterinary Public Health Directorates</i>
<i>Applicant</i>	<i>A person / business applying to have a facility approved to import uncooked pork and uncooked pork products from countries not free from PRRS, for further processing.</i>
<i>Raw or Uncooked</i>	<i>The terms together or separately will mean any pork meat /pork products that have not be processed in a manner which will inactivate PRRS virus. The terms are recorded as synonymous.</i>
<i>Authorised Official</i>	<i>Any person who had been authorised and /or requested by National Veterinary Services to perform an inspection or any other checks as required by this VPN</i>
<i>Authorised Auditor</i>	<i>Any person who had been authorised and /or requested by the National Executive Officer to perform an inspection, audit records, confirm inventories, audit procedures & processes. The auditor so authorised will have the right to conduct an audit at any time or any other checks as required by this VPN</i>
<i>Prescribed time period</i>	<i>All documentation, including records and reconciliations, required to be submitted to National Veterinary Services must reach NVS by close of business on the 5th working day following calendar month end.</i>

PART 2
PROCEDURES FOR:
THE IMPORTATION OF UNCOOKED PORK AND UNCOOKED
PORK PRODUCTS FROM COUNTRIES THAT ARE NOT FREE
FROM PRRS
AND
THE PROCEDURES FOR THE SUBSEQUENT MOVEMENT OF
SUCH PRODUCTS WITHIN SOUTH AFRICA
AND
REQUIREMENTS RELATED TO THE RECORDS TO BE KEPT
REGARDING PORK IMPORTED FROM COUNTRIES NOT FREE
FROM PRRS

2.1 PROCEDURES FOR THE IMPORTATION OF UNCOOKED PORK AND UNCOOKED PORK PRODUCTS FROM COUNTRIES THAT ARE NOT FREE FROM PRRS

2.1.1 The pork processing and packing facility (PPP) must be registered as an import approved facility with the National Veterinary Services

2.1.2 The supervising official veterinarian must complete the relevant part of the import permit application form, to indicate that the PPP facility is able to receive the imported consignment.

2.1.3 The import permit will specify the date(s) during which the consignment may be imported.

2.1.4 An Import permit for uncooked pork and uncooked pork products will only be issued to previous Importers of raw pork and/or PPP facilities whose reconciliations and/or documentation have been submitted within prescribed period for previous consignments.

2.1.5 The consignment may be unpacked at the import approved cold store for re-distribution.

2.1.6 The National Veterinary Services will maintain a register (by Importer) of permits issued for uncooked pork and uncooked pork products that require further processing.

2.2 PROCEDURES FOR THE MOVEMENT OF SUCH PRODUCTS WITHIN SOUTH AFRICA

2.2.1 The import approved cold store may only distribute uncooked pork and uncooked pork products to an approved PPP facility.

2.2.2 The National veterinary officer supervising the import approved cold store may only allow movement of the uncooked pork and uncooked pork products to an approved PPP facility.

2.2.3 The veterinary officer supervising the cold store must notify the veterinary officer supervising the approved PPP facility, to which the consignment / part of the

consignment will be moved of the despatch of the consignment on the day of despatch.

2.2.4 The Supervising veterinary officer must fax a copy of the monthly reconciliation of uncooked pork and uncooked pork products received, dispatched and in storage to National Veterinary Services. The NVS will make the records available to the first line auditing agency for reconciliation on request.

2.2.5 The Approved PPP facilities must send monthly reconciliations of uncooked pork and uncooked pork products received, processed, destroyed, stock on hand and despatched on the prescribed form to Provincial Veterinary Services and to the first line auditing agency.

2.3 CONSEQUENCES OF NON-COMPLIANCE

2.3.1 Non-compliance may be prosecuted in terms of the Animal Diseases Act 1984, Act no 35 of 1984.

2.4 RESPONSIBILITIES OF PARTIES

2.4.1 Responsibility of importer

- Apply for a veterinary import permit for each consignment
- Keep the following records:
 - i. Register of imported consignments received
 - ii. Copy of import permit
 - iii. Copy of veterinary health certificate
 - iv. Certificate of origin
 - v. Waybill
 - vi. Veterinary removal documents (from harbour to cold store)
 - vii. Veterinary release documents (release from cold store to PPP facility)
 - viii. Copies of despatch notes

2.4.2 Responsibility of Provincial Veterinary Services

- Complete relevant section of import permit application forms
- Only allow processed products to leave the PPP
- Send monthly reconciliations received from PPP facility to the National Veterinary Services

2.4.3 Responsibility of National Veterinary Services

- Inform applicants for pork import permits about requirements of this VPN
- Issue import permits
- Maintain register of import permits issued for raw pork
- Register and maintain registration of approved PPP facilities
- Approve the independent first line auditing agency
- Handle inspection and authorise removal of consignment from port of entry to approved cold store
- Control removal of imported pork from cold store to PPP facility
- Cold store veterinarian to notify supervising veterinarian at PPP about the pending arrival of the consignment.

2.4.4 Responsibilities of first line auditing agency:

- Must be independent
- Definition of independent according to Meat Safety Act (adapt for this purpose)
- Establish system for inspection and auditing, including documentation

- Responsible for conducting first line audits on at least a monthly basis on all registered PPP facilities
- Reconciliation of records for imported uncooked pork versus processed products put on the market and disposal of unmarketed product

2.4.5 Responsibility of the pork processing and packing facility

- Apply for registration as a veterinary approved pork processing and packing (PPP) facility
- Keep records as described in 2.3.1c) above.
- To have a contract with the DAFF approved auditing agency to conduct audits on a monthly basis at the facility
- Send monthly reconciliations to the supervising provincial state veterinarian and the first line auditing agency.

2.4.6 Responsibility of industry

- Appoint a first line auditing agency

2.4.7 Responsibility of approved cold store

- The cold store must keep the following records:
 - i. Register of imported consignments received
 - ii. Copy of import permit
 - iii. Copy of veterinary health certificate
 - iv. Copy of Certificate of origin
 - v. Waybill
 - vi. Copies of release documents from cold store
 - vii. Copies of despatch notes from cold store
 - viii. Accurate reconciliation of all consignments received versus dispatched (released) uncooked pork and uncooked pork products

PART 3

PROCEDURES FOR REGISTRATION OF A VETERINARY APPROVED IMPORTED UNCOOKED PORK AND UNCOOKED PORK PRODUCTS PROCESSING & PACKING (PPP) FACILITY

3.1 REGISTRATION FOR IMPORT STATUS

The applicant must apply in writing to the Provincial Veterinary Authority, using Annex A of this document, if he/she wishes to register for a veterinary approved PPP facility for import purposes.

The documents listed below must be presented to the Provincial Director Veterinary Services on application for registration:

- 3.1.1 Annex A - Application form, completed and signed by the applicant and the official veterinarian responsible for supervision and certification at the facility.
- 3.1.2 Site plan – The purpose of the site plan is to assess whether the site is suitable for processing pork. This plan must indicate the location of the facility and surrounding structures and the neighbouring activities. (See explanation in Part 4 of this VPN)
- 3.1.3 Detailed plan – The detailed plan must include the structures of the processing facility, particularly those referred to in the structural requirements (Part 4 of this VPN). The plans must also indicate the flow pattern of the product, from raw receipt to dispatch of the final product. It must also indicate drainage.

NB: The site plan and detailed plan(s) must be endorsed by the inspecting veterinary official to confirm the existence of structures and the flow patterns.

- 3.1.4 Annex B - Inspection Report completed by the veterinary authority following inspection of the facility.

3.2 INSPECTION TO APPROVE A VETERINARY APPROVED IMPORTED UNCOOKED PORK AND UNCOOKED PORK PRODUCTS PROCESSING & PACKING FACILITY

- 3.2.1 An authorised official veterinarian will inspect the PPP facility.
- 3.2.2. The owner /business representative of the PPP facility and the official veterinarian will agree upon a suitable date for the inspection. The official veterinarian will inform the owner/ business representative of the PPP facility of the conditions under which the inspection will be carried out.
- 3.2.3 The basis for approval will be the requirements as described in this document.
- 3.2.4 The official veterinarian will be responsible for the following actions/procedures:
 - a) Acquaint himself / herself with the minimum requirements for a veterinary approved PPP facility.

- b) Provide a new applicant with an application form that corresponds in form and content to the model in Annex A.
- c) Inspect the PPP facility and complete Annex B with appropriate comments, upon receipt of the properly completed application form.
- d) If the facility does not comply with the requirements in Part 4 of this VPN, the veterinary official must provide the owner / business representative of the PPP facility with a detailed report with the reasons why a facility cannot be approved. The report must correspond in form and content to the model in Annex B.
- e) Arrange for another inspection when the owner indicates that all the deficiencies have been rectified.
- f) Approval will only be considered if an inspection and supervision service by the veterinary official is possible at the facility.
- g) Keep the original application document on file.
- h) Submit a copy of the application and all supporting documents to the National Veterinary Services, Department of Agriculture, Forestry and Fisheries. The fax number is 012 329 6892.
- i) Receive the original registration certificate, keep a copy thereof on file and give the original certificate to the applicant.

3.2.5 An initial inspection can be done by the independent auditing body and a recommendation made to the provincial state veterinarian. The recommendation by the independent auditing body will not guarantee approval of the application. However, it can expedite the process by identifying and resolving problem areas prior to the state veterinary inspection.

3.3 ANNUAL RE-REGISTRATION

3.3.1 Registration is only valid for one year, where after the facility must be re-registered. Re-registration is also necessary where there has been a change in ownership and management or physical address of the facility.

3.3.2 For re-registration purposes, the facility must be inspected by the provincial supervising state veterinarian, and Annex A and Annex B completed. These documents must be forwarded to the National Veterinary Services for re-registration of the facility. Copies of site plans need not be submitted annually, unless there are structural changes or changes to the flow of production that have taken place.

3.3.3 Facilities will only be considered for re-registration once the application for re-registration has been received and evaluated by an official veterinarian and the recommendation for re-registration sent to the National Director Veterinary Services.

3.3.4 Owners of approved facilities must contact the relevant state veterinarian to arrange for annual re-inspection at least 3 months before expiry of the current registration.

3.4 LISTING OF A VETERINARY APPROVED IMPORTED UNCOOKED PORK AND UNCOOKED PORK PRODUCTS PROCESSING & PACKING FACILITY

3.4.1 All veterinary approved PPP facilities must be listed in an official "List of Approved Veterinary Facilities" to be compiled and regularly up-dated by the Veterinary Authority.

An updated list of all approved facilities will be kept by the National Veterinary Services

3.4.2 The list must contain the following information for each veterinary approved PPP facility:

- a) Registration / ZA number
- b) Name of owner
- c) Registered name of veterinary approved PPP facility
- d) Postal address
- e) Telephone number
- f) Fax number
- g) Province
- h) District/municipality
- i) GPS co-ordinates
- j) Physical address of facility

3.4.3 The list will only be made available upon request to interested parties or persons.

3.4.4 Following registration or re-registration of a facility, the National Veterinary Services will issue a certificate of registration, which will be valid for a maximum of 12 months. The original certificate will be sent to the official veterinarian who submitted the application. The official veterinarian must supply the original to the applicant and keep a copy of the certificate on file. A copy of the certificate will also be kept on file at the National Veterinary Services.

3.5 DE-REGISTRATION

3.5.1 Applications for re-registration must reach the office of the National Veterinary Services, Department of Agriculture, Forestry and Fisheries before the date of expiry of the registration certificate. Failing this, the facility will be de-registered.

3.5.2 The approval of the facility can be withdrawn at any time without warning, at the discretion of the National Veterinary Services, if any shortcomings are detected.

3.5.3 The approval of the facility will be withdrawn should the monthly reconciliations by the Importer and/or the facility not be received by National Veterinary Services within the prescribed time period.

PART 4

REQUIREMENTS OF A VETERINARY APPROVED UNCOOKED PORK AND UNCOOKED PORK PRODUCTS PROCESSING & PACKING FACILITY

Please note that points 4.2 and 4.4 hereunder do not require inspection for facilities already registered as approved meat/meat product export facilities (please provide ZA number on inspection report)

4.1 REQUIREMENTS RELATED TO THE DESTRUCTION OF THE PRRS VIRUS IN PORK IMPORTED FROM PRRS INFECTED COUNTRIES

- 4.1.1 All uncooked pork and pork products must be processed prior to despatch from the pork processing & packing premises.
- 4.1.2 The pork processing and packing facility must have a standard operating procedure for the treatment of trimmings /off-cuts and any other portions not fit for purpose of imported pork prior to disposal, which will ensure that these do not pose a health risk to the local pig population.
- 4.1.3 Any trimmings, off-cuts, unusable portions, rejected products or returned products must be collected and handled, either:
 - a) as condemned material, in terms of the Meat Safety Act, 2000 (Act no 40 of 2000)
 - b) heat treated as detailed under "4.1.6a) Meat" below
- 4.1.4 Accurate and auditable records must be maintained indicating proper disposal of unused imported raw pork /pork products.
- 4.1.5 All packaging material which had been in contact with raw pork or pork products must be handled either:
 - a) as condemned material, in terms of the Meat Safety Act, 2000 (Act no 40 of 2000)
 - b) be disinfected by means of the method fully described in the inspection report, that has been approved by the National Executive Officer.
 - c) packing material may be disposed of through methods of recycling where there is a certificate issued by the recycler that the product has been recycled or handled in a manner that does not pose a risk of entering the pork food chain.
- 4.1.6 Requirements for processing raw /uncooked pork or pork products
 - a) Meat
 - Either heat treated to a core temperature of one of the following core temperature/time parameters - either 56°C for 60 minutes; or 57°C for 55 minutes; or 58°C for 50 minutes; or 59°C for 45 minutes; or 60°C for 40 minutes; or 61°C for 35 minutes; or 62°C for 30 minutes; or 63°C for 25 minutes; or 64°C for 22 minutes; or 65°C for 20 minutes; or 66°C for 17 minutes; or 67°C for 15 minutes; or 68°C for 13 minutes; or 69°C for 12 minutes; or 70°C for 11 minutes;
 - Or during processing have been subjected to a procedure which ensured the core of the meat achieved a pH of 5 or below; or achieved a pH 7 or above

- b) Natural fermentation and maturation
 - an aw value of not more than 0,93, or
 - a pH value of not more than 6.0.

Hams should be subjected to a natural fermentation and maturation process for at least 190 days and loins for 140 days.
- c) Dry cured pork meat
 - Italian style hams with bone-in should be cured with salt and dried for a minimum of 313 days.
 - Spanish style pork meat with bone-in should be cured with salt and dried for a minimum of 252 days for Iberian hams, 140 days for Iberian shoulders, 126 days for Iberian loin and 140 days for Serrano hams.

4.1.7 Requirements for preparing consumer ready raw high value cuts (under development)

- a) Bacon
- b) Gammon

4.2 MINIMUM STRUCTURAL REQUIREMENTS FOR A VETERINARY APPROVED UNCOOKED PORK AND PORK PRODUCTS PROCESSING & PACKING FACILITY

Please refer to Annex C

- 4.2.1 The site must have adequate physical barriers to prevent contamination should the facility be adjacent to any pig enterprises. Strict biosecurity protocols must be in place.
- 4.2.2 The facility must be surrounded by a minimum of 1,8m high security fence. The fence must be secure enough to prevent access of any domestic, feral pigs or wild suids. The bottom 1m must be constructed with a mesh to restrict access of small animals including domestic animals. The fence should be secured to the ground or floor, to prevent animals crawling underneath it.
- 4.2.3 There must be lockable gates, which are locked when unmanned.
- 4.2.4 A sign "Veterinary Restricted Area. No unauthorised entry allowed." must be posted at all entrances.
- 4.2.5 There must be facilities to wash delivery vehicles. This area should:
 - a) be near the delivery entrance,
 - b) be within the area with controlled access, i.e. within the perimeter fence,
 - c) have a solid or paved surface to enhance cleaning and disinfection,
 - d) have controlled drainage.
- 4.2.6 There must be a one-way flow of production so that raw materials cannot contaminate the finished products. This includes:
 - a) an established production flow that proceeds from unprocessed to processed products in such a manner so as to ensure no cross-flow between products that are raw/unprocessed and products that have undergone further processing,
 - b) separate stores for unprocessed and processed products,
 - c) effluent flow must be one way in opposite direction to that of the products being manufactured (i.e. from processed" to "raw"),
 - d) separate personnel for handling raw/unprocessed and finished products. (For small operations, it will be acceptable if personnel wash and put on clean protective clothing between raw and processed areas/processes).

- 4.2.7 The pork processing and packing facility must have a standard operating procedure and facilities to ensure that all raw imported pork products, are processed as per minimum requirements in Paragraph 1.6 above.
- 4.2.8 Contaminated water and fluids from the pork processing & packing facility must leave the premises in such a way that animals are prevented from making any physical contact with it. If it is not disposed of through municipal or other sewer systems, provision must be made to dispose of the effluent through proper underground channels.
- 4.2.9 The pork processing and packing facility must have a facility to handle disposal of trimmings /off-cuts and any other unsaleable portions of imported pork which will ensure that these do not pose a health risk to the local pig population.
- 4.2.10 All facilities must comply with Department of Health's regulations pertaining to processing and preparation of food for human consumption.

4.3 MANAGEMENT REQUIREMENTS FOR A VETERINARY APPROVED PORK PROCESSING & PACKING FACILITY

- 4.3.1 There must be good co-operation and communication with the Official Veterinarian.
- 4.3.2 The owner/manager of the facility must supply the site plan and detailed plans of the facility. These plans must be endorsed by the Official Veterinarian performing the inspection and or the Supervising Veterinarian to confirm the existence of the structures and the flow pattern.

Site plan – The purpose of the site plan is to assess whether the site is suitably isolated from pig enterprises. This plan must indicate the location of the facility and surrounding structures on the premises. It must also indicate activities on neighbouring properties.

Detailed plan – The detailed plan must include the structures of the facility, particularly those referred to in the structural requirements (Part III of this VPN). The plans must also indicate the flow pattern of the product, from raw receipt to dispatch of the final product. It must also indicate drainage.

- 4.3.3 The manager/owner of the facility must complete the application form, Annex A, for registration or re-registration of the facility.
- 4.3.4 The facility must be re-approved on an annual basis and the onus of application for re-approval rests with the owner of the facility. The owner of the facility must arrange for re-inspection for annual re-registration at least 3 months before the current registration expires.
- 4.3.5 Access to the facility must be restricted to only those people who have been granted permission by the owner/manager of the facility.
- 4.3.6 Good housekeeping standards of premises and equipment are to be maintained at all times, including regular washing and disinfection.
- 4.3.7 Protective clothing, (overalls, head covering and gumboots), must be provided to all personnel and these clothes should be colour coded to visually distinguish personnel working in the raw/contaminated area from those in post processing sections
- 4.3.8 Imported uncooked pork and uncooked pork products may only be despatched from an approved PPP facility once the product has been processed in terms of clause 4.1.6

of this VPN.

4.3.9 A notice must be prominently displayed on all exits and entrances to the facility stating: "Veterinary Restricted Area. No unauthorised entry allowed."

4.3.10 Once the facility has been registered, the certificate of registration must be prominently displayed at the facility.

4.3.11 The approval of a facility can be withdrawn at any time without warning, at the discretion of the Director Animal Health or Director Veterinary Public Health, if any shortcomings are detected.

4.4 MINIMUM REQUIREMENTS FOR DISINFECTION CHEMICALS USED AT APPROVED FACILITIES.

4.4.1 The choice of a disinfectant and of the procedures used for disinfection should be made based on virucidal efficacy and the nature of the premises, vehicles and objects that require treatment.

4.4.2 Only chemicals approved by Act 36 and which have SANAS accreditation as effective against viruses of concern may be used.

4.5 REQUIREMENTS RELATED TO THE RECORDS TO BE KEPT REGARDING PORK IMPORTED FROM COUNTRIES NOT FREE FROM PRRS

4.5.1 The following records and supporting documents must be kept at the PPP facility:

- a) Copies of import permits, certificates of origin, veterinary release documents, health attestations, despatch and goods receipt notes
- b) Certificate of registration as an Approved uncooked pork and uncooked pork products processing & packing facility
- c) A complete inventory register of all pork /pork products (including local pork or pork purchased from PRRS free countries), which enter and leave the facility.
- d) Accurate records of receipt of all consignments indicating origin (export facility & country), import permit number, and date of receipt must be maintained for a period of 5 years.
- e) Accurate records must be maintained of all imported uncooked pork and pork products processed, the date of processing and the batch numbers of final product; including processing records
- f) The product must be fully traceable until the end of satisfactory processing, and the following supporting documents must be available for inspection:
 - i. Processing quantities
 - ii. Method of processing
 - iii. Processing records (times, temperatures and pH's)
- g) Accurate reconciliation of all consignments received versus dispatched uncooked pork and uncooked pork products
- h) Accurate records of all trimmings, off-cuts, unsaleable portions that have been destroyed, discarded or otherwise processed. These records must include details on the temperatures and cooking times or procedures to safely treat the trimmings, off-cuts, unsaleable portions.
- i) An inspection register must be signed by the inspecting official veterinarian after each visit, with details of what was inspected and any non-conformances found.

4.5.2 All records and supporting documents must be available for inspection by any authorised veterinary official or authorised auditor and kept for 5 years.

ANNEX A

(Logo of Controlling Authority)

APPLICATION FOR APPROVAL AS A VETERINARY APPROVED IMPORTED UNCOOKED PORK AND UNCOOKED PORK PRODUCTS PORK PROCESSING & PACKING FACILITY

Provincial Reference no

A. GENERAL INFORMATION ON THE ESTABLISHMENT

DATE OF INSPECTION		
NAME OF REPORTING VETERINARY OFFICER		
NAME OF HOLDING		
GPS COORDINATE		
REGISTRATION / ZA NUMBER		
PHYSICAL ADDRESS		
POSTAL ADDRESS		
POSTAL CODE		
TOWN		
DISTRICT / MUNICIPALITY		
PROVINCE		
TELEPHONE NUMBER		
FAX NUMBER		
NAME OF THE MANAGER / OWNER TELEPHONE NUMBER FAX NUMBER		
E-MAIL ADDRESS OF MANAGER / OWNER		
NAME OF AUTHORISED VETERINARIAN RESPONSIBLE FOR VETERINARY INSPECTIONS AND REGISTRATION		
NAMES OF AUTHORISED VETERINARY OFFICERS RESPONSIBLE FOR INSPECTING THE HOLDING ON A REGULAR BASIS		
TYPE OF ESTABLISHMENT	WAREHOUSE	<input type="checkbox"/>
	PROCESSING & PACKING FACILITY	<input type="checkbox"/>

B: DECLARATION BY OWNER/MANAGER OF THE FACILITY

I, _____, the owner/manager of the establishment mentioned above, hereby agree to comply with all the requirements set by the Department of Agriculture, Forestry and Fisheries for the approval of this establishment and I agree to co-operate with the veterinary officials in this regard.

I understand that the approval of the facility can be withdrawn at any time if any shortcomings are detected.

I agree to an authorised official been granted access without notice to perform ad hoc audits and inspections.

I agree to supply documents, registers and reconciliations within the prescribed time.

I am aware that the facility must be re-approved on an annual basis and that the onus for the application for re-approval rests with the owner of the facility.

Signed at (place) _____ on (date) _____

Signature of owner/manager

Contact number: _____

C. DECLARATION BY OFFICIAL VETERINARIAN / AUTHORISED OFFICIAL AT THE FACILITY

I, _____ the official veterinarian responsible for providing an inspection and certification service at the facility mentioned in the preceding pages hereby agree to abide by the conditions set by the Department of Agriculture, Forestry and Fisheries.

A comprehensive inspection report (Annex B) is attached to this application and if this is a new registration, all supporting documents are provided.

The suggested date of re-registration is _____.

If this date is not the same as the expiry date of the current registration, please supply supporting reasons

Official Signature

Designation: _____

Official stamp

Name: _____

Address: _____

Fax No: _____

Email address: _____

D: DECLARATION BY STATE VETERINARIAN OF THE AREA (where applicable, if different from official state veterinarian at the facility)

I, _____ (Name)

of _____ (Department)

hereby certify that the necessary veterinary control (inspection visits by a government official on a quarterly basis) will be provided in the district/municipality where the above described facility is located.

Official Signature

Designation: _____

Official stamp

Name: _____

Address: _____

Fax No: _____

Email address: _____

ANNEX C

Guidelines for a site and detailed plan:

Site plan – The purpose of the site plan is to assess whether the site is suitably isolated from pig enterprises. This plan must indicate:

- a) the location of the facility and surrounding structures on the premises. It must also indicate activities on neighbouring properties.
- b) The scale used (1:200 or otherwise approved by provincial executive officer)
- c) The true north
- d) The wind direction
- e) Surface drainage and natural sloping
- f) Situation and direction of the boundaries of the site
- g) Situation of access roads to and inside the site
- h) Structural specifications of fences and gates including the height
- i) Description of and structural specifications of road surfaces in and adjacent the boundaries if the site and where applicable, the names of such roads
- j) Type of non-traffic surfaces inside the perimeters of the fences of the site including a description of pedestrian walkways.
- k) Detail, position and construction of the sewerage systems.
- l) Detail of storm water drainage including concrete or tarred curbs around the buildings
- m) The processing plant and other buildings and structures on the processing plant site and specifying the purpose of each of the mentioned.
- n) Position of the ablation facilities. No toilet, except water driven, may be within 6 meters of a processing plant.
- o) Position of the offloading facilities

Detailed plan – The detailed plan must include the structures of the facility, particularly those referred to in the structural requirements (Part IV of this VPN). The plans must also indicate the flow pattern of the product, from raw receipt to dispatch of the final product. It must also indicate drainage.

- a) Draft plans of the pork processing and packing facility & associated structures must be done on a 1:50 scale or any other approved scale as approved by the provincial executive officer.
- b) Each individual floor/storey/level must be illustrated individually with the necessary cross sections where applicable.
- c) Elevation plans, squares, floor plans and sections are required and must have the following:-
 - i. Scale used
 - ii. True north
 - iii. All rooms/halls/structures on the site must be indicated plus the purpose of use.
- d) All
 - i. Windows (sizes or catalog codes)
 - ii. -Doors
- e) Position and structure of the physical unprocessed and processed product barrier

Where the Pork processing & packing facility is subject to municipal regulations, proof of approval by the municipal authority must be furnished. The facility must have a certificate of acceptability.

ANNEX D

Importer Risk Pork Import Control Register

		Permit No.	Customer Name	Importer Invoice Number	Customer Receipt Date
POE	Product Description	Consignment Quantity			
Receipt					
Despatch					

Balance at report date _____

Importer Risk Pork Import Control Register

		Permit No.	Customer Name	Importer Invoice Number	Customer Receipt Date
POE	Product Description	Consignment Quantity			
Receipt					
Despatch					

Balance at report date _____

Importer Risk Pork Import Control Register

		Permit No.	Customer Name	Importer Invoice Number	Customer Receipt Date
POE	Product Description	Consignment Quantity			
Receipt					
Despatch					

Balance at report date _____

ANNEX E

LIST OF PRODUCTS WHICH WILL BE EXEMPT FROM THIS VPN

1. Pork or pork products from PRRS free countries
2. Pork from countries not free of PRRS but which has been processed sufficiently prior to export to inactivate the PRRS virus
3. Casings
4. Consumer ready cuts (as individually agreed upon with trade partners)