

EXPORT AUDIT CHECKLIST - JAPAN BEEF

ESTABLISHMENT NAME:	ESTABLISHMENT N ^o :	DATE OF AUDIT:
NAME OF VETERINARIAN / INSPECTOR IN CHARGE:	NAME OF MANAGEMENT REPRESENTATIVE :	NAME OF CFIA AUDITOR :
INITIAL REVIEW <input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>	MONTHLY AUDIT <input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>	SIGNATURE OF AUDITOR :

ASSESSMENT DECISION AND COMMENTS

Overall Assessment Satisfactory Unsatisfactory

1. This form must be completed by the Regional Veterinary Officer when performing the on-site evaluation of an establishment according to the designation procedures described in section 11.7.3.2b.3 - Japan.
2. As well the form must be completed by the CFIA supervisor when performing monthly unannounced inspection of eligible establishments.

Follow-up required:

Items from sections 1-3 requiring follow-up or corrective action shall be the responsibility of the operator. The Veterinarian-in-charge (VIC) is responsible for verifying the follow-up or corrective actions are complete and effective. Where compliance with Japanese requirements cannot be verified, certification of product for export to Japan will not be provided. Where an operator is unable to meet applicable requirements or correct deviations, the VIC should recommend to the Area office that the establishment be removed from the eligibility list for export to Japan.

Items from section 4 requiring follow-up or corrective action shall be the responsibility of the VIC. The Regional Veterinary Officer (RVO) is responsible for verifying that the follow-up or corrective actions are complete and effective.

Items requiring follow-up:

INTRODUCTION

This checklist is used to audit the minimum standards that a beef slaughter/processing establishment must meet when producing beef eligible for export to Japan. Operators of slaughter establishments and integrated processing establishments are required to develop and implement written procedures to ensure the following:

- 1) that only products derived from cattle 20 months of age or less are prepared for export to Japan;
- 2) that all ineligible tissues are removed from these cattle in a hygienic manner to prevent cross contamination and commingling with meat products that may be exported to Japan; and
- 3) that the carcasses and meat products derived from these cattle are easily distinguished from other carcasses and beef products from the point at which the age is determined until the products are packaged and appropriately labelled, or the carcass is removed from the establishment.

Only chilled or frozen beef products derived from animals aged 20 months or less are eligible for export to Japan.

The following tissues are **ineligible** for export to Japan:

- the head, excluding tongue and cheek meat;
- the palatine and lingual tonsils;
- the spinal cord;
- dura mater;
- the distal ileum;
- the vertebral column¹, including the dorsal root ganglia;
- ground beef;
- finely textured beef;
- mechanically separated meat (MSM).

To meet the current import conditions of Japan, it is assumed the Canadian domestic requirements under the provisions of the *Meat Inspection Regulations, 1990, FSEP Manual* and the CFIA Meat Hygiene Manual of Procedures (MOP) are met, except where they differ from those required by Japan. Additionally, the operator must meet all other requirements stated in the section on Japan of Chapter 11 of the MOP.

In this checklist, the desired response that is compliant with Japanese requirements is underlined.

Note: For these purposes, the definition of “vertebral column”¹ does not include the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum.

SECTION 1: ESTABLISHMENT INFORMATION		
1.1	Establishment is a slaughter/processing establishment with cutting & boning facilities on-site.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>
1.2	Operator utilizes a stand-alone cutting/boning establishment that belongs to the same company as the slaughter establishment for the production of beef meat products to Japan. If yes, Est. No. is: The cutting/boning establishment receives:	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u> Carcasses <input type="checkbox"/> Offal <input type="checkbox"/>
1.3	Date establishment designated and placed on the official FAOD list of establishments eligible to export beef products to Japan:	_____
1.4	Establishment has had an official Japanese on-site audit.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>
1.5	Beef products eligible for export to Japan are derived from animals born and raised in Canada <u>or</u> born in the USA and imported for feeding/fattening and slaughter in Canada.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>
1.6	Beef products eligible for export to Japan are <u>not</u> derived from animals imported for immediate slaughter.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u>
1.7	The operator meets the requirements of section 11.7.3.3 of Japan if the operator slaughters non-ruminant animals.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u> <input type="checkbox"/> <u>NA</u>
1.8	The operator meets the requirements of section 11.7.3.2 & 11.7.3.3 of Japan if the operator imports meat products that are eligible for export to Japan.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u> <input type="checkbox"/> <u>NA</u>
1.9	The operator maintains records of all imported & Canadian products for 2 years if the establishment receives these products at the establishment.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> <u>No</u> <input type="checkbox"/> <u>NA</u>
1.10	List all beef products that are produced by the establishment and are eligible for export to Japan (i.e. for which applicable auditable procedures are in place):	
1.11	The operator meets the Japanese requirements of 11.7.3.2(d) if the establishment produces stomach and beef tripe eligible for export to Japan.	<input type="checkbox"/> <u>NA</u> sections 1.11-1.17 are N/A at present time
1.12	The operator meets the Japanese requirements of 11.7.3.2(e) if the establishment produces uteri eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>
1.13	The operator meets the Japanese requirements of 11.7.3.2(f) if the establishment produces cured non-ruminant meat products eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>
1.14	The establishment produces irradiated meat products eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>
1.15	The establishment produces meat products derived from ruminants other than cattle and these products are eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>

1.16	The establishment uses natural bovine casings or collagen casings derived from bovine material in the preparation of sausages eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>
1.17	The operator meets the Japanese requirements of 11.7.3.1(g) if the establishment prepares pre-packaged meat products eligible for export to Japan.	<input type="checkbox"/> <u>NA</u>
1.18	Where compliance with these conditions cannot be verified, certification of product for export to Japan will not be provided.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
1.19	Where an operator is unable to meet applicable requirements or correct deviations, the establishment will be removed from the eligibility list for export to Japan.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
Comments:		

SECTION 2: DOCUMENTATION REVIEW		
2.1	The operator has developed, implemented and maintained written procedures to ensure all beef products identified as eligible for export to Japan meet all Japanese requirements.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.1.2	Indicate with a check mark that each of the following elements are present for the written procedures: (Does not have to be a CCP but, to be auditable, the program must include these elements. Can be a Standard Operating Procedure (SOP) referenced to the CCP on dentition/aging)	<input type="checkbox"/> Specified limits <input type="checkbox"/> Monitoring <input type="checkbox"/> Deviation Procedures <input type="checkbox"/> Verification <input type="checkbox"/> Records
2.2	The written procedures identify the following:	
2.2.1	Determination of the age of cattle by a method acceptable to the CFIA. ⁱ	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.2	From the point where age is determined, distinguishing cattle determined to be 20 months of age or less and/or the carcasses, offal and other parts of carcasses derived from such cattle.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.3	Application of a mark or device to clearly identify the carcass sides of animals 20 months of age or less.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.4	Hygienic removal of the head, excluding tongue and cheek meat.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.5	Hygienic removal of the palatine tonsils during head preparation.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.6	Hygienic removal of the lingual tonsils during tongue harvesting.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.7	Hygienic removal of the spinal cord and dura mater during dressing.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.8	Hygienic removal of the distal ileum during dressing.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.9	Hygienic removal of the vertebral column including the dorsal root ganglia during cutting.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.10	Eligible carcasses and offal segregated temporarily or by space from other carcasses, parts thereof and offal.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.2.11	Eligible carcasses are cut / deboned in distinct lots. Any product with the potential to be exported to Japan is processed in compliance with Japan's requirements.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No

2.2.12	Boxes containing eligible meat or offal are labelled in a manner that will easily distinguish them from boxes containing meat or offal derived from other cattle.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
2.3	Production records for products of Canadian origin are kept for 2 years.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
Comments:		

SECTION 3: ON-SITE AUDIT		
The Auditor observes that the following programs are implemented and appear effective:		
3.1	Determination of the age of cattle by a method acceptable to the CFIA.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.2	From the point where age is determined, distinguishing cattle determined to be 20 months of age or less and/or the carcasses, offal and other parts of carcasses derived from such cattle.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.3	Application of a mark or device to clearly identify the carcass sides of animals 20 months of age or less.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.4	Hygienic removal of the head, excluding tongue and cheek meat.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.5	Hygienic removal of the palatine tonsils during head preparation.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.6	Hygienic removal of the lingual tonsils during tongue harvesting.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.7	Hygienic removal of the spinal cord and dura mater during dressing.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.8	Hygienic removal of the distal ileum during dressing.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.9	Hygienic removal of the vertebral column including the dorsal root ganglia during cutting.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.10	Eligible carcasses and offal segregated temporarily or by space from other carcasses parts thereof and offal.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.11	Eligible carcasses are cut/deboned in distinct lots.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.12	Boxes containing eligible meat or offal are labelled in a manner that will easily distinguish them from boxes containing meat or offal derived from other cattle.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
3.13	Verification of each production lot was performed.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
Comments:		

SECTION 4: CFIA		
4.1	The procedures developed by the operator are reviewed and accepted by the VIC/IIC.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.2	Copy of completed Annex G application is maintained on file.	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3	As applicable, CFIA inspection staff in establishments verify for each lot of production the accuracy and/or effectiveness of operator implementation of the following requirements:	
4.3.1	Determination of age (based on CCIA or ATQ data)	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3.2	Identification of eligible carcasses, offal and other parts	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3.3	Removal of ineligible tissues and related hygienic procedures	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3.4	Distinguishing carcasses, offal and other parts	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3.5	Labelling	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
4.3.6	Sanitation program (as per routine CFIA inspection activities)	<input type="checkbox"/> <u>Yes</u> <input type="checkbox"/> No
Comments:		

END NOTES**¹ Age determination**

To verify the eligibility of beef products for export to Japan, the ages of animals must be determined by birth dates derived from the database of either the Canadian Cattle Identification Agency (CCIA) or Agri-Traçabilité Québec (ATQ) showing that the animals are 20 months of age or less at the time of slaughter.

1) Before delivery to the establishment

When animals are ready or nearing readiness for slaughter their ear tags are scanned to capture their unique CCIA or ATQ identification numbers. This may take place at a beef producer's premises or at an auction market where animals are assembled for sale. Producers or auction market operators query the CCIA or ATQ database to obtain the birth dates associated with the identification numbers of the animals in question. Animals determined to be 20 months of age or less according to the birth dates are then presented for slaughter as a group of animals eligible to provide meat and meat products for export to Japan. These animals are accompanied to the abattoir by a report generated from the CCIA or ATQ system which documents the identification numbers and associated birth dates of the animals.

At the abattoir, the establishment operator confirms the ages of animals presented for slaughter and maintains the animals that are confirmed to be 20 months of age or less in identifiable groups, segregated from animals that are older than 20 months or whose ages have not been determined.

2) At the establishment before ante mortem inspection

In situations where the ages of animals arriving for slaughter have not been pre-determined, an authorized establishment operator may query the CCIA or ATQ database to obtain the birth dates of the animals to determine their ages. As above, animals determined to be 20 months of age or less would be segregated from animals that are older than 20 months, or whose ages have not been determined.

3) At the establishment after slaughter

In situations where the ages of animals have not been pre-determined, an establishment operator may query the CCIA or ATQ database after slaughter to obtain the birth dates of the animals to determine their ages. Carcasses derived from animals determined to be 20 months of age or less would be segregated from carcasses derived from animals that are older than 20 months or those derived from animals whose ages have not been determined. All organs or tissues derived from carcasses of animals determined to be 20 months of age or less will need to be identified as such in order to be considered eligible for export to Japan.

Any product with the potential to be exported to Japan must be processed in compliance with Japan's requirements. That is, when slaughtering a group of animals in which some or all of them may be eligible for export of beef products to Japan upon confirmation of their ages being 20 months or less, all of the animals must be processed in accordance with Japan's requirements, e.g. by removing all tissues that are ineligible for export to Japan, including the spinal cord and dura mater, palatine and lingual tonsils, etc.