

GOVERNMENT NOTICE

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

No.

2021

INVITATION FOR PUBLIC TO COMMENT ON THE DRAFT STANDARD OPERATING PROCEDURE FOR THE HANDLING OF REJECTED IMPORTED MEAT THAT HAS BEEN APPROVED FOR HEAT TREATMENT

I, Dr Mphane Molefe, in my capacity as the National Executive Officer (NEO) delegated under the Meat Safety Act, 2000 (Act No. 40 of 2000) intends to implement the attached draft standard operating procedure for the handling of rejected imported meat that has been approved for heat treatment.

Interested parties are invited to submit written comments by 30th April 2021 through the following options:

Hand deliveries:

Attention: The Director: Veterinary Public Health

Delpen Building, Corner Annie Botha and Union Streets, Riviera, Pretoria, 0084

Post:

The Director: Veterinary Public Health

Department of Agriculture, Land Reform and Rural Development

Private Bag X138

PRETORIA

0001

Email:

Director: Veterinary Public Health

email: VPH@Dalrrd.gov.za

Tel: +2712 319 7572/7688



Dr Mphane Molefe

NATIONAL EXECUTIVE OFFICER (MEAT SAFETY ACT, 2000)

DATE: 18 MARCH 2021



STANDARD OPERATING PROCEDURE FOR THE HANDLING OF REJECTED IMPORTED MEAT THAT HAS BEEN APPROVED FOR HEAT TREATMENT

1. Introduction

- 1.1. Imported meat that does not meet South African requirements related to food safety in regard to some microbiological compliance (hereafter interchangeably regarded as “risk product”) may be approved by the National Executive Officer (NEO) of the Meat Safety Act, 2000 (Act No. 40 of 2000) to be subjected to heat treatment at a heat treatment facility approved by the NEO before release for human consumption.
- 1.2. An independent monitoring and auditable process is necessary for the additional veterinary procedures to ensure that:
 - 1.2.1. The process is conducted in a manner that ensures the integrity of the process is maintained during handling, transportation, storage and treatment of the risk material.
 - 1.2.2. There is traceability of the meat throughout the process and all the meat is accounted for.
 - 1.2.3. The meat is handled in a manner that ensures that there is no risk of cross contamination with other products of a different status.
 - 1.2.4. The handling and processing of the meat at the cold store and heat treatment facility does not pose any risk of transmission of pathogens or other food safety and animal health hazards to other products and the environment.
 - 1.2.5. The final product is safe and suitable for human consumption.
 - 1.2.6. The final product does not pose any threat of transmitting contagious animal diseases.

2. Scope of application

- 2.1. These guidelines apply to rejected imported meat where the NEO has granted approval for such meat to be processed at an approved heat treatment facility prior to release.

3. Official approval for heat treatment

- 3.1. An importer may apply to the NEO using annexure A to approve an imported product that has been rejected on the basis of non-compliance to microbiological requirements of imported meat to be subjected to heat treatment.
- 3.2. If the NEO approves the product to be subjected to heat treatment, he must inform the importer of the outcome in writing.
- 3.3. The importer must arrange with the official veterinarian at the port of entry for the processing of the product for heat treatment.
- 3.4. Only products that are rejected for non-compliance to microbiological requirements may be considered for approval for heat treatment. Non-compliances related to

other non-microbiological requirements such as non-compliant packaging or labelling, or non-compliances to the requirements of the veterinary import permit do not qualify to be considered. Products that have surpassed their used by/expiry date will not be permitted to be heat treated.

- 3.5. A consignment that has been approved for heat treatment will be regarded as a unit for the purpose of processing and may only be approved for heat treatment at a single heat treatment facility. Processing of the unit at multiple heat treatment facilities will not be permitted.
- 3.6. Meat that has been approved for heat treatment as 1 unit may be removed from the cold store for heat treatment in a maximum of 2 batches, provided that all the meat in the unit may only be treated at the same heat treatment facility and that updated records are maintained and correlation of the batches at the cold store and the heat treatment facility is implemented. Any meat that is part of the unit and remains at the cold store after the removal of the 2 batches will be regarded as rejected and subject to disposal. The approval of the division of the product into batches is subject to prior approval by the NEO or official veterinarian at the port of entry.
- 3.7. The holder of the veterinary import permit is accountable for the product until final release/rejection, regardless of change of ownership during the process.

4. Independent Monitoring of the process

- 4.1. In order to ensure that the process is conducted in accordance with the desired outcomes highlighted in this document, every Veterinary Approved Cold Storage and Heat Treatment Facility that handles meat that has been approved by the NEO for heat treatment, must procure the services of an assignee that has been assigned by the Minister under the Meat Safety Act, 2000 to perform an independent meat inspection service.
- 4.2. The assignee must be present at all times when a product of interest is handled or processed at either a cold store or heat treatment facility.

5. Responsibilities of the assignee

- 5.1. The assignee is to provide the required level of assurance with regards to the traceability and processing of the rejected consignment, prior to release, by monitoring and performing the following activities:
 - 5.1.1. At the Veterinary Approved Import Cold Storage facility.
 - 5.1.1.1. Confirm that the product and quantities selected at the cold store for despatch to the heat treatment facility, correlates with the official records of the applicable consignment.
 - 5.1.1.2. Confirm that the vehicle to be used for the transportation of the meat to the heat treatment facility is fit to transporting meat in a hygienic condition.

- 5.1.1.3. At the time of dispatch of the consignment, verify the quantity of the loaded product and securely seal the means of transportation.
- 5.1.1.4. Confirm the required temperature and condition including shelf life compliance of the product before dispatch
- 5.1.1.5. Issue a movement permit to accompany the consignment with details of the consignment loaded (annexure B).
- 5.1.1.6. Attach all the necessary documents and approvals, including the microbiological reports, approval letter from the NEO and any other relevant documents to the permit to be issued, to accompany the product to the heat treatment facility.
- 5.1.1.7. Monitor and confirm that all the responsibilities of the owner as listed in section 6 are implemented satisfactorily.
- 5.1.2. At the heat treatment facility
 - 5.1.2.1. A physical inspection of the consignment at arrival to:
 - 5.1.2.1.1. Verify the seal number and its integrity.
 - 5.1.2.1.2. Check temperature and conduct visual inspection of the product at receiving.
 - 5.1.2.1.3. Correlate the contents of the consignment with the information on the movement documentation provided by the assignee or authorised official at the cold store.
 - 5.1.2.2. Physically monitor the heat treatment process of the restricted product. Every batch of heat treatment processing which include and involves product approved for heat treatment by the NEO must be monitored.
 - 5.1.2.3. Monitor the separation of the product to other products to prevent any possible cross contamination
 - 5.1.2.4. Monitor the cleaning of the equipment used to handle and process the risk product.
 - 5.1.2.5. Monitor the handling of waste product related to the risk product is handled as hazardous waste material and handled accordingly.
 - 5.1.2.6. Collect statistically representative samples from each batch of the final product treated and submit to a laboratory registered by the NEO for microbiological and/or chemical testing. The samples may be hand

delivered by the assignee, collected by the laboratory or couriered, using transport that does not compromise the integrity of the samples.

5.1.2.7. Submit the laboratory results to the official veterinarian at the port of entry for a decision.

5.1.2.8. Issue a release of the final product after approval for release by the official veterinarian at the port of entry.

5.2. No final product, which contains any product that has been approved for heat treatment at the port of entry may be removed from the cold store or heat treatment facility without written permission from the NEO, official veterinarian or assignee (under orders of the NEO or official veterinarian). Any activity assigned to the official veterinarian at the heat treatment facility may be carried out by a provincial official veterinarian.

6. Responsibilities of the owner of the cold store

6.1. The owner of the cold store must:

6.1.1. Ensure that all meat that has been rejected or approved for heat treatment is accounted for and safely stored until approval for release is carried out.

6.1.2. Ensure that the vehicle to be used for the transportation of the meat to the heat treatment facility is fit to transporting meat in a hygienic condition.

6.1.3. Ensure that the meat to be released for heat treatment correlates to the official records of the approved products for heat treatment.

6.1.4. Ensure that only a maximum of 2 batches of a unit of meat approved for heat treatment is released for heat treatment.

6.1.5. Maintain auditable records related to the processing of all risk products received

7. Responsibilities of the owner of the heat treatment facility

7.1. The owner of the heat treatment facility must:

7.1.1. Ensure that all rejected meat released at the cold store is reconciled in a register with the meat received at the facility.

7.1.2. Ensure that waste meat and material associated with the risk product is handled as hazardous waste in line with applicable legislation.

7.1.3. Collect statistically representative samples from each batch of the final product treated and submit to a laboratory registered by the NEO for microbiological and/or chemical testing.

7.1.4. Maintain auditable records related to the processing of all risk products received.

7.1.5. Provide adequate storage space for the final product to be kept until approval for release by the NEO, official veterinarian or assignee.

DRAFT



**agriculture, land reform
& rural development**

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

Rejection
Reference No.: _____

Office Name: _____

**APPLICATION FOR PERMISSION TO MOVE REJECTED CONSIGNMENT OF IMPORTED MEAT
TO A VETERINARY APPROVED HEAT TREATMENT FACILITY**

In terms of the Meat Safety Act, 2000 (Act No. 40 of 2000)

Name of importer: _____
Postal address: _____

I hereby apply for the movement and required heat processing of the undermentioned rejected imported meat:

Identification of the meat

Description (Container No, Product Type, Country of Origin and Est. No.)	Nature of Packaging (cartons / boxes)	No. of Packages	Net Mass (kg)

FROM: _____

The Veterinary Approved Cold Storage Facility

Name of Cold Store: _____
Veterinary Registration No.: _____
Physical address: _____

TO: _____

The Veterinary Approved Heat Treatment Facility

Name of Heat Treatment Facility: _____
Veterinary Registration No.: _____
Physical address: _____

Signature of Importer: _____

Date: _____
(yy/mm/yyyy)

ANNEX B



**agriculture, land reform
& rural development**

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

Rejection
Reference No.: _____

Office Name: _____

MOVEMENT PERMIT
FOR THE MOVEMENT OF REJECTED IMPORTED MEAT THAT HAS BEEN APPROVED FOR HEAT TREATMENT AT A VETERINARY APPROVED HEAT TREATMENT FACILITY

In terms of the Meat Safety Act, 2000 (Act No. 40 of 2000), permission is hereby granted to:

Name of importer: _____
Postal address: _____

for the movement and required heat processing of the undermentioned rejected imported meat:

Identification of the meat

Description (Container No, Product Type, Country of Origin and Est. No.)	Nature of Packaging (cartons / boxes)	No. of Packages	Net Mass (kg)

FROM:

The Veterinary Approved Cold Storage Facility

Name of Cold Store: _____
Veterinary Registration No.: _____
Physical address: _____

TO:

The Veterinary Approved Heat Treatment Facility

Name of Heat Treatment Facility: _____
Veterinary Registration No.: _____
Physical address: _____

I, the undersigned Authorised Veterinarian, hereby certifies that:

- 1) During its storage, at the above Veterinary Approved Cold Store, and at the time of loading of the consignment, the meat and its packaging was not altered in any way.
- 2) The meat did not come into contact with any animal or animal product or potential infectious material.
- 3) At the time of loading the temperature of the meat was: _____
The above consignment was loaded and sealed under my supervision.
Truck / Trailer / Container No.: _____
Seal No.(s): _____

(Office date stamp)⁽¹⁾

Signature of Importer⁽¹⁾

Name in Print

Date: _____
(yy/mm/dddd)

⁽¹⁾ The signature and stamp must be in a colour other than black.