

## Overview

This risk matrix has been developed in an effort to facilitate a shorter dwell time for imports without exposing the island's livestock industry to the entry of harmful microorganisms. Currently, risk is manually determined and mitigated through the use of an application system and the Custom's Asycuda system. Through this system imports are manually vetted online and decision made whether the shipment needs to be physically inspected, if only documentary checks will suffice or if the shipment can be released without intervention. Even though this system has significantly reduced the need for inspectors to physically attend to every import, it still is a labour intensive process. Due to lack of human resources in the department, some delays have been reported.

Delays also occur due to:

1. Late application by importer for yearly permits.
2. Products arriving without certification documents.
3. Import applications (per shipment applications) submitted late (import applications not submitted at the time of ordering).
4. Certification not corresponding to products.
5. Certification on packages manually adjusted (forgery of package certification)
6. Required identification not on packages (boxes).

## Current processes

As per the "Veterinary Quarantine Inspection Manual", the documentary check is the first step of the inspection. It should be performed before the arrival of the goods once a prior declaration is made (per shipment application). This initial documentary check allows/denies the importer permission to order the shipment based on the type of commodity and the country from which it is being sourced. A second documentary check is made prior to or on arrival of the shipment. The veterinary inspector checks the origin and health attestations on the health certificate accompanying the consignment to ascertain whether they meet the terms and conditions legally set by the Vet Services Department.

The next step involves an identity check which allows the veterinary inspector to verify that information declared on the health certificate is in agreement with the goods presented (including in the case of live animals). A Physical inspection: In addition to documentation, the consignment is inspected by the authority at the border or other location (e.g., inland inspection site, at the destination, etc.) to check for certain parameters such as product description, container content, container, product temperature, and visual appearance of the packaging and product.

## Proposal

It is being proposed that a risk matrix be applied to the current processes to improve the delivery of services. This system will be based on

- The type of commodity
- The source country
- Compliance of the importer

It is proposed that the risk is weighted based on these parameters and the type of inspection (documentary only, documentary and identity only, full inspection) and frequency of the inspection determined.

Eg: an importer of pet foods from a country with no notifiable disease occurrences who is highly compliant ( $25+1+1=27$ ) would have their shipment released with documentary checks only for 3 shipments with full inspection on the fourth.

Example of the matrices to Evaluate the Risk related to Commodity type

|                                 |      |
|---------------------------------|------|
| Fresh, frozen, chilled meats    | 100% |
| Cured meats                     | 50%  |
| Fresh dairy products            | 85%  |
| Pasteurized, UHT dairy products | 30%  |
| Eggs                            | 100% |
| Dry Pet Foods                   | 25%  |
| Wet pet foods                   | 45%  |

#### Examples of Matrices to Evaluate the Risk Related to the Country of Origin

|   |      |
|---|------|
| The country has had an outbreak of a notifiable disease applicable to the commodity within the last year (based on OIE reports) | 100% |
| Notifiable disease reported in the last two years but disease is under control  | 10%  |
| No notifiable disease outbreaks in the past 5 years   | 1%   |

Importer compliance will be rated on a 1 to 5 scale with 5 being fully compliant and 1 as non-compliant. Furthermore, if noncompliance issues persist with an importer, penalties/demerits can be applied whereby the rate and depth of inspection on imported products will have to be increased for this importer. Depending on the type of noncompliance, a formal report will be prepared for submission to the regulatory authority of the country of origin of the products or shipment.

## Limitations

- There is currently no computer programme into which this data can be entered to give us the required out put on inspection ratios. Until such a programme is developed it will have to be done manually.
- Computers within the department are not linked (computers at the Port and Airport are not linked to computers in the main office), therefore issues arising at the various inspections are not general knowledge. This can impact the noncompliance scores of importers.
- Currently no reporting system for non-compliance.

**ANNEXES:****Annex One****BARBADOS RISK CATEGORIES AND INSPECTION RATES FOR ANIMAL AND  
ANIMAL PRODUCTS ENTERING INTO BARBADOS**

| <b>COMMODITY</b>  | <b>RISK<br/>CATEGORY</b> | <b>INSPECTION<br/>RATE</b> | <b>COMMENTS</b>   |
|---|--------------------------|----------------------------|---|
| LIVE ANIMALS  | HIGH                     | 100 %                      | PETS AND<br>ANIMALS FOR<br>RE-STOCKING<br>PURPOSES ARE<br>SUBJECT TO 100<br>% DOCUMENT<br>AND 100 %<br>Physical Check |
| HATCHING EGGS   | HIGH                     | 100%                       | 100% DOCUMENT<br>AND 10%<br>PHYSICAL<br>CHECKS  |
| VETERINARY BIOLOGICALS  | HIGH                     | 100%                       | 100 % DOCUMENT<br>CHECKS<br>50% PHYSICAL<br>CHECKS  |
| VETERINARY PHARMACEUTICALS  | HIGH                     | 100%                       | 100% DOCUMENT<br>60% PHYSICAL<br>CHECKS   |
| FRESH /FROZEN/CHILL MEATS<br>(BOVINE,PORCINE,CAPRINE,OVINE,<br>POULTRY,OTHER MEATS) | HIGH                     | 100%                       | 100% DOCUMENT<br>50% PHYSICAL<br>CHECKS   |

|  |        |       |   |
|--|--------|-------|---|
| BEES   | HIGH   | 100 % |   |
| HONEY (UN-PASTEURIZED)                                       | HIGH   | 100%  | 100%<br>DOCUMENT<br>CHECK 30%<br>PHYSICAL<br>CHECK      |
| HONEY (PASTEURIZED)  | LOW    | 30%   |   |
| UNTREATED ORNAMENTS,HORNS,<br>HOOVES, BONES, HIDES, FEATHERS | HIGH   | 100%  | 100%<br>DOCUMENT<br>CHECKS<br>60%<br>PHYSICAL<br>CHECKS |
| TREATED ORNAMENTS, HORNS,<br>HOOVES, BONES, HIDES, FEATHERS  | LOW    | 5%    |   |
| DAIRY (SOFT CHEESES,FRESH<br>MILK,GHEE)                      | HIGH   | 100%  | 100%<br>DOCUMENT<br>CHECK 30 %<br>PHYSICAL<br>CHECKS    |
| DAIRY (UHT MILK,HARD<br>CHEESE,YOGURTS, BUTTER)              | MEDIUM | 100%  | 100%<br>DOCUMENT<br>CHECK 30 %<br>PHYSICAL<br>CHECKS    |
| PET FOOD/PET TREATS  | MEDIUM | 100%  | 100%<br>DOCUMENT<br>CHECK 30%<br>PHYSICAL<br>CHECKS     |
| PROCESSED MEATS  | MEDIUM | 100%  | 100%<br>DOCUMENT<br>CHECK 30%<br>PHYSICAL<br>CHECKS     |

|   |      |      |  |
|---|------|------|--|
| <b>PROCESSED FOODS</b>  |      |      |  |
| CANNED MEATS  | LOW  | 100% | 100 %<br>DOCUMENTS<br>30%<br>PHYSICAL<br>CHECKS  |
| BOUILLON CUBES,ALFREDO<br>SAUCE,MEAT SAUCES,<br>MAYONNAISE,RAMEN,PROTEIN MEAT | LOW  | 100% | 100 %<br>DOCUMENTS<br>5% PHYSICAL<br>CHECKS      |
| PICKLED MEATS   | HIGH | 100% | 100 %<br>DOCUMENTS<br>30%<br>PHYSICAL<br>CHECKS  |
| TRANSHIPMENTS   | HIGH | 100% | 100 %<br>DOCUMENTS<br>100%<br>PHYSICAL<br>CHECKS |

**Annex Two**



**Veterinary Services  
Ministry of Agriculture**



**Veterinary Quarantine Procedural Manual**

**Animal Products**

Guidelines for the inspection of products of animal origin  
imported into Barbados





## **Table of Contents**

|  |    |
|--|----|
| Introduction   | 3  |
| Responsibilities of Veterinary Quarantine Officers   | 4  |
| Foreign Animal diseases of Concern to Veterinary Quarantine                                  | 5  |
| How the Degree of Processing Correlates with Disease Risk                                    | 7  |
| How the Degree of Processing Relates to Meat and Meat Products                               | 9  |
| Inspection Procedures (General)  | 12 |
| Sampling Plans used by the Veterinary Services Laboratory                                    | 15 |
| Classifying the imported product   | 17 |
| Inspection procedures: Bridgetown Port; Dry Containers and Reefers                           | 18 |
| Inspection procedures: Bridgetown Port; Transhipment to ships stores<br>and regional vessels | 20 |
| Inspection procedure: Containerised cargo at bonded warehouses                               | 21 |
| Inspection Procedure: Courier companies or Parcel post                                       | 25 |
| Inspection Procedure: Airport Cargo Sheds (Terminal 2)                                       | 26 |
| Inspection Procedure: Airport; Passenger baggage   | 27 |
| Final Regulatory Action  | 29 |
| Authority  | 31 |
| APPENDICES   | 32 |

## **Introduction**

The *Veterinary Quarantine Procedural Manual (VQPM)* provides the background, procedures, and regulatory actions to enforce the laws and regulations governing the import of animals, animal products, and animal by-products. These regulations attempt to reduce the risk of introducing exotic animal diseases into Barbados while facilitating international trade in these commodities.

The primary purpose of the VQPM is to enable Quarantine Officers at ports of entry to do the following for animal products offered for importation:

- Identify and classify the importation
- Determine that the entry requirements have been met
- Identify and validate the accompanying documents
- Take final regulatory action

The VQPM covers background information, procedures, and regulatory actions related to animals, animal products, and animal by-products. The procedures listed in this manual concentrate only on regulating the importations of animal products, and animal by-products.

The consequences of a foreign, exotic animal disease outbreak occurring in Barbados would be devastating. An outbreak would affect the health and lives of animals, the quantity and quality of our nation's food supply, and the stability of our nation's international trade. The best principle for controlling the introduction of foreign exotic animal diseases into Barbados is exclusion.

Exclusion prevents the transmission of viruses through direct and indirect contact of an animal disease or contact with a vector. Veterinary Services enforces the regulations that exclude the introduction of foreign animal diseases. Quarantine Officers are responsible for inspecting animal products and related materials imported from foreign countries.

## **Responsibilities of Veterinary Quarantine Officers**

1. To ensure that goods of animal origin entering the country are checked to ensure compliance with national legislation and import conditions as laid down by the Senior Veterinary Officer.
2. To ensure that, where relevant, sufficient and appropriate samples are collected and submitted for analysis under any national monitoring programme (e.g. salmonella surveillance).
3. To be present at the Point Of Entry when all veterinary checks (including documentary checks) are needed.
4. To stamp and endorse all consignments that meet the entry requirements and to issue detention/confiscation notices for all that fail to pass veterinary checks.
5. To ensure that all documents and records are properly filed, and made available for analysis on a periodic basis.
6. To ensure that rejected consignments are handled and disposed of in accordance with the Animals (Diseases and Importation) Act and Regulations and according to protocol as set out by the Senior Veterinary Officer.
7. To liaise with Customs officers to ensure that adequate measures are in place to identify smuggled products of animal origin and to prevent unchecked animal products from leaving the port/airport.

## **Foreign Animal diseases of Concern to Veterinary Quarantine**

Foreign animal diseases listed in the regulations that Quarantine Officers are involved in controlling are identified below.

### **African Swine Fever (ASF)**

African swine fever (ASF) is also known as Peste porcine africaine, fiebre porcina africana, and maladie de Montgomery. ASF is a highly contagious viral disease that affects only swine. The virus is acute, causing the swine to die within 4-7 days after getting a high fever. Wild swine carry the virus which may be transmitted by ticks. The virus is hardy, remaining viable in meat and by-products for several months.

### **Bovine Spongiform Encephalopathy (BSE)**

Bovine spongiform encephalopathy (BSE) is a neurological disease of ruminants. BSE was first diagnosed in 1986 in Great Britain, and is a serious animal disease that has caused great loss to the cattle industry of Great Britain. BSE can be spread through using ruminant feed containing meat and other products from infected ruminants. In addition, BSE can be spread through using veterinary biologic products containing by-products from infected ruminants.

### **Classical Swine Fever (CSF)**

Classical swine fever (CSF) is also known as hog cholera (HC). CSF is an acute, highly contagious viral disease that affects only swine. The disease causes a high fever and kills the animal 5-19 days after exposure. The virus is inactivated by heat and most disinfectants, but may survive several months in pickled pork and bacon, and several years in frozen carcasses. The virus is transmitted by direct animal contact and by animals eating uncooked pork scraps. CSF can also be transmitted indirectly by contaminated feed, water, equipment, or clothing.

**An outbreak of CSF occurred in Barbados in 1973 resulting in significant economic losses. The disease is believed to have been introduced through feeding swill containing meat scraps from imported meat.**

### **Exotic Newcastle Disease (END)**

Exotic Newcastle disease (formerly known as viscerotropic velogenic

Newcastle disease (VVND)) is also known as Asiatic Newcastle disease, pseudo fowl plague, Doyle's form of Newcastle disease, and Avian pneumoencephalitis. END is an acute, rapidly-spreading viral disease of poultry. The disease is spread primarily by respiratory discharges and faeces of infected birds; the disease

can be spread when these excretions contaminate tools, boots, and clothing of people. Carcasses of birds being imported may spread the virus, as may raw garbage containing material from bird carcasses.

**The last outbreak of Exotic Newcastle Disease in Barbados occurred in the 1970s.**

## **Foot-and-Mouth Disease (FMD)**

Foot-and-mouth disease (FMD) is also known as Aphthous fever, Aftosa, Epizootic aphthae, Fiebre aftosa (Spanish) and fièvre aphteuse (French). FMD is a contagious, viral infection that affects ruminants and swine. Symptoms of the disease are blisters in the mouth and on the feet. The disease is spread by contact with infected animals or contaminated fomites (inanimate objects or substances). The virus is found in the body fluids of live animals and meat or other parts of slaughtered animals. Therefore, restrictions are placed on imports of animals and animal products such as meat, hides, bones, animal casings, and

glands. Outbreaks in historically free countries have been traced to animals that

had fed been uncooked garbage from foreign ships, or imported meats and the use of contaminated biological products of foreign origin such as vaccines and extracts.

## **Highly Pathogenic Avian Influenza (HPAI) Subtype H5N1**

Highly pathogenic avian influenza (HPAI) subtype H5N1 is an extremely infectious viral disease of poultry, including chickens, ducks, and turkeys. Migratory wildfowl and other wild birds are considered natural hosts for avian influenza viruses. The disease is spread by bird-to-bird contact through faeces and aerosol droplets. These substances can contaminate equipment, vehicles, boots, and clothing which may then serve as a source of infection. The virus is circulating widely among poultry in Asia, and during an outbreak in poultry there is a risk to people who have contact with infected birds or surfaces contaminated by infected birds. Although HPAI subtype H5N1 virus infection in humans is not common, the virus has already crossed the species barrier and has caused severe disease with high mortality in humans.

## **Rinderpest (RP)**

Rinderpest (RP) is also known as cattle plague and pestis bovina. RP is an acute viral disease of ruminants, especially cattle and buffaloes. Historically, RP is one of the most devastating diseases of cattle and has had a major influence on man's food supply. Symptoms of the disease in its initial stages are lack of appetite, high fever, depression, severe panting, and racing pulse. The virus can be inactivated by heat, but will remain viable for weeks in the cold and for months in frozen animal products. The virus is present in all tissues and fluids of infected animals throughout the period of clinical illness. RP is usually transmitted by direct contact with infected animals, but may also be transmitted by indirect contact with the secretions, excretions, or meat from infected animals

## **Swine Vesicular Disease (SVD)**

Swine vesicular disease (SVD) is a contagious viral infection that infects only swine. The symptoms are blisters on the mouth, snout and feet. The symptoms and course of SVD are indistinguishable from those of FMD.

## **How the Degree of Processing Correlates with Disease Risk**

To allow importations of animal products and by-products while controlling the introduction of foreign animal diseases, prescribed procedures are carried out that stop the ability of viruses to infect people and animals. These prescribed procedures are referred to as processes. The degree of processing is the extent of severity and length of application that makes the virus inactive. The four methods of processing related to animal products and by-products are:

1. Temperature
2. pH
3. Drying
4. Radiation

### **Temperature**

The temperature process is the heating and cooling of animal products or by-products. Freezing temperatures preserve viruses, while high temperatures (heat) inactivate viruses. The heating process inactivates viruses by raising the temperature above the tolerance level of the virus. The effectiveness of heating depends on the temperature and the duration of exposure. Viruses are inactivated at moderate temperatures with longer exposure, and at higher temperatures with shorter exposure. The tolerance of viruses to heat varies. For example, to inactivate CSF, FMD, and SVD in canned meat, the meat must be heated by a commercially accepted method to an internal (centre of the product) temperature of 156° F. However, to inactivate END in poultry meat, the meat must be heated by a commercially accepted method to an internal temperature of 161°F.

### **pH**

pH is a measure of the [acidity](#) or alkalinity of a solution. Solutions with a pH less than 7 are considered acidic, while those with a pH greater than seven are considered basic. pH 7 is defined as neutral because it is the pH of pure [water](#) at 25 °C. The pH process inactivates viruses by increasing or reducing the pH level of animal products or by-products. Viruses have a pH range within which they can survive. A pH outside this range inactivates the virus.

Of the viral diseases of interest, FMD is the most susceptible to pH changes, while SVD is the least susceptible. Extreme pH inactivates all viruses. The effectiveness of the pH process depends on the exposure, temperature, and pH level. A pH change during rigor mortis will inactivate some viruses in muscle tissue. Soaking products in solutions of extreme pH also inactivates viruses.

### **Drying**

The drying process removes moisture from animal products or by-products. Drying alone preserves viruses. When water is added, the virus is reactivated. Drying permanently inactivates viruses when combined with heat, pH, or exposure. Combining drying, heat, pH, and exposure results in a process called “cured and dried”, which inactivates viruses. When meat is dried to a water-to-protein ratio of 2.25:1 (2.25 parts water to 1 part protein), the pH level is low enough to inactivate FMD. CSF is inactivated by curing and drying meat for 90 days.

## **Radiation**

The radiation process permanently inactivates viruses. In most countries, this process is approved for use only in animal by-products. Six megarads (60 Gray) of radiation inactivates all viruses. (*An example of irradiated meats are Omaha® steaks*)



## **How the Degree of Processing Relates to Meat and Meat Products**

When determining the degree of processing related to importations of meat and meat products, the following conditions are used:

- Cured and dried
- Cooked
  - Shelf stable
  - Canned, perishable (pasteurized, canned)
  - Chilled or frozen
- Fresh
  - Chilled or frozen
  -

The conditions of perishable, chilled, and frozen are considered to be at the same level with regard to disease risk.

### **Cured and Dried**

The condition of cured and dried combines the processing of drying, pH, heat, and exposure to render the meat or meat product shelf stable. (See additional information under this section on shelf stability.) For meat to be cured and dried, the meat must meet a certain degree of processing, depending on the animal class from which the meat was derived and the country of origin.

In order to minimise the risk of transmission of FMD, the meat must have been processed to a degree where no refrigeration is needed, and the results of a wet test cannot exceed a water-to-protein ratio of 2.25 to 1. For CSF, the meat must be dried for at least 90 days. If cured and dried meat is imported from countries affected with either of these diseases, a certificate attesting to the degree of processing must accompany the meat.

### **Cooked**

Cooking occurs when meat is heated. The degree of heating results in one of the following:

- Cooked, shelf stable; a condition in which high temperature is applied that renders the meat or meat product shelf stable. The temperature must be enough to produce a fully sterile product.
- Cooked, canned perishable; (pasteurized canned) is a condition that applies high temperature to canned meat so that the internal temperature reaches 156°F (69°C). This process is enough to kill viruses but not enough to render the meat and meat product fully sterile. The product requires refrigeration.
- Cooked (then chilled or frozen). Cooked (chilled or frozen) is a condition that results from the heating process. The fresh, boneless meat is cooked without curing agents, except salt, for a

sufficient period and at temperatures so that when inspected, the meat appears to be thoroughly cooked throughout.

## **Fresh**

Fresh (chilled or frozen) is a condition that results from applying only cold or freezing temperatures. The meat is **not** canned, cooked, or cured and dried.

## **Shelf Stability**

The condition of shelf stability results from applying heat, alone or in combination with other ingredients and/or other treatments, to render the product free of microorganisms capable of growing in the product under non-refrigerated conditions. Determining shelf stability of meat in containers accompanying passengers and in passenger baggage is a professional judgement. You cannot adequately determine the degree of processing if no certificate accompanies the importation. You must be confident that the meat or meat products were cooked in the container. If you are **not** sure, then seize the product.

Use the following guidelines to determine if meat was cooked sufficiently enough in the containers rendering the meat to be hermetically sealed and shelf stable. Keep in mind that containers vary in appearance. You will need to rely on practical experience and professional judgment.

## **To determine if the container is shelf stable in hermetically sealed metal containers.**

1. If the container is a transparent plastic pouch or the container is labelled “sterilised filling” or “pasteurised”

**Then JUDGE the container as NOT being shelf stable**

2. If the container is a can, crock, flexible foil pouch, jar or pop-top can:

### A. Properties of containers that are hermetically sealed and shelf stable:

- The ends or lid of the container is concave (inwardly curved) or flat, and smooth;
- If a can container, the can is seamless with no evidence of soldering;
- The ends or lid of the container give only slightly when you press on them;
- If a foil pouch container, there is liquid inside surrounding the meat, and moves when you massage the pouch;
- There is no odour;
- The container is dry and clean;

- The label is commercially printed.

B. Properties of containers that are **not** hermetically sealed and shelf stable

- The ends or lid is swelled, bulged, or outwardly curved;
- The seal shows evidence of soldering;
- When the container lid is pressed, you feel the lid move inward or you hear the lid click;
- The foil pouch is molded snugly around the meat with little or no liquid inside;
- You are unable to move the meat when you massage the pouch;
- There may be instructions on the pouch to further cook the meat beyond warming;
- There is an objectionable odour;
- The container shows evidence of leaking;
- The label is handwritten.

**Dispositions:**

If upon examination of the container:

- One or more of the properties of containers that are **not** hermetically sealed and shelf stable applies, or

**Then JUDGE the container as NOT being shelf stable.**

If, upon examination of the container:

- The properties of containers that are hermetically sealed as listed in A above apply; and/or
- None of the properties of containers that are not hermetically sealed and shelf stable listed B above apply.

**Then in all probability, the contents are hermetically sealed and shelf stable.**

If you are still unsure, then determine if the meat is hermetically sealed and shelf stable based on your inspection of the contents.

If the container is hermetically sealed and shelf stable, then the contents will appear processed and any fat present would have been melted by cooking.

*EXAMPLE The fat will be greasy, gelatinous, or lard-like in appearance. Think of what bacon fat looks like after frying and the grease has congealed in the pan.*

If the container is not hermetically sealed and shelf stable, then the contents will appear unprocessed or you will see pieces of fat.

*EXAMPLE The fat will be more intact. Think of what fat looks like in a can of pork and beans.*

## **Inspection Procedures (General)**

### **Documentary checks**

A documentary check is defined as “the examination of the veterinary certificates or other documents accompanying a product”. A documentary check will confirm that the documents, which are required by the veterinary authority, are supplied, and these comply with the conditions for importation of the product as specified by the Senior Veterinary Officer.

Every consignment must have a documentary check to ensure that the products described and the veterinary health documents agree, and that they meet the import conditions for that particular product.

The importer must provide the veterinary health documents to the quarantine inspector by the time the consignment is presented for inspection. Checks will not begin until the certificates are available.

Unless specifically exempted by the Senior Veterinary Officer, certificates presented must be originals and must be dated, stamped and signed by an official veterinarian of the country of origin (usually this is confirmed by the title under the signature).

Certificates must be legible and in English. Although not mandatory, typewritten documents are preferable. Correction liquid (Liquid Paper®, Tippex®) must not be used. Any alterations should be crossed out (not obliterated), stamped, and signed by the same person signing the certificate. Initialled changes may be accepted at the discretion of a Veterinary Officer.

Documents generally consist of:

1. A cover letter, stating:
  - a. Name and address of consignee
  - b. Product description and quantity
  - c. Means of conveyance (vessel, airline/flight number/ courier)
  - d. Expected time of arrival
  - e. Container number and seal number (for containerised cargo)
  - f. Identification marks
2. The import permit issued by the Veterinary Services Department
3. The Veterinary Export Health Certificate, which must bear:
  - a. A unique certificate number
  - b. The product description, quantity and weight
  - c. Identification marks

- d. Certification statements which are consistent with those in the conditions for importation of the product as specified by the Senior Veterinary Officer

## Identity checks

An identity check is defined as “a check by visual inspection to ensure that the information on the veterinary certificate matches the product itself”. An identity check will confirm that the product imported is actually that which is described on the certificate.

Every consignment must have an identity check. This includes products destined for transshipment to cruise lines. Identity checks involve opening of the shipping containers, and should not be restricted to those boxes that are immediately visible by the container door.

An identity check begins with examining the seal(s) on the container door and comparing it with the seal numbers on the health certificate. It also involves examining the stamps, official marks, official labels and health marks identifying the country and establishment of origin and making sure that they match those recorded on the documents for the consignment.

## Physical checks

A physical check is defined as “a check of the product itself and may include sampling and laboratory analysis”. The purpose of a physical check is to ensure that the products still meet the requirements mentioned on the veterinary certificate or other documents, to verify the guarantees of origin certified by the exporting country and to ensure that the condition of the products has not been altered during their transport. A physical check may involve an evaluation of wholesomeness and should be performed in lighting sufficient for inspection and in an area with good sanitation<sup>1</sup>:

- sensory examination: appearance, colour, smell, texture/consistency, taste;
- simple physical and chemical tests: cutting, thawing<sup>2</sup>, cooking (if required);
- laboratory analysis for: pathogens, residues, contaminants, species verification, evidence of alteration.

***Wholesomeness: “A determination that the food is free from infirmity or disease and is for human or animal consumption”***

A physical check must also involve:

- The temperature of the product.
- A check on the condition and means of transport to identify any break in the cold chain.

---

<sup>1</sup> Note the area for inspection of products should be well lit (natural and/or artificial light); be in good sanitary condition.

<sup>2</sup> An area for the thawing and handling of meat and/or dairy products should be provided so a thorough inspection may be completed.



- An examination of the wrapping materials, packaging, markings and labels to ensure that there is no breakage, leaks or other sources of contamination of the product.

Physical checks are not necessarily carried out on every consignment, but may be done

- in accordance with frequencies laid down as part of a national monitoring programme,
- depending on the compliance history of the exporting country/importer, or
- at the discretion of the quarantine inspector

When selecting products for performing physical checks, sampling should be done on a random basis. A minimum of 10% of the product should be examined<sup>3</sup>.

## Classifying the imported product

After reviewing the sanitary certificates, import permits, manifests, air waybills or bills of lading, Customs entries, invoices, shipper and broker forms, endangered species documents, one must decide whether the material or product is of animal origin or may have been associated with an animal, or is intended for use in animals, or otherwise presents a potential for the introduction of an exotic animal disease.

If the documentation reveals any of the following, consider the material as being of animal origin or having been associated with an animal:

- Shows the name of an animal;
- Refers to a live animal;
- Shows the name of a product or material that is derived from an animal;
- Suggests something that is likely to have come into contact with animals or parts of animals (for example, semen containers, hay, straw).

After you determine that an importation is of animal origin or related to an animal, then further classify the importation as a live animal, animal product, animal by-product, or related animal product using the following table (**Table 1**):

---

<sup>3</sup> Please refer to the **Appendix ....**

## **Sampling Plans used for submission of product to the Veterinary Services Laboratory**

The term 'sample' refers to the material removed for examination from an identified batch or operation. This sample may consist of one or more sample units.

Sampling plans used by the Vet Lab are based on the criteria set out by the International Commission on Microbiological Specifications for Foods (ICMSF) where two and three class attribute plans are used for microbiological assessment.

These attribute plans are suited for regulatory, port of entry, and other consumer-oriented situations where little information is available concerning the microbiological history of the lot. The plans are independent of lot size if the lot is large in comparison to the sample size. The relationship between sample size and lot size only becomes significant when the sample size approaches one tenth of the lot size, a situation rarely occurring in the bacteriological inspection of foods.

In choosing which plan to use the type and seriousness of the hazard(s) within the food and whether the food goes through any processing before being consumed has to be considered. The majority of samples analysed in the laboratory are either raw (e.g. meats and eggs) or have been processed and have no to moderate direct health hazards.

We therefore mainly use the 2 class attribute plan where 5 samples (units) are randomly taken from the lot to undergo testing. According to the plan if any of the 5 samples test positive for the pathogen under consideration, the lot may be rejected.

If a shipment of ice cream for example consists of a variety of flavours, then 5 samples of each flavor is required.

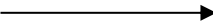
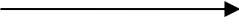
For raw frozen meats, if bulk packed the required samples are taken aseptically (i.e. using sterile implements) from five cases. Where the cases have individual packs of produce, samples are taken from five different cases.

It should be noted that laboratory policy does not allow the return of sampled product to the importer once product has entered the laboratory (to avoid possibility of claims of contamination by the laboratory).

## **References:**

CAC/GL 50-2004 pg. 33 General Guidelines on Sampling ICMSF. 1978a. *Microorganisms in Foods. 2*  
Sampling for microbiological analysis: Principles and specific applications.

**Table1:** Classifying an Importation as Live Animal, Animal Product, Animal By-Product, or Related Animal Product

| If the importation is:  | And the purpose is for:   | Then classify as:       |
|---|---|-------------------------|
| <ul style="list-style-type: none"> <li>• Live dogs, cats, reptiles, guinea pigs, ruminants, swine, horses,</li> <li>• birds (including poultry)</li> <li>• Eggs for hatching</li> <li>• Semen, embryos</li> <li>• Organisms or vectors</li> </ul> |    | Live animals            |
| <ul style="list-style-type: none"> <li>• Carriers</li> <li>• Consolidated cargo</li> <li>• Meat covers</li> <li>• Semen and embryo</li> <li>• containers</li> <li>• Straw and hay</li> </ul>  |    | Related animal products |
| From an animal  | Human consumption, such as: <ul style="list-style-type: none"> <li>• Bird nests</li> <li>• Casings</li> <li>• Eggs</li> <li>• Meat</li> <li>• Milk</li> <li>• Processed products containing meat</li> </ul> | Animal products         |

|  |  |                    |
|--|--|--------------------|
|  | Pet food or feed, manufacturing or processing, research, biological or pharmaceutical products, testing, exhibition, recreation, such as: <ul style="list-style-type: none"> <li>• Animal waste</li> <li>• Blood</li> <li>• Bones</li> <li>• Casings</li> <li>• Extracts and derivatives of organs and glands</li> <li>• Egg shells</li> <li>• Hides</li> <li>• Organs and glands</li> <li>• Trophies</li> </ul> | Animal by-products |
|--|--|--------------------|

## **Inspection procedures: Bridgetown Port; Dry Containers and Reefers**

- **Clearing (documentary, identity and physical checks) of commercial cargo (frozen/chilled meat & meat products/ poultry & poultry products/ dairy & dairy products, dry/cured/pickled meat and poultry products, pet food and other products of animal & poultry origin**
- **Managing the transshipment of cargo to ships stores (cruise lines) and to regional ports**
- **Port surveillance: monitoring of port activities for animal and animal product related violations (illegal landing of animals, improper handling of ships' garbage and other items of quarantine concern)**

Areas of operation:

1. Veterinary Quarantine office (documentary checks, communications and filing of documents)
2. BICO cold storage (chilled and frozen cargo)
3. Cargo Sheds (2,3 & 4) (dry, pickled and other shelf stable goods)
4. Shallow draught (regional goods)

### **Document checks**

Prior to the arrival of the cargo, the agent/importer presents the import documents (cover letter, import permit and export health certificate) to the quarantine officer for review and pre-clearance. The original and two copies of the Export Health Certificate must be presented.

- Verify that the permit and certificate accompanying the importation are originals and appropriate for the commodity and country of origin
- When reviewing permits, verify the permit number, expiration date, and destination address
- Verify origin, destination, product description, and certification statements.
- Review the certification statements and ensure that they match the conditions controlling the importation of the commodity/commodities from the specific country of origin

The agent of the vessel gives notification to quarantine officer through a manifest, which gives the expected date of arrival, the product description and whether the container is a reefer (refrigerated for frozen product) or a dry container.

Upon arrival of the vessel, the containers are offloaded and taken to a storage area within the port to await unstuffing (opening and unloading). Whilst in the port, the containers are the responsibility of the Customs Department. Customs Officers however, must not allow the container to be opened until permission to do so has been granted by the Quarantine Officer.

## Identity and Physical checks

- Match the shipper's seal with that given on the export certificate.
- Check the labels on the boxes to verify that product and country of origin are the same as what is stated on the documents.
- Check the description of the products to verify that the products are the same as described on the certificates and that the products meet the conditions for importation into Barbados.
- Examine the inspection stamps to ensure that they correspond with the health certificate (for example USDA inspection stamp for USA and CFIA stamp for Canada).
- Select boxes at random (approximately 10% of the total shipment) and open to examine the contents for verification of content along with labelling, expiry date and wholesomeness
  - *Note: if irregularities are found, examine more than the 10% minimum amount.*
- Examine the boxes to make sure that they are intact and not leaking or damaged in any way and that there are no bad odours coming from them.
- Examine the product to verify content and for wholesomeness, including the degree of processing (shelf stable, cooked, cured/smoked, fresh, frozen or chilled), quantity, weight, and packaging.
- Boneless and bone-in meat, should be carefully examined for the presence of pathological conditions such as abscesses, etc., spoilage, contamination with ingesta, faecal material, hair, grease, rail dirt, foreign material, presence of speargrass, blood clots, pieces of hide, and in the case of boneless product, bone or cartilage (gristle) pieces. Cuts should be checked for correct stamping.
- For canned and other hermetically sealed products, examination is done to ensure that the product is shelf stable (e.g. no rust, dents, and blown cans etc. See section on shelf stability).

Product samples may be taken periodically, at the discretion of the Veterinary Officer for laboratory analysis<sup>4</sup>. The laboratory tests routinely carried out are microbiological cultures and antibiotic residues.

Cured meat products packed in brine may be examined, as are fresh meats products, and from time to time a simple boiling test conducted to determine that the meat is cured (cured meat, when boiled, should not undergo a colour change).

**IF ALL OF THE ABOVE ARE SATISFACTORY, A COPY OF THE EXPORT HEALTH CERTIFICATE IS STAMPED "ENTRY APPROVED", SIGNED, DATED AND RETURNED TO THE AGENT/IMPORTER FOR ATTACHMENT TO THE CUSTOMS DOCUMENT FOR CLEARANCE.**

---

<sup>4</sup> Please refer to **Appendix ....**

## **Inspection procedures: Bridgetown Port; Transhipment to ships stores and regional vessels**

Eligible ships and companies have signed a Memorandum of Understanding with the Ministry of Agriculture's Veterinary Services, which allows goods destined for cruise lines and other vessels to tranship through the Bridgetown Port without the need to be accompanied by an Official Export Health Certificate.

As such, these goods are not eligible to enter Barbados and their entry, storage and transfer to the ongoing vessel must be closely supervised to ensure that they do not enter the country.

### **Document checks**

Prior to the arrival of the cargo, the agent/importer presents to the Quarantine Office, the transhipment permit, and manifest which gives the inbound vessel name and date of arrival.

- The Quarantine Officer attends the arrival and offloading of the vessel, checks the container number, seal number, and records the location of the container when it is offloaded.
- The agent of the cruise line or other receiving vessel notifies the Quarantine Officer of the date and time of transfer of the cargo.
- Check the container number and seal number and match them with those originally recorded.
- Supervise the opening of the container and transfer of the goods directly to the vessel.



## Inspection procedure: Containerised cargo at bonded warehouses:

**Meat & meat products/ poultry & poultry products/ dairy & dairy products, pet food and other products of animal & poultry origin**

### Document checks

The agent/importer presents the import documents to the quarantine officer for review.

All the required certificates must be original and shall be presented to an inspector and must be correct prior clearance being authorised:

- Verify that the permit and certificate accompanying the importation are originals and appropriate for the commodity and country of origin.
- When reviewing permits, verify the permit number, expiration date, and destination address.
- Verify origin, destination, product description, and certification statements.
- Review the certification statements and ensure that they match the conditions controlling the importation of the commodity/commodities from the specific country of origin.
- Match the shipper's seal with that given on the export certificate.

### **IF THE IMPORT DOCUMENTS PASS ALL OF THE ABOVE CHECKS, PERMISSION IS GIVEN TO OPEN THE CONTAINER**

Where the wording on a certificate does not meet the requirements of an import condition or permit to import, hold the consignment and seek the advice of a Veterinary Officer: If there are major discrepancies between the importation and the accompanying documents or if the documents are missing, then refuse entry.

If there are minor discrepancies, then contact a Veterinary Officer for approval to continue clearing the importation.

*NOTE: Minor typographical and spelling errors are permissible provided the meaning of the text is clear and in accordance with the requirements.*

Unless permitted by an import condition or permit, **photocopies or facsimiles of certificates are not acceptable** unless original documents have been delayed or lost. In all cases where facsimile copies are

accepted in lieu of the original certificates, an original must be presented to an inspector within 72 hours. Acceptance of photocopies or facsimile copies is at the discretion of the Senior Veterinary Officer.

### **Identity and Physical checks**

Pallets and cartons are removed from container:

- Check the labels on the boxes to verify that product and country of origin are the same as what the documents state they are.
- Check the description of the products to verify that the products are the same as described on the certificates and that the products meet the conditions for importation into Barbados.
- Examine the inspection stamps to ensure that they correspond with the health certificate (for example USDA inspection stamp for USA and CFIA stamp for Canada).
- Select boxes at random (approximately 10% of the total shipment) and open to examine the contents for verification of content along with labelling, expiry date and wholesomeness
  - *Note: if irregularities are found, examine more than the 10% minimum amount.*
- Examine the boxes to make sure that they are intact and not leaking or damaged in any way and that there are no bad odours coming from them.
- Examine the product to verify content and for wholesomeness, including the degree of processing (shelf stable, cooked, cured/smoked, fresh, frozen or chilled), quantity, weight, and packaging.
- Boneless and bone-in meat, should be carefully examined for the presence of pathological conditions such as abscesses, etc., spoilage, contamination with ingesta, faecal material, hair, grease, rail dirt, foreign material, presence of speargrass, blood clots, pieces of hide, and in the case of boneless product, bone or cartilage (gristle) pieces. Cuts should be checked for correct stamping.
- For canned and other hermetically sealed products, examination is done to ensure that the product is shelf stable (e.g. no rust, dents, and blown cans etc. See section on shelf stability).

Product samples may be taken periodically, at the discretion of the Veterinary Officer for laboratory analysis. The laboratory tests routinely carried out are microbiological cultures and antibiotic residues.

Cured meat products packed in brine may be examined, as are fresh meats products, and from time to time a simple boiling test conducted to determine that the meat is cured (cured meat, when boiled, should not undergo a colour change).

If all of the above are satisfactory, a copy of the export health certificate is stamped “*ENTRY APPROVED*”, signed, dated and returned to the agent/importer for attachment to the customs document for clearance. The original application and export certificate are also stamped and retained for office records.

| Findings  | Action   |
|---|--|
| <b>Document Checks</b>  |  |
| No original import permit (IP) or export health certificate (EHC).  | <ol style="list-style-type: none"> <li>1. Refuse permission to open the container and instruct the importer/agent to produce original copies within 72 hours.</li> <li>2. Consult with a Veterinary Officer for advice on whether a photocopy/faxed copy of the documents can be used to clear the container pending receipt of the originals.</li> </ol>  |
| There are discrepancies between the information on the certificates and the import requirements (EHC number, country of origin, product description, certification statements). | <ol style="list-style-type: none"> <li>1. If there are major discrepancies between the importation and the accompanying documents or if the documents are missing, then refuse entry.</li> <li>2. If there are minor discrepancies, then contact a Veterinary Officer for approval to continue clearing the importation.</li> </ol> <p><i>NOTE: Minor typographical and spelling errors are permissible provided the meaning of the text is clear and in accord with the requirements.</i></p> |
| The seals on the container are missing, broken or the seal number(s) are not the same as on the EHC.  | <p>Refuse permission to open and check with the Customs Department to see if the seal was broken or removed by them.</p> <ol style="list-style-type: none"> <li>1. If so, request the seal number of the original seal.</li> <li>2. If not, detain the container pending further investigation and consult with a Veterinary Officer.</li> </ol>   |

| Findings   | Action  |
|--|---|
| <b>Identity and Physical checks</b>  |   |
| Box labels, description of contents or inspection stamps are not consistent with information on the EHC.   | <ol style="list-style-type: none"> <li>1. Refuse entry and instruct the importer/agent and the Customs Officer that the products must be re-exported or destroyed.</li> <li>2. Supervise the closure and re-sealing of the container.</li> <li>3. Notify a Veterinary Officer.</li> </ol> |
| Leaking or packaged in flimsy or damaged containers; plant debris, hay and straw, or soil; manure, blood, or other known animal contaminants on or around boxes. | <ol style="list-style-type: none"> <li>1. Remove and SEIZE the restricted animal products or by-products for destruction.</li> <li>2. Supervise the <u>cleaning and disinfection</u> any contaminated surfaces.</li> </ol>  |
| Ticks, mites or other visible parasites on any skins, trophies, feathers or other animal products.   | <ol style="list-style-type: none"> <li>1. Notify a Veterinary Officer and SEND the ticks to the Veterinary Services Laboratory for identification.</li> <li>2. HOLD the infested importation until the ticks are identified and you receive a recommended action.</li> </ol>              |
| Cans or other shelf stable products do not meet all of the criteria for being shelf stable (see section on shelf stable products).                               | <ol style="list-style-type: none"> <li>1. Refuse entry and instruct the importer/agent and the Customs Officer that the products must be destroyed.</li> <li>2. Notify a Veterinary Officer.</li> </ol>   |
| Product packaging or labelling is inappropriate, expiry date is passed or product does not meet standards for wholesomeness.                                     | <ol style="list-style-type: none"> <li>1. Refuse entry and instruct the importer/agent and the Customs Officer that the products must be destroyed.</li> <li>2. Notify a Veterinary Officer.</li> </ol>   |

## **Inspection Procedure: Courier companies or Parcel post**

**Shelf stable meat and poultry products, veterinary biologicals (vaccines, toxoids, hormones, diagnostic samples), trophies, feathers and other products of animal origin**

### **Document checks**

The agent/importer presents the import permit or a copy of the permit and a copy of the invoice for the product to the quarantine officer for review:

- Verify that the permit is valid. When reviewing permits, review the permit number, expiration date, product permitted and consignee;
- Review any import conditions attached to the permit;
- Review the certification statements (if any) and ensure that they match the conditions controlling the importation of the commodity/commodities from the specific country of origin (import conditions);
- In the presence of a customs officer open the box/carton or supervise the opening of the box/carton.

### **Identity and Physical checks**

- Check the contents to confirm that they match the permit. Verify origin, destination and product description;
- Check the condition, packaging and labelling of the products;
- For canned and other hermetically sealed shelf stable products for human or animal consumption, examine to ensure that the product is shelf stable (e.g. no rust, dents, and blown cans etc. See section on shelf stability);
- Check the expiry date of the product;
- If the product is chilled, check the temperature and make sure that the cold chain has been preserved.

If all of the above are satisfactory, a copy of the invoice and certificate (if applicable) is stamped “*ENTRY APPROVED*”, signed, dated and returned to the agent/importer for attachment to the customs document for clearance.

Stamp and retain a copy of the invoice and the original certificate for office records.

## **Inspection Procedure: Airport Cargo Sheds (Terminal 2)**

For cargo containing meat & meat products/ poultry & poultry products/ dairy & dairy products, pet food and other products of animal & poultry origin, follow the procedure outlined under: "Inspection procedure: Containerised cargo at bonded warehouses".

For cargo containing shelf stable meat and poultry products, veterinary biologicals (vaccines, toxoids, hormones, diagnostic samples), trophies, feathers and other products of animal origin, follow the procedure outlined under: "Inspection Procedure: Courier companies or Parcel post".

### **For Hatching Eggs, Semen, Embryos**

#### **Document checks**

The agent/importer presents the import permit or a copy of the permit and a copy of the export health certificate for the product to the quarantine officer for review.

- Verify that the permit is valid. When reviewing permits, review the permit number, expiration date, product permitted and consignee;
- Review any import conditions attached to the permit;
- Review the health certification statements and ensure that they match the conditions controlling the importation of the commodity/commodities from the specific country of origin (import conditions);
- Check the labelling on the boxes/containers to verify the product and its origin.

#### **Identity and Physical checks**

- In the presence of a customs officer open the box/carton or supervise the opening of the box/carton;
- Check the contents to confirm that they match the permit and comply with the import conditions. Verify origin, destination and product description;
- Examine the product to ensure its integrity:
  - For hatching eggs, examine a random sample (10%) for the condition of the eggs (broken eggs, cracks, dirt/faeces/farm litter)
  - For genetic material, ensure that straws/pellets are present, and that the container/tank still contains adequate amounts of liquid nitrogen;
- Match the quantity of the product with that on the permit and health certificate.

If all of the above are satisfactory, a copy of the invoice is stamped "ENTRY APPROVED", signed, dated and returned to the agent/importer for attachment to the customs document for clearance.

Stamp and retain the original health certificate for office records.

## Inspection Procedure: Airport; Passenger baggage

Arriving passengers are required to complete a Customs declaration form (Form C), which asks:

*“Are you or anyone in your family carrying any fruits, plants, vegetables, soil, meat, live animals of any kind, honey, live organisms, wildlife products, plant material, food, other animal products, or live birds?”*

If, upon arrival, a passenger ticks the box next to this question, or if a Customs Officer suspects that a passenger may be carrying any food or agricultural product, the passenger is referred to the Quarantine Office for further inspection.

Upon referral, ask the passenger if he or she has an import permit.

If the passenger has an import permit:

- Request the permit and check its validity (date) and the products that the permit was granted for.
- Check that the permit covers the type of product.
- Check that the product is in its original packaging with appropriate labelling etc.
- For shelf stable products, check that they meet the criteria for shelf stability.
- For non-shelf stable products (frozen/chilled, cured, pickled), check for wholesomeness (sensory evaluation).
- For non-food animal products (feathers, skins, trophies), examine to make sure that there is not attached animal tissues, blood residue, odours etc.
- If OK, stamp the permit, retain it and release the product.
- Enter the relevant information in the logbook.

If the passenger does not possess an import permit, examine the product:

- If the product packaging, integrity and source are acceptable, consider type of product.
- For processed dairy products (milk powder, hard cheeses, highly processed dairy products), release for entry.
- For shelf stable, hermetically sealed meats other than beef products, verify that they meet the criteria for shelf stability. If OK, then release for entry.
- For cooked, smoked dried, cured or otherwise processed products (other than beef), if the product passes identity and physical inspection (country of origin, labelling, wholesomeness), issue a DETENTION CERTIFICATE and instruct the passenger that the product will be held for forty eight (48) hours (two working days) in order for them to obtain an import permit, and return for the product. If the product is not claimed after two days, adulterate, label and destroy.
- For fresh, frozen or chilled meat products, issue a CONFISCATION CERTIFICATE and refuse entry. Adulterate, label and secure the product and destroy as soon as possible.



- For non-food animal products, issue a DETENTION CERTIFICATE, hold and consult a Veterinary Officer
- For any product containing beef, refer to “approved country” list. Release if from approved country, confiscate if not.

**Notes:**

Only commercially packaged items are allowed entry. If the item is commercially packaged, the name and description will be identified on the container.

Your investigative techniques will prove valuable in determining the contents of containers and cans. Determining shelf stability of meat in containers that accompany passengers is a professional judgement. You must be confident that the meat or meat products were commercially cooked in the container. If you are **not** sure, then seize the product.

Beef or beef products are not allowed from countries or regions that are affected with BSE. This includes hermetically sealed shelf stable products.

## Final Regulatory Action

Based on the entry requirements and your inspection, take one of the following regulatory actions:

1. Release
2. Hold pending a decision by a Veterinary Officer
3. Refuse entry, and
  - Seize and destroy the cargo
  - Instruct the importer to export the cargo within 48 hours of arrival.

### 1. Release

Stamp all copies of the Export Health Certificate, as well as all copies of the Customs and shipping documents "ENTRY APPROVED".

Inform the importer and all relevant regulatory agencies that the product has been approved for entry.

### 2. Hold Pending a Veterinary Decision

Complete and issue form VS028 *Certificate of Confiscation/Detention*, delete the word "CONFISCATION" where it occurs on the document, indicating the reason for the detention, and give a copy to the importer. Supervise the resealing and/or secure storage of the container/boxes etc.

Notify a Veterinary Officer of the action, providing all relevant details.

### 3. Refuse Entry

Complete and issue Form VS028, *Certificate of Confiscation/Detention*, delete the word "DETENTION" where it occurs on the document, indicating the reason for the confiscation, and give a copy to the importer, including the reason for the confiscation. Supervise the resealing and/or secure storage of the container/boxes.

The following options of disposition are available:

- Immediate export:
  - Supervise any change of container and loading onto exporting vessel
- Destruction by the importer under Veterinary/Quarantine supervision:
  - Specify that the product must be incinerated. Any other method of destruction requires the approval of a Veterinary Officer
  - Supervise the destruction
- Destruction by the Quarantine Inspector by incineration:
  - Supervise the transport and destruction of the restricted goods.

## **Documenting Violations**

When cargo is moved without the proper treatment or inspection and Quarantine release, then regulations have been violated by the individual or party responsible for the movement—the violator moved the cargo that did not yet meet the requirements for importation. Specifically, when meat or fresh animal products are under detention by a Quarantine Officer and are moved without your being presented with the required certification or permit, then regulations have been violated.

Document all violations and conduct an investigation of the incident. Refer the incident to a Veterinary Officer.

## Authority

Relevant legislation: **Animals (Diseases and Importation) Act, Cap 253** and the **Animals (Diseases and Importation Control) Regulations, 1961** and amendments to the regulations

Under the Animals (Diseases and Importation) Act, Cap 253, (paragraph 2A) the Minister may, by instrument in writing, appoint such persons for such periods as he thinks fit to be inspectors for the purposes of this Act. , Quarantine Officers will be appointed as inspectors for the purpose of carrying out the quarantine duties under the Act. (Paragraph 2A)

The responsibility for carrying out the provisions of the Act and Regulations lies with the Senior Veterinary Officer (SVO) and subject to the direction of the SVO, every Veterinary Officer shall have the same rights, powers and duties given to the SVO. (Paragraph 3)

The SVO shall have the powers given to a constable and may at any time enter any pen, building, land or place; any vehicles, vessel or boat in which or in respect whereof he has reasonable grounds for believing that the Act or any regulation has not been or is not being complied with. (Paragraph 18)

| If the importation is:   | Then your authority is   |
|--|--|
| Meat and meat products   | Animals (Diseases and Importation Control) Regulations, 1961:<br><br>Regulation 17 |
| Milk and milk products   | Regulation 18  |
| Poultry and poultry products (including eggs)  | Regulation 16  |
| Semen and embryos  | Regulation 24  |
| Inedible animal by-products such as: <ul style="list-style-type: none"><li>• Bones</li><li>• Hides</li><li>• Skins</li><li>• Hay, straw</li></ul>  | Regulation 18  |
| <ul style="list-style-type: none"><li>• Biological products such as viruses, serum, toxins that are intended for use in treating animals</li></ul> | Regulation 23  |

|   |  |
|---|--|
| <ul style="list-style-type: none"><li>• Organisms</li><li>• Vectors</li></ul> |  |
|---|--|

## **APPENDICES**

- I. Bringing meat into Barbados: public information brochure
- II. Procedures for shipping, storing and transferring of animal origin products to cruise lines
- III. List of warehouses/ establishments frequently visited
- IV. Sample passenger meat import application form
- V. Sample passenger meat import permit
- VI. List of approved countries for importation of dairy products into Barbados
- VII. Certificate requirements for dairy and dairy products imported into Barbados from Belize, Brazil, Costa Rica, Chile, Dominican Republic, Mexico, Singapore, Venezuela, Argentina
- VIII. Certificate requirements for dairy and dairy products imported into Barbados, West Indies from Canada
- IX. Requirements: importation of dairy products into Barbados from the United States
- X. Certificate requirements for third country origin dairy and dairy products imported into Barbados from the United States
- XI. List of approved sources for dairy products from within CARICOM
- XII. CARICOM milk and dairy products official veterinary sanitary certificate
- XIII. Terms and conditions for the importation of animal products
- XIV. Conditions for the importation of cooked poultry products (including soups in cans and dehydrated soup mix) from the United Kingdom
- XV. Conditions for the importation of cooked poultry products (including soups in cans and dehydrated soup mix) from the USA
- XVI. Conditions for the importation of fresh, frozen or chilled poultry meat and poultry by products into Barbados from the USA
- XVII. Certification requirements for the export of fresh, frozen and cooked pork and pork meat products from the United States of America to Barbados
- XVIII. Certification requirements for the export of fresh, frozen and cooked pork and pork meat products from the United States of America to Barbados s
- XIX. Conditions for the importation of pet food from Canada to Barbados
- XX. Conditions for the importation of pet food from Trinidad into Barbados
- XXI. Certificate requirements for the importation of beef or beef products from Canada
- XXII. Certification requirements for boneless beef and boneless beef meat products (including ground beef and beef suet) from the USA to Barbados
- XXIII. Conditions for importation of feathers into Barbados for commercial, ornamental purposes from all countries
- XXIV. Official stamps used by Veterinary Services

## APPENDIX I

### **BRINGING MEAT INTO BARBADOS**

Bringing meat products and other products of animal origin into Barbados is permitted from some countries and prohibited from other countries due to the risk of bringing in serious diseases that may affect our livestock industry and the health and livelihood of our people.

Even in the case of countries from which meat products may be brought in, with a few exceptions it will be necessary for you to obtain a permit from the Ministry of Agriculture's Veterinary Services in Barbados before you travel.

Travellers may bring up to 25 lbs (10 kg) of meat and meat products per person into Barbados for their own personal consumption. Upon arrival at the port of entry, **YOU MUST DECLARE** all products of animal origin accompanying you, to the Customs Officer, whether in checked baggage, hand luggage or on your person, and **present the products, along with your import permit, to an Agricultural Quarantine Officer for inspection.**

Products of animal origin include:

- Fresh, frozen or chilled cuts of meat or poultry
- Cooked, smoked, cured, pickled, salted, dried or canned products (sausages, bacon, spaghetti sauce with meat, patties, soups containing meat)
- Dairy products, including ice cream, yoghurt, powdered milk, baby formula, cheeses
- Eggs and egg products
- Game trophies
- Products made from feathers, skins, hair, antlers, horns, hooves, bones

General guidelines

1. An import permit must be obtained before you travel;
2. All meat and meat products must be in their original sealed commercial packaging, which is labelled to clearly show the type of meat, country of origin and inspection marks;
3. You may bring up to a total combined amount of 25 lbs (11.5 kg) meat, poultry and dairy products per person. There is no preset limit on fish and seafood;
4. Products that have been removed from their commercial packaging and products that are not appropriately packaged and labelled (such as those purchased from neighbourhood butcher shops or backyard operations) will be confiscated and destroyed;
5. Personal imports of beef or veal and products containing beef or veal from the European Union (including the UK), Canada and the USA are PROHIBITED. This includes all cooked and canned products such as sausages, soups and sauces containing any amount of beef

6. Upon arrival, you must DECLARE to the Customs Officer that you are carrying meat products
7. You must then present your import permit to the Agricultural Quarantine Officer who will inspect the product and pass it for entry.
8. FAILURE TO DECLARE ANY PRODUCTS OF ANIMAL ORIGIN WILL RESULT IN IMMEDIATE CONFISCATION OF THE PRODUCT AND YOU MAY BE SUBJECT TO A FINE. IF IN DOUBT, DECLARE!



| Approved Countries from which meat and meat products may be imported                                     |   |                                       |  |
|--|---|---------------------------------------|--|
| Product  | Country from which the product may be imported  | Import permit needed prior to arrival | Comments   |
| Beef (chilled, frozen, processed or canned)  | Australia, New Zealand, Uruguay, Chile, <i>United States*</i> , <i>Canada*</i> , <i>United Kingdom*</i> , <i>Republic of Ireland*</i> , <i>The West Indies*</i> , <i>Guyana*</i> , <i>Belize*</i> | Yes                                   | *Personal imports of beef and products containing beef from the European Union (including the United Kingdom), Canada the USA and Ireland, are currently not allowed. All imports from the West Indies, Guyana and Belize are currently prohibited |
| Mutton and goat meat (chilled, frozen, processed or canned)  | Australia, Canada, Ireland, New Zealand, United Kingdom, Uruguay, USA, Chile, <i>The West Indies*</i> , <i>Guyana*</i> , <i>Belize*</i>   | Yes                                   | *Imports of mutton and goat meat from the West Indies, Guyana and Belize are currently prohibited  |
| Pork (chilled, frozen, processed or canned)  | Australia, Canada, Ireland, New Zealand, United Kingdom, Uruguay, USA   | Yes                                   |  |
| Poultry, including egg products (chilled, frozen, processed or canned)                                   | Argentina, Australia, Canada, Denmark, Ireland, the Netherlands, Norway, Sweden, USA, <i>the West Indies*</i> , <i>Guyana*</i>  | Yes                                   | *Only fully cooked commercially packaged poultry products from Guyana and the West Indies are allowed  |
| Fish and seafood products (crab, lobster, shrimp, oysters) (chilled frozen, cooked, processed or canned) | All countries   | No                                    | Importation of these products are currently monitored by the Ministry of Health  |
| Baby Formula, Powdered milk, processed milk products   | Argentina, Belize, Brazil, Canada, Costa Rica, Chile, Dominican Republic, European Union, Mexico, Singapore, USA, Venezuela, Trinidad and Tobago, Jamaica   | No                                    |  |
| Cheese   | Argentina, Belize, Brazil, Canada, Costa Rica, Chile, Dominican Republic, European  | No                                    |  |

|  |                                 |   |     |   |
|--|---------------------------------|---|-----|---|
|  |                                 | Union, Mexico, Singapore, USA,<br>Venezuela |     |   |
| Animal<br>skins,<br>antlers,<br>hooves | trophies,<br>feathers<br>horns, | All countries                               | Yes | Conditions apply. Contact Veterinary<br>Services for details. |

## Import Permits

In order to obtain an import permit, complete the application form, specifying the type of product that you wish to import and your country of origin, and present it along with a BDS\$25.00 application fee to the Veterinary Services Department.

Application forms are available from the Veterinary Services, The Pine, St Michael Barbados

Payment may be made in cash (Barbados currency) at the Veterinary Services offices, or by one of the following monetary instruments, made payable to: ***The Permanent Secretary, Ministry of Agriculture:***

1. Personal cheque drawn on a Barbados bank;
  2. A Certified Bank Draft;
  3. An International Postal Money Order.
- If payment is in the form of a bank draft or money order from outside of Barbados, it must be in United States Currency for the amount of **US\$15.00** (to cover all additional bank processing charges).
  - Personal cheques drawn on banks outside of Barbados cannot be accepted.
  - We regret that credit card payments cannot be made at this time.

Upon receipt of the application and fee, a permit will be prepared and forwarded to you, either by mail, fax or email.

## APPENDIXII

### **Procedures for shipping, storing and transferring of animal origin products to cruise lines**

The following Standard Operating Procedures are designed to facilitate the transshipment of goods of animal origin destined for ships stores (including cruise ships), without necessitating the presentation of sanitary certificates appropriate for entry of these products into Barbados. As such, these products will not qualify to enter Barbados for free trade and must be handled as hazardous materials while in transit.

The Standard Operating Procedures apply to the following:

1. Products of animal origin that are destined for transshipment to ships stores;
2. Full container loads only – no break-bulk shipments;
3. Products that are not accompanied by appropriate health certification for entry into Barbados;
4. Containers arriving at the Bridgetown Port only;
5. Containers remaining within the secure boundaries of the Bridgetown Port for a maximum period of fourteen (14) days. This time limit commences at the time of completion of unloading of the vessel.

The appropriate Sanitary Certificate for entry of animal products into Barbados must accompany all other types of shipments (break-bulk, aircraft cargo) destined for transshipment.

#### **Prior to arrival of containers**

1. At least 48 hours prior to arrival, the **agent for the cruise ship** submits a written application to tranship the consignment of products of animal origin to the ship.
  - a. The request must contain details of the contents – NOT the bill of lading;
  - b. The application must declare that the consignment is for transshipment to ship stores;
  - c. Other information required on application: Expected date of arrival, port of origin, expected date of transfer, inbound vessel name, receiving vessel name;
  - d. The application form is completed and submitted to the Senior Veterinary Officer, Veterinary Services Administration.
2. The Senior Veterinary Officer (SVO) issues a transshipment permit.
3. **Agent for cargo vessel** submits a notice to the Veterinary Quarantine office (VQ), Bridgetown Port, informing of the date and time arrival of the container vessel containing cargo for transshipment, along with a general manifest for all containers that relate to Veterinary Services (VS), i.e. all products of animal origin:
  - a. The information should give the number of containers, description, contents, container and seal numbers and name of the vessel to which they will be transferred;
  - b. Agent also notifies VQ of estimated date and time of arrival of the vessel.

4. **Agent for cruise line** submits a notification for all containers for transshipment containing the same information, along with a cover letter requesting veterinary supervision for the transfer, giving expected date and time of transfer.

#### **Upon arrival of cargo vessel**

5. **Agent for cargo vessel** notifies VQ of arrival of vessel, giving date, time and location of offloading of the containers;
6. Veterinary Quarantine Officer (VQO) supervises the offloading and placement of the containers, records the seal numbers and affixes VQ seals if necessary. The location of placement of the containers in the container park is noted.
7. VQO notifies **customs** that the containers are destined for transshipment, are under veterinary security and must not be opened without first notifying VQ and only in the presence of a VQO;
8. VQO will periodically check containers and seal numbers while in the port to ensure that they remain sealed.
9. The VQO may, at his discretion, carry out documentary, identity and/or physical checks (including sampling) if he/she has reason to believe that the consignment may pose an animal or public health risk. If this necessitates opening of the container(s), customs and the handling agent will be notified of this intent beforehand.

#### **On date of transfer to cruise ship**

10. On the day of transfer, the **agent for the cruise line** contacts the VQO on duty confirms the expected time and location of transfer and requests veterinary supervision for the transfer.
11. The container seal can only be broken and transfer and unstuffing of the container can only occur after the VQO inspects the container seal supervises the transfer process.
12. All of the containers requiring veterinary supervision (those containing products of animal origin) should be unstuffed together so as to minimise the length of time needed for VQ supervision.

**NOTES:**

Consignments must fully satisfy the import health requirements for entry into Barbados in the following cases:

1. Break-bulk cargo where only a portion of the container load is destined for transshipment;
2. Consignments to be stored at the Bridgetown Port or any other location on the island for more than 14 days;
3. Consignments to be unstuffed and stored in separate facilities;
4. Cargo arriving by air for transfer to the port

Importers/agents must specify, in writing, upon initial application that the consignments are for transshipment to ships stores. Consignments for which no prior declaration is made shall be subjected to veterinary checks (documentary, identity and physical) on the assumption that they are intended for importation and free circulation in Barbados and will be accepted or rejected by Veterinary Quarantine accordingly.

**Contingencies**

In the event of malfunction and/or damage to the container(s), the following procedure must be followed:

1. The handling agent immediately notifies Veterinary Quarantine and customs of the nature of the problem;
2. Under no circumstances must the container be unstuffed unless permission is granted to do so by the SVO;
3. Provision may be made to transfer the contents of the malfunctioning/damaged container(s) to another one under veterinary supervision. Details of the new container number and seal number will be recorded by the VQO;
4. The contents of the container(s) will NOT be allowed to be transferred to the BICO cold storage facility;

Should the entire or any part of the consignment of animal products destined for transshipment be found unsuitable for use on the ship for any reason, landing will not be allowed and the agent will be responsible for the removal and disposal of the product as soon as is practicable. Such containers can be returned to the country of origin but must not be handled in any way that entails opening of the containers. Disposal must be outside of Barbados territorial waters.

### **Procedures for preventing the offloading of animal products from the cruise ship while in port**

1. Under no circumstances must any waste containing products of animal origin, whether galley waste or otherwise, be offloaded from the ship for disposal or incineration at the Bridgetown port or within Barbados' territorial waters.
2. Passengers and crewmembers are prohibited from taking any food or other items containing animal products off the ship while it is in Barbados.
3. The cruise line agrees to inform the passengers and crew of the ships, both verbally and through posting easily readable notices in clear view and/or by distributing notices to all disembarking passengers and crewmembers, that it is illegal to take any food or products of animal origin off the ship;

### ***Expenses and Responsibilities***

1. All expenses involved in removing and disposing of containers imported contrary to these conditions or deemed unsuitable for transshipment to the ship are at the expense of the cruise line;
2. The agents for the cruise line agree to pay all overtime charges or other fees due to the Veterinary Quarantine Officers in the carrying out of the duties required by these operating procedures;
3. The cruise line is responsible for the cost of designing, printing and distributing all notices to passengers and crewmembers;
4. The cruise line must accept all responsibility for any detrimental effects whether health or otherwise, that may arise from the use, consumption and disposal of all foods of animal origin that have been transhipped in this manner.

## APPENDIXIII

### LIST OF WAREHOUSES/ ESTABLISHMENTS FREQUENTLY VISITED

1. Alamac Trading
2. A One Supermarket
3. Armstrong Agencies
4. A & R. Temprow
5. Atlantic Marketing
6. Brydens Stokes
7. BICO Ltd.
8. Barbados Agricultural Development and Marketing Cooperation
9. Barbados Dairy Industries Ltd.
10. Chef Foods Ltd.
11. Collins Ltd.
12. Goddards Catering
13. Hotel Food Supplies (Latch Food Ltd.)
14. Hanschell Inniss Ltd
15. Sundale Trading
16. SBI Distribution Inc
17. Massey Stores
18. Massey Distribution
19. Massey Retail
20. Stokes & Bynoe Ltd.
21. R.L. Seale & Co. Ltd.
22. Western Trading



APPENDIXIV

**VETERINARY SERVICES PASSENGER MEAT APPLICATION  
FORM**

NAME OF PASSENGER.....

COUNTRY OF ORIGIN.....

ADDRESS IN BARBADOS.....

ESTIMATED DATE OF ARRIVAL.....

COUNTRY WHERE PRODUCT  
IS COMING FROM.....

CONTACT INFORMATION  
(FOR RECEIPT OF PERMIT):.....

PHONE:.....FAX:.....EMAIL:.....

.....  
SIGNATURE OF APPLICANT    DATE

*Application Fee: \$25.00*

| <b>OFFICE USE ONLY</b> |                      |                          |          |
|------------------------|----------------------|--------------------------|----------|
| Received: _____        | By _____             | Issued: _____            | By _____ |
| Fee paid: _____        | Permit Number: _____ | Products approved: _____ |          |

APPENDIX V

**PERMIT TO IMPORT MEAT**

**Made under the Animals (Diseases and Importation) Act Cap. 253**

Animals (Diseases and Importation Control) Regs.1961

Animal (Disease and Importation Control) (Amendment) Regs.1991

-----  
***Meat of less than 25 lbs. weight for Personal Consumption only***

NAME OF APPLICANT

**JOHN DOE**

ADDRESS

**123 NOWHERE, NEW YORK**

APPROX. DATE OF IMPORTATION

**16<sup>TH</sup> APRIL 2007**

PRODUCT

**ASSORTED MEATS (NO BEEF OR BEEF PRODUCTS)**

COUNTRY OF ORIGIN

**UNITED STATES OF AMERICA**

Permission is hereby granted to the mentioned applicant, to import into Barbados not more than 25lbs of Fresh, Frozen and/or cooked and/or processed meats at time of entry.

**The Products must be in their original packaging, must be clearly labelled showing all of the ingredients and must bear proof of Official Inspection by U.S.D.A.**

On arrival in the island this permit together with the meat products mentioned must be presented to the Agriculture Quarantine Inspector or Customs Officer at the Port of entry.

.....  
Senior Veterinary Officer

## APPENDIX VI

### LIST OF APPROVED COUNTRIES FOR IMPORTATION OF DAIRY PRODUCTS INTO BARBADOS

Argentina<sup>1</sup>,  
Australia,  
Austria,  
Belgium,  
Belize,  
Brazil<sup>1</sup>  
Canada,  
Costa Rica<sup>1</sup>,  
Chile,  
Croatia,  
Denmark,  
Dominican Republic,  
France,  
Germany,  
Ireland,  
Italy,  
Jamaica<sup>2</sup>,  
Luxembourg,  
Mexico,  
The Netherlands,  
Northern Ireland,  
Norway,  
New Zealand,  
Poland,  
Portugal,  
Singapore  
Spain,  
Sweden,  
Switzerland,  
Trinidad and Tobago<sup>2</sup>,  
United Kingdom,  
United States,  
Venezuela

<sup>1</sup> Negotiations are still ongoing to develop import conditions for these countries

<sup>2</sup> Only specified plants from these countries are approved for export to Barbados

## APPENDIX VII

### **Certificate Requirements for Dairy and Dairy Products Imported into Barbados from Belize, Brazil, Costa Rica, Chile, Dominican Republic, Mexico, Singapore, Venezuela, Argentina.**

Animals (Diseases and Importation) Act. CAP 253  
Animals (Diseases and Importation Control) Regulations and Amendments

Under Section 18 of the Legislation, an Import Permit is required for the importation of all animal products and subject to such conditions as the Senior Veterinary officer may impose. The following is required for all dairy and dairy products.

**All shipments of dairy products must be accompanied by a Sanitary Export Health Certificate, issued by the Veterinary Authority of the Exporting Country and signed by an Official Veterinarian of the Country of Origin.**

The certificate must contain the following information:

- a) **Identification of the product**
  - i) Nature of the product
  - ii) Name of the product
  - iii) Type of portions of product
  - iv) Type of package:
  - v) Number of objects or packages:
  - vi) Net weight
  - vii) Lot identifier or date coding
- b) **Origin of the animal product**
  - i) Address/es and veterinary approval number/s of the processing establishment/s:
- c) **Destination of the animal product**
  - i) Country of dispatch
  - ii) Country and place of destination
  - iii) Nature and identification of means of transport:
  - iv) Name and address of exporter:
  - v) Name and address of consignee
- d) **Sanitary information and attestation of wholesomeness:**
  - 1. The dairy/processing plant where the milk and/or milk products are produced is approved and monitored by the relevant legal Authority of the Country.
  - 2. The dairy products were manufactured under a safety management program based on HACCP principles.

3. The dairy products were manufactured under the relevant codes of practice developed by the Codex Alimentarius Commission and the products meet the specifications as described in the Codex Alimentarius Code of Hygienic Practice for Milk and Milk Products.
4. The milk from which the dairy products were made was subjected to one of the following treatments
  - a. sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]); OR
  - b. if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]); OR
  - c. if the milk has a pH of 7.0 or over, the HTST process applied twice
5. The milk from which the dairy products were made was obtained from animals that appeared to be clinically healthy at the time of milking.
6. The country of origin has an active eradication programme for tuberculosis and brucellosis, including monitoring and surveillance activities for susceptible species.
7. The country of origin is free from Foot and Mouth Disease, OR
8. The products originate from herds that were not infected or suspected of being infected with Foot and Mouth Disease at the time of collection.
9. The dairy products were manufactured under hygienic circumstances and are fit for human consumption.
10. The goods were packed in a manner as to prevent contamination and spoilage.

## APPENDIX VIII

### **Certificate Requirements for Dairy and Dairy Products Imported into Barbados, West Indies from Canada**

Shipments must be accompanied by a Veterinary Sanitary Certificate issued by the Canadian Food Inspection Agency, stating that:

1. The dairy/processing plant where the milk and/or milk products are produced is approved and monitored by the relevant legal Authority of Canada
2. The dairy products were manufactured under a safety management program based on HACCP principles.
3. The dairy products were manufactured under the relevant codes of practice developed by the Codex Alimentarius Commission and the products meet the specifications for the relevant Codex Commodity Standards.
4. The milk from which the dairy products were made was subjected to a heat treatment no less than required for pasteurisation under hygienic circumstances and furthermore the products are fit for human consumption.
5. The milk from which the dairy products were made originated from healthy animals under constant veterinary supervision and such animals are free from Tuberculosis.
6. Canada is free from all OIE list A diseases pertinent to milk and milk products.
7. The goods were packed in a manner as to prevent contamination and spoilage.

Other information required on the Export Certificate:

- Description of product and quantity
- Country of Origin and Source of Manufacture of Product
- Means of transportation

Further declarations may be required depending on the animal health status of the exporting country. These will be finalised following discussions with the Chief Veterinary Officer of the exporting country.

## APPENDIX IX

### **Requirements: Importation of Dairy Products into Barbados from the United States**

The following certification statements should be provided on a VS Form 16-4\* for the exportation of dairy products, such as ice cream, milk, milk powder, yogurt, and cheese, to Barbados. Although the statement (#1) referencing the manufacturing plant approval number (or numbers) is made on the basis of an affidavit, the exporter should provide supporting documentation regarding their approval. Product description (product box on VS Form 16-4) should include the species of origin, as well as the nature of the product.

“Pestis des petits ruminants does not exist in the United States.”

“The United States has active eradication programs for tuberculosis and brucellosis, including monitoring and surveillance activities for susceptible species.”

This office has on file a notarized affidavit from (insert name of company here) verifying the accuracy of the statements below.

1. The processing plant(s) from which the exported product originates is (are) approved and monitored by the U.S. Food and Drug Administration and/or the U.S. Department of Agriculture. Plant approval number(s): \_\_\_\_\_
2. The products were manufactured under hygienic and sanitary conditions in accordance with U.S. laws and regulations.
3. All ingredients used in the products were either U.S. origin or were legally imported into the United States.
4. Products were manufactured from milk that received a pasteurization treatment, or in the case of cheeses, were manufactured in a manner that provided equivalent health safeguards.
5. The milk or milk products used in the manufacture of the product were obtained from animals that appeared to be clinically healthy at the time of milking.
6. The products are freely marketed in the United States and are intended for human consumption.
7. The products have been packed in new containers in a manner intended to prevent contamination or spoilage.

**\* Dairy products for human consumption produced in the United States should be certified by the USDA Agricultural Marketing Service (AMS), Dairy Programs. However, during an interim period through June 30, 2015, dairy products for human consumption produced in the United States may be certified by either entity, AMS or APHIS.**





## APPENDIX X

### **Certificate Requirements for Third Country Origin Dairy and Dairy Products Imported into Barbados from the United States**

The following certification statements should be provided on a VS Form 16-4 for the exportation of dairy products, such as ice cream, milk, milk powder, yogurt, and cheese, from the USA to Barbados that are of third country origin.

#### **For products manufactured in the European Union:**

1. The products identified are marked with the EU health mark, which signifies compliance with European Union animal and public health rules for production of milk and milk products, and are freely marketed for human consumption in the United States.
2. The country of manufacture is recognized by the OIE as a country free from foot and mouth disease (FMD).

#### **For products of non-EU origin:**

1. The products identified were legally imported into the United States in accordance with animal and public health regulations and are freely marketed for human consumption in the United States.
2. The country of manufacture is recognized by the OIE as a country free from foot and mouth disease (FMD).

## APPENDIX XI

### List of Approved Sources for Dairy Products from within CARICOM

| Country of Origin & Company          | Address of Approved Plant/Establishment  | Approved Products   |
|--------------------------------------|--|---|
| <b>1. Jamaica</b>                    |  |   |
| Nestle' Jamaica Ltd.                 | ▪ Bybrook Factory<br>Bogwalk<br>St. Catherine<br>Jamaica                                 | 1. Products made with fresh cows milk.<br>2. Products made from <b>imported</b> whole or skimmed powdered milk. |
| Serge Island Dairies                 | ▪ Sea Fort Morant Bay<br>St. Thomas<br>Jamaica   | 1. Products made from <b>imported</b> whole or skimmed powdered milk.   |
| Glaxo Smithkline (Caribbean) Ltd.    | ▪ Dairy Industries<br>Jamaica Ltd.<br>111 Washington<br>Boulevard<br>Kingston<br>Jamaica | 1. Products made from <b>imported</b> whole or skimmed powdered milk.   |
| <b><u>2. Trinidad and Tobago</u></b> |  |   |
| Nestle' Trinidad & Tobago Ltd.       | ▪ Valsayan Factory<br>Churchhill Roosevelt<br><br>Hwy<br><br>Valsayan<br>Trinidad        | 1. Products made from <b>imported</b> whole or skimmed powdered milk.   |
| Flavorite Foods Ltd.                 | ▪ Flavorite Foods Ltd.<br>Boundary Road<br>San Juan<br>Trinidad                          | 1. Products made from <b>imported</b> whole or skimmed powdered milk.   |

## CARICOM MILK AND DAIRY PRODUCTS

# OFFICIAL VETERINARY SANITARY CERTIFICATE

|                          |                                     |
|--------------------------|-------------------------------------|
| CONSIGNEE:               | CERTIFICATE NO:                     |
|                          | DATE OF EXPORT:                     |
| EXPORTED BY:             |                                     |
| DESCRIPTION OF PRODUCT   | BATCH & CODE NO'S      NO. PACKAGES |
|                          |                                     |
| Total marked net weight: | Total no. Pkgs.:                    |
| Shipping Marks:          | Vessel/Carrier:                     |
| Container #:             | Seal #:                             |

This is to certify that

- 1) Jamaica is free from Foot and Mouth Disease.
- 2) The dairy products were manufactured under a safety management program based on HACCP principles and a Residue Monitoring Program for antimicrobials.
- 3) The dairy products were manufactured under the relevant codes of practice developed by the Codex Alimentarius Commission and the products meet the specifications for the relevant Codex Commodity Standards.

- 4) The fresh milk from which the dairy products were made originated from healthy bovine animals under constant Veterinary supervision and such animals are free from Tuberculosis and Brucellosis.

5) The products were manufactured using:-

- ☐ Fresh cow's milk derived from animals originating on farms being under permanent official sanitary control and/or
- ☐ Whole milk powder and/or skimmed milk powder. The latter two were imported only from sources approved by the Veterinary Services Division of Jamaica and accompanied by the Official Sanitary Certificate of the country of origin.

5) The product has been manufactured at an establishment that has been approved by Veterinary Services, Barbados for export to Barbados.

Name of Establishment: \_\_\_\_\_

Address of Establishment: \_\_\_\_\_

Date of last Inspection: \_\_\_\_\_ -

6) The fresh cows' milk used in manufacture meets the following requirements:

- Total Plate Count of not more than 100,000 colonies/ml of raw milk.
- Somatic Cell count of not more than 500,000 per ml of raw milk.

8) The fresh raw milk was obtained, collected, cooled and transported under hygienic conditions and at a temperature not exceeding 10°C.

9) The milk from which the dairy products were made was subjected to a heat treatment of no less than 75° C for 15 secs required for pasteurisation or 142° C for 6 secs for Ultra Heat Treatment (UHT) under hygienic circumstances and furthermore such products are fit for human consumption.

10) The goods were packed and shipped in a manner as to prevent contamination and spoilage.

11) The dairy/processing plant where the milk and/or milk products are produced is approved and monitored by the relevant legal Authority of the Country and audited by the Veterinary Services.

12) The country of origin is free from all other OIE listed diseases pertinent to milk and milk products.

Official Stamp

\_\_\_\_\_  
Chief Veterinary Officer

## APPENDIX XIII

### **Terms and Conditions for the Importation of ANIMAL PRODUCTS\***

Animals (Diseases and Importation) Act. Cap 253

Animals (Diseases and Importation Control) Regulations, 1961

Animal (Diseases and Importation Control) (Amendment) Regulations, 1991

Animal (Diseases and Importation Control) (Amendment) (No. 2) Regulations, 1991

*\*Animal Products include Meat, Meat Products, Meat By-products, Poultry, Poultry Products, Poultry By-products, Dairy Products and any other Products of Animal Origin.*

#### **A. IMPORTS**

- 2) All importers must be in possession of a valid **Annual Import Permit** issued by The Veterinary Services Department of the Ministry of Agriculture. Annual permits are available for a fee of \$500.00 and are valid for a period of 12 months from the date of issue.
- 3) **Prior to placing orders, approved importers must first apply in writing (in duplicate) for permission to import each individual shipment.** Application forms are available from the Veterinary Services Department.
- 4) Permission to import will only be granted from approved establishments and from approved countries.
- 5) All importations must be in containers that are sealed at the packing plant/cold store in the country of origin. Any break bulk importations must be made in a manner first approved by the Senior Veterinary Officer.
- 6) All shipments should be made directly from the Country of Origin to Barbados. Transhipments can only be made with prior permission of the Senior Veterinary Officer.
- 7) Approved transhipments will only be allowed through a country where there has been no outbreak of Foot and Mouth Disease or other specified World Organisation for Animal Health (OIE) listed diseases in the past 12 months. For information please contact the Veterinary Services Department.
- 8) Under no circumstances must the container be opened and unstuffed, nor the seal tampered with in any way while in transit to Barbados.
- 9) If the container is opened by officials (Customs, Agriculture) in the country of transhipment, this must be noted by the Official Services on the Sanitary Export Health Certificate or on accompanying official documentation, the container must be resealed and the new seal number entered on the Export Health Certificate.
- 10) The Senior Veterinary Officer must first approve any deviation from the above conditions.

#### **B. EXPORT HEALTH CERTIFICATES**

- 11) The **ORIGINAL** Sanitary Export Health Certificate, issued by the competent authority of the country of origin must travel with the consignment or must arrive prior to the consignment.
- 12) Unless otherwise stated, the recognised competent authority of the country of origin is the Official Veterinary Services
- 13) **Certificates must be issued prior to the consignment, to which the certificate relates, leaving the control of the certifying body.** In exceptional circumstances, and only with prior permission from the Senior Veterinary Officer, certificates may be issued while consignments are in transit. **Certificates issued after the consignment has arrived in Barbados will not be accepted.**
- 14) The certificate must clearly identify the certifying body, and have a unique identification number. Where the certificate consists of more than one page, or where separate pages are used for additional certification statements, these pages must bear the certificate number and each page must be separately initialled by the certifying officer and numbered so as to indicate that it is a particular page in a finite sequence.
- 15) Irrespective of which Broker the products are imported through, the local company's name i.e. the consignee in Barbados, must appear on the Sanitary Export Health Certificate of the Country of Origin.
- 16) The Sanitary Export Health Certificate Number and Consignee's shipping marks must be recorded on cartons/ boxes of all products being shipped.
- 17) The Container/Reefer Number and Seal Number must be recorded on the Sanitary Export Health Certificate from the Country of Origin.
- 18) The Sanitary Export Health Certificate must contain the following information, as appropriate:
- 19)
  - a) **Identification of the animal product**
    - i) Nature of the animal product
    - ii) Name of the product
    - iii) Type of portions of product
    - iv) Type of package:
    - v) Number of objects or packages:
    - vi) Net weight
    - vii) Lot identifier or date coding
  - b) **Origin of the animal product**
    - i) Address/es and veterinary approval number/s of the abattoir/s; and/or
    - ii) Address/es and veterinary approval number/s of the processing establishment/s:
  - c) **Destination of the animal product**
    - i) Country of dispatch
    - ii) Country and place of destination
    - iii) Nature and identification of means of transport:
    - iv) Name and address of exporter:
    - v) Name and address of consignee
  - d) **Sanitary information and attestation of wholesomeness, certified to and signed by an Official Veterinarian of the country of origin**



- i) The meat/poultry product etc. referred to above is/are stamped, thereby attesting that all the meat comes from animals or birds slaughtered in officially inspected abattoirs; or
- ii) The dairy product referred to above is/are stamped, thereby attesting that:

The meat was cut up in a government-approved cutting-up establishment;

The meat/poultry/dairy product is considered to be fit for human consumption;

The meat satisfies the following requirements: *(additional certification statements as agreed to between the Senior Veterinary Officer and the competent authority of the country of origin)*

- e) Certificates should also contain information on relevant transport and handling requirements, including appropriate temperature controls.

### **C. LANDING OF IMPORTED ANIMAL PRODUCTS/ BY-PRODUCTS**

1. The Consignee or Broker/Agent must notify the Animal Health Quarantine Office in the Bridgetown Port ((246) 429-6153) or the Veterinary Services Department, ((246) 427-5073) of any incoming shipment. The name of the vessel/aircraft and its estimated date and time of arrival should be provided.
2. Prior to first presentation of documents to Customs, the ORIGINAL Health Certificate of Origin plus a photocopy of the same, must be presented to the Animal Health Quarantine Officer at the point of entry either before or immediately following the arrival of the shipment.

*This is essential, as this Officer must approve entry of all shipments into the country. The photocopy will be acknowledged as a TRUE COPY and the ORIGINAL Health Certificate returned to the importer for submission to Customs for the passing of the Customs Declaration Form*

3. Once all Agriculture Quarantine requirements have been met, the TRUE COPY of the Health Certificate will be stamped "ENTRY APPROVED" and signed. The endorsed certificate can then be presented to the Customs Department for clearance and release of the shipment.

*The Customs Department will not approve clearance of the consignment unless the Health Certificate has been endorsed by Animal Health Quarantine.*

#### APPENDIX XIV

### **CONDITIONS FOR THE IMPORTATION OF COOKED POULTRY PRODUCTS (INCLUDING SOUPS IN CANS AND DEHYDRATED SOUP MIX) FROM THE UNITED KINGDOM**

All shipments must be accompanied by an official DEFRA certificate stating that:

1. The poultry meat was not derived from birds slaughtered in the context of a Newcastle Disease, Avian Influenza or other disease control or eradication programme;
2. the entire consignment comes from birds which have been slaughtered in an approved abattoir and have been subjected to veterinary ante-mortem and post-mortem inspections with favourable results;
3. The poultry meat has been subjected to heat treatment such that the middle of the product reach a temperature of at least 72 °C, or other recognized method to ensure the destruction of the Newcastle Disease virus;
4. The poultry meat product was handled in such a manner after processing that any possibility of contamination of the product by unprocessed poultry material or other potential source of Newcastle Disease virus, either directly or indirectly, was prevented;
5. The poultry meat product did not come into contact with any products of bovine origin at any stage manufacturing or handling.

## APPENDIX XV

### **CONDITIONS FOR THE IMPORTATION OF COOKED POULTRY PRODUCTS (INCLUDING SOUPS IN CANS AND DEHYDRATED SOUP MIX) FROM THE USA**

All shipments must be accompanied by an official USDA certificate stating that:

6. The poultry meat was not derived from birds slaughtered in the context of an Avian Influenza or other disease control or eradication programme;
7. The poultry meat has been subjected to heat treatment such that the middle of the product reach a temperature of at least 72 °C;
8. The poultry meat product was handled in such a manner that any possibility of contamination of the product by unprocessed poultry material after the heating process, either directly or indirectly, was prevented;

The poultry meat product did not come into contact with any products of bovine origin at any stage manufacturing or handling

## APPENDIX XVI

### **CONDITIONS FOR THE IMPORTATION OF FRESH, FROZEN OR CHILLED POULTRY MEAT AND POULTRY BY PRODUCTS INTO BARBADOS FROM THE USA**

All shipments must be accompanied by a USDA/FSIS certificate (Form 9060-5) stating in the "Remarks" or elsewhere that:

- a. "The poultry meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States and the birds from which the product originates were subjected to ante mortem and post mortem veterinary inspection.
- b. "There have been no outbreaks of highly pathogenic Avian Influenza in the United States for at least 90 days in the states where the birds were produced or slaughtered. Further, in the area where the birds were produced or slaughtered (such an area being within a minimum radius of 50 kilometres from the production farm), neither Newcastle Disease, fowl cholera nor any other serious infectious fowl disease as recognised by the government of the United States, has occurred for at least 90 days

If the poultry product transits through a third country, pre-approval must be sought by the importer of the product from the Veterinary Services, Barbados, and the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5

## APPENDIX XVII

### **Certification Requirements for the Export of Fresh, frozen and cooked Pork and Pork Meat Products from the United States of America to Barbados**

USDA/FSIS Export Health Certificate, FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness must accompany the product.

The following statements must be typed in the “Remarks” section of the certificate or on a letterhead certificate:

**1. For fresh/frozen pork and pork meat products**

- A. African Swine Fever, Foot and Mouth Disease, Hog Cholera, Rinderpest and Swine Vesicular Disease have not occurred in the United States of America during the last twelve (12) months*
- B. The meat and meat products were not derived from swine slaughtered in the context of any disease control or eradication program;*
- C. The meat and meat products were derived from swine born and reared in the United States or Canada which received official ante-mortem and post-mortem veterinary inspection at the time of slaughter and are sound, healthy, wholesome and otherwise fit for human food and free from contagious and infectious disease*
- D. The meat and meat products have not been treated with and do not contain any prohibited preservative or colouring matter and have only been handled in a sanitary manner in the United States,*
- E. The packaged meat/meat products did not come into contact with any other meats not similarly certified*

## APPENDIX XVIII

### **CONDITIONS FOR THE IMPORTATION OF PET FOOD FROM THE UNITED STATES OF AMERICA TO BARBADOS**

Each shipment must be accompanied by a certificate signed and stamped by an Official Veterinarian of the United States Department of Agriculture certifying that:

- a. Rinderpest, foot and mouth disease, classical swine fever, swine vesicular disease, African Swine Fever, and contagious bovine pleuropneumonia, do not exist in the United States of America;
- b. The manufacturing plant has been approved by the USDA APHIS Veterinary Services to export pet food to Barbados
- c. There has been no outbreak of Highly Pathogenic Avian Influenza or velogenic Newcastle disease within a 30 km radius of the manufacturing facility, slaughter facility or farm of origin for the past 6 months, OR, the products have been sufficiently heat treated to destroy the HPAI and Newcastle disease viruses and the necessary precautions were taken after processing to avoid contact of the commodity with any source of HPAI or Newcastle disease viruses;
- d. The pet foods do not contain proteins derived from bovine animals, with the exception of:
  - a. milk and milk products;
  - b. hides and skins or gelatin and collagen produced exclusively from hides skins and bones;
  - c. protein free tallow, or tallow derivatives (maximum level of insoluble impurities of 0.15% in weight);
  - d. dicalcium phosphate with no trace of protein or fat;

**OR**

The beef or beef products contained in the above-mentioned product originated from product imported from a Australia, New Zealand or another country [specify] recognised by the OIE as BSE free

**OR**

The beef or beef product contained in the above-mentioned product:

- i. comes from animals that were subjected to ante- and post-mortem inspection with favourable results;
- ii. does not include advanced recovery meat or mechanically separated meat;
- iii. was derived from cattle that were humanely stunned using a method that did not involve injecting gas into the cranial cavity nor laceration of the spinal cord; and,

- iv. contains no Specified Risk Materials, including brain, eyes, spinal cord, skull, vertebral column and derived protein products from animals that were at the time of slaughter over 30 months of age, and the tonsils and intestines from cattle of any age;
- e. In the case of dry or semi-moist products, the above-mentioned product was produced in such a way that the ingredients of animal origin have been subject to a heat treatment of at least 90 degrees Celsius throughout their substance
- f. Canned products have been treated in hermetically sealed containers to an  $F_0$  of 3.0;
- g. The pet food described above can be sold without restriction in the USA
- h. The above-mentioned product has undergone all precautions to avoid recontamination with pathogenic agents after treatment
- i. The above-mentioned product was packed and sealed in new packing/bags at the manufacturing plant and is intended for animal consumption only.

The product must be labelled as pet food and must show a list of raw materials or ingredients and the nutritional information.

## APPENDIX XIX

### **CONDITIONS FOR THE IMPORTATION OF PET FOOD FROM CANADA TO BARBADOS**

Each shipment must be accompanied by a certificate signed by an Official Veterinarian of the Government of Canada certifying that:

- j. Canada is free of Rinderpest, Foot and Mouth Disease, Velogenic Newcastle Disease, Bovine Pleuropneumonia, hog cholera and African Swine Fever;
- k. The pet food has been entirely manufactured in the exporting country in a facility approved and monitored by the competent veterinary authority of the exporting country. There has been no outbreak of Foot and Mouth Disease and/or Highly Pathogenic Avian Influenza within a 30 km radius of the manufacturing facility, slaughter facility or farm of origin for the past 6 months;
- l. The above-mentioned product does not contain proteins derived from bovine animals, with the exception of milk and milk by-products, protein-free tallow (as defined by OIE: maximum level of 0.15% by weight), dicalcium phosphate, hides and skins or gelatin and collagen produced exclusively from hides and skins; nor have any constituents been in contact with any bovine protein other than those mentioned;

OR

The beef or beef products contained in the above-mentioned product originated from product imported from a BSE free or BSE provisionally free country as defined by OIE;

OR

The beef or beef product contained in the above-mentioned product

- i. comes from animals that were less than 30 months of age at the time of slaughter;
  - ii. does not include advanced recovery meat or mechanically separated meat;
  - iii. was derived from cattle that were humanely stunned using a method that did not involve injecting gas into the cranial cavity nor laceration of the spinal cord; and,
  - iv. contains no Specified Risk Materials, including brain, eyes, trigeminal ganglia, spinal cord, tonsils nor intestines (pylorus to anus).
- m. In the case of dry or semi-moist products, the above-mentioned product was produced in such a way that the ingredients of animal origin have been subject to a heat treatment of at least 90 degrees Celsius throughout their substance;
- n. In the case of sterilized canned products (hermetically-sealed containers), the above-mentioned product has been heated to a minimum  $F_0$  value of 3.0;
- o. The pet food described above can be sold without restriction in Canada;



- p. The above-mentioned product has undergone all precautions to avoid recontamination with pathogenic agents after treatment;
- q. The above-mentioned product was packed and sealed in new packing/bags at the manufacturing plant, labelled as pet food and showing a list of raw materials or ingredients and the nutritional data for the product.

## APPENDIX XX

### **CONDITIONS FOR THE IMPORTATION OF PET FOOD FROM TRINIDAD INTO BARBADOS**

Each shipment must be accompanied by a certificate signed from the Veterinary Authority of the Country stating the following:

“I hereby declare that the animal product(s) described below are unlikely to disseminate agents of infectious diseases of domestic animals or man. I have inspected documents on file at the manufacturer of the product(s) stating the following”:

For dry pet food, the meal is processed in a continuous cooking extruder for approximately 60 seconds, reaching approximately 120°C for approximately 10 seconds of this process. Air temperatures of 125° C then dry the kibble for 10 minutes. Tallow utilised in this product is protein free (as per OIE standards, maximum level of 0.15% in weight).

For canned pet food, the product has been heat treated in a hermetically sealed container with a  $F_0$  value of 3.0 or more. The production process has been tested with satisfactory results.

All product has been packed in new packaging and used or recycled packaging has not been used.

All protein of ruminant origin contained in the product(s) originated from meat or meat product imported from New Zealand, Australia, Brazil or Uruguay. No other ingredients of ruminant origin (with the exception of the tallow listed above) were used in the manufacture of the product (s).

## APPENDIX XXI

### **Certificate Requirements for the importation of beef or beef products from Canada**

- 1) All shipments must be accompanied by Certificate CFIA-ACIA 1454, and additional certification as outlined below, listing the Address and Veterinary Approval Number of the producing establishment.
- 2) The certificate must be signed by an Official Veterinarian and must state:  
Either:
  - a) The cattle from which the meat or meat products destined for export originate were 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 (laceration, after stunning, of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity)
  - b) The fresh meat or meat products do not contain brain, eyes, spinal cord skull, vertebral column, tonsils or intestines and derived protein products; nor mechanically separated meat from skull and vertebral column from cattle over 30 months of age, all of which have been removed in a hygienic manner to avoid contamination with these tissues.  
Or:
  - 3) The beef or beef products destined for export were imported into Canada from countries deemed to be free of BSE.

## APPENDIX XXII

### **Certification requirements for boneless beef and boneless beef meat products (including ground beef and beef suet) from the USA to Barbados**

All shipments must be accompanied by FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness, signed by an Official Veterinarian.

The following statements must be typed in the "Remarks" section of the FSIS Form 9060-5 or on a [letterhead certificate](#).

1. Any beef or beef meat product (hereafter referred to as beef) included in this shipment was produced as boneless beef.
2. The beef does not include advanced recovery beef or mechanically deboned beef.
3. The beef originated from animals that were less than thirty (30) months old at the time of slaughter.
4. The cattle were humanely stunned by a method that did not include injecting gas into the cranial cavity nor laceration of the spinal cord.
5. The beef was obtained from animals that were slaughtered at a USDA inspected facility which slaughters only animals less than thirty (30) months old or where there is satisfactory segregation of animal product to allow certification that it originated from animals less than thirty (30) months of age.
6. The beef contains no specified risk material including brain, eyes, trigeminal ganglia, spinal cord, tonsils nor intestines (pylorus to anus).

## APPENDIX XXIII

### **CONDITIONS FOR IMPORTATION OF FEATHERS INTO BARBADOS FOR COMMERCIAL, ORNAMENTAL PURPOSES FROM ALL COUNTRIES**

#### **ZOOSANITARY INFORMATION**

The products have been subjected to one of the following treatments:

- in an airtight container, the products have been sprayed with a 10% formalin (formaldehyde) solution. The container was left sealed for 8 hours
- The products have been irradiated with a minimum dose of 5 Mrads (50 Gy) in a closed and sealed package.
  
- The products have been subject to treatment by fumigation with 10 % formalin (formaldehyde) for 8 hours.

N.B Official stamp of the veterinary authority of the exporting country must be applied to all pages of the certification.

Certification is also acceptable in the form of a manufacturer's declaration that has been endorsed by an official government veterinary officer employed by the state veterinary services of the country of origin.

APPENDIX XXIV

OFFICIAL STAMPS USED BY THE VETERINARY SERVICES

| DESCRIPTION  | STAMP  |
|--|--|
| <p><b>ENTRY APPROVED</b></p> <p>Commercial shipments of meat, poultry and dairy products</p>   |    |
| <p><b>PASSENGER MEAT/DAIRY PERMIT EXAMINED AND RELEASED</b></p> <p>Passenger baggage inspection</p>  |  |
| <p><b>MEAT/POULTRY/DAIRY IMPORTATION SOURCE APPROVED</b></p> <p>Endorsement of Ministry of Commerce, Consumer Affairs and Business Development import license applications</p> |  |

|   |  |
|---|--|
| <p><b>VETERINARY SERVICES<br/>OVAL STAMP</b></p> <p>Endorsement of Veterinary Services<br/>Form A09: VS013, <i>Application to<br/>import Meat/Meat Products,<br/>Poultry/Poultry Products, Dairy<br/>Products and/or other Products of<br/>Animal Origin</i>"</p> |    |
| <p><b>COMPUTER ENTERED</b></p> <p>Confirmation of entry of data into<br/>Veterinary Services database</p>   |   |
| <p><b>VETERINARY SERVICES<br/>ROUND STAMP/COAT OF ARMS</b></p> <p>Official documents<br/>Import permits<br/>Export Health Certificates<br/>Landing Certificates<br/>CITES permits</p>   |  |