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); and
- 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; and
- 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	100%
commodity within the last year (based on OIE reports)	
Notifiable disease reported in the last two years but disease is under	10%
control	
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

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

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

PROCESSED FOODS			
CANNED MEATS	LOW	100%	100 % DOCUMENTS 30% PHYSICAL CHECKS
BOUILLON CUBES,ALFREDO SAUCE,MEAT SAUCES, MAYONNAISE,RAMEN,PROTEIN MEAT	LOW	100%	100 % DOCUMENTS 5% PHYSICAL CHECKS
PICKLED MEATS	HIGH	100%	100 % DOCUMENTS 30% PHYSICAL CHECKS
TRANSHIPMENTS	HIGH	100%	100 % DOCUMENTS 100% PHYSICAL CHECKS