

STATE OF ISRAEL
MINISTRY OF AGRICULTURE
VETERINARY SERVICES AND ANIMAL HEALTH

Requirements and Procedures for the Approval of
Slaughterhouses, Meat Boning and Cooling Facilities
for the Export of Meat and Offal to Israel

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Regulations

ANIMAL DISEASES REGULATIONS (MEAT IMPORTATION) - 1974 (Amended in the Official Gazette, 5516. April 22, 1993 and 5630, October 6, 1994)

In accordance with the authority vested in me by paragraph 20 of the Animal Disease Ordinance, 1945, and in accordance with any other law under my authority, I hereby promulgate these regulations:

1. Definitions:

In these regulations -

"Slaughterhouse" - Any meat plant in a foreign country including plants for cutting, refrigeration and cold storage of meat and offal's;

"Animals" - Livestock and poultry as defined in the first schedule to the ordinance;

"Meat" - Meat or other parts of an animal (as defined in the ordinance), including meat products but excluding offal's, canned cooked meat, cooked sausage, meat extracts or meat preparations used solely for medical requirements;

"Permit" - Written permission to import meat or offal's, issued according to regulation 2;

"The Director" - The Director of the Veterinary Services and Animal Health in the Ministry of Agriculture, or whomever he appointed with respect to all or some of these regulations;

"Foreign country" - A country certified by the Director for importation of meat and offal's from it and which appears in the list published under regulation 2 (e);

"Port of entry" - The sea ports of Haifa, Ashdod and Eilat, Ben Gurion Airport and any other port of entry approved by the Director for the purposes of these regulations;

2. Licensing of slaughter houses:

(a) A request to certify a slaughterhouse will be submitted to the Director on Form 1 of the Appendix, in the months of November and December of the year prior to the year for which the application is submitted.

(b) An applicant for certification of a slaughterhouse will reimburse the State of Israel, at the request of the Director, for expenses incurred to examine the slaughter house.

(c) Certification, refusal to certify, determination of conditions for certification, its duration, suspension, revision or cancellation are at the discretion of the Director.

(d) The Director's certification of a slaughterhouse will be granted according to Form 2 of the Appendix.

(e) The list of foreign countries and slaughterhouses approved by the Director shall be deposited for public display in the library of the Veterinary Institute of the Veterinary Services in Beit Dagan.

(f) Once the Director has certified slaughterhouses in a foreign country, the certification will be valid for all applicants for a permit.

2A Permit:

(a) No person shall import meat or offal's except from a slaughter house certified by the Director, and only through a port of entry according to a written permit from the Director and in accordance with its conditions.

(b) A permit for meat or offal's will be granted according to the type of meat or offal's, the slaughterhouse and the country.

(c) Granting of a permit, refusal to do so, determination of conditions under which a permit will be granted, its suspension, revision or cancellation are at the discretion of The Director.

3. Permit fee:

A fee will be charged for the granting of a permit.

4. Instructions to offload meat and transfer it to cold storage:

A Government veterinarian will order a consignment of meat and offal's, which were imported under a permit and in accordance with the conditions therein, to be offloaded and transferred to a cold storage plant which he has certified, to be examined according to these instructions.

5. Authority to transfer to a cold storage facility even if the permit

conditions have not been complied with:

(a) The Director is authorized to instruct that meat and offal's be offloaded and removed to cold storage as stated in regulation (4), even if all conditions of the permit were not complied with.

(b) Such instructions should not be interpreted to mean that the shipment was imported according to these regulations.

6. Return of meat to the country of origin

If a Government veterinarian or the Director did not order the transfer of the meat or the offal's to a cold storage plant for examination according to regulation 4 or 5, or if the results of the examination did not satisfy the Director, he may order the meat or the offal's to be returned to the country from whence they were imported, or to be destroyed or to have them treated otherwise at a place and time that he will determine.

7. Certificate of Release:

Imported meat and offal's will be inspected by a Government veterinarian and will not be marketed until he has issued a certificate of release.

7a. Authority to implement instructions:

If a person who was so instructed according to these regulations, does not perform an action he was instructed to perform within the time allotted, a Government veterinarian may carry out the instructions at the expense of that person.

8. Fee for the Certificate of Release:

Upon the issue of a Certificate of Release the following fee will be paid:

Meat: NS 25.00 per metric ton or part thereof
Offal's: NS 130.00 per metric ton or part thereof

9. Exemption from fees:

A diplomatic or consular representative of a foreign country, as set out in paragraph 3 of the Annex to the Customs, Excise and Purchase Tax Law (cancellation of special exemption), 1957, who is recognized by the Minister for Foreign Affairs, is exempt from payment of fees as set out in these regulations.

APPENDIX

FORM 1 REGULATION 2 (a)

Date:

The Director
Israel Veterinary Services and Animal Health
P.O. Box 12
Bet Dagan 50250
Israel

Request for Certification of a Slaughterhouse

According to Regulation 2 of the Animal Diseases Regulations
(Meat Importation), 1974

1. Name of applicants)
ID/VAT number
Address:

2. Name of the slaughterhouse for which certification is requested (Please
print in capitals):

Name: _____

Address: _____

Official number in country of origin: _____

Declaration and Undertaking by Applicant

I the undersigned undertake, upon demand of the Director, - to reimburse the State of Israel for the costs incurred in inspecting and certifying this plant.

I know that payment of the inspection costs is not related to the results of the examination of the slaughterhouse and I undertake to pay the costs even if the slaughterhouse is not certified.

I know that in the event that the slaughterhouse is certified according to the Regulations, my reimbursement of the inspection and certification costs will not prevent the granting of import permits to others.

Applicant's signature

If the applicant is a corporation, a certification from an attorney or chartered accountant with respect to the authorization to sign should be attached.

FORM 2 (Regulation
2 (d))

STATE OF ISRAEL
MINISTRY OF AGRICULTURE
VETERINARY SERVICES AND ANIMAL HEALTH

CERTIFICATION OF A SLAUGHTERHOUSE According
to Regulation 2 of the Animal Diseases Regulations
(Meat Importation), 1974

No. _____ /

According to the authority vested in me under Regulation 2 of the Animal
Disease Regulations (Meat Importation), 1974, (hereafter - The Regulations)

I certify the slaughterhouse
Registration no.
in the state of

for the purpose of importation of meat/offal's as specified below:

1. Type of animal _____
2. Type of meat - kosher/nonkosher; salted/unsalted; bone in/bone out;
frozen/chilled. . (Erase the irrelevant descriptors).
3. Type of offal's - kosher/nonkosher; salted/unsalted; bone in/bone
out; frozen/chilled. (Erase the irrelevant descriptors).

This certification is valid until _____ unless
revised, cancelled or suspended.

Given this day of: _____

Director, Israel Veterinary Services

cc. Chief Veterinary Officer - Import-Export
Director, Department of Control of Animal Products

II. Preface

1. A written permit from the Director of the Veterinary Services and animal Health, Ministry of Agriculture, Israel (V.S.A.H.) is necessary for the importation of meat and offal's into Israel.
2. The following considerations will be taken into account in the granting of the permit:
 - a) Epizootological data of diseases of livestock in the exporting country;
 - b) The national livestock disease reporting system;
 - c) The national livestock disease control and prevention system;
 - d) The sanitary conditions of slaughterhouses, boning plants, meat and offal storage facilities and transportation;
 - e) The prevailing relationships between the official veterinary authorities in the exporting country and the V.S.A.H. of Israel, with special emphasis upon a speedy and direct epizootological reporting system.
3. An on-site visit by an Israeli Veterinary Officer, designated by the Director of the V.S.A.H. is necessary for initial approval of the exporting country. The visit will include review of: the zoosanitary situation in the exporting country.
 - a) the zoosanitary situation in the exporting country;
 - b) the control and zoosanitary measures taken by the National Veterinary Services throughout all stages of animal breeding, maintenance, movement and slaughter;
 - c) the sanitary conditions and veterinary supervision of the slaughterhouse, boning plants, coolhouse and storage systems, as well as transport and loading facilities, and their documentation;
 - d) the standards of veterinary supervision at the port of export;
 - e) the supervision of health of personnel working with meat and offal;

- f) control of the State Veterinary Authorities of the veterinary supervision within the processing facilities;
 - g) the capabilities for testing of meat and offal for bacteria, contaminants, chemical and radioactive residues.
4. The list of slaughterhouses, boning plants and cooling facilities approved in each exporting country for export to Israel shall be reviewed annually and confirmed.
 5. If more than one year has elapsed since the last exportation of meat to Israel from a plant, the said plant shall be deleted from the list of approved plants and may be reapproved only after reinspection.
 6. Every approved plant shall be accessible for routine inspection.
 7. Meat and offal to be exported to Israel shall originate only from establishments approved for this purpose.
 8. Every shipment of meat or offal shall be accompanied by a veterinary certificate (See attached model certificate, Annex I). The certificate is to be signed by an authorized official veterinarian, (not salaried by the exporting plant).
 9. A state veterinary inspector shall examine the consignment at the port of embarkation for its conformity to the packing, transportation and cooling requirements, and thereafter endorse the accompanying veterinary certificate by stamping and signing it.
 10. Alterations of these requirements can be decided upon by the Director of the V.S.A.H.

III. Slaughter, boning and cooling facilities (structures)

A. Environment

1. The abattoir complex shall be fenced and separate from any other industrial or residential building.
2. Access roads to pens and to the slaughterhouse shall be paved, drained and in good repair. The access road to the holding pens must be separate from the access road to the slaughterhouse loading area.
3. Washing and cleaning facilities for the vehicles transporting animals shall include pressurized water in addition to adequate cleaning and disinfecting equipment.
4. Sewage shall be drained through an acceptable purification system into the municipal sewage system or into a sewage system approved by the local health authorities.
5. Rumen contents, animal waste, and garbage shall be removed from the slaughterhouse area so that odours and contamination of the slaughterhouse are avoided.
6. The location of annexed plants and installations shall guarantee absence of contaminant sources or foul odours in the area.

B. Holding pens

1. The size of the holding pen area shall be sufficient to hold at least the number of animals intended for one-day slaughter.
2. The floors shall be of an impermeable material, sloped towards the drains and easily cleaned and disinfected.
3. Drains for urine shall be situated in the floors of the pen.
4. Fencing shall be of metal or of smooth concrete and easily cleaned and disinfected.
5. Watering facilities shall be suitable and sufficient for the number of animals held in each pen. Open troughs shall be cleaned and sanitized on a daily basis. Drinking water shall be potable.
6. An adequate number of cleaning and sanitizing facilities throughout the holding pen area, including pressurized water hoses, shall be available.
7. Separated isolation pens shall be available for diseased, disabled or dying animals.
8. Holding pens shall be covered with a roof.
9. Holding pens shall have adequate natural or artificial lighting to facilitate ante mortem inspection.
10. A specially designated sanitary area shall be in the vicinity of the pens to enable the isolation and slaughter of diseased or suspect animals. The area shall be equipped with proper facilities to allow slaughter and processing under hygienic conditions.

C. General structure of the slaughterhouse, boning, and coldstore areas.

1. All buildings and equipment designated for the cutting and storage of fresh meat and offal shall be used only for this purpose.
2. The floors shall be constructed of a smooth, impermeable, easily cleaned material. The slope is to be at least 1:60, to allow efficient drainage. Sewers shall be covered or screened. Drainage traps shall contain filters and syphons.
3. Areas are to be separated by walls. The walls shall be covered, up to a height of the least 2.4 meters with a light coloured, smooth, easily cleansed and disinfected, impermeable material. The junction of the floor and walls shall be curved to allow easy cleaning.
4. Ceilings must be smooth and impermeable.
5. Windows, curtains and screens shall be made of readily cleaned and sanitized materials. Windows shall be screened with a mesh sufficient to keep out vermin.
6. Door frames and doors shall be made of smooth, impermeable, easily cleaned and sanitized materials.
7. Water used in the slaughterhouse shall be potable.
8. The number of toilets shall be sufficient for the number of employees. They are to be kept clean at all times. Basins for handwashing, with faucets providing hot and cold water which are not manually operated, shall be in proximity to the toilets. Soap and sanitary hand-drying equipment shall be in close proximity to the basins.
9. An adequate number of handwashing basins and equipment cleaning tanks shall be installed near work stations. They are to be automatically operated and supplied with hot and cold water, soap and means for sanitary hand drying.

10. Receptacles for knife disinfection with hot water (82°C) shall be near all work stations.
11. Sufficient hot water with adequate pressure to meet the volume and hygienic needs of the plant shall be provided.
12. Adequate cleansing facilities for cleaning and sanitizing equipment and structures shall be provided.
13. Sewage must drain into the municipal sewage system or into an acceptable purification system.
14. Light intensity at all work stations shall be at least 150 lux. Light intensity at all inspection stations shall be at least 300 lux. All light sources shall be protected against shattering. The light shall not affect the color or appearance of the meat.
15. Ventilation and air conditioning shall be sufficient. It is recommended that the temperature in the slaughter hall shall not exceed 16°C. The temperature in the cutting, packing and palletization areas shall not exceed 12°C during work hours.
16. Thermorecorders recording the temperatures of all processing rooms shall be easily visible.
17. All stationary equipment is to be made of stainless steel or hardened aluminum.

D. Slaughter hall

1. The hall designated for slaughter shall be of sufficient size to enable the employees to slaughter animals without impediment.
2. The slaughter area and immobilizing pens are to be separate from the cutting and preparation areas.
3. Each species of animal shall have a separate, specially designated slaughter area or "line".
4. Inspection stands shall be equipped with electric switches to halt the production line. Clearly marked receptacles for the confiscation and removal of condemned meat/offal's shall be provided.
- 5.* Special arrangements are required for Jewish (kosher) slaughter such as immobilizing pens and cradles or a well-drained slaughter floor designed to prevent the contamination of the carcass by touching the floor.
- 6.* Stands for the ritual inspection of meat shall be provided. The stands shall have a draining table made of stainless steel.

* Requirements marked with the asterisks may be omitted if non-kosher slaughter is practiced.

E. Boning plant

1. The boning plant shall have separate areas for the following functions:

- a) Boning.
- b) Wrapping.
- c) packaging, weighing and labeling.
- d) chilling rooms with the capacity to hold at least two days slaughter.
- e) a freezing tunnel or blast freezer.
- f) a storage room for packaging materials.
- g) a locked storage room under veterinary supervision for cleaning and disinfecting materials.
- h) toilet facilities; access shall be separated from the boning hall or similar facilities in the abattoir by a hallway.

2. Salting facilities: See Section V. Plans for their construction and equipment must be submitted to the Israeli VSAH for approval.

F. Cold stores

1. Cold stores - chiller, freezing and cold storage facilities must allow storage of meat/offal's in a hygienic and orderly fashion avoiding contamination from any source during storage. They shall be kept clean, tidy and dry at all times during storage.
2. Cold stores must maintain the innermost temperature of meat or offal's at a temperature not higher than -18°C .
3. Chilling and freezing facilities shall be an integral part of the abattoir or boning plant and be located under the same roof.
4. Cold storage facilities which are not an integral part of the plant shall be approved separately. No other product which may contaminate meat/offal's or otherwise affect them shall be stored in the same rooms.
5. Walls, floors and ceilings shall be constructed of hard, smooth, easily cleaned and disinfected materials.
6. Wherever refrigeration equipment is installed inside the rooms, there shall be provision for draining of thawed or condensed water so as to avoid contamination of meat.
7. Doors and frames must be made from, or covered with non-corrosive, easily cleaned materials and shall be air tight.
8. Insulation of floors, walls, ceilings, and pipes shall be of non-absorbent, odourless, non-degradable non-toxic and non-carcinogenic materials.
9. Suspension rails and storage racks shall be constructed so as to prevent meat/offal's or packages from coming into contact with the walls, floor, ceiling or refrigeration equipment and shall allow sufficient space for ventilation between carcasses or packages.
10. Water supply to refrigeration systems as well as for steam

production and pressurized water shall be of drinking water quality.

11. The control and recording of temperature in chilling, freezing and storage rooms shall be automatic. All cold rooms shall be connected to a central thermorecorder. In addition, thermometers displaying the present temperature shall be located above the external door to the cold store facilities.
12. An alarm system in the case of cooling failure shall be provided.

G. Packing and packaging facilities

1. Equipment in the packing, packaging and weighing areas, shall be made of easily cleansed, non-corrosive material.
2. Packaging material shall be stored in a separate vermin-proof room, on racks to enable easy cleaning.
3. Wrapping and packaging material shall be approved by a competent health authority which shall certify that the quality of meat and offal's will not be affected at any stage of storage.
4. Packaging material shall be new, clean and durable. It shall be transferred to the packaging area in a hygienic manner and for immediate use only.

H. Transportation vehicles

1. Meat shall be transported in specially designed vehicles. The vehicles shall be equipped with an independent refrigeration system capable of maintaining a temperature of 0-4°C for chilled meat and of *-18°C or* lower for frozen meat.
2. All vehicles designated for the transportation of meat/offal's shall be annually approved for this purpose by the competent authorities.
3. The vehicle must conform to the following criteria:
 - a) The internal walls shall be made of non-corrosive, smooth, non-absorbent, easily cleaned materials that do not affect the organoleptic properties of the meat.
 - b) The meat compartment of the vehicle must be sealed to prevent access of dirt, insects, and rodents.
 - c) Carcasses shall be suspended during their transportation to a separate boning plant. The suspension equipment shall be made of non-corrosive easily cleaned materials.
 - d) The vehicle shall be used only for the transport of chilled or frozen meat and not for the transport of hides, unpackaged parts of the alimentary tract, or unpackaged feet. It shall be constructed in a way that allows optimal ventilation when loaded.

IV. Slaughter procedures

A. Ante-mortem inspection

1. Animals shall be rested in holding pens for at least 8 hours before slaughtering, however veal calves may be slaughtered after a short rest of at least 2 hours.
2. A veterinarian shall examine the animals upon arrival and immediately before slaughter. Animals held for longer than 24 hours prior to slaughter shall undergo an additional examination within 24 hours before slaughter.
3. The purpose of the ante-mortem inspection is to detect clinical changes due to animal diseases, fatigue, disability or debilitation due to any cause.
4. Inspection shall be carried out in a well illuminated area, with easy access to each animal.
5. Animals suspected of being diseased, debilitated or dying shall be isolated from other animals intended for slaughter. Such animals, their meat and offal's, shall be excluded from consignments destined to Israel. They shall be slaughtered in separate facilities or at the end of the day's slaughter.

B. Slaughter

1. Slaughtering will be carried out immediately upon entering the slaughter hall. No animal is to be slaughtered on the floor. (See Section III, par D, 5).
2. Thorough bleeding is to be accomplished by hanging the carcass from overhead rails so constructed as to prevent contamination from the floor and walls and to enable convenient transfer to chilling, boning and freezing areas.
3. Feet, tail and hides shall be removed immediately and stored in a separate area.
4. The alimentary tract shall be ligated at both ends and removed within 30 minutes of bleeding.
5. The head and internal organs including the diaphragm shall be removed from the carcass and tagged. The tag shall enable identification of the carcass from which they were removed.
6. Carcasses shall be halved prior to veterinary inspection. The kidneys shall remain attached to the carcass until after inspection.
7. Halves which have been inspected and approved shall be stamped and rinsed with a high pressure hose and passed to the chilling facilities.

C. Handling of Offal's

1. After opening the abdominal and thoracic cavities, the diaphragm shall be cut, and red offal, tongue, heart, lungs, liver and spleen removed. They shall be placed on an overhead hook, or on a conveyor belt.
2. The alimentary tract is to be separated from the above mentioned organs, taking care to prevent its rupture, and moved to a separate area. It shall not be placed with edible organs.
3. The internal organs are to be inspected while hanging or on the conveyor belt.
4. * Inflation of the lungs, necessary for kosher inspection, shall be done with an air compressor.
5. After inspection, offal shall be transferred to separate rooms.
6. After emptying, the stomach shall be rinsed and cleaned in specially designated tanks, using specially designated equipment. After cleaning, the stomach shall be moved to a chill room, specially designated for stomachs.
7. The intestines shall be placed on a specially designated, easily cleaned non-corrosive table and emptied. Intestinal contents shall be disposed of outside the slaughterhouse.
8. Following cleaning, the intestinal mucosa shall be hygienically removed using specially designated equipment.
9. During preparation and sorting, intestines shall be placed in non-corrosive, easily cleaned containers.
10. Intestines shall be salted and stored in easily cleaned, non-corrosive containers in a well ventilated room, to ensure the preservation of the product.
11. A separate room shall be designated for the washing and sorting of red offal's. The temperature of the room shall not exceed 12°C during work hours.

12. After sorting, red offal shall be hung, brain, spinal cord and thymus shall be placed in a single layer on a draining table and transferred to a chill room.
13. Internal organs shall not touch the floor or walls at any stage.
14. Feet shall be washed and prepared in a specially designated separate room.

D. Veterinary Inspection

1. Meat/offal destined for export to Israel shall not originate from animals which have been on a farm or premises situated within 30 kms of an area declared infected with Foot and Mouth Disease (FMD) Rinderpest (R.P.) or Contagious Bovine Pleuropneumonia (CBPP) during the past 6 months. The area within a radius of 30 kms of the abattoir shall be free from F.M.D., R.P. and CBPP for at least the last 6 months. In countries which are not free from these diseases, animals transferred to slaughter shall be accompanied by a veterinary certificate conforming to these requirements.
2. A country in which B.S.E. has been diagnosed shall be deleted from the list of countries approved for the export of meat/offal's to Israel unless it has been proved that the following conditions have been conformed to:
 - a. The disease has been declared compulsorily notifiable;
 - b. An effective surveillance system, at least equal to the directions of the O.I.E. in this matter, has been established;
 - c. An effective tagging system which enables the tracing of cattle to the farms of origin has been established.

Animals originating from farms on which BSE has been diagnosed shall be excluded from export to Israel.

The importation of specific offal's (brain, spinal cord, thymus, spleen and intestinal tract) shall be forbidden from any country which has not prohibited the feeding of ruminants with ruminant protein (excluding milk products).

The importation of meat from countries in which B.S.E. has been confirmed shall be permitted on condition that nervous and lymphatic tissues which have been exposed during the cutting process were removed from the carcass.

3. The veterinarian in charge shall have free access at any time to all slaughter, boning, cutting, cooling, packing, storage and service rooms. He shall inspect and be responsible for the cleanliness of the plant and equipment before, during and after work, including sanitation and ensuring that all equipment is in good order and **for** the hygienic appearance of the workers.
4. The veterinarian is responsible for the supervision of the workers' hygiene and their disqualification for medical reasons if necessary.
5. Meat shall be inspected prior to being taken to the boning hall. The boning and cutting procedures shall be performed under continuous veterinary supervision.
6. Government licensed laboratories shall be available for conducting bacteriological examinations, tests for hormones, chemotherapeutic drugs, chemicals, heavy metals, pesticide residues, and radioactive contamination upon the order of the veterinarian.

Individual hormone levels shall not exceed 0.05 ng per kg. Pesticide and radioactivity levels in meat fat and offal must conform to the standards acceptable in Israel.
7. Meat and offal shall be extracted only from animals which have not been treated with stilbenes and their derivatives including stilboestrol.
8. Random analyses of meat and offal within the official national monitoring system shall not contain detectable levels of foreign substances with thyrostatic, hormonal, hormone-like, antibiotic or chemotherapeutic effects, or pesticide levels higher than the maximum permitted levels as stated in Chapter IX (Appendix II).

9. a) Radioactivity levels in meat/offal shall not exceed 600 Bq/kg of Caesium 134 and Caesium 137 250 Bq/kg of β and γ emitters other than Caesium and 25 Bq/kg of α emitters. Meat/offal's suspected of having been exposed to radioactive contamination shall be excluded from export to Israel, or
 - b) Monitoring by the official agency for irradiation has not indicated any abnormal results.
10. The laboratory methods for the above shall be specified and agreed upon by the Israeli Veterinary Services.
11. The veterinarian shall sample the surface of the meat as often as necessary for evidence of bacterial contamination, for pH values, and for any other purpose required.
12. Results of all the above mentioned tests will be kept by the veterinarian of the plant for at least 24 months.

E. Chilling

1. The cooling of meat and offal's shall be done in chill rooms of sufficient size to contain the product of 2 days of slaughter. All meat shall be chilled while hung. Temporarily detained carcasses, meat and offal shall be stored in separate chill rooms under the sole control of the veterinarian-in-charge and shall not be exported to Israel.
2. The following offal's shall be chilled while hygienically suspended on mobile carts: tongues, hearts, livers and spleens; other offal's shall be chilled in clean stainless steel trays in one layer only, their outer surface exposed.
3. The rate of chilling shall allow the innermost point of meat to reach +7°C and the innermost point of offal to reach +3°C within 24 hours.

After chilling, offal's shall be wrapped in polyethylene and packaged in cardboard boxes.

V. Requirements for the exportation of meat, offal's, feet, fat and bones to Israel.

A. Meat boning

1. The quartering of carcasses and boning shall be performed in areas specially designated for this purpose.
2. Meat shall be chilled to an internal temperature not exceeding **+7°C** and be transferred directly from the cold stores to the boning hall. Meat to be salted shall be transferred to the salting premises prior to boning and cutting.
3. During boning and cutting the internal meat temperature shall not rise over +7°C.
4. The whole process of boning, cutting, packaging, and freezing shall be coordinated to prevent delays thereby avoiding the piling up of incompletely prepared meat.
5. The meat shall not be wiped at any stage of the boning.

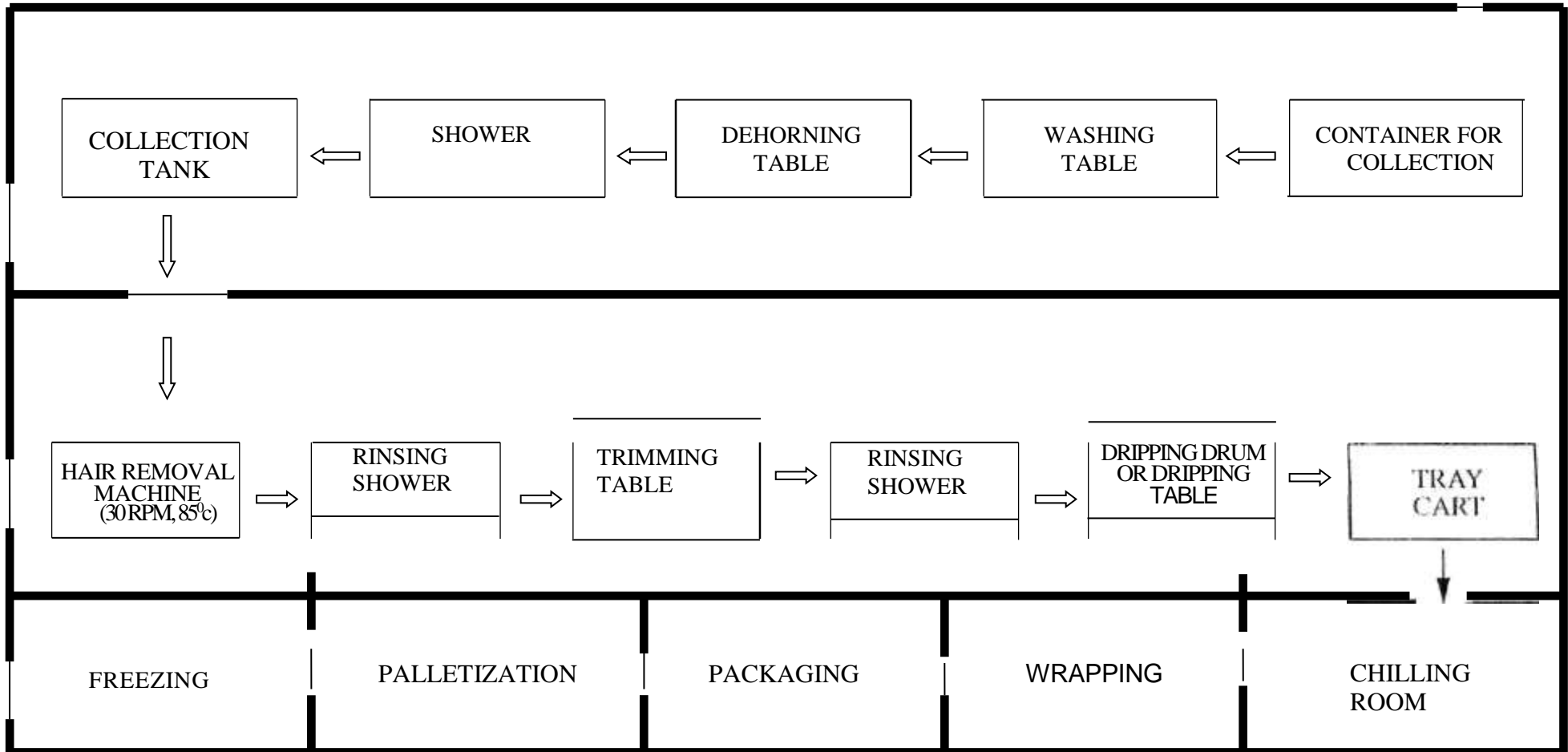
B. Tongues, brains and other internal organs

1. After veterinary, inspection, the head shall be moved to a specially designated room, where the tongue and brain shall be removed.
2. The tongue shall be removed while the head is hung and shall be hung on stainless steel hooks.
3. The skull shall be split with a mechanical axe and the brain removed while the head is hung or placed on a stainless steel table; the brain is hygienically removed and placed in a single layer on a perforated stainless steel table.
4. Specific rooms shall be designated for the sorting and preparation of internal organs. These shall be separated from rooms handling intestines, fat, feet or other skin covered organs.
5. Immediately after slaughter and following the veterinary inspection, brains, tongues and other internal organs shall be moved to a chill room.
6. After chilling, the internal organs shall be wrapped in polyethylene bags and packaged. This shall take place in a specially designated room at a temperature not exceeding + 12°C during work hours.
7. Tongues, brains and other internal organs, fat, bones and feet shall be frozen at a temperature not exceeding -30°C.
8. Offal's shall be kept in storage rooms at a temperature not exceeding -18°C.

C. Feet

1. Feet shall be imported only from countries which are officially free from FMD.
2. Specially designated, adequately ventilated areas and facilities for the washing, scraping and packaging of feet shall be allotted in the plant.
3. Feet shall be removed from the carcass, moved into the designated area thoroughly cleaned and washed, dehorned, dehaired, washed again, chilled, packaged and frozen (see flow chart, No. 1).
4. Scraping shall be performed in a specially designated hair removal machine utilizing hot water at a temperature of 85°C and rotating at a rate of 30 RPM; the feet shall then be thoroughly washed, dried and moved to the chilling room for at least 12 hours.
5. After chilling, the feet shall be wrapped in polyethylene and placed in cardboard boxes, and frozen.
6. Metal wires or lead seals shall not be permitted in the wrapping process.

FLOW CHART NO. 1: PREPARATION OF FEET



D. Fat

1. Fat shall be collected only during the process of meat boning from animals and abattoirs which were approved for export to Israel. It shall not include subcutaneous fat or tallow.
2. Fat shall be approved as suitable for human consumption during the routine examination of the carcass.
3. Fat shall be collected directly into plastic or stainless steel containers specially designated for this purpose which have been thoroughly cleaned and disinfected prior to utilization as collecting tanks.
4. Fat shall not show any organoleptic abnormalities in odour, colour, texture, rancidity.
5. Results of chemical examinations shall not exceed the maximum permissible levels as stated in Appendix II.
6. Fat shall be wrapped in polyethylene before boxing in cartons.
7. Packages of fat shall be placed in freezing tunnels to allow the internal temperature to reach -18°C within 24 hours.
8. Packages of frozen fat shall be stored at a temperature not higher than -18°C .

E Ebons

1. Bones for export to Israel shall originate only from countries officially declared free of foot and mouth disease.
2. Bones shall originate only in the boning process of meat which is destined and approved for export to Israel.
3. Bones shall be stored in thoroughly cleaned containers and shall at no stage of preparation be in contact with floors and walls.
4. Bones shall be wrapped in polyethylene and placed in cardboard boxes.
5. Packages of bones shall be placed in freezing tunnels to allow the innermost temperature to reach -18°C within 24 hours.
6. Packages of frozen bones shall be stored at a temperature not higher than -18°C .

E. Packing and Packaging

1. Meat and offal's shall be wrapped in polyethylene bags.
2. The wrapped meat cuts/offal's shall be packaged in cardboard cartons in a separate packaging room.
3. Packaging materials including cardboard boxes, polyethylene sheets, and twine must be neatly stacked in a storage room on pallets above the floor. The storage room and the packaging room should be interconnected.
4. Packaging materials shall be moved from the storage room to the packaging area in a clean, uncontaminated state.
5. Packaging materials shall not contain toxic or carcinogenic materials or substances that may affect the organoleptic characteristics of meat.
6. Metal wires shall not to be used inside the cartons.
7. All materials shall be of sufficient strength to remain intact during normal transportation and storage.

G. Marking and Labeling

1. The veterinarian in charge shall be responsible for stamping of meat and offal's with the official seal.
2. The seal used to mark meat and offal's as fit for human consumption shall be oval in shape, 6.6 cm in length and 4.5 cm wide.
3. The seal shall state the country of origin and the slaughterhouse number.
4. The carcass (each cut), heads, hearts, livers, lungs and tongues shall be marked with the seal.
5. Marks for stamping may be applied by hot branding or with ink, however feet shall always be hot-branded.
6. Ink used for marking meat shall be approved as harmless to human health. A copy of its chemical composition and the approval issued by the health authorities shall be kept with the veterinarian in charge.
7. Metal wires or seals shall not be used for marking meat or offal's.
8. Labels affixed to both the individual packages and the cartons shall fully identify the contents in Hebrew and shall include:
 - a) Name of cut or offal, weight, name and address of producer, official veterinary registration number, country of origin, name and address of importer;
 - b) the date of production (for meat and offal's) and the date of shelf life expiration. The latter shall not exceed six months for offal's and 15 months for meat from the date of production. Dates shall be clearly marked, not in code, in the specified space, with three pairs of digits: The first pair for the day, the next for the month, and the last for the year (example: 15.09.94).

H. Freezing and storage

1. Frozen packaged meat and offal's shall be stored at a constant temperature not exceeding -18°C .

I. Transportation

1. The area for the loading of trucks with frozen meat or offal shall be closed to the outside during loading.
2. The plant shall have available an appropriate number of vehicles for the transportation of meat.
3. All vehicles shall have independent freezing units of sufficient capacity to ensure that the temperature of the meat/offal's does not rise above -18°C during transport.
4. The meat-holding compartment of the vehicles shall be washed, disinfected, dried and precooled before loading.
5. Transportation means shall guarantee the cleanliness of the packages of meat and offal's.
6. The veterinarian-in-charge shall approve the conformation of the vehicle to the above mentioned conditions prior to loading.
7. Loading shall be carried out while maintaining required temperatures and while preventing contamination of the chilled or frozen meat.
8. Transportation of chilled meat to an approved cutting facility which is not an integral part of the slaughterhouse shall be in vehicles as specified in chapter III H. Chilled meat shall be transported, hung and quartered, at an internal temperature not exceeding $+7^{\circ}\text{C}$. All hooks should be constructed of non-corrosive materials sterilized before use and placed so as to prevent meat from touching the floor.

J. Palletization, loading and shipping

1. Palletization shall be performed prior to freezing or in a specially designated refrigerated facility maintaining an ambient temperature not higher than +2°C which must be closed to the outside to prevent contamination by rodents, birds and insects.
2. During this procedure and while loading on the ship the meat shall not stay outside of freezers for a period exceeding 30 minutes.
3. The core temperature of meat or offal shall not be higher than -18°C during palleting or loading.
4. Cold storage freezers on the vessels shall be defrosted, cleaned, disinfected, dried and then brought to a temperature not exceeding -18°C prior to loading. This temperature shall be maintained during the whole voyage.
5. Temperatures shall be recorded on thermorecorders and in the ship's logbook at intervals not exceeding 8 hours.
6. Thermorecords shall be retained and readily available for inspection upon arrival.

VI. Salting (Koshering)

A. General requirements

1. Salting is one of the procedures of the Jewish ritual for the preparation of meat and offal's. It consists of three stages: a) Soaking in water; b) Application of salt; c) Washing (rinsing). This chapter pertains to instances where it is requested that salting be performed in the exporting plant.
2. Salting of meat and offal's intended for export to Israel shall be performed only on premises which have been approved specifically for this purpose by the Israeli Veterinary Services and utilizing only the facilities, equipment and methods which have been approved for this purpose.
3. Prior to the construction of a salting line, blueprints in a scale of 1:50 of the proposed layout of the premises -sections and equipment - shall be sent to the Israeli Veterinary Services for approval.

The said blueprints shall include technical details such as:

- a) the daily amount of meat/offal's to be salted;
- b) the handling capacity of chillers;
- c) sources of chilled water and chilling capacity;
- d) a detailed flow chart.

Construction of the salting line shall proceed only after the approval of the said blueprints by the Israeli Veterinary Services.

Final approval of the salting line shall be given only after the confirmation of the Veterinary Services of the exporting country that the completed construction conforms to the approved plans and after the inspection and approval of the salting line by the delegate of the Israeli Veterinary Services.

4. The meat salting premises shall be an integral part of the boning plant, yet completely separate from other production areas and shall not be used for any activities other than salting.
5. The general construction of the salting hall shall be in accordance with that listed in Chapter III, C.
6. The salting equipment shall be constructed of easily cleaned and disinfected stainless steel.
7. Salting of meat shall be performed after chilling, prior to cutting. Forequarters may be separated into two or three parts only: the carcass portion and the limb (from the scapula to the carpal joint), which may be cut into two pieces.
8. The salting shall be performed with the carcass portion and limb suspended on conveyors.
9. Equipment for salting shall include:
 - a) an immersion chiller tank or tunnel with a water capacity of at least 5 times the weight of the meat immersed at any given time. The tank/tunnel shall be deep enough to keep the meat submerged. The tank/tunnel shall be equipped with a water gauge and a thermometer connected to recorders, both shall be readily accessible to reading. The water utilized for immersion shall be of potable quality, at a temperature not higher than +7°C and in a volume of at least 1.5 liters per kg. of the meat to be koshered. Water shall flow into the chiller tank/tunnel in a contraflow to that of the meat. The exit shall be by an overflow located close to the point of entry of the meat into the chiller tank/tunnel.
 - b) perforated and well drained stainless steel tables with stainless steel receptacles for salt and scoops for salting.

The salt shall be dry and clean coarse rock salt of a kitchen salt quality complying with Israeli standards for this salt. It shall be kept in a specially designated closed storeroom and stored in closed multi-ply paper or solid bags on pallets to prevent it from getting wet. It shall be transferred to the salting hall in non-corrosive and easily cleaned dry containers, or be supplied through a port in the ceiling into a stainless steel container.

- c) automatic showers to remove excess salt prior to rinsing, utilizing water of potable quality at a temperature not exceeding +2°C. The excess water shall be drained away.
- d) Rinsing chiller tanks for suspended meat shall include two rinsing chiller tanks followed by an automatic shower. The water capacity of the rinsing chillers shall be at least 8 times the weight of the meat rinsed at any given time. The rinsing chiller tanks shall be deep enough to keep the suspended meat submerged. Tanks shall be equipped with a water gauge and thermometer as in the immersion chillers. The water used for rinsing shall be potable, at a temperature not exceeding +2°C. It shall be supplied in a contraflow to that of the meat entering from the far end of the chiller and in a volume of at least 2.0 liters per kg. of salted meat. The exit shall be by overflow.

10. The thermographs and cumulative water gauge readings of the chiller tanks shall be given to the Veterinarian-in-charge at the end of each working day and be kept in his files for at least 6 months.

B. Salting of meat {Drawing No. 1}

1 After chilling, the legs shall be separated from the carcass portion, the parts free of any blood clots, shall be suspended on overhead hooks on rails and conveyed into the immersion chiller tunnel. A special ring should be inserted in the meat for suspension on the hooks whenever the meat is taken off the hook for the application of salt. No new cuts shall be made in the meat throughout the entire koshering process. The immersion period shall be 30 minutes.

b) After immersion the meat shall be conveyed to the salting table and salted.

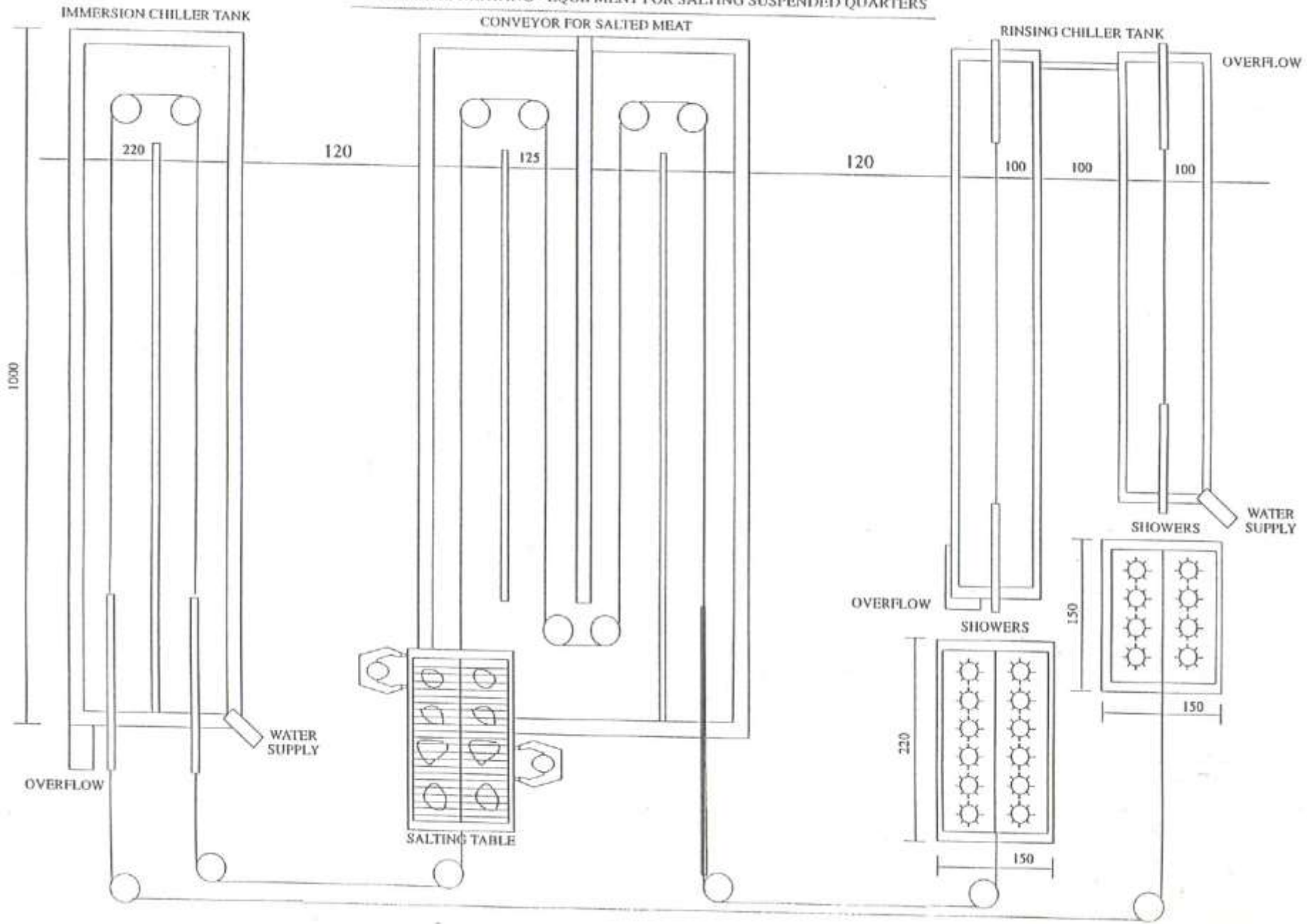
c) Application of salt shall be the only procedure in which manual handling of the meat/offal's may be permitted to the minimal extent possible. The passage time of the meat from the salting table to the rinsing chiller shall be 60 minutes.

d) Prior to dumping the meat in the rinsing chiller tank, excess salt shall be rinsed from the meat with an automatic shower (see 9c). The meat passage time through the rinsing chiller tanks and automatic showers shall not exceed 15 minutes.

During the whole soaking process in the immersion, chiller tank/tunnel and in the rinsing chillers, the meat shall be wholly submerged.

e) After rinsing and prior to cutting, the meat shall hang and drip for at least 2 hours in a well-ventilated room at a temperature not exceeding 10°C or overnight in a chilling room at 0°-4°C.

DRAWING NO. 1
SCHEMATIC DRAWING - EQUIPMENT FOR SALTING SUSPENDED QUARTERS

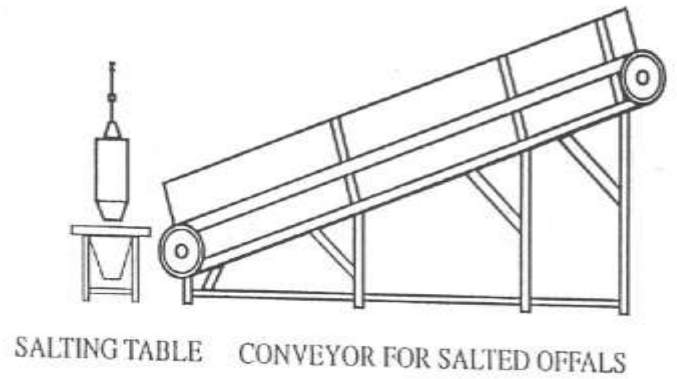
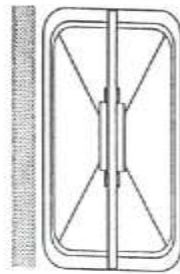
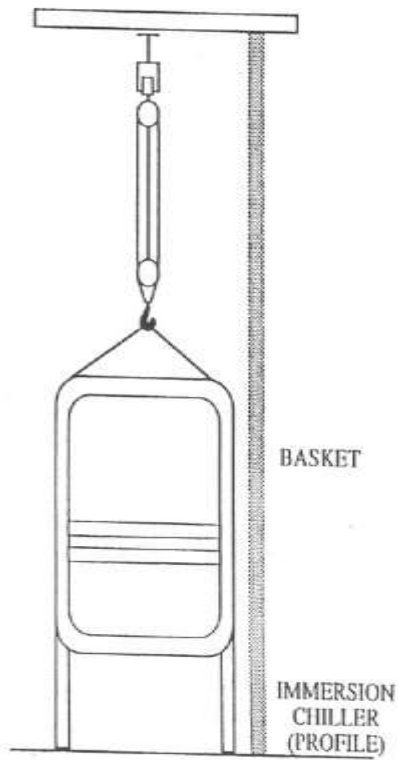




C. Salting of offal's (Drawing No. 2)

1. Salting of offal's shall be performed after chilling, in a way which minimizes manual handling. Water quality, temperature and supply shall be similar to that described for meat. Submersion of the offal's in the chiller shall be performed in baskets.
2. The following offal's may be salted: tongues, tendons, sweetbread (thymus), masseter muscles, spinal cord, heart, bones, feet, and fat. Salting of feet shall be performed in separate facilities as described in par. D. Fat and bones which have been subjected to salting prior to cutting need not be salted again.
3. The baskets should be of perforated, rounded, easily cleaned stainless steel, equipped with a perforated stainless steel lid which should keep the offal's submerged.
4. Offal's in baskets shall not be piled in more than 3 layers. The offal's shall be removed from the baskets only for the application of salt and shall be returned after removal of the excess salt.

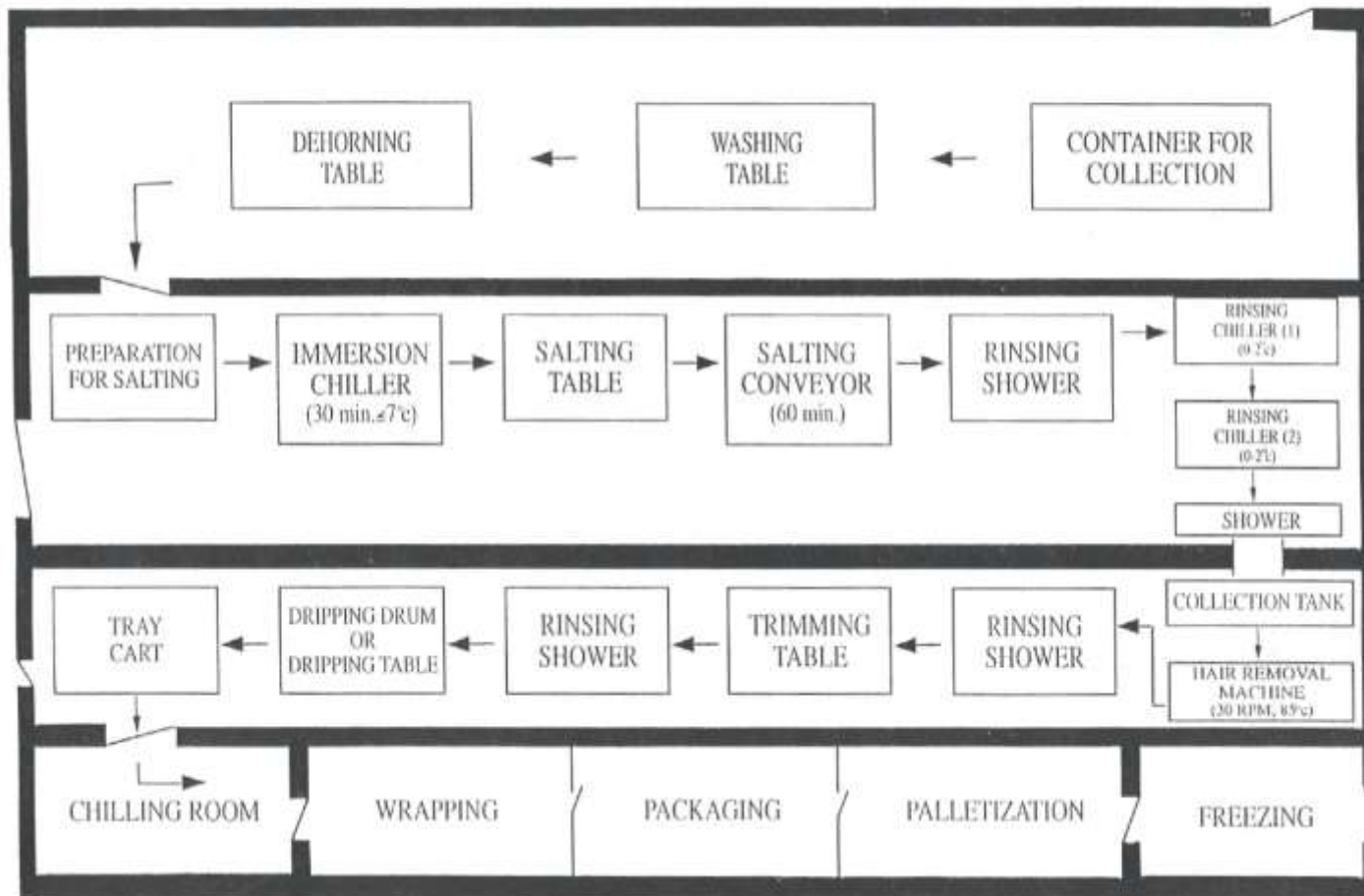
DRAWING NO. 2
SCHEMATIC DRAWING - EQUIPMENT FOR THE
SALTING OF OFFALS



D. Salting of feet

1. Salting of feet shall be carried out on feet which have been previously washed and thoroughly cleaned. Water quality, temperature and supply shall be similar to that described for meat.
2. "Soaking" of the feet shall be carried out for 30 minutes in easily cleaned, non-corrosive receptacles. Water must flow constantly and spill over the sides. The temperature of the water shall not exceed +7°C.
3. Feet shall be salted on well drained, stainless steel tables, for 60 minutes.
4. Following salting, the feet shall be washed in a shower and transferred to two separate rinsing chillers as described in par. 9d (see flow chart, No. 2).

FLOW CHART NO. 2:
PREPARATION AND SALTING OF FEET



VII. Hygienic considerations

A. Plant Hygiene

1. The plant and the areas surrounding the plant shall be kept tidy and free of dogs and cats.
2. Rodents and insects shall be kept out. Extermination programs against rodents and insects shall be carried out as often as necessary. Records of the program shall be kept by the veterinarian-in-charge and be available upon request.
3. Water used in the slaughterhouse or in other facilities handling meat or offal's shall be potable; with a residual chlorine content not exceeding 0.5ppm. This includes coliform counts of less than 1 colony/100 ml of water in at least 95% of the samples on an annual basis. Water samples shall be taken from various points in the plant on a weekly basis. Positive samples should contain no more than 3 colonies/100 ml. Samples with counts higher than 3/100 ml or 2 consecutive positive counts from the same source must be reexamined. Immediate steps must be taken to locate and remove the source of contamination and must be detailed in a protocol. The samples shall be tested by an officially approved laboratory, employing methods recommended by WHO/ISO. Results of water testing shall be kept by the veterinarian-in-charge.
4. Meat and meat-containers shall not be in contact with the floor. They shall be placed on wheels or on stands.
5. Cleaning and disinfecting agents shall be innocuous and approved by the veterinary service of the exporting country for this purpose. They must not render the meat and offal unfit for human consumption.
6. Cleaning and disinfection agents shall be stored in a separate, locked room under the surveillance of the veterinarian in charge and be supplied to the various departments on a daily basis.

7. The use of materials such as wood chips and sand on floors of rooms where meat is prepared or stored is prohibited.
8. During the boning of meat, contamination shall be avoided. Bone chips and clotted blood shall be removed from the prepared meat. All non-edible products are to be disposed of in specially designated and clearly marked covered steel or plastic containers. The contents of these containers shall be removed or destroyed under the supervision of the veterinarian.
9. All the rooms, halls and facilities in the plant shall be clean and tidy at all times, the floors clean and well-drained.
10. All equipment and tools used for the handling of meat and offal shall be kept clean. They shall be thoroughly cleaned at the end of the workday and cleaned and disinfected as often as necessary during work hours and at the beginning of work after rest periods.

B. Employee Hygiene

1. All workers shall wear clean, light colored coveralls, head covers, plastic aprons and clean and smooth rubber boots and clothing which shall entirely cover all personal clothing and shall be tidy and kept clean at **all** times.
2. Boot cleaning stations shall be available outside working areas.
3. A medical certificate shall be required of any person working with meat or offal. It shall attest that there is no impediment to such employment. It shall be renewed at least yearly and each time the official veterinarian so requires. The examining physician shall certify that the worker is permitted to work in the food industry. Copies of all health documents shall be kept locked and accessible to the official veterinarian.
4. No person showing evidence of a communicable disease in **a** transmissible stage or known to be a carrier of such a disease or while affected with boils, sores, infected wounds or other abnormal sources of microbiological contaminants shall work in meat cutting. They may return to work only after receiving a written medical permit.
5. No person shall be permitted to work in the establishment with bandages or plasters on the exposed portions of his body.
6. Smoking shall be forbidden in all rooms where meat is processed or stored.
7. All persons working with or coming into contact with meat/ offal's shall have their heads covered with clean cloth bonnets or clean hats made of an easily laundered material. Hair shall be tucked in under the head covering.
8. Jewelry, including rings, bracelets and watches, shall not be worn by personnel while handling meat and meat offal's.

9. All personnel shall be of a neat and clean appearance. Hands and nails shall be washed with soap and water and dried with disposable paper towels, or hot air electric dryers prior to commencement of work, following use of toilet facilities, after breaks, after handling condemned meat or offal's or after contamination with any objectionable material.

STATE OF ISRAEL
 MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT
 VETERINARY SERVICES AND ANIMAL HEALTH

Model Veterinary Certificate of wholesomeness for meat/offal* exported to Israel

Exporting Country:
 Region:
 Ministry of:
 Competent issuing authority:

I. Identification

Name of Product (Species)	Est. No.	No. of Packages	Net weight	Dates/period of slaughter	Shipping marks. Seal No

II. Origin: (Name, address, official No.)

Slaughtering Plant _____
 Processing plant/coolhouse _____
 Exporter _____

III. Destination

Name and address of consignee

Consignment No.** _____ Means of transport _____
Name of ship/Flight No. I,

the undersigned official veterinarian, hereby certify that:

1. The meat/offal* specified above originate from animals which
 - a) Were born and reared in the exporting country;
 - b) Their age, at slaughter, did not exceed 30 months;
 - c) Were approved for export to Israel following an ante- and postmortem veterinary inspection as provided by law and regulations of the exporting country, and are at the time of loading fit for human consumption.
2. The said products meet EU standards on chemical residues.
3. The said products conform to the "Requirements and procedures for the approval of slaughterhouses, meat boning and cooling facilities for the export of meat and offal to Israel".

*Specific offal (brain, spinal cord, thymus, spleen and intestinal tract) was derived only from animals, which have never received any feed/concentrates containing ingredients of mammalian origin excluding milk products.

Date _____

Full name and title

Place _____ Signature _____

Official Seal

* Delete the inappropriate

** To be printed on each carton in the consignment

X. Definitions of organs which may be approved for importation into Israel

1. Brain - whole brains.
2. Tongue - tongue with or without epithelium and without bone, cartilage, tonsils or pharynx.
3. Spleen - completely trimmed spleen.
 - it. Kidney - decapsulated and completely trimmed kidney.
5. Liver - completely trimmed whole livers.
6. Heart - completely trimmed hearts.
7. Feet - metacarpus, metatarsus and phalanx I, II and III with tendons and overlying hairless skin, without hornshoe.
8. Bones - completely trimmed bones of the arm and forearm only (Humerus, Radius and Ulna).
9. Fat - fat only, excluding muscular tissue, lymph nodes or other tissues, harvested during the boning and cutting process of meat intended to be exported to Israel, excluding subcutaneous fat or tallow.
10. Tail - coccygeal vertebrae from the sacro-coccygeal articulation to the tip of the tail with overlaying tissues and without skin.
11. Head of sheep - whole heads dislocated at the atlantooccipital articulation without muscles of the neck, horns, mandibular lymph nodes and skin.
12. Lung - lung with trachea cut caudally to the larynx without thyroid, mediastinal lymph nodes and esophagus.
13. Testicle - whole testicles in tunica vaginalis without scrotum.
- m.* Tendon - completely trimmed tendons with fibrous tissue only.
15. Intestines - either small or large intestine not including omentum, anus and/or annexed striated muscle, thoroughly cleaned, inverted and mucosa removed, (salted or unsalted).
16. Sweetbread - completely trimmed thymus.
17. Masseter - completely trimmed masseter muscle free from mucosa or bony tissue.
18. Stomach - any of the 4 stomachs of ruminants, thoroughly cleaned and completely trimmed - not including omentum (salted or unsalted).
19. Spinal cord - nervous tissue only, free of any bone tissue.
20. Any other tissues as specified in the veterinary permit.