NATIONAL ADMINISTRATIVE REGISTER · [BAI MEMORANDUM ORDER NO. 9, S. 2015, FEBRUARY 06, 2015] · FEBRUARY 1, 2008

GUIDELINES IN THE ACCREDITATION OF FOREIGN RENDERING PLANTS EXPORTING PROCESSED ANIMAL PROTEINS TO THE PHILIPPINES FOR ANIMAL FEED USE

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In view of the approval of DA-Administrative Order No. 06, series of 2008, dated 01 February 2008, requiring the mandatory accreditation of foreign rendering plants exporting processed animal proteins such as but not limited to meat and bone meal, pork/porcine meal, poultry meal, feather meal, blood meal, blood plasma, hemoglobin meal and other animal by-products to the Philippines, the following guidelines are hereby adopted for the implementation of the Department of Agriculture (DA)-Bureau of Animal Industry (BAI), and for the information and guidance of all concerned:

Section 1. TITLE. This Order shall be known as the Guidelines in the Accreditation of Foreign Rendering Plants Exporting Processed Animal Proteins to the Philippines for Animal Feed Use.

Section 2. DEFINITION OF TERMS. For purposes of these rules and regulations, the following definitions are hereby adopted:

2.1

Accreditation - refers to the privilege granted by the DA-BAI to a rendering plant to export its processed animal proteins to the Philippines after due evaluation, validation, on-site inspection and conduct of import risk analysis based on a set of rules, regulations, recommendations and standard to determine the soundness of the veterinary services, feed inspection system, quality and safety of their products.

- It also refers to all the activities and processes involved in the inspection, evaluation, validation and review of documents and facilities for the purpose of giving recognition to facilities producing processed animal proteins in accordance with recognized and accepted standards by which an authoritative body gives formal recognition that the entity is competent to carry out specific tasks.

2.2

Batch - refers to a unit of production produced in a single plant using uniform production parameters or a number of such units, when stored together- and that can be identified for traceability purposes such as during recall and re-treatment or disposal of the concerned products when tests show that to be necessary.

2.3

Blood Meal - refers to blood used as an ingredient in animal feeds prepared by heating the blood until coagulated and treated chemically or with a steam current or by some other method, pressing out the excess moisture and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens as a result of good manufacturing practices.

2.4

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Blood Plasma - refers to the processed blood after hemoglobin has been removed and separated, used as an ingredient in animal feeds prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens as a result of good manufacturing practice.

2.5

Certificate of Analysis - refers to the document issued by the competent authority or by a laboratory showing the quantitative and/or qualitative values resulting from the analysis of a particular product which are used in determining the quality of the product.

2.6

Certificate of Free Sale - refers to the document issued by the competent authority in the country of origin declaring that a product for export is freely sold in their country and that the same product is fit and safe for export to other countries.

2.7

Competent Authority - refers to a bureau or agency, mandated by law, with having responsibility and competence to ensure compliance with the requirements of this regulation, in particular for the quality and safety of processed animal proteins used as feeds.

2.8

Feather Meal - refers to feathers and parts of feathers of poultry that have been treated chemically or with a steam current or by some other method to make the product digestible and bio-available and to ensure that the product is free from pathogens following good manufacturing practice.

2.9

Good Manufacturing Practice (GMP) - refers to the system of quality assurance aimed at ensuring that the products are consistently manufactured to a quality appropriate for intended use. It is thus concerned with both manufacturing and quality control processes and procedures.

2.10

Hazard Analysis and Critical Control Points (HACCP) - refers to a systematic preventive approach to feed safety and quality that addresses physical, chemical and biological hazards as a means of prevention rather than finished product inspection. It also refers “HACCP” System and Guidelines for its Application” issued by the Codex Alimentarius Commission.

2.11

Hemoglobin Meal - refers to the processed blood after plasma has been removed and separated, used as an ingredient in animal feeds prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture and drying the solid residues to make the product digestible and bio-available and the product is free from pathogens following good manufacturing practice.

2.12

Label - refers to any written, printed or graphic matter attached, affixed to or found in any package, bag, bale, sack, barrel, bin, can, canister or any other container of mixed feed, feed ingredients or other feed products for animal consumption.

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2.13

Meat and Bone Meal - refers to the finely ground dry rendered residue from animal tissues used as an ingredient in animal feeds, exclusive of hair, hoof, hide, trimming, blood meal, manure and stomach contents except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens.

2.14

Pork Meal - refers to the finely ground, dry-rendered residue from swine tissues used as an ingredient in animal feeds exclusive of hair, hoof, hide, trimmings, blood meal, manure and stomach contents, except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens.

2.15

Poultry Meal - refers to the finely ground, dry-rendered residue from poultry tissues used as an ingredient in animal feeds, exclusive of feathers, blood meal, manure and stomach contents, except in such traces as might occur unavoidably in good manufacturing practice prepared by heating and treating chemically or with a steam current or by some other method, pressing out the excess moisture, and drying and grinding the solid residues to make the product digestible and bio-available and to ensure that the product is free from pathogens following good manufacturing practice.

2.16

Processed Animal Proteins - refers to animal proteins derived from livestock and poultry which have been manufactured and produced in accordance with good manufacturing practices so as to render them suitable for direct use as feed ingredient for animal and aquaculture feeds and pet foods. Processed animal proteins may include meat and bone meal, pork/porcine meal, poultry meal, blood meal, hemoglobin meal, blood plasma, feather meal and other animal by-products.

2.17

Rendering Plants - refers to a plant facility manufacturing and producing processed animal proteins for use in animal feeds.

2.18

Risk Management Program - refers to the program used as standard operation procedure being followed and implemented by the rendering plants in the manufacture and production of processed animal proteins.

2.19

Veterinary Health Certificate - refers to the document issued by the concerned bureau or agency from the country of origin prior to importation to ensure that the processed animal protein products being exported meet the standards to protect human or animal life or health, ensuring that the products are safe for use and to prevent the spread of pests or diseases among animals or plants. Such document also prescribes the conditions to be complied with by the importer for the maintenance of quality and suitability of the product for the intended purpose.

Section 3. COVERAGE

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3.1

All foreign rendering plants desiring to export processed animal proteins to the Philippines shall be accredited by the BAI prior to the exportation of their products.

3.2

Bilateral agreement applies only to those rendering plants/ establishments that were inspected by the Technical Inspection & Evaluation Team.

3.3

Only processed animal proteins in particular category 3 can be exported to the Philippines.

3.4

The Accreditation application and procedures should be done within one (1) month after receipt of the importer's application to import animal proteins.

3.5

Accreditation Certificate Expiry and Cancellation - This Accreditation Certificate expires and is automatically cancelled after three (3) years from issuance date but is subject to renewal after the submission by the importer’s renewal application.

3.6

BAI registration shall be required for processed animal proteins that are intended for export to the Philippines.

Section 4. GROUNDS FOR ACCREDITATION CERTIFICATE FORFEITURE. This Accreditation Certificate shall be automatically temporarily or cancelled under the following situations:

4.1

Based on recognized world notification of outbreak and quarantine for the unexpired term.

4.2

Forfeiture is lifted based on world notification of outbreak and quarantine

4.3

Any violation by the supplier on provisions of D.A.-A.O. No. 6

Section 5. REQUIREMENTS

5.1 The following documents shall be complied and submitted by the foreign rendering plants to BAI-Animal Feed Standard Division (AFSD) as requirements for their accreditation:

5.1.1 The Official Establishment Registration Certificate or equivalent;

Photocopy of the Certificate of Good Manufacturing Practice and the GMP program or equivalent;

5.1.2 Photocopy of their Risk Management Programme;

5.1.3 Photocopy of Hazard Analysis and Critical Control Points (HACCP) Certificate;

5.1.4 Processing procedure in the manufacture of processed animal proteins for exports to the Philippines taking into consideration the temperature, time required, pressure, etc. Additives added to the product (antibiotics, BHT, BHA, santoquin, ethoxyquin, etc.) shall also be stated;

5.1.5 List of their accredited exporters with addresses;

5.1.6 List of products for exports;

5.1.7 List of countries where products are exported;

5.1.8 Quality Assurance Laboratory

5.1.8.1 Capability of the Laboratory

5.1.8.2 Equipment/ Apparatus

5.1.8.3 Methodologies;

5.1.9 Certificates of Analysis of the product intended for export to the Philippines shall include complete proximate analysis, microbiological tests including Salmonella, E. Coli, bacterial count and other relevant tests as maybe required by the Government of the Philippines to ensure safety and quality of the product.

5.1.10 Certificate of Free Sale;

5.1.11 Authentication from the Philippines Embassy or Consulate Office.

5.2 In addition, actual inspection and evaluation of the rendering plant shall be conducted prior to its accreditation by BAI's Technical Inspection and Evaluation Team (TlET).

5.3 Prior to the actual ocular inspection of the rendering plant, the following data/information for submission to the BAI shall be required from the National Veterinary Authority of the exporting country:

5.3.1 Veterinary Services

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5.3.1.1 Organizational structure of the Office of the Veterinary Services (national, regional/state, district)

5.3.1.2 Number of technical staff (how many veterinarians and Animal health assistants)

5.3.2 Animal Production

5.3.2.1 Animal population per species by state/district

5.3.2.2 Annual production or meat and dairy products

5.3.3 Animal Health Status

5.3.3.1 Diseases present in the country

5.3.3.2 List of notifiable disease

5.3.3.3 Five-year disease data including distribution of morbidity and mortality by state/district

5.3.4 Disease Surveillance System

5.3.4.1 Disease Reporting System

5.3.4.1.1 Laws on compulsory reporting/notification on the occurrence of disease.

5.3.4.1.2 Flow of report from the farm/village to the Central Veterinary Authority

5.3.4.2 Investigation of disease outbreaks

5.3.4.3 Diagnostic capabilities

5.3.5 Disease Control Program

5.3.5.1 Laws governing disease control

5.3.5.2 List of priority diseases under national disease control

5.3.5.3 Strategies for disease control

5.3.5.3.1 Vaccination

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5.3.5.3.2 Treatment

5.3.6 Slaughterhouses/Dressing Plants

5.3.6.1 List of accredited or registered slaughterhouses/dressing plants with their address

5.3.6.2 GMP/HACCP Certifications

5.3.6.3 Number of stockyards

5.3.6.4 Source of Animals by districts/state

5.3.6.5 Certification of Veterinary Officer as to compliance of the slaughterhouses/dressing plants with existing quality standards and regulations

5.3.7 Rendering Plants

5.3.7.1 Photocopy of Registration/Accreditation Certificates

5.3.7.2 Photocopy of GMP and/or HACCP Certificates

5.3.7.3 Photocopy of Risk Management Program

5.3.7.4 List of processed animal protein products intended for export to the Philippines

5.3.7.5 Processing procedures (include temperature, time required, pressure, etc)

5.3.7.6 Additive added to the product (antioxidants such as BHT, BHA, etc)

5.3.7.7 Quality Assurance/Laboratory (capability, equipment, etc.)

5.3.7.8 Certificate of Analysis of the product (complete proximate, microbiological test such as Salmonella, etc)

5.3.7.9 Veterinary Officer Certification (inspection report stating compliance with existing standards)

5.3.7.10 List of countries where products are being exported

5.4 A Technical Inspection and Evaluation Team (TIET) from the BAl shall inspect and evaluate the rendering plant as well as validate the data gathered as requirements for its accreditation.

5.5 The TlET shall be composed of the following:

5.5.1 Two (2) members from the Animal Feeds Standard Division

5.5.2 One (1) member from the Veterinary Quarantine Services

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5.6 The TlET shall have the following functions:

5.6.1 Conduct inspection of slaughter houses and or dressing plants where materials are sourced for processing into animal proteins.

5.6.1 Conduct inspection of rendering plant facilities, observe the various manufacturing procedures and take note of the controls being implemented by the plant in compliance with good manufacturing practices and HACCP to ensure safety and quality of their products.

5.6.2 Conduct inspection of the rendering plant's laboratory facilities to determine the different methods and procedures employed in the tests and analysis of processed animal proteins.

5.6.3 Conduct verification of the date/information submitted on the current state of the livestock and poultry industry in the country to ensure safety of the processed animal proteins.

5.6.4 Perform other functions as may be necessary in the accreditation of the rendering plant.

5.7 Expenses for the travel of the TIET to and from the exporting country shall be borne by the Philippine government which would include round trip airfares and travel taxes, while accommodations and local travel expenses shall be borne by the host country.

5.8 An Inspection and Evaluation Report (lER) shall be prepared and submitted immediately by the TIET after arrival from their travel. The IER shall include the findings and recommendations of the TlET with reference to the accreditation of the rendering plant/s that have been inspected and evaluated. An IER format shall be prepared and adopted for this purpose.

5.9 The findings and recommendations in the lER shall be the basis in determining the approval or disapproval of the accreditation of the rendering plant and registration of its products intended for export to the Philippines.

5.10 A copy of the IER shall be provided to the following offices:

5.10.1 DA-Human Resource Division

5.10.2 Office of the BAI Director

5.10.3 Office of the BAI Assistant Director

5.10.4 Animal Feeds Standard Division; and

5.10.5 National Veterinary Quarantine Services.

Section 6 REPEALING CLAUSE. All Administrative issuances or parts thereof, which are inconsistent with the provisions of this Memorandum Order are hereby repealed or modified accordingly.

Section 7. EFFECTlVITY. This Order shall take effect fifteen (15) days after its publication in the Official Gazette or in newspaper of general circulation and the filing of three (3) copies thereof with the UP Law Center.

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