IMPLEMENTATION OF INSPECTION SERVICES AT FOREIGN ABATTOIRS AND PROCESSING PLANTS FOR EXPORT OF MEAT AND PRODUCTS OF ANIMAL ORIGIN TO MALAYSIA

Import of meat and products of animal origin are subject to the import protocol under the Animal Act 1953 (Amendment 2013) and stipulates the import conditions including inspection and approving of export establishments for compliance to SPS and Veterinary requirements. The import requirements are available in DVS website http://www.dvs.gov.my.

The inspection of establishments in foreign countries are conducted by officers appointed by DVS (Department of Veterinary Services, Malaysia) and JAKIM (Department of Islamic Development). The establishments are assessed primarily on their compliance to Malaysian requirements on sanitary, food safety and Halal. In this regard, the veterinary inspection focuses on SPS, the effective implementation of GMP (Good Manufacturing Practices) and the food safety assurance program such as HACCP (Hazard Analysis Critical Control Points). Basically, the inspection procedures follow the program on VHM (Veterinary Health Mark) scheme by DVS and Halal Certification by JAKIM, on local establishments.

Requirements for exports of meat and products of animal origin are as mentioned below. However, in the case of chilled and/or frozen meat, the conditions for export are more stringent.

A. SPS AND VETERINARY REQUIREMENTS

1. Disease Status of the Exporting Countries

Exporting countries have to submit the current disease status based on the DVS format that is available on the DVS website http://www.dvs.gov.my under the tab Import Export > Animal Husbandry & Public Health Questionnaire Form link and to be endorsed by the Competent Authority (CA) of exporting countries.

2. Establishment Profile

Establishments intending to export their products to Malaysia are required to furnish basic information such as; list of products to be exported to Malaysia, source of raw materials, infrastructure and facilities, products description, manpower, quality assurance program, food safety programs, daily/annual production, capacity, volume of annual export.

This information should be provided using DVS application form available on the DVS website http://www.dvs.gov.my under the E-form link.

The application form must be completed and declared by the establishment intending to export their products and then to be endorsed by the CA of the exporting country. The document can be submitted to DVS through CA of the exporting countries or the embassies of the exporting countries in Malaysia.

3. Import Requirements and Standard

All establishments are required to comply with the:

3.1 Malaysian Import Requirements by DVS

3.2 Malaysian Standard on Good Manufacturing Practice (GMP) for Food (Second Revision) (MS 1514:2022) issued by Department of Standards Malaysia (Standards Malaysia)

3.3 Malaysian Standard on Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System (Second Revision) (MS 1480:2019) issued by Department of Standards Malaysia (Standards Malaysia)

4. Adequacy Audit

The application document will be reviewed by DVS to ensure all the relevant information are complete and adequate for DVS to decide whether to conduct on-site inspection on the establishments. DVS will communicate through CA of the exporting countries or the embassies of the exporting countries in Malaysia for any queries with regards to the application by the interested establishments.

5. Compliance Audit

If the application document submitted to DVS found to be satisfactory, an inspection visit to the establishment in the exporting country will be arranged and the CA will be notified. DVS officials will carry out on-site inspection on the establishments based on criteria as stated in Item 7 below.

On completion of the inspections visit, the team will prepare a report of their findings. This report will be submitted to the Technical Committee on Inspection of Foreign Abattoir and Processing Plants for evaluation and recommendations and it then be forwarded to Committee on Inspection of Foreign Abattoir and Processing Plants for approval.

DVS will inform the establishments concerned about the decision through their respective embassies or through their CA of exporting countries and subsequently will be listed on DVS website.

The approval period for the establishment is valid for a period of one year. Even the validity period of an approved establishment is valid for 1 (one) year, it may be extended for an additional 2 (two) more years subject to the reports on Annual Performance Evaluation as described in Item 6.1. However, review audit shall be carried out on the third year of approval before the expiry date.

6. Review Audit

Review audit involves an on-site inspection of the approved establishment to ensure continuous compliance to SPS and veterinary requirements and shall be carried out before the expiry date. The on-site inspection on the establishment will be based on criteria as stated in Item 7 below.

On completion of the review audit, the team will submit report of their findings to the Technical Committee on Inspection of Foreign Abattoir and Processing Plants for evaluation and recommendations. Then it will be forwarded to Committee on Inspection of Foreign Abattoir and Processing Plants for approval. DVS will inform the establishments concerned about the decision on the review audit on the establishments through their respective embassies in Kuala Lumpur or through their CA of exporting countries.

The approval period for the establishment is valid for a period of one year and may be extended for an additional 2 (two) more years subject to the reports on Annual Performance Evaluation.

6.1 The reports on **Annual Performance Evaluation** of the exporting countries shall comprise of the following;

6.1.1 Based on the review audit on the exporting establishments done by the competent authority of the exporting countries and a copy of the report must be sent to DVS for further evaluations.

6.1.2 The operators of the establishment have to be promptly notified to DVS through the Competent Authority for:

6.1.2.1 Change in management.

6.1.2.2 Change in scope of activity / operation.

6.1.2.3 Major renovation work to upgrade or increase in production.

6.1.2.4 Establishment has closed down and/or not in operation.

6.2 However, the approved establishments may be subjected to review audit at any time during the validity period to verify compliance to SPS and veterinary requirements.

7. Criteria For On-Site Inspection

DVS officials will conduct on-site inspection on the establishments for the purpose of Compliance Audit, Review Audit and Verification Audit.

The on-site inspection for verification of practices, examination of documents and records is based on the followings:

7.1 Implementation of SPS measures based on the Import Requirements.

7.2 Quality and Safety Assurance Manual.

7.3 Good Manufacturing Practices (GMP)

- 7.3.1 Design and Facilities
- 7.3.2 Control of Operation such as control of food hazard, hygiene control system, incoming material requirements
- 7.3.3 Maintenance, Cleaning and Sanitization such as pest control program, waste management, cleaning program
- 7.3.4 Personal Hygiene
- 7.3.5 Training
- 7.3.6 Product Information and traceability
- 7.3.7 Transportation and Distribution
- 7.3.8 Internal Inspection
- 7.3.9 Management Review
- 7.3.10 Records of Implementation

7.4 HACCP Plan

- 7.4.1 Documentation
- 7.4.2 Records of Implementation

7.5 Internal Audit Reports

- 7.5.1 HACCP Plan Audit
- 7.5.2 GMP Audit

7.6 CA Audit Report

B. HALAL REQUIREMENTS BY JAKIM

1. Establishment

1.1 Establishment shall operate **Halal production only** throughout all the supply chain (dedicated Halal).

1.2 Establishment shall develop Halal Assurance System (HAS) within the abattoir/plant. The HAS shall include the determination of the halal critical point, the system on controlling the halal critical point (HCP), the management of the non-conformance, the halal supervision, record keeping and other aspect on halal application in the establishment.

1.3 Establishment are required to have halal certification, supervised and monitored by the Halal Certification Body (HCB) recognized by JAKIM.

1.4 Establishment shall implement the good management responsibility and commitment in halal application, such as developing the policy in halal application, the internal halal audit program and the documentation of HAS.

1.5 Establishment are required to submit the JAKIM's online form based on the products intended to bring in to Malaysia.

2. Standard and Protocol

All approved establishments are required to comply with the Malaysian Halal Standards MS1500:2009 issued by Department of Standards Malaysia (Standards Malaysia) and Malaysia Protocol for Halal Meat Production issued by JAKIM.

3. Online Application

For the purpose of adequacy audit, the documents below need to be submitted:

3.1 JAKIM's forms through JAKIM International Abattoirs Application System (JIAAS) at http://myehalal.halal.gov.my/jiaas/v1/ for abattoir or processing plant;

3.2 Halal Certificate from recognized halal certification body in the origin country; and

3.3 Related supporting documents.

4. On-site Audit

The on-site audit will be carried out during the compliance audit/ review audit to evaluate the halal implementation in the following aspects.

4.1 Abattoir

a. On-site Document Evaluation

i. Halal certificate;
ii. HAS manual;
iii. Flow process with detail HCP;
iv. Flow chart;
v. Plant layout;
vi. Slaughtering record;
vii. Stunning record (if related);
viii. Non-halal conformance record;
ix. Halal training record (Internal and HCB's Training);
x. HCB halal audit record;
xi. Internal halal audit report; and
xii. Credential card/certificate for halal personnel.

b. On-site Audit

i. Slaughtering process;
ii. Halal personnel responsibilities/duties;
iii. Amenities/Facilities (canteen/prayer room);
iv. Storage facilities;
v. Transportation.

4.2 Processing Plant

a. On-site Document Evaluation

i. Halal certificate;
ii. HAS manual;
iii. Processing flow chart with detail HCP;
iv. Production record (Batch manufacturing Record).;
v. Raw material record;
vi. Internal audit record;
vii. HCB audit report; and
viii. Halal training record (Internal and HCB's Training)

b. On-site Audit

i. Production area;
ii. Equipment & Utensils;
iii. Labelling & Packaging;
iv. Storage Area: Raw Material & Finished Goods; and
v. Transportation.

4.3 Halal Certification Body

a. Status of recognition;
b. Halal certificate;
c. Responsibilities and training; and
d. Surveillant/monitoring audit records.

5. Responsibility of the CA

Notification

The CA is responsible to notify DVS/JAKIM upon:

- Change in certification body of the approved establishment
- Change in scope of activity / operation

C. INSPECTION FEES

Inspection fees for foreign abattoirs and processing plants are based on cost recovery basis and RM 5,000 processing fees. The terms and conditions are as attached in **Appendix 1**.