

Procedures for Importing Meat Products into Canada A Course for Industry

Course Objectives

Windsor Freezer Services Ltd in partnership with the Canadian Food Inspection Agency is providing a course to instruct industry of Canadian Food Inspection Agency (CFIA) requirements, for importing meat into Canada.

Instructions will cover:

- Legislation
- certification , replacement certificates, guaranteed replacement certificates
- inspection procedures
- dealing with refused entry shipments and CFIA appeal procedures
- how a foreign country's meat products become eligible to be imported into Canada
- **security** of meat products
- unmarked, unstamped meat products

Course will explain the responsibilities of the:

- shipper
- importer
- transport carrier
- customs broker
- Canada Border Services Agency (CBSA), other government agencies
- inspection establishments
- receivers

Explain all aspects of importing meat products into Canada.

Attendees to have an understanding of Chapter 10 of the Canada Meat Hygiene Manual of Procedures that deals with the importation of meat products into Canada.

Who Should Attend

Personnel dealing with imports of meat products into Canada from exporting establishments, importers of meat products, transport carrier companies, customs brokers, importers, CFIA import inspection facilities and other stakeholders.

Course Materials

Instruction manual containing fact sheets, examples of CFIA forms required for import meat, list of web sites relevant to importing meat into Canada, outline of power point presentation, scenarios dealing with problem shipments and corrective actions taken to resolve the problems.

Course Outline

- How Countries become Eligible to ship Meat Products to Canada
- Certification – How shipments are certified to meet CFIA import requirements, common errors as to why certificates are refused, replacing refused or lost certificates while shipment is in transit, guaranteed replacement certificates.
- Preparing Shipments for Export to Canada - shipping marks/export stamps, CFIA label requirements, packaging,
- Transporting Meat Shipments to Canada – transport container requirements, when to seal containers, when sealing with official seals is not required, responsibilities of transport carrier companies, security of meat product.
- Port of Entry – procedures at port of entry, customs brokers responsibilities, meeting Canada Border Services Agency (CBSA) requirements, CFIA import service centre requirements.

- CFIA Import Inspection Reports – description, explanation of importers responsibilities regarding full inspections, visual inspections, skip lots.
- CFIA Approved Import Inspection Establishments – how approved, their role and responsibilities. Procedures to change import inspection establishment while shipment is in transit.
- CFIA Import Meat Inspection – how shipments are inspected, reasons shipments are refused entry.
- Refused Entry - Importer's responsibility regarding returning meat products to country of origin, disposal of meat products, CFIA documentation required, CFIA appeal process to challenge CFIA refusal.
- Scenarios – examples of problem shipments, solving import problems, CFIA rationale why shipments are refused, corrections to shipments that will allow entry into Canada.

Course Instructors

Kelly Brown

Kelly graduated from Trent University with a bachelor of science, majoring in biology. In 2003, Kelly obtained her Food Safety certificate from the University of Guelph and utilizes this training daily in her role as the Area Import/Export Co-ordinator.

Kelly began her career as a meat inspector with Agriculture Canada in 1989 at a poultry establishment in Ontario. In 1993, she made the move to the Animal Health division where she was responsible for the importation of live animals, semen, embryos, and animal by-products.

In 2001, she accepted a new position in programs as the import/export coordinator for the Ontario area. In her current role Kelly is responsible for the importation of meat, meat products, and animal products into Canada as well as and the exportation of meat and meat products.

Kelly is a member of the CFIA national import team and was instrumental in the development and implementation of the National Meat Import Training and Development course. manual of procedures for importing meat products.

Paul Caron

As a CFIA inspector of 35 years experience, Paul worked as a CFIA border inspector and was inspector in charge of two CFIA approved import meat inspection establishments.

Paul wrote a CFIA import meat inspection training manual, developed and delivered an import meat inspection training program to CFIA inspectors in the Ontario Area.

This course was used as a basis for the National Meat Import Training and Development course for CFIA inspectors.

While a member of the CFIA national import team, Paul assisted in the rewriting of the new Chapter 10 of the Meat Inspection Manual of Procedures, which deals with the importation of meat.

Paul retired from CFIA and is now an import/export meat consultant for Windsor Freezer Services Ltd

Guest Speakers

Larry Quantz

Logistics Manager Willard Meats International Ltd. Mississauga, Ontario

Brian Scull

CFIA Senior Inspector, Manager CFIA Central Import Service Centre Toronto.