

ADDITIONAL CANADIAN REQUIREMENTS FOR THE IMPORT OF FRESH POULTRY MEAT AND MEAT PRODUCTS* FROM THE EUROPEAN UNION

POULTRY PATHOGEN REDUCTION PROGRAM

- The CFIA implements the poultry pathogen reduction program in poultry slaughter establishments in Canada. The development and implementation of poultry pathogen reduction program at all eligible slaughter establishments in EU Member States intending to export poultry meat and meat products to Canada is a Canadian requirement as outlined below:

<https://inspection.canada.ca/food-safety-for-industry/food-specific-requirements-and-guidance/meat-products-and-food-animals/poultry-pathogen-reduction-program/eng/1539715737614/1539715737915>

Note: At present, the EU is implementing microbiological criteria as per Commission Regulation (EC) No 2073/2005 for chicken and turkeys only. There are no microbiological criteria for other poultry species.

- For operator sampling and testing of *Salmonella*, *Campylobacter* and generic *E. coli* requirements, refer to the Operational guidance: Domestic pathogen reduction program in poultry as outlined below:

<https://inspection.canada.ca/inspection-and-enforcement/guidance-for-food-inspection-activities/preventive-control-inspection/domestic-pathogen-reduction-program-in-poultry/eng/1546748817855/1546748836759>

- Additionally, the establishments intending to export frozen raw breaded chicken and meat products to Canada must implement the microbiological control program for *Salmonella* as outlined below:

[Salmonella control options in frozen raw breaded chicken products - Canadian Food Inspection Agency \(canada.ca\)](#)

- Example of government oversight for microbiological sampling:
 - The CFIA verifies the compliance of a food business operator by conducting activities that include inspection and surveillance. Surveillance sampling and testing is completed as per the National Microbiological Sampling Plan as outlined below:

<http://www.inspection.gc.ca/food/compliance-continuum/guidance-for-inspectors/sip/product-inspection-and-sampling-of-meat-and-poultr/eng/1543258470028/1543258854773>

When non-compliance is identified, the CFIA takes appropriate compliance and enforcement actions.

- In the absence of an official microbiological sampling plan, the collection of samples in presence of an official inspector would be acceptable. For example, the CFIA implemented the sampling and testing of Shiga toxin producing *E. coli* for export to the United States. Under this sampling program, the operator collects the sample in presence of a CFIA inspector. All results must be reported to the operator and competent authority as soon as available.

RETAINED WATER CONTROL PROGRAM

- Development and implementation of retained water control program is a Canadian requirement as outlined below:
 - Poultry

<https://www.inspection.gc.ca/food-safety-for-industry/food-specific-requirements-and-guidance/meat-products-and-food-animals/poultry-water-retention-control-program/eng/1571333940295/1571333940771>

Foot note

*Fresh raw, fresh frozen, minced meat, fresh / frozen marinated (no cooking)