

ADDITIONAL CONDITION TO IMPORT OF PORK PRODUCTS INTO SABAH

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| A. | Product | Pork Products (meat ball, frankfurter, others) |
| B. | Origin | West Malaysia |
| C. | Purpose | Human Consumption |

D. Requirements for importation :

1. **Import License**

Each consignment of pork products shall be accompanied by a valid import license issued by the Department of Veterinary Services (DVS) Sabah permitting the importation into Sabah.

2. **Veterinary Health Certificate**

a. The veterinary certificate attesting that:

i. the entire consignment of pork products come from animals which comes from Foot and Mouth Disease and African Swine Fever free farm, and have been slaughtered in an approved slaughterhouse/ abattoir and have been subjected to ante- and post- mortem inspections for Foot and Mouth Disease (FMD) , African Swine Fever (ASF) and other infectious or contagious diseases lesions with favorable results;

ii. the pork products have been processed to ensure the destruction of FMDV and ASFV in accordance with on one of the procedures stated below.

iii. the necessary precautions were taken after processing to avoid contact of the pork products with any potential source of FMDV and ASFV.

iv. The pork products was packed direct into satisfactory clean and sterilization packaging and fulfill the microbiological standards as stated below:

Food	Total Plate Count at 37° C for 48 hr.	Coliform Count at 37 ° C for 48 hr.	Escheria Coli Count
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers.	10 ⁶ per g	5 x 10 per g	

3. **Processing Requirement:**

The pork products shall be processed and packed in the processing or packing plant that has a quality assurance program such as Veterinary Health Mark (VHM), HACCP or equivalent.
4. **Product requirement:**

The pork products have been through either one of the following procedures;

 - i. Heat treatment

Pork products are subjected to heat treatment for at least 30 minutes at a minimum temperature of 70° C, which should be reached throughout the pork products, or any equivalent heat treatment which has been demonstrated to inactivate African Swine Fever Virus and Foot and Mouth Diseases.
 - ii. Dry cured pig meat

Pork should be cured with salt and dried for a minimum of six months.
 - iii. pH requirement

The pork products are treated in s such way thus the final product pH is < 6.
5. **Packing & labelling requirement**

The pork products must be labelled with;

 - i. name and address of the manufacturer
 - ii. date of manufacture and expiry date
 - iii. batch / lot number
 - iv. Importer details.
6. **Transportation and landing**

Each consignment of pork products imported to Sabah shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place or any other port in Sabah.
7. **Inspection and verification**
 - a. The approved plant or manufacturer shall be subjected to inspection by the Department of Veterinary Services Malaysia of Sabah at any time as and when deemed necessary.
 - b. Failure to comply with any of the above conditions will results in the consignment being rejected on arrival or on inspection on board ship; the consignment shall not be landed, and the importer shall bear the cost of sending the consignment back.

8. **Sampling**
Samples of the pork products shall be taken by DVS Sabah enforcement officer in charge of inspection for testing as and when deemed necessary.
9. **Suspension of import**
The Director of Department of Veterinary Services, Sabah may at any time when deemed necessary suspend the importation of the pork products either temporarily or permanently in the event of disease outbreaks or suspected disease outbreaks or in case of importation in contravention of the above requirements.
10. **Right to amend import requirements**
The Director of Department of Veterinary Services, Sabah reserves the right to amend the above requirements at any time as he may deem necessary.

Last updated on 22 April 2024