

February 14, 1996

Administrative order No. 5
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## SUBJECT: RULES GOVERNING THE IMPORTATION OF MEAT AND MEAT PRODUCTS FROM FRANCE

WHEREAS, the Philippine Department of Agriculture Mission in France after a thorough investigation and evaluation of the meat inspection system and disease situation in the country, found favorable conditions that merit allowing the importation of meat and meat products from France;

V. HEREAS, certain conditions are set up to allow such importations which are hereunder to wit:

- 1. The Veterinary Health Certificate must attest to the following:
  - a. Bovine Spongiform Encephalopathy (BSE) is compulsory notifiable;
  - b. Ante-mortem inspection is carried out on all bovine animals, and;
  - c. Cattle found to be affected with BSE are slaughtered and completely destroyed.
- 2. Fresh meat must be chilled, deboned and deglanded before blast/contact freezing.
- 3. Meat product must be cooked/processed for a minimum of 75 degrees Centigrade for 60 minutes and must have reached the internal temperature of 71 degree Centigrade