Export of Pet Food to Israel

Information on Certificates and Inspection

The declarations on the certificates required by the Government of Israel for the export of pet food are direct attestations. Therefore, annual inspections of the manufacturing facility by APHIS Veterinary Services (VS) are required.

APHIS VS inspection of pet food manufacturing facilities must verify that all pet food manufactured for export to Israel meets the conditions included on the following certificates:

1. **Annex 1B –** ***Model Official Certification of Plants Producing Pet Foods Intended for Export to Israel***

   Note: The Israeli Veterinary Services and Animal Health have notified APHIS the Annex 1B Certificate must be endorsed and submitted once per year.

2. **Annex 2B –** ***Model of a Veterinary Certification to Accompany Pet Foods containing Ingredients of Animal Origin to Israel***

   Note: Lot-specific laboratory reports satisfying the testing requirements outlined on the Annex 2B must accompany all Annex 2B certificates submitted for endorsement.

Inspection criteria necessitated by the export certificates include (as appropriate):

1. Identification of all animal-origin ingredients for inclusion in pet food for export to Israel;

2. If the plant has any ineligible ingredients on the premises, they must have a mechanism in place to prevent the commingling and contamination of ingredients and products at each stage of production. The written procedure, implementation, and documentation must be verified at inspection.[1]

3. Pet food manufactured for export to Israel does not contain and is not contaminated with any of the following ruminant origin ingredients:
   a. Tonsils and distal ileum from cattle of any age from a controlled or undetermined bovine spongiform encephalopathy (BSE) risk country, zone or compartment.
   b. Brains, eyes, spinal cord, skull, and vertebral column from cattle that were, at the time of slaughter, over 30 months of age originating from a controlled BSE risk country, zone or compartment.
   c. Brains, eyes, spinal cord, skull and vertebral column from cattle that were, at the time of slaughter, over 12 months of age originating from an undetermined risk country, zone or compartment.
   d. Ruminant-derived meat-and-bone meal or greaves from a negligible BSE risk country where there has been an indigenous *case* of BSE, if such products were derived from cattle born before the date form which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.[2]

[1] Procedures should be consistent with the methods described in the February 1998 FDA Guidance for Industry #67 ("Small Entities Compliance Guide for Renderers"), pages 7-11, available on the IREGs Animal Products to Israel Page, under the Pet Food link.

[2] Any ruminant-derived meat-and-bone meal or greaves produced within the United States or legally imported into the U.S. are eligible for inclusion in pet food for export to Israel.

e. Ruminant-derived meat-and-bone meal or greaves from a controlled or undetermined BSE risk country, zone or compartment.

4. Processing parameters:
   a. Canned products are heat-treated in hermetically sealed containers to a minimum F_c value of 3;
   b. Commercial sterility (shelf stability) of canned products and freedom from pathogenic organisms is verified either through routine incubation tests or microbiological testing as described for dry or semi-moist products;
   c. Dry or semi-moist pet food products have been processed in a manner to ensure that the pet food or animal-origin ingredients have been subjected to a heat treatment of at least 90°C throughout their substance;
   d. Dry or semi-moist pet food products are tested (on a lot basis) for Salmonella and Enterobacteriaciae using the parameters on the certificates. The facility must keep copies of the laboratory reports on file for at least 2 years.
   Note: If the facility manufactures any products not meeting the processing or microbiological testing requirements, they must have a mechanism in place to separate these products at each stage of production, as applicable. The written procedure, implementation, and documentation must be verified at inspection.

5. Products are handled, packaged, and stored in a sanitary manner to preclude recontamination of the processed products (e.g., clean, sanitary packaging materials, enclosed storage, prevention of commingling or cross-contamination of raw materials and heat-processed products).