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CONDITIONS FOR THE EXPORT OF FRESH POULTRY MEAT AND POULTRY MEAT PRODUCTS FOR HUMAN CONSUMPTION TO THE EUROPEAN UNION

National Food Safety Agency
of the Republic of Moldova





STEPS FOR THE APPROVAL OF POULTRY MEAT AND MEAT PRODUCTS ESTABLISHMENTS FOR EXPORT TO THE EUROPEAN UNION

1

The food business operator (FBO) submits to the territorial subdivision (STSA) of the **National Food Safety Agency (ANSA)** a request to become an approved establishment for export to the EU. https://www.legis.md/cautare/get-Results?doc_id=131745&lang=ro

2

STSA carries out an inspection (I inspection) on the compliance of the establishment with the national legislation and enters the results of inspection into the **State Control Register**.

3

ANSA, at the central level, analyses data, organises an additional inspection (II inspection) to verify the compliance with the national and EU requirements for the approval of the final decision.

4

If the establishment complies with the national and EU requirements, **ANSA** shall submit a written request to the **Directorate-General for Health and Food Safety of the European Commission** to export fresh poultry meat and poultry meat products to the EU.

5

If the guarantees given by **ANSA** are deemed to be sufficient, the **Directorate-General for Health and Food Safety of the European Commission** will list the eligible establishments which are available at: <https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?sort=country.translation>



1. GENERAL RULES FOR BROILER HOLDINGS

I. Broiler holdings should:

1. be approved by ANSA
2. implement good farming practice
<http://www.animaltransportguides.eu/wp-content/uploads/2017/03/RO-Guides-Poultry-rev2021.pdf>:
<https://www.ansa.gov.md/uploads/files/Informatii%20publice/2021/DCMVHPA/ghid%20de%20bune%20practici%20si%20de%20igienea%20de%20producere%20a%20furajelor%20.pdf>
3. have in place monitoring plans for infectious diseases according to the National Animal Diseases Control Program (Salmonella, Avian influenza, Newcastle disease, etc.)
4. implement animal welfare requirements (temperature, lighting, humidity, ventilation)
5. have in place a waste and animal by-products management system
6. comply with biosecurity, sanitation, disinfection and pest control requirements
7. ensure traceability
8. use approved means of transport from farm to slaughterhouse according to the national legislation





II. Rules for feed and veterinary medicinal products:

1. use only the feed provided by feed business operators registered/approved by ANSA
2. handle and use labelled feed in compliance with the national legislation
3. use only veterinary medicinal products registered in the State Register of Veterinary Medicinal Products (<http://registru.ansa.gov.md/>)
4. store and use veterinary medicinal products only in accordance with their package leaflet, their specific dosage, and the respected withdrawal period
5. use only feed additives included in the EU Register of feed additives (https://ec.europa.eu/food/safety/animal-feed/feed-additives/eu-register_en)
6. keep records (Register of Purchased Feed, Register of Used Veterinary Medicinal Products)
7. if the establishment produces feed, to have in place a self-control program for feed safety and traceability (Guide of good production practices and hygiene for the feed industry)





2. GENERAL RULES FOR ESTABLISHMENTS (SLAUGHTERHOUSES, CUTTING PLANTS, COLD STORES, POULTRY MEAT PROCESSING PLANTS)

The establishment wishing to export poultry meat and poultry meat products to the EU should:

1. be approved for carrying out activities by ANSA
2. implement prerequisite requirements (building, premises, equipment, suppliers of raw materials, control programs of cleaning, water, pest, personnel, etc.)
3. establish and implement procedures based on HACCP/ ISO 22000 (Guide on the implementation of HACCP procedures in meat production establishments)
4. carry out a self-control program in accordance with the national legislation and EU requirements
5. ensure product traceability throughout the production chain (Good practice Guide on traceability along the production chain for poultry meat)
6. ensure appropriate labelling
7. organise training of the staff on hygiene requirements
8. ensure the management of food waste and animal by-products according to the national legislation
9. ensure the control of temperature in products and storage facilities
10. ensure the implementation of quality marketing standards for poultry meat in accordance with the national legislation

3. SELF-CONTROL PROGRAM (EXAMPLE):

FBOs are responsible for ensuring the safety of food products placed on the market (Law 306/2018).

Process hygiene, food safety criteria

Type of products	Microorganisms	Frequency	Stage where the criterion applies
Poultry carcasses of broilers	Salmonella spp.	Once per week / if during 30 consecutive weeks good results are registered – once every 2 weeks	Carcasses after chilling
	Campylobacter spp.	Once per week / if during 52 consecutive weeks good results are registered – once every 2 weeks	
Minced meat	E. coli	Once per week / if during 6 consecutive weeks good results are registered – once every 2 weeks	End of manufacturing process
	Aerobic colony count	Once per week / if during 30 consecutive weeks good results are registered – once every 2 weeks	
Meat preparations	Salmonella spp.	Once per week / if during 6 consecutive weeks good results are registered – once every 2 weeks	End of manufacturing process
	E. coli	Once per week / if during 30 consecutive weeks good results are registered – once every 2 weeks	
Mechanically separated meat	Salmonella spp.	Once per week / if during 6 consecutive weeks good results are registered – once every 2 weeks	End of manufacturing process
	E. coli	Once per week / if during 30 consecutive weeks good results are registered – once every 2 weeks	
	Aerobic colony count	Once every 2 weeks	

Salmonella spp. not detected in 25 g of a pooled sample of neck skin from poultry carcasses

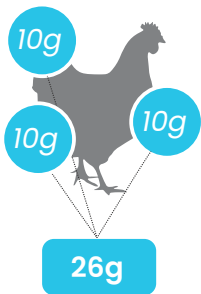
The frequency of food safety criteria sampling is not established, FBOs should determine it according to the laboratory control program in the HACCP.



PI "Republican Centre for Veterinary Diagnosis" is the accredited National Reference Laboratory for microbiological, quality indicators, residues of veterinary medicinal products and contaminants control.

4. SALMONELLA AND CAMPYLOBACTER SAMPLING

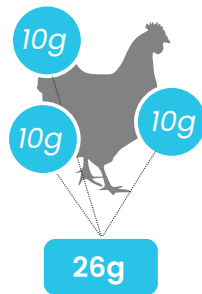
Salmonella and Campylobacter sampling is carried out in accordance with Government Decision 221/2009.



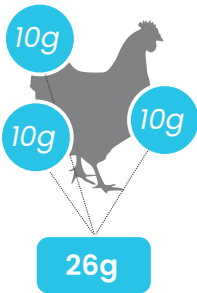
Sample 1



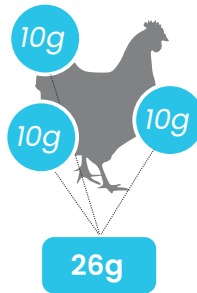
Sample 2



Sample 3



Sample 4



Sample 5

Final sample (5 samples 5x26)*

*Neck skin samples from three poultry carcasses of the same flock must be combined to form a single 26 g sample.



5. MARKETING STANDARDS

Poultry meat intended for export to the EU should comply with Government Decision 773/2013, which states that indications must be accompanied by a certificate issued by delegated inspectors of ANSA.

Categorization of poultry carcasses:

Class

A

Clean, free from any visible foreign matter, dirt or blood, protruding broken bones, smell or visible bloodstains except those which are small, unobtrusive, no traces of prior chilling etc.

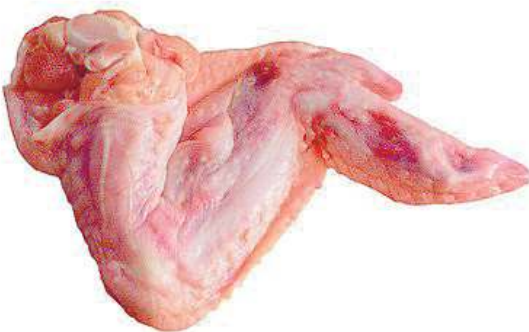
Small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, back, foot joints and wing tips.



Class

B

This level of bruising is too extensive for Class A carcasses. Bruising to this extent would only be acceptable for a Class B if it was the only significant damage.



Căutare:

Căutare

Căutare avansată >

160 / 2.324 results

Operator Filter

Filtru Activități de operatori/ul

Țară:

Republika Moldova (MD)

Operator:

6. CERTIFICATION



Application for
export certification



Food Business Operator
approved for export to
the EU



Territorial Subdivisions
for Food Safety

Delegated certifying
officer of STSA



- Documents proving the origin and traceability of the consignment
- Reports on laboratory tests according to the self-control plan
- Other relevant documents, etc.



Documentary check

- Organoleptic analysis
- Sanitary-veterinary authorisation of transport means
- Transportation, storage temperature
- Hygiene
- Labelling / identification

Identity (*physical*) check



Sampling (*if needed*)



Certification decision /
filling out and issuance
of a national certificate



Issuance of the certificate
in the TRACES system



7. OFFICIAL CONTROL

I

Approval

Legal basis

ANSA approves the establishments that produce / process food of animal origin in accordance with Law 221/2007, Law 296/2017, and Government Decision 435/2010.



II

Farm activity

Legal basis

Farms operate in accordance with:

- Law 221/2007
- Law 119/2018
- Law 129/2019
- Government Decision 415/2009
- Government Decision 1275/2008
- Government Decision 398/2012
- Government Decision 939/2008
- Government Decision 344/2020

Feed

- Government Decision 910/2020
- Government Decision 27/2020
- Government Decision 311/2012

III

FBO activity

Legal basis

FBO activity is carried out in accordance with:

- Law 306/2018
- Law 296/2017
- Law 279/2017
- Government Decision 435/2010
- Government Decision 773/2013
- Government Decision 221/2009
- Government Decision 1112/2010
- etc.



IV

Official control by ANSA

Legal basis

The official control is carried out in accordance with:

- Laws 50/2013 and 131/2012
- regularly, with adequate frequency, and is risk based
- at all stages of the food chain
- ANSA developed and implemented the National Residue Monitoring Plan for live animals and products of animal origin
- etc.



FOOD SAFETY



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