Component 3: SPS Border Services Management Assessment

# **Plant Health**

### Principles for border management of imports of plants and products of plant origin

- Plant origin products may in general be cleared inland
- For planting materials specialist testing/post-entry quarantine may be necessary at the point of destination.
- There is no need for phytosanitary inspector permanently at the border where systems are in place to remove the possibility of arbitrary import decision-making.
- Part of the necessary system is advance notification of commercial quantities and a proper formal risk assessment system.
- Small quantities of plant origin goods for personal use and genuine cross border trade should be subject to physical inspection but documentary requirement may be waived. For this physical inspection there must be a suitable level of qualification of border phytosanitary inspectors
- Green channel technology should be combined with approved traders schemes to ensure a risk-based system of controls in maintained.

# Conclusions and recommendations for plant health border management

### **Requirements for phytosanitary certificates and import permits:**

- Requirement of phytosanitary certificate should not prima facie be regarded as a barrier.
- What could be regarded as barrier is the requirement for phytosanitary certificate for goods that pose no phytosanitary risk (e.g. roasted nuts).
- Similar considerations apply to import permits. Import permits provide the opportunity for risk assessment. If the risk is negligible in the first place – phytosanitary certificate not required – no import permit is required

#### **Recommendation:**

 Inspection requirements if any for plants commodities should reflect the regulated pests of the importing country and should be listed on the phytosanitary certificate.

## **Minimum requirements for PH facilities**

### Laboratories' at the BCPs.

- Basic equipment such as stereomicroscope or mounted magnifying glass should be available in a room with good lighting and a purpose-built table for examination.
- This should not be seen as a 'laboratory' but as an inspection and sampling facility.

### Recommendation

- Border facilities should include inspection facilities ('laboratories') adapting the 'Minimum conditions' standard of the EU as a guide.
- The facilities include reliable electricity supply and communication facilities.

# **Animal Health**

# **Food Safety**

### Findings on food safety border controls

- Most legislation emphasises animal Health and plant protection. There are **no clear provisions** with regards to food safety in the legislation
- The border control legislation for food products has not been harmonised with the various Codex standards
- **Risk based <u>border</u> inspections**, based on clearly defined Risk based categories for foods, are minimally conducted.

## Findings on food safety border controls

#### **Best practice identified:**

- Mongolia applies risk-based inspections at borders.
  - The IT system, however, is not yet completely operational.

#### ....On the other hand

- Mongolia takes samples at the border, which are subject to analysis at the laboratories at the border.
  - Classical methods for microbiological testing are conducted by which long waiting times for trucks are created.
  - Microbiological Analysis can take up 3 to 4 days
  - Long waiting times for trucks

## **Recommendations (1)**

- Provide **provisions** in the border control legislation with regards to Food safety.
- The countries have to establish **risk-based categories** of the various food products. Identification of the Risk based categories should be conducted on a regional approach.
- Mongolia is recommended to be assisted to enable the country to introduce an **ICT-based system** for border inspections as part of the single window approach.
- The countries are recommended to critically review the necessity of laboratories, for the purpose to analyse food products, at the border. Prevent through Issuing Certificates of HACCP compliance

## **Recommendations (2)**

- The border control legislation for food products has to be harmonised with the various Codex standards
- A series of CODEX STANDARDS related to Border Services Management Assessment should be adopted:

CAC/GL 26-1997 GUIDELINES FOR THE DESIGN, OPERATION, ASSESSMENT AND ACCREDITATION OF FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS

CAC/GL 38-2001 GUIDELINES FOR DESIGN, PRODUCTION, ISSUANCE AND USE OF GENERIC OFFICIAL CERTIFICATES

CAC/GL 47-2003GUIDELINES FOR FOOD IMPORT CONTROL SYSTEMS

CAC/GL 82-2013 PRINCIPLES AND GUIDELINES FOR NATIONAL FOOD CONTROL SYSTEMS

CAC/GL 53-2003 Version 2008; GUIDELINES ON THE JUDGEMENT OF EQUIVALENCE OF SANITARY MEASURES ASSOCIATED WITH FOOD INSPECTION AND CERTIFICATION SYSTEMS