Ministero della Salute

Direzione generale per l'igiene e la sicurezza degli alimenti e la nutrizione
Ufficio 2
Via Giorgio Ribotta 5- 00144Roma

Trasmissione elettronica
N.
prot. DGISAN in Docsa/PEC

ASSESSORATI ALLA SANITA'
REGIONI E PROVINCIA
AUTONOMA DI TRENTO
SERVIZI VETERINARI
SERVIZI MEDICI
LORO SEDI

ASSESSORATO
ALL'AGRICOLTURA
PROVINCIA AUTONOMA DI
BOLZANO
SEDE

E p.c.

Associazione del settore del latte e dei
prodotti lattiero caseari e relativi
Consorzi

OGGETTO: ARABIA SAUDITA. Export dei prodotti lattiero-caseari. Procedura per l'inserimento delle aziende italiane nella lista degli impianti abilitati alle esportazioni.

Si informa che le competenti Autorità saudite ci hanno comunicato, per il tramite dell'Ufficio ICE di Riyad (Agenzia per la Promozione all'estero e l'internalizzazione delle imprese italiane), la possibilità di poter esportare i prodotti lattiero-caseari dall'Italia.

A tal proposito, gli stabilimenti interessati a tale mercato dovranno essere inseriti nella lista degli impianti abilitati verso tale Paese da parte delle competenti Autorità della *Saudi Food and Drug Authority (SFDA)* mediante invio di apposita domanda (modulo -all.1) allo scrivente Ministero per il tramite delle Regioni e dei Servizi Veterinari territorialmente competenti.

L'anzidetta domanda, accompagnata dal relativo verbale di sopralluogo della ASL (allegato 2) che attesti l'idoneità dello stabilimento all'esportazione verso questo Paese Terzo, come da procedura 0023661-04/06/2018- DGISAN-MDS-P punto 1., e dalla tabella stabilimenti (all. 3) appositamente compilata e corredata nella sua ultima parte da timbro e firma dell'Autorità locale competente (Servizio Veterinario della ASL) dovrà essere presenta sia tramite pec del MS (dgsan@postacert.sanita.it) sia all'indirizzo:

a.garofano@sanita.it. Lo scrivente ufficio provvederà alla verifica dei documenti trasmessi e all'invio della documentazione necessaria alle competenti Autorità saudite.

Gli stabilimenti potranno iniziare le esportazioni una volta ottenuta l'autorizzazione, ovvero, previa verifica del buon esito della domanda e della successiva pubblicazione nell'elenco degli impianti abilitati sul sito della SFDA (https://www.sfda.gov.sa/en/list_countries).

Le condizioni sanitarie per l'esportazione dei prodotti lattiero-caseari richieste dall'Arabia Saudita sono riportate nell'Manuale della SFDA (all. 4). Al momento non esiste un modello di certificazione ufficiale concordato, una bozza di questo è in fase di negoziazione al livello comunitario (all. 5).

Nel chiedere a codesti Assessorati di voler cortesemente informare di quanto sopra i Servizi veterinari delle ASL territorialmente competenti nonché Enti ed operatori interessati, si ringrazia per la collaborazione.

IL DIRETTORE GENERALE
(Dott. Massimo Casciello)

Firmato digitalmente da: CASCIELLO MASSIMO
Data: 13/04/2021 15:57:41

Referente:
Dr.ssa Alessia Garofano
DGSAN- Uff. 2
Tel: 06.5994.6921
e-mail a.garofano@sanita.it

Allegato 1

CARTA INTESTATA DITTA

Ministero della Salute
DGISAN Uff 2
per tramite di A.S.L. …….…….
…..……
…..……
Regione / Prov. Autonoma…….….
……
……

DOMANDA DI ISCRIZIONE NELLA LISTA PER L'EXPORT VERSO L'ARABIA SAUDITA

Il sottoscritto ……, rappresentante della Ditta …….
con sede legale a ……..…… ( ) in via ……. n° …., con la presente chiede
che lo stabilimento ……. sito a ……. ( ) in via ……. n° …….
venga iscritto nella lista degli impianti autorizzati all'export verso l'Arabia Saudita.

In merito ricorda che il medesimo stabilimento possiede i seguenti numeri di riconoscimento:
……

e che intende produrre per l'esportazione verso l'Arabia Saudita i seguenti prodotti (categorie di prodotti):
□ prodotti lattiero-caseari
□ latte

Allega inoltre alla presente la seguente documentazione:

□ Verbale di sopralluogo di idoneità dello stabilimento;
□ tabella stabilimenti

Distinti saluti.

Luogo, data

Il rappresentante della Ditta (nome – funzione)
……

ASL (Local Health Unit)_____

Indirizzo *(address)* _____

Recapiti: telefono *(phone*)_____ **Telefax *(fax)***_____**e-mail** _____

VERBALE DI SOPRALLUOGO PER L'ACCERTAMENTO DELL'IDONEITA' STRUTTURALE ED IGIENICO SANITARIA DEGLI STABILIMENTI *(SURVEY RECORD FOR THE VERIFICATION OF STRUCTURAL AND SANITARY COMPLIANCE OF ESTABLISHMENTS)*

DATA DEL SOPRALLUOGO *(DATE OF THE SURVEY)* ___/___/_____

ISPETTORE INCARICATO *(OFFICIAL VETERINARIAN IN CHARGE)* : DR._____

DITTA *(Food company)*	RAGIONE SOCIALE IMPRESA		
	DENOMINAZIONE SEDE OPERATIVA		
INDIRIZZO STABILIMENTO *(Address)*			
COMUNE *(City)*		PROVINCIA *(Province)*	
TELEFONO *(Phone)*	E-mail		
TIPOLOGIA DELLO STABILIMENTO *(Production type)*	(Codice Attività Sanco / Sanco Activity Code)		
NUMERO DI RICONOSCIMENTO CE *(CE approval number)*			
MOTIVAZIONE DELL'ISPEZIONE *(Reason of the inspection)*	(indicare il Paese Terzo / The Third Country involved)		

VERIFICA DELLA DOCUMENTAZIONE
(VERIFICATION OF THE DOCUMENTS)

CODICI (attribuire un codice per ogni oggetto di ispezione sotto elencato)
A: accettabile; U: non accettabile; 0: non ispezionato; NA: non applicabile

Codes (insert one code for each element of inspection)
A: acceptable; U: unacceptable; 0: not inspected; NA: not applicable

	GMP PROTOCOLLI *(PROCEDURES)*	Codice *(Code)*
1	Pulizia e disinfezione *(Cleaning and sanitation)*	
2	Controllo di potabilità delle acque *(Water supply)*	
3	Gestione dei rifiuti e sottoprodotti *(Waste and by products management)*	
4	Smaltimento delle acque reflue *(Plumbing and sewage disposal)*	
5	Controllo animali infestanti *(Pest control)*	
6	Formazione del personale *(Staff training)*	
7	Igiene del personale *(Staff hygiene)*	
8	Controllo temperature *(Temperature control)*	
9	Gestione del marchio di identificazione, Tracciabilità e ritiro dal mercato *(ID marks management, Product Traceability, Withdrawal and Recall)*	
10	Manutenzione *(Maintenance)*	
11	Conoscenza e rispetto degli accordi, dei memorandum e della normativa del paese terzo verso il quale lo stabilimento esporta o ha richiesto di esportare i propri prodotti *(Knowledge and respect of the agreements, memorandum and regulation of the Third Country where the establishment is exporting or asked to export its own products)* Riportare gli estremi dell'accordo/memorandum/ normativa *(Write the data of the agreement/memorandum/regulation):* _____ _____ _____ _____ _____ _____ _____	

OSSERVAZIONI *(NOTES)*

_____
_____
_____
_____

	SSOP	Codice *(Code)*
1	Lo stabilimento ha un programma SSOP scritto *(There are written SSOP procedures)*	
2	La procedura include sanificazioni preoperative *(The procedures include pre-operating sanitation)*	
3	La procedura include sanificazioni operative *(The procedures include operating sanitation)*	
4	Le procedure preoperative includono (almeno) la pulizia delle superfici, di attrezzature ed utensili che vengono in diretto contatto con gli alimenti *(The procedures include (at least) the sanitation of surfaces, equipment and tools intended to come in contact with food)*	
5	La procedura indica la frequenza delle operazioni *(The procedures include the frequency of the operations)*	
6	La procedura identifica le persone responsabili per l'implementazione ed il mantenimento delle attività *(The procedures identify the persons in charge for the implementation and observance of the activities)*	
7	I registri/documenti relativi a queste procedure e ad ogni azione correttiva adottata sono mantenuti su base giornaliera *(The procedures provide for the use of daily records documenting sanitation and corrective actions)*	
8	La procedura è datata e firmata dalla persona che ha competenza generale sullo stabilimento *(The procedures are dated and signed by the person who has overall responsibility for the establishment)*	

OSSERVAZIONI *(NOTES)*

	HACCP	Codice *(Code)*
1	Lo stabilimento ha un diagramma di flusso che descrive le fasi del processo e il percorso del prodotto *(For each type of product, the plan includes a flowchart that describes process stages and the location of the product)*	
2	Lo stabilimento ha condotto un'analisi dei pericoli che include tutti i probabili pericoli per la sicurezza dell'alimento *(The plant performed a hazard analysis (HA) for all the production stages of each type of product which identifies all the hazards which may occur during the various stages of the production process(es) in order to guarantee the food safety)*	
3	L'analisi include la destinazione d'uso del prodotto o l'uso previsto a livello di Consumatore *(The analysis includes the destination of use of the product or the expected use of the product by the consumer)*	
4	Esiste un piano Haccp scritto per ogni prodotto ove l'analisi dei pericoli abbia evidenziato uno o più pericoli per la sicurezza dell'alimento che possono ragionevolmente verificarsi *(There is a written HACCP plan for each type of product in which the hazard analysis showed that one or more hazards for the food safety are reasonable likely to occur)*	
5	Tutti i pericoli identificati nell'HA sono inclusi nel piano Haccp; il piano specifica le misure di gestione per ogni pericolo identificato per la sicurezza dell'alimento *(All the hazards identified during the hazard analysis are included in the HACCP plan; the HACCP plan lists appropriate management measures for each identified hazard for the food safety)*	
6	In corrispondenza di ogni CCP identificato il piano specifica limiti critici, procedure di monitoraggio, frequenza del monitoraggio *(For each identified CCP, the plan specifies the parameters to be monitored, the respective critical limits, monitoring and verification procedures and their frequency)*	
7	Il piano descrive le azioni correttive da adottare nel caso in cui ci sia una deviazione dal limite critico *(The HACCP plan describes the corrective actions to be taken when the critical limits are not met)*	
8	Il piano Haccp elenca le procedure adottate dallo stabilimento per verificare che lo stesso sia implementato come previsto *(The HACCP plan lists the procedures taken by the establishment to verify that the plan is implemented as set)*	
9	Il piano Haccp è stato validato e viene revisionato con frequenza almeno annuale *(The HACCP plan has been validated and reassessed at least yearly)*	
10	Lo stabilimento mantiene le registrazioni del piano e documenta il monitoraggio dei CCP registrando valori reali ed osservazioni *(The record keeping of the plan provides for the monitoring of the CCPs registering the records with real values and observations)*	
11	Il piano Haccp è datato e firmato dal responsabile ultimo dello stabilimento *(The HACCP plan is dated and signed by the person who has overall responsibility for the establishment)*	
12	Lo stabilimento effettua e documenta, laddove richiesto dalla normativa del Paese terzo, la revisione dei documenti pre-shipment (pre-spedizione) *(The establishment performs and provides, when requested by the Third Country regulation, the pre-shipment review.)*	

OSSERVAZIONI *(NOTES)*

PIANO DI CAMPIONAMENTO *(SAMPLING PLAN)*		**Codice *(code)***
1	Lo stabilimento ha una procedura scritta *(The establishment has a written procedure)*	
2	Il campionamento viene effettuato con la frequenza specificata nella procedura *(The frequency of sampling is in accordance with the procedure)*	
3	Il campionamento è effettuato con idonei metodi di prelievo *(The sampling is carried out with adequate sampling methods)*	
4	I campioni vengono prelevati con criteri di casualità *(The sampling is carried out with random criteria)*	
5	Sono effettuati campionamenti sulle superfici a contatto *(There is a sampling plan for food contact surfaces)*	
6	Sono effettuati campionamenti su prodotti *(There is a sampling plan for finished products)*	
7	Il laboratorio analizza i campioni utilizzando un metodo accreditato *(The laboratory analyses the samples using an accredited method)*	
8	I risultati delle analisi sono conservati per almeno 12 mesi *(The analyses results are kept for at least 12 months)*	
	Ricerca *E. coli (E.coli analysis)*	**[ ] si *(yes)* [ ] no**
	Ricerca della *Salmonella (Salmonella analysis)*	**[ ] si *(yes)* [ ] no**
	Ricerca della *Listeria (Listeria analysis)*	**[ ] si *(yes)* [ ] no**
	Ricerca della CBT *(Total bacterial count analysis)*	**[ ] si *(yes)* [ ] no**
	Ricerca delle enterobatteriacee *(Enterobacteriaceae analysis)*	**[ ] si *(yes)* [ ] no**
	Altre ricerche (specificare) *(Other analysis -specify-)*	**[ ] si *(yes)* [ ] no**

OSSERVAZIONI *(NOTES)*

L'esito del sopralluogo è:
(The outcome of the survey is):

□ FAVOREVOLE *(favorable)*

□ FAVOREVOLE CONDIZIONATO *(conditioned)* la ditta deve provvedere a risolvere le non conformità evidenziate *(the company must provide in order to solve the non compliances found)*
L'emissione di un giudizio favorevole condizionato costituisce provvedimento di "sospensione" del procedimento ai sensi della legge 214/1990 fino al termine indicato per la risoluzione delle nc evidenziate

□ NON FAVOREVOLE *(not favorable)*
L'emissione di un giudizio non favorevole costituisce provvedimento di "conclusione" del procedimento ai sensi della legge 214/1990)";

GIUDIZIO COMPLESSIVO *(OVERALL JUDGMENT)*

PROPOSTA *(PROPOSAL)*

DATA *(date)*,

L'ISPETTORE VETERINARIO

_____

(First and last name of the Official Veterinarian in charge)

FIRMA DEL RESPONSABILE DELLA DITTA

_____

(*Signature of the Establishment Responsible)*

– – – – – –

<table>
<tr><td>CONTROLLO UFFICIALE (official control)</td><td colspan="4">Codice (Code)</td></tr>
<tr><td>CLASSIFICAZIONE DELLO STABILIMENTO IN BASE AL RISCHIO
(Risk based classification of the establishment)</td><td colspan="4"></td></tr>
<tr><td rowspan="2">CONTROLLO UFFICIALE IN BASE ALLA CLASSIFICAZIONE DELLO STABILIMENTO
(Official control related to the classification of the establishment)

NUMERO DI CONTROLLI / SUPERVISIONI PREVISTI NELL’ANNO IN CORSO
(Number of controls/supervisions for the ongoing year)</td><td colspan="2">CONTROLLI
(Controls)</td><td colspan="2">SUPERVISIONI (Supervisions)</td></tr>
<tr><td colspan="2"></td><td colspan="2"></td></tr>
<tr><td rowspan="2">CONTROLLI EFFETTUATI NELL’ANNO IN CORSO
(Controls performed during the year)</td><td colspan="2">CONTROLLI
(Controls)</td><td colspan="2">SUPERVISIONI (Supervisions)</td></tr>
<tr><td colspan="2"></td><td colspan="2"></td></tr>
<tr><td rowspan="2">NUMERO DI NON CONFORMITA’ RISCONTRATE NELL’ANNO IN CORSO
(Number of non compliances found during the year)</td><td colspan="2">RISOLTE
(Solved)</td><td colspan="2">IN ATTESA DI AZIONE CORRETTIVA
(Waiting for corrective actions)</td></tr>
<tr><td colspan="2"></td><td colspan="2"></td></tr>
<tr><td rowspan="2">NUMERO CAMPIONAMENTI PER ANALISI DI LABORATORIO NELL’ANNO IN CORSO
(Number of sampling for lab analyses during the year)</td><td>NUMERO TOTALE
(Total No.)</td><td>IN ATTESA DI ESITO
(Waiting for the result)</td><td>ESITO FAVOREVOLE
(Favorable outcome)</td><td>ESITO SFAVOREVOLE
(Not favorable outcome)</td></tr>
<tr><td></td><td></td><td></td><td></td></tr>
</table>

الم

نموذج طلب تحديث قائمة المنشآت المعتمدة لمنتجات الحليب

(إضافة، إزالة، تعديل)

Form to update the list of approved establishments for Diary Products

(Addition ،Delisting ،Amendments)

☐ Addition								
No.	Approval Number	Name	City/town	Region	Activity*	Type**	Remark***	note
1								
2								
3								

Activity*	Processing Plant (PP) – F (Fresh)
Type**	Ch (Cheese) - B (Butter) – Cr (Cream) – M (Milk) – L (Labneh)
Remark***	B (Bovine) - C (caprine) - O (Ovine) - BU (Buffalo) - CA (Camel)

السبب Reason:

……

……

……

……

☐ Delisting								
No.	Approval Number	Name	City/town	Region	Activity*	Type**	Remark***	note
1								
2								
3								

Activity*	Processing Plant (PP) – F (Fresh)
Type**	Ch (Cheese) - B (Butter) – Cr (Cream) – M (Milk) – L (Labneh)
Remark***	B (Bovine) - C (caprine) - O (Ovine) - BU (Buffalo) - CA (Camel)

السبب Reason:

☐ طلب التعديلAmendments)

1. الوضع الحالي (Current Status)

☐ Current Status								
No.	Approval Number	Name	City/town	Region	Activity*	Type**	Remark***	note
1								
2								
3								
Activity*	Processing Plant (PP) – F (Fresh)							
Type**	Ch (Cheese) - B (Butter) – Cr (Cream) – M (Milk) – L (Labneh)							
Remark***	B (Bovine) - C (caprine) - O (Ovine) - BU (Buffalo) - CA (Camel)							

2. الوضع الجديد (New Status):

☐ New Status								
No.	Approval Number	Name	City/town	Region	Activity*	Type**	Remark***	note
1								
2								
3								
Activity*	Processing Plant (PP) – F (Fresh)							
Type**	Ch (Cheese) - B (Butter) – Cr (Cream) – M (Milk) – L (Labneh)							
Remark***	B (Bovine) - C (caprine) - O (Ovine) - BU (Buffalo) - CA (Camel)							

السبب Reason:

.....

.....

Competent authority name	Name of responsible person	signature	date	Competent authority stamp
ختم الجهة الرقابية	اسم الشخص المسؤول	التوقيع	التاريخ	اسم الجهة الرقابية

3.Record-keeping

1. Food business operators shall keep and retain records relating to measures put in place to control hazards in an appropriate manner and for a period of at least two years, commensurate with the nature and size of the food business. Food business operators are to make relevant information contained in these records available to the competent authority and receiving food business operators on request.

2. Food business operators rearing animals or producing primary products of animal origin shall keep a record, particularly on the following:
(a) The nature and origin of feed fed to the animals;
(b) Veterinary medicinal products or other treatments administered to the animals, dates of administration and withdrawal periods;
(c) The occurrence of diseases that may affect the safety of products of animal origin;
(d) The results of any analyses carried out on samples taken from animals or other samples taken for diagnostic purposes, that have importance for human health; and
(e) Any relevant reports on checks carried out on animals or products of animal origin.

3. Food business operators producing or harvesting plant products shall keep a record, particularly on the following:
(a) Any use of plant protection products and biocides;
(b) Any occurrence of pests or diseases that may affect the safety of products of plant origin; and
(c) The results of any relevant analyses carried out on samples taken from plants or other samples that have importance to human health.

Section II: Raw Milk – Primary Production

Food business operators producing or, as appropriate, collecting raw milk must ensure compliance with the requirements laid down in this Section, in addition to any general requirements in Section I.

Chapter I Health Requirements for Raw Milk Production

1. Raw milk must come from animals:

(a) That do not show any symptoms of infectious diseases communicable to humans through milk;

(b) That are in a good general state of health, present no sign of disease that might result in the contamination of milk and, in particular, are not suffering from any infection of the genital tract with discharge, enteritis with diarrhoea and fever, or a recognisable inflammation of the udder;

(c) That do not have any udder wound likely to affect the milk;

(d) To which no unauthorised substances or products have been administered and that have not undergone illegal treatment according to KSA law and

(e) In respect of which, where authorised products or substances have been administered, the withdrawal periods prescribed for these products or substances have been observed.

2. In particular, as regards brucellosis, raw milk must come from:

(a) Cows or buffaloes belonging to a herd which is free or officially free of brucellosis;

(b) Sheep or goats belonging to a holding officially free or free of brucellosis or

(c) Females of other species belonging, for species susceptible to brucellosis, to herds regularly checked for that disease under a control plan that the competent authority has approved.

3. As regards tuberculosis, raw milk must come from:

(a) Cows or buffaloes belonging to a herd which, is officially free of tuberculosis; or

(b) Females of other species belonging, for species susceptible to tuberculosis, to herds regularly checked for this disease under a control plan that the competent authority has approved. If goats are kept together with cows, such goats must be inspected and tested for tuberculosis

4. However, raw milk from animals that do not meet the requirements of paragraph 3 may be used with the authorisation of the competent authority:

(a) In the case of cows or buffaloes that do not show a positive reaction to tests for tuberculosis or brucellosis, nor any symptoms of these diseases, after having undergone a heat treatment such as to show a negative reaction to the phosphatase test;

(b) In the case of sheep or goats that do not show a positive reaction to tests for brucellosis, or which have been vaccinated against brucellosis as part of an approved eradication programme, and which do not show any symptom of that disease, either:

i. For the manufacture of cheese with a maturation period of at least two months; or

ii. After having undergone heat treatment such as to show a negative reaction to the phosphatase test; and

(c) In the case of females of other species that do not show a positive reaction to tests for tuberculosis or brucellosis, nor any symptoms of these diseases, but belong to a herd where brucellosis or tuberculosis has been detected after the checks referred to in point 2(c) or 3(b), if treated to ensure its safety.

5. Raw milk from any animal not complying with the requirements of paragraphs1 to 4 –in particular, any animal showing individually a positive reaction to the prophylactic tests vis-à-vis tuberculosis or brucellosis must not be used for human consumption.

6. The isolation of animals that are infected, or suspected of being infected, with any of the diseases referred to in point 2 or 3 must be effective to avoid any adverse effect on other animals' milk.

Chapter II Hygiene on Milk Production Holdings

A. Requirements for premises and equipment

1. Milking equipment and premises where milk is stored, handled or cooled must be located and constructed so as to limit the risk of contamination of milk.
2. Premises for the storage of milk must be protected against vermin, have adequate separation from premises where animals are housed and, where necessary to meet the requirements laid down in Part B, have suitable refrigeration equipment.
3. Surfaces of equipment that are intended to come into contact with milk (utensils, containers, tanks, etc. intended for milking, collection or transport) must be easy to clean and, where necessary, disinfect and be maintained in a sound condition. This requires the use of smooth, washable and non-toxic materials.
4. After use, such surfaces must be cleaned and, where necessary, disinfected. After each journey, or after each series of journeys when the period of time between unloading and the following loading is very short, but in all cases at least once a day, containers and tanks used for the transport of raw milk must be cleaned and disinfected in an appropriate manner before re-use.

B. Hygiene during milking, collection and transport

1. Milking must be carried out hygienically, ensuring in particular:

a. That, before milking starts, the teats, udder and adjacent parts are clean;

b. That milk from each animal is checked for organoleptic or physico-chemical abnormalities by the milker or a method achieving similar results and that milk presenting such abnormalities is not used for human consumption;

c. That milk from animals showing clinical signs of udder disease is not used for human consumption otherwise than in accordance with the instructions of a veterinarian;

d. The identification of animals undergoing medical treatment likely to transfer residues to the milk, and that milk obtained from such animals before the end of the prescribed withdrawal period is not used for human consumption; and

e. That teat dips or sprays are used only if the competent authority has approved them and in a manner that does not produce unacceptable residue levels in the milk.

2. Immediately after milking, milk must be held in a clean place designed and equipped to avoid contamination. It must be cooled immediately to not more than 8 °C in the case of daily collection, or not more than 6 °C if collection is not daily.
3. During transport the cold chain must be maintained and, on arrival at the establishment of destination, the temperature of the milk must not be more than 10°C.
4. Food business operators need not comply with the temperature requirements laid down in points 2 and 3 if the milk meets the criteria provided for in Chapter III (Criteria for Raw Milk) and either:
a. The milk is processed within 2 hours of milking; or
b. A higher temperature is necessary for technological reasons related to the manufacture of certain dairy products and the competent authority so authorises.
C. Staff hygiene
1. Persons performing milking and/or handling raw milk must wear suitable clean clothes.
2. Persons performing milking must maintain a high degree of personal cleanliness.
3. Suitable facilities must be available near the place of milking to enable persons performing milking and handling raw milk to wash their hands and arms.

Chapter III Criteria for Raw Milk

1. A representative number of samples of raw milk collected from milk production holdings taken by random sampling must be checked for compliance with points 3 and 4.The checks may be carried out by, or on behalf of:
a. The food business operator producing the milk;
b. The food business operator collecting or processing the milk;
c. A group of food business operators; or
d. In the context of a national or regional control scheme.
2.
a) Food business operators must initiate procedures to ensure that raw milk meets the following criteria:
i. Raw cows' milk:
Plate count at 30 °C (per ml) ≤ 100 000 (*)
Somatic cell count (per ml) ≤ 400 000 (**)

ii. Raw milk from other species:
Plate count at 30 °C (per ml) ≤ 1 500 000 (*)

(b) However, if raw milk from species other than cows is intended for the manufacture of products made with raw milk by a process that does not involve any heat treatment, food business operators must take steps to ensure that the raw milk used meets the following criterion:
Plate count at 30 °C (per ml) ≤ 500 000 (*)

3. Without prejudice to any other KSA legislation, food business operators must not place on the market any raw milk that contains antibiotic residues in excess of the levels listed below.
4. When raw milk fails to comply with point 2 or 3, the food business operator must inform the competent authority and take measures to correct the situation.

(*) Rolling geometric average over a two-month period, with at least two samples per month
(**) Rolling geometric average over a three-month period, with at least one sample per month, unless the competent authority specifies another methodology to take account of seasonal variations in production levels

Annex II

Part I

General Hygiene Requirements for All Food Business Operators

(Except When Annex I Applies)

INTRODUCTION

In addition to the provisions laid down in this part, all relevant regulations shall apply.

Food Premises Type	Applicable Chapters of Annex II
All food premises	Chapters I Chapter III
All rooms where food is prepared, treated or processed	Chapter II Chapter III

3. Frozen or deep-frozen meat used in preparing ground meat or prepared meats before freezing must be bone removed, and it may be stored for a limited period only, unless the competent authority allows other appropriate methods.

4. When preparing chilled meat, you must prepare the meat:

a. In the case of poultry, within no more than 3 days of slaughtering;

b. In the case of animals other than poultry, within no more than 6 days of slaughtering; With the exception of boneless beef or veal, or packed in vacuum containers, it is allowed to be used within a period not exceeding 15 days from slaughter.

c. Minced meat and prepared meats must be packed or packed immediately after production and cooled to an internal temperature.

i. No more than 2 ° C for ground meat.

ii. No more than 4 ° C for processed meat.

iii. Or freeze it to an internal temperature not exceeding -18 ° C.

d. These temperature conditions must be maintained during storage and transportation.

5. It is not allowed to re-freeze meat and ground meat after defrosting.

Chapter XIV: Thermal Processing

Processed meat products that are usually eaten without further cooking must undergo a process sufficient to eliminate disease-causing bacteria, parasites, and forms of cystic parasites.

Chapter XV Manufacture and Processing of Dairy Products

Part I: Requirements Concerning Dairy Products

1. Temperature requirements

a. When receiving milk in a processing facility, operators of food establishments should ensure that they are milk is rapidly cooled provided the temperature does not exceed 6 ° C and it is kept at this temperature until it is processed.

b. Operators of food establishments may maintain milk at a temperature higher than that mentioned in point (a) above if:

i. Treatment started immediately after milking or within 4 hours of reception in the treatment facility; or

ii. The competent authority shall declare a higher temperature for technical reasons related to the manufacture of some types of dairy products.

II. REQUIREMENTS FOR HEAT TREATMENT

1. When raw milk or dairy products undergo heat treatment, food business operators must ensure that this satisfies the requirements of Annex II, Chapter XI above. In Particular they shall ensure, when using the following processes that they comply with the specifications below:

a. Pasteurisation is achieved by a treatment involving:

i. A high temperature for a short time (at least 720 C for 15 seconds)

ii. A low temperature for a long time (at least 630 C for 30 minutes) or

iii. Sudden cooling to no more than 40 C

iv. Any other combination of time-temperature conditions to obtain an equivalent effect such that the products show, where applicable, a negative reaction to an alkaline phosphatase test immediately after such treatment.

b) Ultra high temperature (UHT) treatment is achieved by a treatment:

i. Involving a continuous flow of heat at a high temperature for a short time (not less than 1350 C in combination with a suitable holding time) such that there are no viable microorganisms or spores capable of growing in the treated product when kept in an aseptic closed container at ambient temperature and

ii. Sufficient to ensure that the products remain microbiologically stable after incubating for 15 days at 300 C in closed containers or for seven days at 550 C in closed containers or any other method demonstrating that the appropriate heat treatment has been applied

2. When considering whether to subject raw milk to heat treatment, food business operators must:

a. Have regard to the procedures developed in accordance with the HACCP principles pursuant to CHAPTER II above; and

b. Comply with any requirements that the competent authority may impose in this regard.

3. Food business operators manufacturing dairy products must initiate procedures to ensure that, immediately before processing:

a. Any raw cows' milk used to prepare dairy products has a plate count at 30°C of less than 300 000 per ml; and

b. Heat-treated cows' milk used to prepare dairy products has a plate count at 30°C of less than 100 000 per ml.

4. When milk fails to meet the criteria laid down in paragraph 1, the food business operator must inform the competent authority and take measures to correct the situation.

Part II: Special Conditions for Dairy Products Treatment or Processing Establishments

In addition to the general requirements laid down in Chapters I-XII of this Annex, an establishment shall meet the requirements set out below

1. The establishment shall possess equipment for the mechanical filling and proper automatic sealing of containers (except for milk pumps, tanks and bulk packaging of more than 4 liters) which are to be used for packaging Milk or its heat treated products.
2. The facility must have equipment for refrigeration and cold storage of milk and its thermally processed products, if raw milk is stored, purified or calibrated in a facility, then it must have equipment for refrigeration and cold storage for it and refrigerators are equipped with calibrated temperature measuring devices correctly.

3. The facility must own:

a. In the event that disposable packages are used to package and package the products, there must be an area for storing these containers and for storing the materials intended for their manufacture; And

b. If reusable containers are used for packing and packaging products, there should be a special area for storing them and equipment designed to be cleaned and sterilized automatically.

4. The facility must have containers for storing raw milk and, when needed, calibration equipment and containers for storing milk.
5. The facility should have centrifuges or any other suitable means for disinfecting milk when needed.
6. Subject to subparagraph (2) below, the treatment facility must possess heat treatment equipment approved and licensed by the competent authority to process dairy products, provided that it is equipped with the following:

a. Automatic temperature control

b. thermometer;

c. Automatic safety device to prevent insufficient heating;

d. An adequate safety device prevents the thermally treated drinking milk from mixing with milk that has not undergone a complete heat treatment; And

e. An automatic recording device that records the operation of the safety system referred to in subparagraph (d) above or establishes a procedure to monitor the effectiveness of the system; It is also permissible for a treatment facility to own equipment different from the above, provided that it performs equivalent performance with equal guarantees regarding cleanliness and the competent authority has authorized its use.

7. The treatment facility should have equipment for heating or heat treatment if these processes are carried out in that facility that meets the sanitary requirements.

8. The facility should have equipment for cooling, packaging and storing frozen milk based products if these operations are carried out in that facility.

9. The establishment must have equipment for drying and packaging dried milk products if these operations are carried out in that establishment.

10. When needed, it is necessary to divide the rooms designated for production operations into wet and dry areas, each with its own operating conditions.

11. Facilities for sterilizing tools with hot water at a temperature not lower than 82 ° C, or an alternative system with a similar effect.

Part III: WRAPPING, PACKAGING and LABELLING

Without prejudice to the requirements of approved legislation:

1. The product packages must be closed tightly after filling them directly in the facility where the final heat treatment is performed for the liquid dairy products, provided that it is done using devices that prevent leakage and thus prevent contamination.

2. It must be indicated on the cards any milk or milk products offered in the following market:

a. The phrase "raw milk" in the case of raw milk;

b. The phrase "made from raw milk" in the case of products made from raw milk where the manufacturing process does not include any heat treatment or any physical or chemical treatment.

Health Certificate for Export of Milk , and Milk Products To GCC Countries

Logo

الشهادة الصحية لتصدير الحليب ومنتجاته إلى دول مجلس التعاون لدول الخليج العربية

I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الاسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان
			I.5	Country of origin بلد المنشأ	ISO code رمز الأيزو
			I.6	Country of Destination بلد الوصول	ISO code رمز الأيزو
I.7	Producer/Slaughterhouse Est. Name Address	الشركة الصانعة/المسلخ الاسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان
	Halal Certificate Source:	مصدرها:	I.9	Certificate No:	شهادة الحلال [6] رقم الشهادة
I.10	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.11	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل
I.12	Means of transport/conveyance By Air ☐ جوي By Sea ☐ بحري By Road ☐ بري	وسيلة النقل	I.13	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل
			I.14	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد

I.15 Commodities Certified for: تم ترخيص البضائع لاستخدامها في:

Human Consumption Directly: ☐ الاستهلاك الآدمي مباشرة: After Further Process ☐ بعد معالجة إضافية Other ☐ أخرى

I.16 Identification of the Food Products توصيف وتصنيف الأغذية

Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight
اسم ووصف المادة الغذائية	بند التعرفة الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيلة/الدفعة	الوزن الكلي

I.17 **Health Attestations** الإفادات الصحية

General Attestations	إفادات عامة
The milk/milk products are safe and fit for human consumption	إن الحليب و/أو منتجاته سليم (آمن) وصالح للاستهلاك الآدمي
The milk /milk products has been derived from healthy animals that are subject to the official veterinary service inspections in the country of origin.	أن مصدر الحليب و/أو منتجاته من حيوانات سليمة ومسجلة وخاضعة للفحص البيطري من قبل الجهة الرقابية المختصة في بلد المنشأ.
The milk/milk products was handled in an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الحليب و/أو منتجاته في منشأه خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.
Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals, and any residues of hormones, antibiotics, pesticides, heavy metals or any other pollutants in meat and/or meat product comply with (SFDA.FD 382/2019,GSO 2481, GSO 1016, GSO CODEX STAN 193).	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية, وأن أي متبقيات من الهرمونات، المضادات الحيوية، المبيدات، المعادن الثقيلة أو غيرها من الملوثات في اللحوم و/أو منتجاتها متوافقة مع المتطلبات الخليجية SFDA.FD 382/2019, GSO 2481, GSO 1016, GSO CODEX STAN 193
The consignment fulfill one of the conditions listed below: 1- The milk and unheated milk products come from animals from areas/ zones free from Foot-and- Mouth disease and Rift valley fever disease for at least the previous two years prior to export, and the milk were derived from animals which have been tested in accredited laboratory for recorded disease in the country of export which include (tuberculosis- brucellosis) with negative results. 2- The milk and milk products have been treated according to one of the special treatment methods of milk and milk products recommended by Codex Alimentarius.	أن الإرسالية تطابق أحد البنود الواردة ادناه: ان الحليب ومشتقاته غير المعاملة حراريا ناتجة من حيوانات من منطقة لم يسجل بها مرضي الحمى القلاعية وحمى الوادي المتصدع خلال السنتين السابقتين للتصدير على الأقل، وانه يوجد برنامج لمكافحة مرض السل ومرض البروسيلا وقد تم اختبار الحيوانات المنتجة للحليب في مختبر حكومي معتمد عن الامراض المسجلة في بلد التصدير والتي تشمل (مرض السل-مرض البروسيلا) وبنتائج سلبية. أن الحليب ومشتقاته قد تم معاملته وفقاً لإحدى طرق المعاملة الخاصة بالحليب ومشتقاته الواردة في دستور هيئة الغذاء الدولي.
The row milk has been obtained from animals under the control of the official veterinary service, which were in a country or part thereof that has been free of foot-and-mouth disease and of rinderpest for a period of at least 12 months prior to the date of this certificate, and where vaccination against foot-and-mouth disease has not been carried out during that period, belonging to holdings which were not under restrictions due to foot-and-mouth disease or rinderpest, and,	أن مصدر الحليب و/أو منتجاته من حيوانات تخضع للرقابة البيطرية الرسمية، وكانت في بلد أو جزء منها خالية من مرض الحمى القلاعية والطاعون البقري لمدة 12 شهراً على الأقل قبل تاريخ هذه الشهادة، وأنه لم يتم تحصينها ضد مرض الحمى القلاعية خلال تلك الفترة، وتنتمي إلى حضائر لم تكن خاضعة لقيود بسبب مرض الحمى القلاعية أو الطاعون البقري، وخضعت لفحوصات بيطرية منتظمة لضمان استيفاء شروط الصحة الحيوانية.

subject to regular veterinary inspections to ensure that they satisfy the animal health conditions.	
The milk and milk products has been derived from healthy animals that have no apparent evidence of any contagious and/or infectious disease as listed by (OIE).	أن مصدر الحليب هو حيوانات خالية من الأمراض المعدية و/أو الوبائية والمتضمنة في قوائم المنظمة الدولية للصحة الحيوانية (OIE).
The milk and milk products has been stored and transported in accordance with GSO 815 and GSO 323	تم تخزين الحليب و/أو منتجاته ونقلها طبقا للمواصفات القياسية الخليجية. GSO 815 و GSO 323
The product satisfies the conditions laid down in GSO 1016 on microbiological criteria for foodstuffs.	المنتج يفي بالشروط المنصوص عليها في GSO 1016 على المعايير الميكروبيولوجية للمواد الغذائية.
The products packaging is first used and meets the hygienic-sanitary requirements established in GSO 1694.	يتم استخدام عبوات المنتجات لأول مرة وتفي بمتطلبات النظافة الصحية الموضوعة في المواصفة GSO 1694.
The milk and milk products were not from genetically modified animals and their products in accordance with GSO 2141.	أن لا يكون الحليب و/أو منتجاته من حيوانات محوره وراثياً أو تم الحصول عليها عن طريق استخدام التقنية الحيوية الحديثة وفقا للمواصفة القياسية الخليجية GSO 2141
Gulf Technical Regulation No (GSO 2500 "Additives Allowed for Use in Foodstuffs").	أن الحليب و/أو منتجاته مطابق للائحة الفنية الخليجية رقم (GSO 2500"المواد المضافة المسموح باستخدامها في المواد الغذائية").
I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate	أنا الموقع أدناه المسئول المختص أفيد بأن البضاعة الواردة أوصافها أعلاه تستوفي جميع الشروط الصحية الواردة في الشهادة.

Authorized officer Name & Position	**اسم ووظيفة الشخص المختص**
Name of the Responsible Department	**اسم الإدارة التي يتبع لها**
Official Stamp	**الختم الرسمي**
Date:	**التاريخ:**