

WORLD TRADE ORGANIZATION

G/SPS/N/CRI/26
13 May 2002

(02-2615)

Committee on Sanitary and Phytosanitary Measures

Original: Spanish

NOTIFICATION

1.	Member to Agreement notifying: <u>COSTA RICA</u> If applicable, name of local government involved:																																		
2.	Agency responsible: Ministry of Agriculture and Livestock, Animal Health Directorate																																		
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers may be provided in addition, where applicable). Meat products of bovine animals, goats, swine, horses, sheep and other animals authorised for domestic consumption and export in various forms (fresh, frozen, boneless and as sausages) by the Costa Rican Ministry of Agriculture and Livestock. Regions or countries likely to be affected, to the extent relevant or practicable:																																		
4.	Title and number of pages of the notified document: Health and Veterinary Inspection Regulation on Abattoirs and Meat Production and Processing. Executive Decree No. 29588-MAG-S, published in Supplement No. 120 to the Official Journal "La Gaceta" of 22 June 2001 (11 pages)																																		
5.	Description of content: The purpose of this Regulation is to establish the physical, sanitary, operational and environmental protection requirements for abattoirs, boning plants, sausage plants, cold-storage plants and establishments involved with the transport, storage and retailing of meat products and the laws governing such activities. <table><tr><td>Chapter I</td><td>Purpose and scope</td></tr><tr><td>Chapter II</td><td>Definitions</td></tr><tr><td>Chapter III</td><td>General provisions</td></tr><tr><td>Chapter IV</td><td>Authorization and area of competence</td></tr><tr><td>Chapter V</td><td>Official numbering of establishments</td></tr><tr><td>Chapter VI</td><td>Structural conditions of establishments</td></tr><tr><td>Chapter VII</td><td>Conditions for inspection staff</td></tr><tr><td>Chapter VIII</td><td>Staff installations and facilities</td></tr><tr><td>Chapter IX</td><td>Water supply and quality</td></tr><tr><td>Chapter X</td><td>Storage of packing and other materials</td></tr><tr><td>Chapter XI</td><td>Refrigeration and freezing chambers</td></tr><tr><td>Chapter XII</td><td>Physical and sanitary conditions of abattoirs</td></tr><tr><td>Chapter XIII</td><td>Transport of live cattle</td></tr><tr><td>Chapter XIII</td><td>Transport of meat and meat products</td></tr><tr><td>Chapter XIV</td><td>Staff</td></tr><tr><td>Chapter XV</td><td>Cleaning and disinfection</td></tr><tr><td>Chapter XVI</td><td>Slaughter and processing operations</td></tr></table>	Chapter I	Purpose and scope	Chapter II	Definitions	Chapter III	General provisions	Chapter IV	Authorization and area of competence	Chapter V	Official numbering of establishments	Chapter VI	Structural conditions of establishments	Chapter VII	Conditions for inspection staff	Chapter VIII	Staff installations and facilities	Chapter IX	Water supply and quality	Chapter X	Storage of packing and other materials	Chapter XI	Refrigeration and freezing chambers	Chapter XII	Physical and sanitary conditions of abattoirs	Chapter XIII	Transport of live cattle	Chapter XIII	Transport of meat and meat products	Chapter XIV	Staff	Chapter XV	Cleaning and disinfection	Chapter XVI	Slaughter and processing operations
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5.	Description of content: (cont'd) Chapter XVIII Ante-mortem inspection Chapter XX Post-mortem inspection Chapter XX Destination and marking of meat Chapter XXI Grounds for seizure Chapter XXII Horses and horsemeat Chapter XXIII Export establishments Chapter XXIV Implementation of the Hazard Analysis Critical Control Point ((HACCP) system Chapter XXV Classification of abattoirs Chapter XXVI Responsibilities and duties of veterinary inspectors Chapter XXVII Physical and sanitary conditions of boning plants, retail areas and cold-storage plants Chapter XXVIII Sausage plants Chapter XXX Penalties Chapter XXXI Derogations and validity
6.	Objective and rationale: [] food safety, [X] animal health, [] plant protection, [X] protect humans from animal/plant pest or disease, [] protect territory from other damage from pests
7.	An international standard, guideline or recommendation does not exist [X]. If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:
8.	Relevant documents and language(s) in which these are available: Health and Veterinary Inspection Regulation on Abattoirs and Meat Production and Processing. Decree No. 29588-MAG-S (available in Spanish).
9.	Proposed date of adoption: Immediately
10.	Proposed date of entry into force: In force
11.	Final date for comments: Agency or authority designated to handle comments: [X] National notification authority, [X] National enquiry point, or address, fax number and E-mail address (if available) of other body:
12.	Texts available from: [] National notification authority, [X] National enquiry point or address, fax number and E-mail address (if available) of other body: