



Animal &
Plant Health
Agency

APHA Briefing Note 31/25

Cold Store export certification checklist for porcine fresh meat, viscera and edible by-products to Mexico

Date issued: 14 August 2025

Purpose

To inform Official Veterinarians (OVs) and exporters of the requirement to complete a Cold Store (CS) export certification checklist when certifying porcine fresh meat, viscera and edible by-products for export to **Mexico**.

This checklist is to be completed at standalone Cold Stores only. Slaughterhouses with co-located Cold Stores are regularly supervised by the Official Veterinarian in attendance delivering official controls on behalf of the respective Food Safety Competent Authority.

This process will be implemented from Monday 1 September 2025.

Background

In May/June 2024, SENASICA (Mexico's National Service for Agro-Alimentary Public Health, Safety and Quality) audited the UK's meat inspection systems. This audit was critical to maintaining market access for fresh pork meat, offal, and edible by-products.

Following the audit, Defra received recommendations to strengthen oversight of **standalone** Cold Stores involved in the export supply chain. One key recommendation was to implement a robust verification system at these Cold Stores to complement the certification activities carried out by OVs.

The aim is to support OV's in their certification duties and ensure a consistent approach across United Kingdom. Therefore, a Cold Store checklist was developed for implementation in Great Britain to align with the one already being implemented in Northern Ireland.

The checklist requirement has been incorporated into the Notes for Guidance (NFGs) for Export Health Certificates (EHCs) for Mexico.

Action

To ensure consistent implementation of the Cold Store export certification checklist across Great Britain:

- **OVs must complete the checklist weekly** for all standalone Cold Stores involved in exports to Mexico. If exports occur infrequently (e.g. once or twice a month), the checklist should be completed during the day the goods are certified.
- The checklist includes a two-page questionnaire and an aide memoire.
- **Completed checklists must be securely retained on-site** and made available to the Food Standards Agency (FSA) to support their audits against the Mexican import requirements. FSA export audits continue to be a reflection of the level of compliance of the establishment on the day it is audited.
- **Exporters must cooperate** with OV's by providing the necessary information and allowing sufficient time for the checklist to be completed.
- OV's should have the appropriate contact details of the relevant Local Authority team/officer to use in the event that they identify a significant food safety concern at the time of completing the checklist. If this information is not available from the FBO, OV's can obtain it by contacting the FSA at exported.food@food.gov.uk
- OV's are encouraged to familiarise themselves with the checklist and aide memoire to support exporters with any queries.
- The checklist will be published on EHC form finder and available for OV's to download and use for the following EHCs:
 - 8149EHC: [Export pig meat to Mexico: certificate 8149 - GOV.UK](#)
 - 8694EHC: [Export porcine offal to Mexico: certificate 8694 - GOV.UK](#)
 - 8695EHC: [Export porcine edible by-products to Mexico: certificate 8695 - GOV.UK](#)

Further Information

All queries regarding the information above should be directed to exports@apha.gov.uk in the first instance.