**IBIGOMBA KUBAHIRIZWA MU KOHEREZA HANZE INYAMA MBISI ZITURUTSE MU RWANDA**

Abashaka koherenza hanze inyama mbisi ziturutse mu Rwanda bagomba kubahiriza ibi bikurikira:

Ni ngombwa mbere ya byose ko, buri muntu wese ushaka koherenza inyama hanze y’u Rwanda aba afite *uruhushya rwandite* rutangwa n’Ubuyobozi bw’inzego z’imirimo y’Ubuvuzi bw’amatungo bw’Igihugu agiye kohererezamo izo nyama rumwemerera kuzinjiza (import permit). Muri urwo ruhushya niho hagaragara inyo inyama zigomba kuba zujuje mbere yuko zinjira muri icyo gihugu. Ibyo bisabwa kuzuzwa, ni ibiba byerekeranye no kurengera ubuzima bw’amatungo, ubw’abantu ndetse n’ibidukikije.

Inzira umuntu anyuramo kugirango ahabwe icyemezo cyo koherenza inyama hanze y’u Rwanda muri make ni izi zikurikira:

1. **Gusaba mu nyandiko k’Ubuyobozi bw’Urwego rufite mu nshingano Ubugenzuzi no Gutanga Ibyangombwa ku Matungo n’Ibiyakomokaho.** Ibaruwa isaba igomba kuba ikubiyemo ibi bikurikira:
   - Amazina y’usaba
   - Izina rya sosiyeti y’ubucuruzi
   - Aderesi z’uwohereza inyama
   - Ubwoko bw’inyama zigiyi koherezwa n’ingano yazo
   - Igihugu agiye kuzoherezamo na aderesi y’uzitumije
   - Uruhushya rumwerera kuzinjiza yahawe n’igihugu zizajyamo

**PROCEDURES FOR THE EXPORT OF FRESH MEAT FROM RWANDA**

The procedures to be followed regarding the export of meat are as follows:

It is necessary for the exporter to obtain *written permission* from the veterinary authorities of the country of destination for the import of meat. This permission is usually granted in the form of an import permit. On this permit the conditions under which the meat will be allowed entry into the country are specified. These usually comprise animal health, public health and environmental protection specifications.

The steps needed to gain export approval (Veterinary Health Certificate) are summarized as follows:

1. **Submit a written application to the Authority having Livestock Inspection and Certification in its responsibilities and supply the following information:**
   - Name of applicant
   - Name of company
   - Postal and physical address of the exporter
   - Product to be exported and quantity
   - Country of destination and physical and postal address of the importer
   - Import permit
2. After the authority has checked and approved the application, it will inform the veterinary services in order to assist and supervise all activities related to the meat preparation.

3. Meat intended for export shall be obtained from animals that have come from areas or districts that are free from contagious diseases listed in the annex of the law Nº 54/2008 of 10/09/2008 determining the prevention and fight against contagious diseases for domestic animals in Rwanda or any other disease as may be required by the importing country.

4. Animals shall be transported from the farm to the Slaughterhouse in vehicles that comply with the national animal welfare standards determining the transport of animals and care and should be accompanied by movement permit issued by the Veterinary Officer responsible for the area where animals are coming from. The movement permit shall be presented to the veterinarian in charge of the slaughterhouse where meat will be prepared.

5. The slaughterhouses where animal will be slaughtered shall be approved and designated as Export slaughterhouses by the Veterinary Authority having Livestock Inspection and Certification in its responsibilities in collaboration with the Bureau of Standards and are regularly supervised and inspected by veterinary services having supervision of slaughterhouse and meat preparation in their responsibilities.
n’itunganywa ry’inyama.

Igihe ibagiro ryemejwe kuba ryategura inyama zoherenzwa hanze, rishyirwa ku rutonde rw’amabagiro yemejwe nk’ategura inyama zoherenzwa hanze, urwo rutonde rubikwa kandi rukavugururwa n’ Urwego rufite mu nshingano Ubugenzuzi no Gutanga Ibyangombwa ku Matungo n’Ibiyakomokaho rufatanje n’inzego z’imirimo y’ubuvuzi bw’amatungo.

6. Abagenzuzi bo mu gihugu inyama zoherenzwamo bashobora igihe cyose babishatse gusura amabagiro yo mu Rwanda kugirango barebe niba yujuje ibyo basaba. Ibagiro rigomba kugira gahunda y’isuku ihamyeye yanditse, ikurikizwa izashyirwa mubikorwa n’ubuyobozi bw’ibagiro, bikagenzurwa n’inzego z’imirimo y’ubuvuzi bw’amatungo.


Once the slaughterhouse has been approved for export meat preparation, its name is placed on the list of approved export slaughterhouses, which is kept and updated by the Authority having Livestock Inspection and certification in its responsibilities in collaboration with the Veterinary Services.

6. Inspectors of the importing country may, from time to time, inspect the slaughterhouses in Rwanda, approved for export to that country, to verify compliance with their requirements. Good hygiene practices shall be implemented at any slaughterhouse wishing to export meat. These Good Hygiene Practices have to be implemented, checked, controlled and documented by the management of a slaughterhouse under direct supervision of Veterinary Services Authorities.

7. After animal has been approved for entry into the slaughterhouse, they must not be slaughtered immediately. Animals shall be rested and put on a water diet for at least 24 hours before slaughter. During this period the official veterinary inspector shall monitor and inspect the clinical health status of the animals and mark them before they are allowed to be slaughtered.
8. Fresh meat from the slaughter which was inspected and approved for human consumption by the official veterinary inspector, shall be cut into quarters and kept in the cold room at a temperature between +4°C and 8°C. The quarters will be hang on hooks suspended from the metallic railing for at least 8 hours where the meat will mature and ooze.

After oozing the meat will be packed and labeled with the following instructions: exporter name, importer name if known, weight, name and address of the slaughter house, date of slaughter, species and identification mark of the animal from which the meat was produced.

Then meat will be transferred in the freezing room at a temperature between -12°C and -18°C for at least 24 hours.

9. At the end of this process, meat shall be allowed to leave the cold room of the slaughterhouse and transferred by refrigerated truck calibrated at the temperature between minus 1°C and minus 5°C and these vehicles should undergo thorough verification by the veterinarian responsible for the slaughterhouse before meat is loaded inside. The meat will then be transported to the airport cold rooms set at a temperature between -12 and -18 °C where it shall be available at least 24 hours before shipment, for final inspection and certification.
10. Imodoka zikoreshwa mugutwar a inyama zigomba kuba aricyo zagenenewe, kandi zikaba zifite isuku ihagije mbere y’uko zishyirwamo inyama. Igice cy’ikinyabiziga gitwarwamo inyama kigomba kubahiriza ibi bikurikira:

- Kuba gifunze hose, gishobora gufungika neza ndetse byakenerwa kikaba cyashyirwaho sile; gitandukanye n’ikizuru cy’imodoka, nta mukungugu, cyangwa udusimba dushobora kwinjiramo, kidashobora gutanga impumuro mbi;
- gikoze mubikoresho byoroshya isukura, kigaragaza ahari umwanda ku buryo bworoshye, kitinjirwamo n’amazi kandi gifite uburyo gisohora amazi mu gihe cy’isukura.
- gifite ibipimo by’ubukonje bikora neza ku buryo ubukonje bw’inyama butazamuka birenze 2°C mu gihe cy’itwarwa

11. Mugihe inyama zitwawe, ubishinzwe agomba kumenya neza ko igice gikonjesha cy’ikinyabiziga gikora neza kandi gifite ubukonje busabwa ndetse ibyo bipimo bikongera bigasuzumwa mbere y’uko zipakururwa zishyirwa ahabugenewo.

12. Ku kibuga cy’indege, inyama zisuzumwa bwanyuma n’ Urwego rufite mu nshingano Ubugenzuzi no Gutanga Ibyangombwa ku Matungo n’Ibyakomokaho kugirango zihabwe icyemezo cyiziherekeza. Icyo cyemezo ntigitangwa igihe bigaragaye ko inyama

| 10. Vehicles used to transport meat must be | 10. Vehicles used to transport meat must be used exclusively for this purpose and must be clean at the point of loading. |
| taken exclusively for this purpose and must | The cargo space must fulfill the following: |
| be clean at the point of loading. | - Totally enclosed, capable of being locked and if required, sealed. Completely separated from the driving cab; dust and vermin proof. Does not transmit odor or taste. |
| The cargo space must fulfill the following: | - Capable of withstanding repeated cleaning and sanitizing. Allow visible contamination to be easily seen. Waterproof and with a closable drainage outlet. |
| - Kuba gifunze hose, gishobora gufungika neza ndetse byakenerwa kikaba cyashyirwaho sile; gitandukanye n’ikizuru cy’imodoka, nta mukungugu, cyangwa udusimba dushobora kwinjiramo, kidashobora gutanga impumuro mbi; | - Adequately insulated and/or mechanically refrigerated to ensure that the temperature of the meat does not rise more than 2°C during transportation. |
| - gikoze mubikoresho byoroshya isukura, kigaragaza ahari umwanda ku buryo bworoshye, kitinjirwamo n’amazi kandi gifite uburyo gisohora amazi mu gihe cy’isukura. | |
| - gifite ibipimo by’ubukonje bikora neza ku buryo ubukonje bw’inyama butazamuka birenze 2°C mu gihe cy’itwarwa | |

11. During the transportation of meat the responsible personnel should make sure that vehicle refrigeration units are operating satisfactorily and the air temperature of the meat compartment should be monitored on arrival.

12. At the airport, meat shall be inspected and, if all export requirements are met, given the veterinary Health certificate by the Authority having Livestock Inspection and Certification in its responsibilities. Any meat found to be poorly packaged, foul smelling, showing any discoloration, oozing
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<tr>
<th>zipfunyitse nabi, zinuka, zahinduye ibara, zijojoba cyangwa zigaragaza ikindi cyose cyerekana ko zidafite ubuziranenge.</th>
<th>fluids etc., will not be issued a certificate and the consignment will be rejected.</th>
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<td>13. Igihe inyama zigejejwe mu gihugu zoherejwemo, uruhushya rwo kuzinjiza kimwe n’icyemezo cyiziherecyeyeza byerekwa kandi bigasuzumwa n’ubuyobozi bw’imirimo y’ubuvuzi bw’amatungo y’icyo gihugu.</td>
<td>13. Upon arrival in the country of destination, the import permit and the accompanying veterinary health certificate are verified by the veterinary authorities of the importing country.</td>
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