

Animal Health Requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from Thailand

1. This document defines animal health requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from exporting country.
2. In this document, the definitions of terms are as follows:
 - (1) **Cloven-hoofed animal** is cattle, sheep, goat, swine (including the boar) and deer
 - (2) **Meat and its products derived from cloven-hoofed animals** are meat (such as muscle, tongue, heart, diaphragm), and viscera (such as liver, kidney), derived from cloven-hoofed animals and sausages, ham and bacon made from such meat and viscera, excluding digestive tract, uterus, bladder, head(except tongue and cheek meat), spinal cord and vertebral column(bone and related components such as dorsal root ganglia).They also include swine placentae collected on pig farms (hereinafter called farm placentae).
 - (3) **Heat processing** is the treatment according to the Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries:
 - ① the meat and viscera(excluding digestive tract, uterus and bladder) derived from cloven-hoofed animals must have been heat-processed after being completely deboned by heating through either of the following two ways;
 - i) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,
 - or
 - ii) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
 - ② the sausage, ham and bacon derived from meat and viscera of cloven-hoofed animals must have been kept more than for three days without freezing after being completely deboned and processed by means of curing or in other similar ways, then heat-processed by either of the following two ways;

i) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,

or

ii) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.

(4) **Outbreak** is an appearance of clinical signs, detection of antigens or antibodies to the diseases.

(5) **The Exporting country** is Thailand.

(6) **The third countries** are countries approved as free from Bovine Spongiform Encephalopathy (BSE) or Chronic Wasting Disease (CWD) by the Japanese animal health authorities, which are listed in Annex1.

(7) **The Japanese animal health authorities** are Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan.

3. In case the heat-processed meat and its products are derived from cattle, sheep and goats, the exporting country must have been free from BSE. And in case the heat-processed meat and its products derived from deer, the exporting country must have been free from CWD.

4. In case the heat-processed meat and its products are derived from sheep and goats, those animals must be born, raised and remained in a herd in which no case of Scrapie had been confirmed.

5. The heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan must fulfill the following requirements:

(1) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which was born and raised in the exporting country:

① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan were born and raised only in the exporting country.

②-1. It is confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exporting country at the approved slaughter facilities specified in the article 6.

②-2. In the case of farm placentae, Article 5 (1).②-1 must read as follows.

(A) There has been no outbreak of a foot-and-mouth disease (FMD), Rinderpest, African swine fever (ASF), and Classical swine fever (CSF) on the farms from which the exported farm placentae are originated for at least 3 months before the collection.

(B) The donor pigs of placentae are free from any evidence of the animal infectious diseases at the moment of placentae collection.

(2) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which has been imported from the third countries:

① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan were born and raised only in the third countries.

② The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan have been directly imported to exporting country from the third countries without any transit through countries other than the third countries or the said animals were kept isolated from any other animals and were not mix-loaded during the transportation.

③ The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country.

④-1 It has to be confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exporting country at the approved slaughter facilities specified in the article 6.

④-2 In the case of farm placentae, Article 5 (2).④-1 must read as follows.

(A) There has been no outbreak of a foot-and-mouth disease (FMD), Rinderpest, African swine fever (ASF), and Classical swine fever (CSF) on the farms from which the exported farm placentae are originated for at least 3 months before the collection.

(B) The donor pigs of placentae are free from any evidence of the animal infectious diseases at the moment of placentae collection.⑤ In case the heat-processed meat and its products are derived from sheep and goats,

those animals must be additionally certified that they have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

(3) In case the heat-processed meat and its products to be exported to Japan have been derived from cloven-hoofed animals and originated from the meat and its products which has been imported from the third countries:

① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan were born and raised only in the third countries.

② The meat and its products derived from cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan have been directly imported to exporting country from the third countries without any transit through countries other than the third countries or the said meat must be packed in a tight container and not opened during transportation.

③ The meat and its products derived from cloven-hoofed animals for the production of the heat-processed meat and its products to be exported to Japan have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country, and after the said inspection the meat and its products derived from cloven-hoofed animals have been directly carried into the approved and designated facilities specified in the article 7 or 8.

④ In case the heat-processed meat and its products are derived from sheep and goats, those animals were additionally certified that they have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

6-1. The slaughter facilities where the cloven-hoofed animals for heat-processed meat and its products to be exported to Japan are slaughtered must be approved by the national government of the exporting country. These facilities are hereinafter referred to as "the approved slaughter facilities")

6-2. In the case of farm placentae, the farm from which the exported farm placentae are originated must be approved by the national government of the exporting country.

7. The processing facilities (hereinafter referred to as "the approved processing facilities") where the meat etc. derived from cloven-hoofed

animals for heat-processing to be exported to Japan are pre-heat-processed (cutting and curing etc.,) and stored must be approved by the national government of the exporting country.

8. With the application by the animal health authorities of the exporting country, the Japanese animal health authorities designate the approved processing facilities which meet the attached standards in the annex2 (hereinafter referred to as "designation standard") as the facilities where the heat-processed meat and its products derived from cloven-hoofed animals are entitled to be exported to Japan.
9. In response to the new application of article 8, Japanese animal health authorities conduct an on-site inspection of the facilities prior to designation at the expense of the exporting country to confirm whether they meet the designation standard..
10. When the approved facilities designated under the article 8 (hereinafter referred to as “designated facilities”) are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure (hereinafter referred to as “the alterations”), the animal health authorities of the exporting country must report in advance to the Japanese animal health authorities and when the construction for alterations is completed, the animal health authorities of the exporting country must perform the on-site inspection for the designated facilities and must report this result in accordance with Annex3.
11. Japanese animal health authorities can make on-site inspections of some of the designated facilities at the expense of the exporting country at least once a year to confirm whether the animal health authorities of the exporting country supervise these facilities properly.
12. The animal health authorities of the exporting country must notify immediately to the Japanese animal health authorities, if the designated facilities change the name or address or are no longer used as facilities to produce the heat-processed meat and its products to Japan.
13. The managers of the designated facilities must confirm that preventive measures against the occurrence of sanitary hazard are conducted and proper quality is ensured in the heat-processing procedure at least once a month, and the results of the checkup must be kept in a written form for at least 2 years.
14. The managers of the designated facilities must record the following

items and keep them for at least 2 years;

- i) date of heat processing
 - ii) country or province of origin (in case the meat etc., imported from the third countries, name of the third countries), quantity of the heat-processed meat and its products derived from cloven-hoofed animals of each product items with their heating records
 - iii) date and amount of each shipping by destination countries
15. The animal health authorities of the exporting country must visit the designated facilities at least once every 6 months and check whether the facilities maintain compliance to the requirements of the designation standard and the animal health requirements of this document.
 16. The animal health authorities of the exporting country must report the result of the visit of the article 15 in a written form to Japanese animal health authorities once every 6 months and keep it for 2 years.
 17. If the animal health authorities of the exporting country find that designated facilities do not meet the designation standard and the animal health requirements of this document, they must immediately suspend the shipment of the heat-processed cloven-hoofed meat and its products and provide the Japanese animal health authorities with relevant information of the case as soon as possible.
 18. The animal health authorities of the exporting country must provide, upon request, the copy of the written record of the result of the visit of the article 15 to the Japanese animal health authorities.
 19. The Japanese animal health authorities can make on-site inspections of the designated facilities when they regard it as necessary to confirm whether designated facilities meet the designation standard and the animal health requirements of this document.
 20. When the Japanese animal health authorities recognize that designated facilities do not meet the designation standard or do not fulfill the animal health requirements of this document, they may revoke the designation and immediately suspend the import of heat-processed cloven-hoofed animals meat and its products produced in the facilities.
 21. The animal health authorities of the exporting country must ensure that the heat-processed meat and its products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent them from being contaminated with any pathogens of any animal infectious diseases

until the shipment.

22. In case the heat-processed meat and its products are transported to Japan through the other countries, the heat-processed meat and its products to be exported to Japan must fulfill the following requirements:
- (1) the heat-processed meat and its products to be exported to Japan must be packed in a tight container.
 - (2) the said container must be sealed by the animal health authorities of the exporting country.
 - (3) the seal must be obviously differentiated from that of the other countries.
 - (4) the form of the said seal must be approved by the animal health authorities of Japan in advance.
23. If the seal specified in article 22 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed meat and its products to Japan in question might be prohibited to import to Japan.
24. If BSE or CWD occurs in the exporting country, the Japanese animal health authorities immediately suspend the importation of the heat-processed meat and its products from the exporting country (In the case of BSE, this applies to the heat-processed meat and its products derived from cattle, sheep and goat. In the case of CWD, this applies to the heat-processed meat and its products derived from deer.). The exported heat-processed meat and its products which is on the way to Japan must be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the outbreak of the said disease.
25. If BSE or CWD occurs in the exporting country, the animal health authorities of the exporting country must suspend the shipment of the heat-processed meat and its products to Japan (In the case of BSE, this applies to the heat-processed meat and its products derived from cattle, sheep and goat. In the case of CWD, this applies to the heat-processed meat and its products derived from deer.).
26. In case BSE or CWD occurs in the third countries, the government authorities of the exporting country immediately must suspend the shipment of the heat-processed meat and its products to Japan from the facilities which handle the cloven-hoof animals/ the meat and its products derived from cloven-hoofed animals imported from the said third

countries (In the case of BSE, this applies to the heat-processed meat and its products derived from cattle, sheep and goat. In the case of CWD, this applies to the heat-processed meat and its products derived from deer.). The exported heat-processed meat and its products which is on the way to Japan might be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the occurrence of the said diseases.

27. The suspension of the shipment of the exported heat-processed meat and its products to Japan in article 26 may be lifted when the Japanese animal health authorities have confirmed that the third countries concerned is free from the said diseases, or when the government authorities of the exporting country have prohibited bringing the cloven-hoofed animals/the meat and its products derived from cloven-hoofed animals into the approved/designated facilities from the third countries concerned and have informed the Japanese animal health authorities of the said prohibition. This does not apply to the heat-processed meat and its products having no epidemiological relation to the occurrence of the said diseases.)

28. The animal health authorities of the exporting country must inform the Japanese animal health authorities of occurrence of animal infectious diseases, including Foot and mouth disease(FMD), Rinderpest, African swine fever(ASF), Scrapie and Bovine Spongiform Encephalopathy(BSE) by a monthly report.

(Others)

29. In case the products are made of the heat-processed meat etc. derived from cloven-hoofed animals and the heat-processed poultry meat etc. to be exported to Japan, they must comply with the following requirements:

(1) The animal health authorities of the exporting country ensure that the heat-processed poultry meat etc. (or the heat-processed meat etc. derived from cloven-hoofed animals) are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of animal infectious diseases until they arrive at the designated facilities of the heat-processed meat etc. derived from cloven-hoofed animals (or the heat-processed poultry meat etc.). When the meat is heated in the same designated facilities, both the poultry meat and the meat derived from cloven-hoofed animals can be

heated after mixing.

- (2) The heat-processed meat etc. must be fulfilled both animal health requirements for heat-processed meat etc. derived from cloven-hoofed animals and heat-processed poultry meat etc. to be exported to Japan from the exporting country.
30. The animal health authorities of the exporting country must issue inspection certificates for the exported heat-processed meat and its products to Japan, stating the following items in detail in English:
- (1) Compliance with each requirement of the articles from 3 to 7, and 21, 29(1).
 - (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities. (Not applicable in the case of farm placentae)
 - (3) Name, address and designation numbers of the designated facilities.
 - (4) Country of origin
 - (5) Date of slaughter, processing, heat-processing, and condition of heat-process. (In the case of farm placentae, collecting dates instead of slaughter date)
 - (6) Identification number of the seal of the container.
 - (7) Date and name of the port of shipment.
 - (8) Date and place of issuance of the inspection certificate, and name and title of the signer.
31. The animal health requirements will be applied after agreed by both countries.

Annex 1

In case the heat-processed meat and its products derived from cattle, sheep and goats

Excluding the countries which are shown in the following URL.

<http://www.maff.go.jp/aqs/english/news/bse.html>

In case the heat-processed meat and its products derived from deer

Excluding the USA, Canada, Republic of Korea, Norway, Finland, Sweden

Designation Standard

1. The designated facilities shall have a pre-heating area, which is exclusively for treating raw materials and furnished with necessary equipment, and a post-heating area which is exclusively for treating heat processed products and furnished with necessary equipment.
2. The pre-heating area shall be completely isolated from the post-heating area except for ;
 - the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;or
 - the entrance and exit of heat-processing equipment, where the preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
3. The pre-heating area shall have facilities for storage, treatment and inspection.
4. The designated facilities shall have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area shall be walled off completely from the outside and have equipments or instruments for inspection, cooling, storage or packing after heat -processing.
6. The pre-heating area and the post-heating area shall have individual facilities, such as the entrance and exit, locker room, toilet, etc. for personnel of each area in order to prevent recontamination.
7. Floors, walls and ceilings shall be smooth and easy to clean; floors shall be made of impermeable material, sloped properly and provided with drainage and can be easily disinfected.
8. The designated facilities shall be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual shall be equipped for preventing occurrence of sanitary hazard and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing.
10. Personnel who supervise the compliance of the series of procedure with the procedural manual of the article 9 shall be posted.

The procedures for the report of the alterations of designated facilities

1. If the designated facilities intend to make the alterations, the animal health authorities of the exporting country must report to the Japanese animal health authorities showing the details of the alterations including construction period of the alterations at least one month before starting construction.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated facilities which concern the requirements for the designated facilities in Annex2. The example of the alterations is as follows.
Even the change of the facilities does not fall under the definition mentioned above, it must be considered as an alteration if it includes the alteration during the course of making change.
{reconstruction}
 - ① A reconstruction concerning the heat-processing equipment (increase or decrease of the equipment, the way of the heating processing etc.).
 - ② A reconstruction concerning the separation between the pre-heating area and post-heating area.
 - ③ A reconstruction of the inner wall(except the wall that separates the pre-heating area and post-heating area)that is accompanied by the change of the worker's flow and/or the raw materials and/or product's flow.
 - ④ A reconstruction concerning the outer wall.{enlargement}
 - ① An enlargement which involves a construction which is not totally independent from the designated area.
 - ② An enlargement which involves a construction which shares a registration number, name, address etc. of designated facility.
3. The animal health authorities of the exporting country must suspend the exportation of the heat-processed meat and its products that were produced in the designated facilities (or a part of facilities) after the starting of construction of the alterations.
4. When the construction for alterations is completed, the animal health authorities of the exporting country must conduct an on-site inspection to confirm whether the designated facilities meet the designation standard and submit the completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities. Based on

this report, the animal health authorities of the exporting country can resume the production of heat-processed meat and its products to be exported to Japan.

Additional animal health requirements for the meat products using casings
to be exported to Japan from the exported country

In case the meat products to be exported to Japan uses casings, the casings must satisfy the following requirements.

In case the casings are derived from cattle, sheep and goat;

- 1 The casings are derived from animal which was born and raised in the countries other than the countries listed in the following URL.

<http://www.maff.go.jp/aqs/english/news/bse.html>

- 2 It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of the exporting country.

In case the casing for the production of exported meat products are imported from the third countries, the casing must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the exporting country.

- 3 Casings have been handled only at the facilities approved (hereinafter referred to as “approved casing facilities”) by the national government of exporting countries as the ones which handle only casings prescribed in item 1 and 2.(In case the casings are imported from the third countries, this provision must apply to the meat processing facilities in the exporting countries.)
- 4 The animal health authorities of the exporting country must inform the Japanese animal health authorities of the name, address, registration number of the approved casing facilities in advance.
- 5 The animal health authorities of the exporting country must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
 - 1) Item 1 and 2
 - 2) The kind of casings (natural or artificial), country of origin and animal species of origin
 - 3) Name, address and registration number of approved casing facilities

In case the casings are derived from pig;

1 It has to be confirmed that the casings and animals of origin are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of the exporting country.

In case the casings for the production of exported meat products are imported from the third countries, the casing must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the exporting country.

2 The animal health authorities of the exporting country must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:

1) Item 1

2) The kind of casings (natural or artificial), country of origin