



DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF AGRICULTURE AND CO-OPERATIVES, THAILAND
OFFICIAL CERTIFICATE WITH RESPECT TO HEAT-PROCESSED POULTRY
MEAT PRODUCTS AND EDIBLE OFFAL

Date.....

Place of issue...Bangkok, Thailand.....

Consignor:	Country of origin: THAILAND	Sea port of loading : BANGKOK, THAILAND	
	Destination: xxxxxxx, JAPAN	Ship line :	
Consignee:	Designated Facilities : Name and Address :		
	Designation No :		
	Date of processing :		
	Date of heat processing :		
Date of departure:	Date of inspection:		
Marks	Number and kind of packages	Description of goods	Net Weight (Kg.)
Total		Total	
DLD Seal No		Container No	

I, the undersigned official veterinarian, certify that:

- a) The above-mentioned material were derived from export-approved processing facilities under veterinary supervision.
- b) The materials came from poultry which were inspected ante-and post-mortem and did not show any sign of infectious disease.
- c) The materials were subject to an examination for diseases and contaminants rendered injurious to health and found at the time of examination to be fit for () Human Consumption () Pet food

Remarks:

1. Meat or viscera of poultry or products thereof have neither been derived from poultry which has been suffering or had been suspected to have been suffering from diseases designated by Ministry of Health and Welfare Ordinance of Japan nor been derived from dead poultry which had not been subjected to ante- and post- mortem inspection.
2. The meat and/or meat products described herein were processed under sanitary condition in accordance with poultry meat inspection requirements of Thailand at least equivalent to that based on Food Sanitation Law and Poultry Slaughtering Business Control and Poultry Inspection Law of Japan.
3. The exported heat-processed poultry meat and its products to Japan are compiled with articles 3,4,5,6, and 22 of the "Animal Health Requirements for heat-processed poultry meat and its products to be exported to Japan " of Ministry of Agriculture, Forestry and Fisheries.
 - Article 3 : When the exporting country to exports heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in the exporting country.
 - (1) NAI etc. are designated as notifiable diseases by and to the animal health authorities of exporting country.
 - (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such animal health authorities
 - Article 4 : The poultry for heat-processed poultry meat and its products to be exported to Japan must be the one which fulfills the following requirements;
 - (1) It is produced in the farm where no outbreak of NAI etc. has been confirmed for at least 21 days before its slaughter date.
 - (2) It has been confirmed that it is free from any poultry 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 5.
 - Article 5 : The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the poultry for heat-processed poultry meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.
 - Article 6 : The processing facilities (hereinafter referred to as "the approved processing facilities") where the poultry meat and its products for heat-processing to be exported to Japan are processed must be approved by the national government of the exporting country.
 - Article 22 : The animal health authorities of the exporting country must ensure that the heat-processed meat and poultry meat products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent contamination with pathogens of any animal infectious diseases until the shipment.
4. The poultry meat products have been heated to keep the temperature at the center of the poultry meat and its products of 70° C or higher for one minute or more.

5. Raw poultry meat / viscera derived from approved slaughter facilities

Name :(EST.No.....)

Address :

Slaughter date:.....

6. The approved processing facilities

Name :(EST.No.....)

Address :

processing date :

Notice :

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Veterinary Inspector

Authorized Veterinary Officer