### ใบรับรองสุขอนามัยสำหรับผลิตภัณฑ์เนื้อสัตว์ ที่ส่งออกไปยังประเทศญี่ปุ่น



# เนื้อสัตว์และผลิตภัณฑ์ที่ส่งออกไปประเทศญี่ปุ่น (ต่อ)

- ผลิตภัณฑ์เนื้อสัตว์กีบคู่ (Cloven-hoof animal meat product)
  - เนื้อสัตว์กีบคู่แปรรูปปรุงสุก (Frozen fully cooked cloven hoof animal meat)
- ผลิตภัณฑ์เนื้อสัตว์ผสม (Mixed meat product)
  - ผลิตกัณฑ์เนื้อสัตว์ผสมแปรรูปปรุงสุก (Frozen fully cooked mixed meat)

### เนื้อสัตว์และผลิตภัณฑ์ที่ส่งออกไปประเทศญี่ปุ่น

- เนื้อสัตว์ปีกและผลิตภัณฑ์ (Poultry meat, Poultry meat product, Edible offal)
  - เนื้อสัตว์ปีกดิบ/เครื่องใน (Frozen fresh chicken/duck meat/product)
  - เนื้อสัตว์ปีกที่ผ่านการเดรียม (Frozen prepared chicken/duck meat) เช่น เนื้อไก่นวดเดรื่องปรุง, เนื้อไก่เสียบไม้, เนื้อไก่ pre-fried
  - เนื้อสัตว์ปีกแปรรูปปรุงสุก (Frozen fully cooked chicken meat)

# รายชื่อโรงงานที่ขึ้นลิสต์กับประเทศญี่ปุ่น

http://www.maff.go.jp/aqs/tetuzuki/facility/kakin.html

# แบบฟอร์มใบรับรองสุขอนามัย

- เนื้อสัตว์ปีกและผลิตภัณฑ์
  - Form 10
  - Form 16
- เนื้อสัตว์กีบคู่
  - Form 4
- เนื้อสัตว์ผสม
  - เนื้อหมูผสมเนื้อวัว: Form 4
  - เนื้อสัตว์กีบคู่ผสมเนื้อสัตว์ปีก: Form 4 และหน้าหลังของ Form 10/16

### FORM 10

### FORM 10 VS FORM 16

	FORM 10	FORW 116
บัญชีธายชื่อที่ขึ้นทะเบียน	ลิสต์สินค้าปรุงสุก	ลิสต์สินค้าสด
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FORM 10



ORIGINAL NO.AC XXXXXXX

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

MEAT PRODUCTS AND EDIBLE OFFAL

Consigner:	Country of origin: THAILAND	Sea port of leading : BANGKOK,THAILAND
	Destination:	Ship line :
	Designated Facilities : Name and Address :	
Consignee:		
	Designation No:	
	Date of processing :	
	Date of beat processing:	
	Date of inspection:	

#### Remarks:

- 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 nor been subjected to aute- and post- mortem inspection.
- 2. The ment and/or ment products described herein were processed under sanitary condition in accordance with poultry ment 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.

Marks	Number and kind of packages	Description of goods	Net Weight (Kg.)
Total			Total
DLD Seal No	Cor	stainer No	

Lthe undersigned official veterinarian, certify that:

- a) The above-mentioned material were derived from expert-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

- Article 3: When the exporting country to exports heat-processed poultry meat and poultry meat products, the following requirements: must have been fullfilled in the exporting country.
- (1) NAI etc. are designated as notifiable diseases by and to the animal health authorities of exporting country
- (2) Surveilance 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 fullfills 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 infections 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 atored in clean and sanitary wrappings and/er containers and handled in a way to prevent contamination with pathogens of any animal infectious diseases until the shipment.

higher for one minute or more.	
. Raw poultry meat / viscera derived from approve	d slaughter facilities
Name :	(EST.No)
Address:	
Slaughter date:	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
5. The approved processing facilities	
Name:	(EST_No)
Address:	TAMES TO SELECT THE SE
processing date :	***************************************
Notice :	
Veterinary Inspector	Authorized Veterinary Officer

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F	ORM 16	

FORM 16 NO.AC XXXXXX ORIGINAL DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF ACRICULTURE AND CO-OPERATIVES, HALLAND
OFFICIAL CERTIFICATE WITH RESPECT TO POULTRY MEAT, MEAT PRODUCTS AND EDIBLE OFFAL
TO BE EXPORTED TO JAPAN Place of issue... Bangkok Thailand ..... Date... Consignor: Country of origin: THAILAND Sea/Air port of loading: Destination: xxxxxxJAPAN Ship/Air line: Producer: Name: Address: (Est. ) Consignee: Adhisonal information of the designated as ublishments for production is shown in Ramarkel [16]. Date of slaughter (day/month/year); Date of cutting(day/month/year): Date of processing (day/month/year): Date of departure: Date of inspection(day/month/year):

Marks Number and kind of packages Description of goods Net Weight (Kg.)

Total

Total

DLD Seal No Container No Container

The laws and regulations of Thailand have been deemed to be equivalent to the inspection laws of Japan.

	ier(day/montli/year):			
Cutting plant				
Name :			(EST NO.	
	day/month/year):			
Processing plant				
Name :			(EST NO.	
	ng(day/month/year):			
Cold store				
Name :			(EST NO.	
Signature:		Signature:		
Name(in capital	s)	Name(in cap	pitals)	
Trile:	Veterinary Inspector	Title:	Authorized Veterinary Office	

04/06/61

#### Remarks

- NAI. Newcastle Disease and Ford Cholera are notifiable diseases in Theiland. When an outbreak of any of these diseases is detected
  or suspected, the Department of Livestock Development shall immediately proceed in accordance with the antional regulations.
- 2. If an outbreak of NAI is detected or suspected, the Department of Livestock Development shall immediately suspend the export of poultry ment etc. to Japan and officially notify the Japanese animal health authority of the outbreak.
- 3. The surveillance programme for NAI based on the OIE Code is implemented by the Department of Livestock Development.
- 4. The vaccination against NAI is prolabited in Thailand.
- 5. Thailand has been free from NAI for at least 90 days before the date of shipment of poultry meat etc. for export to Japan.
- 6. The positive used for the production of positive meat etc. for export to Japan are kept and mixed in an area in least in the radius of 50 km, from the premises of forigin) where there has been no outbreak of Newcostle Disease. Fowl Cholera and other serious important poultry infectious diseases designated by the Department of Livestock Development for at least 90 days before slangilter or since the larefuling of the poultry.
- 7. The establishments for production of the poultry meat etc. for expect to Japan are authorized by the Department of Livestock Development as the ones where sanitary inspections are routinely conducted by the inspectors appointed by the Department of Livestock Development.
- 8. The positry used for the production of positry meaters, to be exposted to Japan are confirmed to be free from any positry infectious diseases as a result of ante-and post-morrous inspections conducted by the inspectors.
- The poultry ment etc. to be exported to Japan is handled and stored in such a way as to prevent Communation with pathogens of any animal infectious diseases prior to shipment to Japan.

### FORM 4

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MARKS	NUMBER AND KIND OF PACKAGES	DESCRIPTION OF GOODS	NET WEIGHT (Kgs.)
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FORM 4

NO.AC DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF ACRICULTURE AND CO-OPERATIVES THAILAND
OFFICIAL CERTIFICATE WITH RESPECT TO HEAT-PROCESSED MEAT PRODUCTS
TO BE EXPORTED TO JAPAN FROM THAILAND CERTIFICATE NO. AC PLACE OF ISSUE: BAYGKOS, THAILAND CONSIGNOR: COUNTRY OF ORIGIN: SEA / AIR PORT OF LOADING: NAME OF DESIGNATED FACILITIES: ADDRESS: DESIGNATION NO. .... (EST. ND. .....) CONSIGNEE: SHIPWAR LINE DATE OF HEAT PROCESSING: DATE OF MANUFACTURE: DATE OF INSPECTION:

***************************************
undersigned official veterinarian, certify that:
The saw meast/viscera for the production of the exported hear-processed meat and its products derived from cloven-boofed minutes were;
(*e) derived from domestic animals,
- that were born and raised only in Thalland.
<ul> <li>that have been feel from any obnormal findings as the result of the ante and post-morrem inspection at approved slaughterhoose and conducted by the government inspectors of "Thailand.</li> <li>(*b) originated from the imported cloves—hoosed arimatics.</li> </ul>
Country of crisis
(Country of origin:
<ul> <li>that were directly imported to Thailand from the third countries without any transit through countries other than the third countries or the said animals should be kept isolated from any other animals and should not be mix-loaded during the transportation.</li> </ul>
<ul> <li>Instructed from any animal infectious diseases as a result of importation inspection conducted by the animal health authorities of the exported country.</li> </ul>
<ul> <li>that were free from any animal infectious diseases as a consequence of ante-end post-monen inspections conducted by official inspectors of the national government of the exported country at the approved abaginer facilities ("e) originated from the impacted nav ment/viscers or its products derived from cloven—hospid animal.</li> </ul>
(Country of origin; Health certificate No.
- day were being this defend that hard countries
<ul> <li>the imported raw most /viscers or its products were directly imported to Thailand without any transit through other countries wher then the third countries, or were packed in a tight container and were rad appeared using transportation the imported raw meastwiseers or its products were free from any evidence of assimila infections discretion import imported raw meastwiseers or its products were free from any evidence of assimila infections discretion import imported raw meastwiseers. As a result of import imported raw meastwiseers or its products were directly earried into the approved and designated facilities.</li> </ul>
the next-processed mediand its products which made from meat of eatile, sheep, gont and deer are derived from the country fee of RSE and CWD, respectively.
The shapper facilities (broinafter referred to as "approved slaughter facilities") where the cloven-broifed antimals for heat- rocessed meat and its products to be exported to Japan were slaughtered are approved by the national government of Thailand country of origin.
The processing facilities (descinates referred to as" the approved processing facilities") where the most etc. derived from an inverse-free from the processing to be exported to Japan were pre-heat-processed (cutting and curing etc.,) and stored to approved by the national powerment of Thailand or country of origin.
he raw meet which derived from cloven-hoofed minuals for the production of experted heat-processed meat had been deboned outpletely before heat treatment.
he raw anout/secra for the production of the exported heat processed-assusage, ham and —bacon had been debased amplicitly kept in storage for more than three days without freezing, and then had been dealt with by means of curing or in their similar ways before heat-reatment.

DESTINATION:

DATE OF DEPARTURE:

7) The exported heat processed meet products described above wentemperature at the center of the goods was kept in excess of 70° C.  Sons minute by boiling. Done minute by exposing it to beated any other ways.  Obete of processing:  3) The exported heat-processed meat and its products derived from a smallary wrappings and/or containers and transported in such a weinfactious disease; until shipment to Japan.  7) The lact-processed poultry meet products and edible offal (or the boofed animath)were headle, stored in clean and sanitary wrapping them from beling contaminated with any animal infectious disease; or cocessed meat and its products derived from cloven-hoofed animath)were headle, stored in clean and sanitary wrapping them from beling contaminated with any animal infectious diseases or cocessed meat and its products derived from cloven-hoofed animaling.  10) The animal health measures other than above-mentioned those are government authorities of Thailand.  11) The approved shaughterhouse supplying fresh meet:  Name:  Address:  Processing date:  12) The animal discriptions of the products described above are 1.  3) The phramage date:  13) The phramage date:  14) The phramage date:  15) The phramage date:  16) The phramage date:  17) The phramage date:  18) The phramage date:	tor more than: seem
( ) Pet food  Remarks: (1) The meat and/or meat products described herein were processes inspection requirements of Thailand at least equivalent to that (2) In case the heat-processed ment and its products are derived for remained in a here in whitch no case of Screpte had been confident.	ed under sanitary conditions in accordance with ment based on Food Sanitation Lewand Abattoir Law of Japan.
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Veterinary Inspector	Authorized Veterinary Officer

### เอกสารแนบประกอบการยื่นขอใบรับรองสุขอนามัย

#### Manual

- เนื้อสัตว์ปีกดิบ/ เนื้อสัตว์ปีกที่ผ่านการเตรียม
  - ° แบบคำขอ HC
  - ใบรับรองสุขอนามัย (Health certificate)
  - หนังสือรับรองการตรวจเนื้อสัตว์และผลิตกัณฑ์สัตว์ส่งออกต่างประเทศ (สพส.1)
  - แบบแสดงรายการสินค้าที่จะส่งออก
  - แบบแสดงรายละเอียดผลิตภัณฑ์ในตู้สินค้า (Checklist in container)
  - รายงานการตรวจสอบย้อนกลับสินค้า (Traceability form)
  - · Process flow chart
  - ใบอนุญาตนำซากสัตว์ออกนอกราชอาณาจักร (5.9)
  - ผลวิเคธาะห์ด้านจุลชีววิทยา
  - ใบขนสินค้าขาออก
  - · awa.2

### การยื่นขอหนังสือรับรองสุขอนามัย

- Manual
- E-service

### เอกสารแนบประกอบการยื่นขอใบรับรองสุขอนามัย

### Manual

- เนื้อสัตว์แปรรูปปรุงสุก
  - แบบคำขอ HC
  - ใบรับรองสุขอนามัย (Health certificate)
  - หนังสือรับรองการตรวจเนื้อสัตว์และผลิตภัณฑ์สัตว์ส่งออกต่างประเทศ (สพส.1)
  - แบบแสดงรายการสินค้าที่จะส่งออก
  - แบบแสดงรายละเอียดผลิตภัณฑ์ในดู้สินค้า (Checklist in container)
  - รายงานการตรวจสอบย้อนกลับสินด้า (Traceability form)
  - · Process flow chart
  - ผลวิเคราะห์ด้านจุลชีววิทยา
  - ใบขนสินด้าขาออก
  - เอกสาธรับธองแหล่งกำเนิดของวัตกุดิบ, สพส.2

# เอกสารแนบประกอบการยื่นขอใบรับรองสุขอนามัย

- E-service
  - เนื้อสัตว์ปีกดิบ/ เนื้อสัตว์ปีกแปรรูปปรุงสุก
    - หนังสือรับรองการตรวงเนื้อสัตว์และผลิตภัณฑ์สัตว์ส่งออกต่างประเทศ (สพส.1)
    - แบบแสดงรายละเอียดผลิตภัณฑในตู้สินค้า (Checklist in container)
    - รายงานการตรวจสอบย้อนกลับสินด้า (Traceability form)
    - ใบขนสินด้าขาออก