

EXPORT OF POULTRY MEAT AND POULTRY MEAT PRODUCTS TO JAPAN

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER

Associated Documents: 8558EHC, 8558SPT, 8558NFG (this document) and 618NDC.

1. **IMPORTANT**

These notes provide guidance to the Official Veterinarian (OV) and the exporter. The NFG should have been issued to you together with its related export health certificate. The NFG should not be read as a standalone document but in conjunction with the health certificate. We strongly suggest that exporters obtain full details of the importing country's requirements from the veterinary authorities in the country concerned, or their representatives in the UK, in advance of each consignment.

2. **Scope of the certificate**

This certificate may be used for the export of poultry meat and poultry meat products to Japan.

For the scope of this certificate, the terms "poultry" and "poultry meat etc." are defined in the agreed export protocol (the "Animal Health Requirements (AHRs)) with Japan as below:

Poultry - means chicken, quail, turkey, ostrich, guinea fowl, pheasant and birds classified into Anseriformes order (such as duck and goose).

Poultry meat etc - means meat, bone, fat, blood, skin, tendon and viscera of poultry and their products.

3. **Official signature**

This certificate may be signed by an Official Veterinarian appointed by the Department for Environment, Food and Rural Affairs (Defra), The Scottish Government, The Welsh Government, or an Authorised Veterinary Inspector (AVI) appointed by the Department of Agriculture, Environment and Rural Affairs Northern Ireland (DAERA), who is an Official Veterinarian (OV) on the appropriate panel for export purposes. OVs/AVIs should sign and stamp the health certificate with the OV/AVI stamp in any colour **OTHER THAN BLACK**.

A certified copy of the completed certificate must be sent to APHA - Exports in Carlisle, within seven days of issue.

The OV/AVI should keep a copy for his/her own records.

4. **Origin of the products**

Paragraph II refers.

As a default, Japan requires HPAI country freedom as recognised by the Japanese Animal Health authorities as a requirement for export of the commodities relevant for this certificate. The list of "Third Free Countries" is published here:

<http://www.maff.go.jp/aqs/english/news/third-free.html>

In case the UK has lost its NAI country freedom status, and therefore is temporarily delisted, Japan may authorise exports from free counties (also referred to as "free regions"). The list of restricted counties is published by JMAFF here:

<https://www.maff.go.jp/aqs/topix/im/hpai.html>

All of the flocks of origin, the slaughterhouse, the cutting/processing plant and the cold store must not be in a

restricted county. The counties containing the flocks, slaughterhouse and processing plant must be detailed in the table in II.a), in addition to the full address details of the relevant premises to be given in II.d), f) and h).

Please also note that the premises (slaughterhouse, cutting plant/processing facilities and cold stores) must be approved by the UK competent authority and listed by Japan on their website as a prerequisite for export.

The Japanese authorities are likely to refuse entry of consignments, if the details of approved establishments (e.g. slaughterhouses / cutting plants / processing premises / cold stores) on the export certificate are not included on their list of authorised premises. Any mismatch and typos in these details are likely to cause concern at the port of entry so utmost care must be taken that the premises details are listed correctly on the EHC and they match the records kept by Japan.

Certifying Official Veterinarians must therefore ensure that premises details are correctly recorded on the certificate, especially if the exporting company has recently changed ownership. Where the name of the exporting company has changed, details must be sent via the APHA CSC at Carlisle or the issuing office of DAERA in Northern Ireland to the Japanese authorities and formal approval obtained before exports commence from that premises.

Establishments wishing to become approved for export to Japan must be approved by the UK Competent Authority and then recommended to JMAFF for approval. Exports from the establishment may commence only after JMAFF has confirmed that it appears on the list of designated facilities.

It is the responsibility of the exporter to ensure prior to export that all establishments included in Section II of the certificate are listed as designated facilities.

Further advice regarding approval of existing premises and new approvals may be obtained from the APHA CSC at Carlisle via the following link:

<https://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening#centre-for-international-trade-carlisle>

or, in the case of export from Northern Ireland, from the DAERA Trade Administration Team for meat and dairy exports by e-mail at: vs.implementation@daera-ni.gov.uk or telephone 028 77442 060.

5. **Notifiable disease status, vaccination and surveillance**

Paragraph IV (a) can be certified based on the fact that these diseases are notifiable in the UK.

IV (b) can be certified based on the fact that the UK operates an active and passive surveillance for AI that is in line with OIE guidelines.

IV (c) can be certified because vaccination of domestic poultry for avian influenza in the UK is prohibited by law except with special dispensation at times of particular risk.

IV (d), (f)i), (g)i) may be certified by the OV provided he/she has received written authority (form 618NDC) which will be sent by APHA

Exports, Carlisle or the relevant issuing office in N. Ireland within 10 days before shipment.

Alternatively to (f)i) and/or (g)i), if the UK has not been free from HPAI/LPAI as indicated, paragraphs IV (f)ii), (g)ii) may be certified if the OV has received written authority (form 618NDC) which will be sent by APHA Exports, Carlisle or the relevant issuing office in N. Ireland within 10 days before shipment. This is given on the basis of information provided by the applicant regarding the origin of the product, that the counties of origin (including flocks of origin and slaughter, cutting, processing and storage premises) are not on the list of the counties which are restricted because of Highly Pathogenic Avian Influenza (HPAI) and Low Pathogenic Avian Influenza (LPAI) by the Japanese animal health authority. Please refer to the list of restricted counties above.

In case all or some of the poultry and/or raw materials (meat) used for the production of the poultry products to be exported from the UK to Japan originate from a country other than the UK, a separate certificate (8558SPT) must be attached to the main certificate.

6. **Health status of birds**

Paragraphs IV (i) and (j) refer. These paragraphs may be certified based on ante-mortem and post-mortem inspection. The Food Standards Agency (FSA) in England, FSS in Scotland or DAERA in N. Ireland are responsible for ensuring that all poultry intended for human consumption is subject to ante mortem inspection (which may be largely based on observations at the farm of origin), and post mortem inspection at an FSA approved slaughterhouse. This is to ensure that only healthy birds are slaughtered. All meat which has passed these inspections will carry the oval health mark, as laid down in the meat hygiene Regulations.

The same legislation requires that the slaughterhouse and production premises are approved and supervised by 'the Competent Veterinary Authority'. In England and Wales this means the Food Standards Agency (FSA), in Scotland the FSS (or for GB in the case of standalone meat preparations/products/storage premises, the local authority), or DAERA for establishments in N. Ireland.

7. **Packaging material & transportation**

Paragraphs IV f) iv) and g) iv) refer - The poultry products must be stored in clean and secure wrapping or container and transported in a safe and sanitary manner to avoid contamination.

The **packaging** should meet the packaging requirements laid down in legislation laying down hygiene rules for food of animal origin and its official controls. Apart from being single use and clean, packaging materials must be strong enough to ensure effective protection of the meat, must not alter the organoleptic characteristics of the meat, and must not be capable of transmitting to the meat substances harmful to human health.

8. **Casings**

Paragraphs IV l), m) and n) refer.
Paragraph l) i) shall be certified if the exported commodities do not contain casings.

Paragraph IV l) ii) shall be certified in case casings are used but they are of non-animal origin.

Paragraph IV l) iii) shall be used for casings of animal origin if they are of UK or EU origin. The OV must rely on the presence of the

oval health mark in order to verify that the casings have been produced so that the animals passed ante- and post-mortem inspections.

Paragraph IV 1) iv) shall be certified for casings of Non-UK/EU origin. The OV must verify that the casings were imported into the UK legally and passed import checks.

Please note that Japan maintains a list of countries from which no casings of sheep or goats can be exported to Japan due to TSE risk. The UK and numerous other countries are on this list:
<https://www.maff.go.jp/aqs/english/news/bse.html>

9. **Disclaimer**

This certificate is provided based on information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Centre for International Trade - Carlisle, via the link below:
<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening>