

**EXPORT OF HEAT PROCESSED POULTRY MEAT AND POULTRY MEAT PRODUCTS
WITH/WITHOUT NATURAL CASINGS TO JAPAN**

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER

**Associated Documents: 8194EHC, 8194SPT, 8194ANNA, 8194ANNB and 8194NFG
(this document)**

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 heat processed poultry meat and poultry meat products to Japan.

The certificate also allows the use of heat processed poultry meat products in natural casings, with additional requirements as described in section 10 below.

Poultry - chicken, quail, ostrich, pheasant, guinea fowl, turkey and anseriformes (such as duck and geese)

Poultry meat and meat products - meat, fat, tendon and viscera of poultry and products made therefrom. This does not include meat meal and meat and bone meal.

Heat process - heat treatments keeping the temperature at the centre of poultry meat and meat products at 70°C or higher for one minute or more.

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 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 should sign and stamp the health certificate with the OV 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 should keep a copy for his/her own records.

4. **Origin of the birds and the status of origin farms**

Paragraph IV c) refers to country of origin of the birds. The birds from which the poultry meat for export originated must be hatched, reared and slaughtered in the United Kingdom.

Paragraph IV d) refers to health status of farms of origin, requiring the poultry to originate from farms with no evidence of Notifiable Avian Influenza, Newcastle Disease, Fowl cholera (*Pasteurella multocida*), *Salmonella pullorum* or *Salmonella gallinarum* in the 21 days prior to slaughter.

8194ANNA is an example of veterinary health declaration for the flock of origin, provided by the flock veterinarian, to the slaughterhouse

producer/ OV. For a farm supplying for export to Japan, declaration should be provided at least every 21 days. Veterinary health declarations are provided following farm veterinary visits, based on inspections of the flock and farm production records at approximately monthly intervals and other information available.

Paragraph IV c) and IV d) must be determined by the certifying Official Veterinarian on the basis of a **declaration from slaughterhouse veterinarian**, and/or on the basis of documentary evidence from the farms of origin and slaughter/cutting/processing premises, as applicable. The certifying OV might need to request and verify establishment(s) standard operating procedures and traceability records to satisfy themselves in regard to origin of the meat, as required and considered necessary by them.

An example of supportive health attestation form from slaughterhouse veterinarian is provided as a document **8194ANNB**.

The additional forms 8194ANNA and 8194ANNB are available to download from the APHA online 'Find an export health certificate' page at <https://www.gov.uk/export-health-certificates>

5. **Origin of the products**

The facilities for slaughter, cutting and processing of the meat prior to heat treatment must be approved by the UK competent authority in accordance with the EU retained law, as attested in IV f). Details should be entered in II a) and b), including the approval number as given by the UK competent authority.

The facilities where the poultry meat and meat products to be exported to Japan are heat-processed must be approved by the government of the United Kingdom **AND** designated by the Japanese animal health authorities (JMAFF), as attested in IV g). Designation is carried out by JMAFF on application and review of facilities against agreed standards. Exports from the establishment may commence only after JMAFF has confirmed that it appears on the list of designated facilities. For further details of the designation requirements, contact APHA Centre for International Trade exports, exports@apha.gov.uk or, in the case of export from Northern Ireland, from the DAERA Trade Administration Team for meat and dairy exports at vs.implementation@daera-ni.gov.uk.

It is the responsibility of the exporter to ensure prior to export that all establishments name, addresses, approval numbers included in Section II of the certificate.

The designated heat processing facility must be the final establishment in which the heat processed products for export to Japan are stored prior to export. Further storage in a separate establishment such as a cold store is not permitted.

6. **Notifiable disease status and surveillance**

Paragraph IV a) and b) can be certified based on the fact that these diseases are notifiable in the UK, and that the UK operates an active and passive surveillance for Avian Influenza that is in line with WOAH guidelines.

7. **Health status of birds**

Paragraphs IV e) 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 farm production records), 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 relevant local authority), or DAERA for establishments in N. Ireland.

8. **Heat processing**

Paragraph IV j) refers. The minimum requirement is for heat treatment keeping the temperature at the centre of poultry meat/meat products at 70°C or higher for one minute or more.

9. **Packaging material & transportation**

Paragraph IV h) refers - The heat processed 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 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.

10. **Sealing of the containers**

If the consignment is to be transported through other countries the heat-processed meat and meat products to be exported to Japan must be packed in a tight container with an official seal. The container and seal number should be recorded on the certificate in I. e) and f).

If the consignment is to be transported directly from UK to Japan without entering another country, "Not applicable" can be entered.

11. **Casings**

The certificate includes scope to export poultry meat products in **natural** casings. The appropriate deletion should be made in IV k) to indicate, and if natural casings are being used then the supplementary certificate 8194SPT should be included as part of the certification.

If no casings are included in the product, then the 8194SPT should not be included, certifying only the 8194EHC.

The name, address, and approval number of the establishment of origin of the casings as registered with the UK competent authority should be recorded in the relevant section of the SPT, along with the type of casing and the country of origin of the animals from which the casings derive.

Natural casings must have been handled only at facilities approved by the UK competent authority which handle only natural casings as prescribed in the SPT requirements. In case the natural casings are imported into the UK, this provision must apply to the natural casing facilities in the countries from which the casings are exported.

Paragraph I d) should be completed for casings derived from cattle, sheep or goat, or I e) completed for casings derived from pig. The unused paragraph should be deleted.

Cattle, sheep or goat

The natural casings must be derived from animals born and raised in countries other than those listed by JMAFF as a 'BSE affected country' in <http://www.maff.go.jp/aqs/english/news/bse.html>

This may be certified based on the declaration from veterinarian attending processing premise(s) where casings have been obtained.

The health status of the animals must be assured by ante- or post-mortem inspection in the UK, or if slaughtered outside of the UK by either inspection on import or by similar assurances in health certificates from the country of origin.

This may be certified on the basis of identification health mark and relevant documentation, as required.

Treatment to casings must be as prescribed in Paragraph d) subparagraph iii) for any country other than those designated by JMAFF as free from rinderpest and FMD according to <https://www.maff.go.jp/aqs/english/news/third-free.html>

This may be certified based on relevant production records.

As required and considered necessary by the certifying OV, they might request declaration from veterinarian attending the processing premises where casings have been obtained, and/or verify establishment(s) standard operating procedures and traceability records to satisfy themselves in regard to origin of the casings.

Pig

The health status of the animals must be assured by ante- or post-mortem inspection in the UK, or if slaughtered outside of the UK by either inspection on import or by similar assurances in health certificates from the country of origin.

This may be certified on the basis of oval identification health mark and relevant documentation, as required.

Treatment to casings must be as prescribed in iii) for any country other than those designated by JMAFF as free from rinderpest, FMD, CSF and ASF according to <https://www.maff.go.jp/aqs/english/news/third-free.html>.

This may be certified based on relevant production records.

As required and considered necessary by the certifying OV, they might request declaration from veterinarian attending the processing premises where casings have been obtained, and/or verify establishment(s) standard operating procedures and traceability records to satisfy themselves in regard to origin of the casings.

12. 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>