EXPORT OF POULTY MEAT AND POULTRY MEAT PRODUCTS TO JAPAN

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER

Associated Documents: 8558EHC, 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. This does not include heat treated poultry meat or products, for which the alternative 8194EHC should be used.

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, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (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 OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government, Welsh Government or the Department of Agriculture, Environment and Rural Affairs (DAERA) Northern Ireland, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary)(OCQ(V)) authorisation.

OVs must sign and stamp the health certificate with the OV stamp in any ink colour **OTHER THAN BLACK.**

Certified Copy Requirements – England, Wales and Scotland

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the Centre for International Trade Carlisle (CITC) at the following address: certifiedcopies@apha.gov.uk.

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs are not required to return certified copies of other EHCs issued, however CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

DAERA Export Health Certificates: Provision of certified copies

aPVPs certifying DECS produced Export Health Certificates must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the department, where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export certification to ensure that a high standard of certification is being maintained.

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

UK Origin

When the poultry used in the products originate in the UK, and all subsequent slaughter and processing are carried out in the UK, the origin counties should be listed in paragraph II. a), and paragraph II. b) should be deleted.

If the UK has lost its NAI country freedom status, and therefore is temporarily delisted, Japan authorises exports from free counties (also referred to as "free regions"). The list of restricted counties is published by MAFF here:
https://www.maff.go.jp/aqs/topix/im/hpai.html

All of the premises of the flock(s) of origin, the slaughterhouse(s), the cutting/processing plant(s) and the cold stores must not be in a restricted county at the time of slaughter, cutting, processing and packing. The counties containing the premises of the flock(s) of origin, slaughterhouse(s) and processing plant(s) 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) and f).

Certifying OVs must ensure that the counties of location of the premises of the flocks of origin, slaughterhouses and processing plants as entered into II.a) accurately reflect both the locations of the premises used for the export, and the locations of the premises which have been provided notifiable disease clearance, if applicable, as per part 5 below. They should also verify that the information provided on II.d) to II.h) matches the information to be provided on II.a) and is in line with the locations of the premises which have been provided notifiable disease clearance, if applicable.

Accurate information regarding origin locations with respect to disease clearance is vital for maintaining the export market. Any discrepancies throughout the documentation and export consignment may result in consignments being held or refused entry into Japan, and may necessitate further investigation into the cause of such discrepancies.

Please also note that all premises entered into parts II. d), f) and h) (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. These listings can be seen on the Japanese website:
https://www.maff.go.jp/aqs/tetuzuki/facility/kakin.html

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 MAFF for approval. Exports from the establishment may commence only after MAFF 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 Centre for International Trade 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.

Imported poultry

If the poultry or meat used for the exported product originates outside of the UK, part II. b) must be certified. The certifier is required to ensure a copy of a supplementary certificate pertaining to the movement of birds/meat into the UK, issued by the government authority of the country of origin, is attached to the 8558EHC.

The consignor is required to ensure that the necessary conditions are included on the third country certificate, as further detailed in

Annex I below. This may be in the form of a single certificate making the required attestations, or may be formed of the standard health certificate required for import of the commodity into the UK plus a supplementary certificate for any requirements not included in the standard import certificate.

Prior to exporting consignments of poultry meat/products to Japan derived from poultry or meat imported into the UK, exporters should consult the APHA Centre for International Trade for advice.

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 WOAH guidelines.

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

IV (d), (f)i), (g)i) may be certified by the OV provided they have received written authority (form 618NDC) which will be sent by APHA Centre for International Trade, Carlisle or the relevant issuing office in Northern Ireland 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 as follows. If using this option, all subsections (1), (2) and (3) must be certified.

Part ii)(1) may be certified if the OV has received written authority (form 618NDC) which will be sent by APHA Centre for International Trade, Carlisle or the relevant issuing office in Northern Ireland before shipment. This is given on the basis of information provided by the applicant regarding the origin of the product and dates of production that the premises of origin (including premises of the flocks of origin, slaughterhouses, cutting/processing plants and storage premises) are not, for the given dates of slaughter, cutting, processing and packing, within counties which are 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, as per https://www.maff.go.jp/aqs/topix/im/hpai.html. Certifying OVs must verify that all premises of origin of the export are included on the list of premises approved by the notifiable disease clearance and that the consignment for export **does not contain product from premises which are not listed** on the 618NDC, and that dates of production correspond to the clearance given on the 618NDC for the respective premises.

Part ii)(2) may be certified for the origin establishments as per the authorisation for part ii)(1), as that includes the premises of origin of the live birds. For transportation, certification can be made based on the use of vehicles which prevent contamination of the live poultry by pathogens of infectious poultry disease during transport, and the vehicles moving directly from the premises of origin of the live birds to the slaughterhouse without the vehicle being opened on the way. Certifiers should familiarise themselves with the processes followed on the slaughter premises in order to certify the transport-related requirements and seek supporting declarations where deemed necessary. Where possible, supporting evidence should be called for and put on file.

Alternatively, clearance to certify that transportation was only through HPAI and LPAI free counties would only be possible on supply of a route plan to the issuing office, detailing all the premises of origin of the live birds and the routes taken to slaughter premises, and the dates on which each transportation was made. The issuing office should be consulted in good time to allow for this assessment to be made, in order to provide the necessary written authority (618NDC) for the OV to certify via this route.

Part ii)(3) may be certified as referred in part 7 below.

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 must be attached to the main certificate as detailed in part 4 above.

6. **Health status of birds and meat**

Paragraph IV (e) refers. This can be signed on the basis of records from the farms of origin. If the certifier does not have first-hand knowledge of this, they should receive and retain documentation from the flock veterinarian to confirm compliance.

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

The relevant UK legislation is accepted by the Japanese authorities as being at least equivalent to laws and regulations of Japan.

7. **Packaging material & transportation**

Paragraph IV (k), and if necessary also IV (f)ii)(3) and (g)ii)(3) 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 wrapping and packaging should meet the requirements in legislation laying down hygiene rules for food of animal origin and its official controls. 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. Packaging materials should also be single use and clean.

8. **Sealing of containers**

Paragraph I f) refers. If the consignment is not being transported directly to Japan, it must be transported to Japan in a hermetic

container sealed by the competent authority of the United Kingdom with a seal that can be obviously differentiated from that of other countries.

9. **Certification based on supporting declarations**

Where certification is made based on declarations of another party, such as the exporter or slaughterhouse officials, certification should be supported as necessary by declarations which are signed by someone who has knowledge of and responsibility for the relevant parts of the process. The declaration should include a clause indicating that the signatory is aware that making a false declaration is an offence and that they accept responsibility if any problems arise should there be any dispute relating to the matters being declared.

The RCVS 10 principles of certification provides guidance on this and states that "A veterinarian should be asked to certify only those matters which are within his own knowledge, can be ascertained by him personally or are the subject of a supporting certificate from another veterinarian who does have personal knowledge of the matters in question. Matters not within the knowledge of a veterinarian and not the subject of such supporting evidence but known to other persons, e.g. the exporter or their agent, a farmer, transporter, animal health officer or food business operators, should be the subject of a declaration by those persons only".

Veterinarians should retain copies of any declarations and make a record of any checks or procedures undertaken to corroborate these declarations, where appropriate.

See: http://www.rcvs.org.uk/advice-and-guidance/code-of-professional-conduct-for-veterinary-surgeons/supporting-guidance/certification/

10. **Casings**

Paragraph IV (l) refers. Certain paragraphs must be certified dependant on the specifics of the product to be exported. Other paragraphs should be deleted.

Paragraph (l) i) shall be certified if the exported commodities do not contain casings.

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

Casings of animal origin

Paragraph (l) iii) shall be certified for casings of animal origin.

The species from which the casing was derived should be entered in (1). Note that only casing of sheep, goat or pig origin is permitted. Casings from cattle are not permitted regardless of origin country.

The country of origin of the animals from which the casings are derived should be entered in (2). The OV must verify that the casings were imported into the UK legally and passed import checks.

To certify (3), the OV must rely on the presence of the oval mark in order to verify that the casings have been produced so that the animals passed ante- and post-mortem inspections.

If the casings are of sheep or goat origin, part (4) should be certified. 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.
If the sheep/goat derived casings originate from a country not free of Rinderpest and FMD according to
https://www.maff.go.jp/aqs/english/news/third-free.html, one of the prescribed treatments must have been carried out. The certifier should indicate the treatment by deleting the non-applicable options.

If the casings are of pig origin, part (5) should be certified. If the pig derived casings originate from a country other than those free from rinderpest, FMD, CSF and ASF according to
https://www.maff.go.jp/aqs/english/news/third-free.html, one of the prescribed treatments must have been carried out. The certifier should indicate the treatment by deleting the non-applicable options.

For all origin species, the table in (6) should be completed to indicate the premises of production of the animal origin casings.

11. **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 APHA Centre for International Trade, Carlisle or DAERA, via the link or e-mail address below:

https://www.gov.uk/guidance/contact-apha
DAERA – Email: vs.implementation@daera-ni.gov.uk

Annex I: Requirements for imported poultry/meat

In case the United Kingdom is not the country of origin of all the poultry meat within the consignment to be exported to Japan, an original or a copy of inspection certificate satisfying all the below conditions, issued by the government competent authority of the country of origin in English, must be attached to the inspection certificate issued by the UK Official Veterinarian.

- Country of origin of poultry, and poultry meat if applicable
- Name, address and approval number of the slaughterhouse, processing facility and storage facility, if applicable
- Date of slaughter, cutting, processing and packing, if applicable
- Date and place of issuance of the inspection certificate, and name and official title of the signer
- The following health requirements:

1. General requirements
NAI and Newcastle Disease are designated as notifiable diseases. Any outbreak or suspicion of an outbreak detected must be notified to the competent authority without delay.

2. Requirements regarding NAI
(1) The surveillance program for NAI based on the WOAH Code is implemented by the competent authority.
(2) Vaccination against NAI is prohibited except for zoo birds under a specific license issued by the competent authority.

3. Requirements regarding origin of poultry
(1) The poultry used for the production of the exported poultry meat etc. must be kept and raised in an area (at least in the radius of 50 km from the premises of origin) where there has been free from Newcastle Disease for at least 90 days before slaughter or since the hatching of the poultry.
(2) There have been no clinical cases of Fowl Cholera and outbreak of other notifiable poultry diseases designated by the competent authority, in the premises of origin of the poultry, from which the exported poultry meat etc. originates for at least 90 days before slaughter or since the hatching of the poultry.

4. Requirements regarding HPAI and LPAI
Statements and time periods must be aligned with the Animal Health Requirements between Japan and the country of origin of the exported poultry meat etc. [available at https://www.maff.go.jp/aqs/hou/require/chicken-meet.html]

5. Requirements regarding the establishments for production (if applicable)
The production establishments (including slaughtering, processing and storage facilities) must be authorized by the competent authority as those where sanitary inspections are conducted periodically by the government veterinary inspector or the animal health inspector appointed by the competent authority.

6. Requirements for processing (if applicable)
(1) The poultry used for the production of the meat must be confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspection.
(2) The poultry meat must be handled and stored in such a way as to prevent contamination with pathogens of any poultry infectious disease.