

Export requirements for beef to be exported to Hong Kong from Japan

Export requirements for beef to be exported to Hong Kong from Japan are as follows:

(Definitions)

For the purpose of these animal health requirements;

“beef”

means meats derived from any bovine (*Bos Taurus* and *Bos indicus* only)

“the Hong Kong food safety authority”

means the Centre for Food Safety of the Food and Environmental Hygiene Department.

“the food safety authorities of Japan”

means Inspection and Safety Division, Department of Food Safety, Ministry of Health, Labour and Welfare

(Requirements for the exported beef to Hong Kong)

- 1 Beef to be exported to Hong Kong must comply with following requirements:
 - 1.1 be derived from animals, which were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process, and which passed ante-mortem and post-mortem inspections;
 - 1.2 be derived from animals which could be traced back to the farms of origin;
 - 1.3 comprise skeletal muscle cuts and/or offal, excluding head (excluding tongue and cheek meat), mechanically separated meat and product from advanced meat recovery systems; and
 - 1.4 slaughter, dressing and processing procedures must ensure hygienic removal of designated tissues comprising the skull, which includes brain, eyes and trigeminal ganglia, spinal cord, dorsal root ganglia and the vertebral column from cattle over 30 months of age, and the tonsils and distal ileum (limited to a two-meter portion from its junction with the cecum) from cattle of all ages, and prevent commingling of these tissues with meat products being produced for export to Hong Kong.

(Identification Requirements for the exported beef to Hong Kong)

- 2 Identification Requirements

- 2.1 Boxes containing meat prepared for export to Hong Kong must be labeled in a manner that will easily distinguish them from boxes containing meat which is not eligible for Hong Kong.
- 2.2 Boxes containing meat prepared for export to Hong Kong must be segregated during storage and handling from meat which is not eligible for Hong Kong.
- 2.3 Shipping documentation (bills of lading, shipping manifests, or letters of guarantee) must have the statement “Product Meets Export Requirements for Hong Kong” and must clearly identify the product and product quantity.
- 2.4 Eligible products produced by eligible companies and identified as meeting the export requirements for Hong Kong shall receive a health certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong with the statement “Product Meets Export Requirements for Hong Kong”.

(Requirements for designated establishments)

- 3 Designated establishments dealing with beef to be exported to Hong Kong shall have been designated by the food safety authorities of Japan as complying the following requirements:
 - 3.1 In order to assure segregation and prevent commingling between meat eligible for export to Hong Kong and designated tissues referred to in 1.4, establishment operators must have written procedures to identify the carcasses of bovine animals over 30 months of age and to maintain the identity of the carcasses and meat products derived from these animals from the point at which the age is determined until the products are packaged and appropriately labeled or the carcass is removed from the establishment.
 - 3.2 The procedures referred to in 3.1 above, must include:
 - use of dedicated, color-coded hand tools for the severing and removal of the spinal cord of animals of all ages and use of dedicated hand tools for removal of the spinal cord of animals over 30 months of age, with separate sanitizers for the dedicated tools, to prevent transfer of spinal cord tissue fragments to edible tissue,
 - use of dedicated splitting saw on carcasses of animals over 30 months of age (Note; if the “dedicated“ saw is used inadvertently to split the carcass of an animal aged 30 months or less, the meat derived from the carcass cannot be exported to Hong Kong),
 - segregation of the carcass of animals for export to Hong Kong from the other carcasses during chilling and fabricated in a manner that prevents commingling of

conforming and nonconforming product

-cutting/deboning of carcasses of animals over 30 months of old or older after the process of carcasses of animals 30 months or less, and

-cleaning and sanitizing of knives and saws following incidental incision of designated tissues, as defined in 1.4, in animals of any age, to removal all organic material.

- 3.3 The procedures described in 3.2 above, are also applicable to stand-alone cutting/deboning establishment.
- 3.4 The food safety authorities of Japan will ensure that each establishment has a written sanitation program, signed by the responsible plant official, that identifies the person(s) responsible for implementing the program, describes the daily procedures conducted before and during operations and the frequencies at which they are conducted to prevent contamination of edible products, and describes procedures to guide immediate reaction to occurrences of contamination. In particular, the program must address pre-operational requirements for the cleaning and sanitizing of food contact surfaces, equipment and tools, and provide for verification of the effectiveness of these procedures before the start-up of operations. Daily records are required to document implementation and monitoring of the sanitation program, deviations noted, and corrective and preventive actions taken.
- 4 The food safety authorities of Japan shall provide the Hong Kong food safety authority of the name, address, and establishment number of designated establishments for acknowledgement prior to the issue of health certificates for the shipment of the exported beef to Hong Kong from the said establishments.
- 5 The food safety authorities of Japan must send the export meat auditor to the designated establishment and the meat inspection center at least once a year to conduct an audit. The export meat auditor must check that procedures prescribed in 1. 2. and 3. above are properly performed. If the food safety authorities of Japan find, as the result of the audit, that the aforementioned procedures are not properly performed, the food safety authorities of Japan must take the following measures:
 - suspend the issuance of health certificates for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong;
 - request the management of the establishment to submit an investigation report and suggest remedial actions;
 - give instruction to the management of the establishment for rectification and improvement; and

-conduct inspection to the establishment to ensure that the procedures prescribed in 1.2 and 3. are properly performed before resumption of issuance of export certificate.

(Issue of health certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong)

- 6 The food safety authorities of Japan shall be responsible for issuing the health certificates for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong. These shall be included in the health certificate:
 - 6.1 The statement “Product Meets Export Requirements for beef to be exported to Hong Kong from Japan”
 - 6.2 Name, address and establishment number of designated establishments.
 - 6.3 Date of slaughter and date of production.
 - 6.4 Date, authorities name and place of issue of the inspection certificate, and name and title of the issuing officer.

日本から香港向けに輸出される牛肉の輸出条件（仮訳）

日本から香港向けに輸出される牛肉に適用される輸出条件は、以下のとおりとする。

（定義）

本衛生条件において、

牛肉：牛（*Bos Taurus* 及び *Bos indicus*）由来の肉

香港食品衛生当局：食物環境衛生署食品安全センター

日本食品衛生当局：厚生労働省食品安全部監視安全課

（対香港輸出牛肉の条件）

1 対香港輸出牛肉は、以下の条件を満たしていること：

- 1.1 とさつ前に、圧縮空気又はガスを頭蓋腔に注入する機器によるスタンニング又はピッシングが行われておらず、とさつ前検査及びとさつ後検査に合格した牛由来であること
- 1.2 生産農場までの遡りが可能な牛由来であること
- 1.3 くず肉、頭部（舌、頬肉を除く）、機械的回収肉、先進的食肉回収システムにより回収されたものを除く骨格筋カット肉及び／又は内臓であること
- 1.4 30ヶ月齢超の牛の脳、眼、三叉神経節を含む頭蓋、脊髄、背根神経節及び脊柱並びに全月齢の牛の扁桃及び回腸遠位部（盲腸との接続部分から2メートル）といった特定部位の衛生的な除去が確実に行われ、これらによる対香港輸出牛肉の汚染を防止するようにとさつ、解体及び分割が行われること

（対香港輸出牛肉の識別条件）

2 識別条件

- 2.1 対香港輸出牛肉の入った包装は、それ以外の牛肉の入った包装と容易に区別できるような表示がなされていること
- 2.2 対香港輸出牛肉の入った包装は隔離して保管し、それ以外の牛肉と分けて取り扱うこと
- 2.3 船積書類（船荷証券、マニフェスト、保証書）には、“Product Meets Export Requirements for Hong Kong” の記載を行い、製品名と数重量を明示すること

- 2.4 輸出可能施設で製造され、香港向け輸出条件を満たすことが確認された牛肉に対して、“Product Meets Export Requirements for Hong Kong” を記載した Health Certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong を付すこと

(認定施設の要件)

- 3 対香港輸出牛肉を取り扱う認定施設は、以下の条件を満たすものとして日本食品衛生当局により認定されたものであること：
- 3.1 施設の管理者は、対香港輸出牛肉が 1.4 の特定部位より確実に隔離され、これらにより汚染されることを防止するため、30ヶ月齢超の枝肉の識別についての手順書、月齢の特定から製品の包装及び表示（枝肉の場合は出荷）までにおける30ヶ月齢超の枝肉・製品の識別についての手順書を作成すること
- 3.2 3.1 の手順には、以下が含まなければならない：
- 脊椎の断片が可食部を汚染することを防止するため、全月齢の脊椎の切断・除去用に色分けされた専用器具と、30ヶ月齢超の脊椎の除去用に色分けされた専用器具を使用すること。それぞれについて消毒器が設置されていること
 - 30ヶ月齢超の枝肉について、専用の背割り器具を使用すること（注；仮に30ヶ月齢以下の枝肉に対して誤って使用された場合、当該枝肉からの肉は、香港向けに輸出できない）
 - 適格品に不適格品が混入しないよう、対香港輸出用の枝肉は、それ以外の枝肉と隔離して冷蔵、保管すること
 - 30ヶ月齢超の枝肉のカット及び脱骨作業は、30ヶ月齢以下の枝肉の後に行うこと
 - あらゆる組織を除去できるよう、1.4 の特定部位を偶発的に傷つけたナイフ、背割り器具はその都度、洗浄・消毒を行うこと
- 3.3 上記 3.2 に記載された手順は、カット及び脱骨処理のみを行う施設にも適用される
- 3.4 日本食品衛生当局は、施設ごとに文書化された衛生プログラムが整備されていることを確認する。当該文書には、責任を有する施設の従業員による署名が行われ、当該プログラムの実施に関する責任者が記載され、毎日作業前及び作業中に実施する手順及び適格品の汚染を防止するために行われる措置の頻度、汚染・混入が発生した場合の即時的な対応に関する手順について記載されていること。特に当該プログラムには、食品が直接接触する設備、器具の作業前の洗浄及び消毒の要件が記載して

あり、作業を始めるまでに、これら手順の効果が検証されていること。
衛生プログラムの実施、モニタリング結果、逸脱、改善措置又は予防措置の実施について毎日記録すること

- 4 日本食品衛生当局は、認定施設から出荷される対香港輸出牛肉に衛生証明書が発行される前に、当該認定施設の名称、所在地、施設番号を香港食品衛生当局に通知すること
- 5 日本食品衛生当局は、少なくとも年に1回、査察のために認定施設及び食肉衛生検査所に輸出食肉検査官を派遣すること。検査官は前述の1～3の手順が適切に実施されていることの確認を行う。日本食品衛生当局は、査察の結果、前述の手順が適切に実施されていないことが判明した場合には、以下の措置を講じなければならない。
 - Health Certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong 発行の停止
 - 施設の管理者に対する報告書提出の要求、改善の提案
 - 施設の管理者に対する改善指導
 - 輸出証明書の発行再開前に、1～3の手順が適切に行われていることを確認するための現地調査

(Health Certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong の発行)

- 6 日本食品衛生当局は、Health Certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong 発行の責任を負う。本証明書には以下の事項を含めること：
 - 6.1 “Product Meets Export Requirements for Hong Kong” の記載
 - 6.2 認定施設の名称、所在地、施設番号
 - 6.3 とさつ年月日及び製造年月日
 - 6.4 本証明書の発行年月日、発行機関の名称及び所在地、発行者の氏名及び肩書