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Import Health Standard

Bovine Meat and Meat Products for Human Consumption from Japan

MEABEEIC.JAP

3 February 2014

TITLE

Import Health Standard: Bovine Meat and Meat Products for Human Consumption from Japan

PURPOSE

This Import Health Standard specifies the import requirements for Bovine Meat and Meat Products for Human Consumption from Japan.

COMMENCEMENT

This Import Health Standard comes into force on 3 February 2014.

REVOCATION

This IHS revokes and replaces MEABOVIC.JPN: Import Health Standard for Bovine Meat Products for Human Consumption from Japan (5th August 2009).

ISSUING AUTHORITY

This Import Health Standard is issued under section 24A of the Biosecurity Act 1993.

Dated at Wellington this 3rd day of February 2014

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(Acting under delegated authority)

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For all matters relating to the operation of this IHS, including inspections, audits and treatments, please contact your local MPI office.

Contents	Page
Part 1: Introduction	3
1.1 Background	3
1.2 What and whom this standard applies to	3
1.3 The outcome this standard is seeking to achieve	3
1.4 Equivalence	3
1.5 Consequences of not complying with this standard	3
1.6 Incorporation of material by reference	4
1.7 Other information	4
1.8 Change history	4
1.9 Definitions	4
Part 2: General requirements	5
2.1 Eligibility	5
2.2 What countries this standard applies to	5
2.3 Exporting country systems and certification	5
2.4 Processing	5
2.5 Packaging and storage	5
2.6 The documentation that must accompany goods	5
2.7 Biosecurity clearance	6
Part 3: Specified Requirements for Identified Risk Organisms	7
3.1 Foot and mouth disease (FMD)	7
3.2 Anthrax	8
3.3 <i>Salmonellae</i> spp.	8
3.4 <i>Coenurus cerebralis</i>	9
3.5 Bovine spongiform encephalopathy (BSE)	9
Part 4: Veterinary Certification	11
Appendix 1 – Change history	13
Appendix 2 – Definitions	14

Part 1: Introduction

1.1 Background

- (1) The Biosecurity Act 1993 (the Act) provides the legal basis for excluding, eradicating and effectively managing pests and unwanted organisms.
- (2) Import health standards (IHSs) issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation, before biosecurity clearance can be given.
- (3) This particular IHS sets out the minimum requirements that must be met when importing bovine meat products for human consumption from Japan into New Zealand.

1.2 What and whom this standard applies to

- (1) This Standard applies to importers of eligible consignments of bovine meat products from Japan. Product includes all fresh, frozen, cooked or preserved meat and meat products for human consumption that are derived from domestic cattle (*Bos taurus*, *B. indicus*), buffalo (*Bubalus bubalus*, *Syncerus caffer nanus*), bison (*Bison bison*, *B. bonasus*) and their crosses.

1.3 The outcome this standard is seeking to achieve

- (1) The outcome this IHS is seeking to achieve is the effective management of biosecurity risks associated with eligible consignments.
- (2) The biosecurity risk organisms associated with bovine meat products for human consumption from Japan that are managed by this IHS are:
 - a) Foot and mouth disease (FMD)
 - b) Anthrax
 - c) *Salmonella* spp.
 - d) Bovine brucellosis
 - e) *Coenurus cerebralis*
 - f) Bovine spongiform encephalopathy (BSE)

1.4 Equivalence

- (1) The requirements for bovine meat products for human consumption from Japan are met if, in the opinion of the Chief Technical Officer, the measures taken for managing the risks associated with the importation of those goods are equally effective at managing those risks as the requirements specified in 4.2 (negotiated veterinary attestations). If an equivalence measure(s) is approved MPI will issue an Import Permit (under section 24D(2) of the Act) stating this measure.

1.5 Consequences of not complying with this standard

- (1) It is the importer's responsibility to ensure the requirements of this IHS are met. Consignments that do not comply with the requirements of this IHS may not be cleared for entry into New Zealand and/or further information may be sought from importers. Consignments that do not comply with the

requirements of this IHS may be re-shipped or destroyed under the Act or treated in accordance with this IHS prior to release or equivalence determined. Importers are liable for all associated expenses.

1.6 Incorporation of material by reference

- (1) The following international standards are incorporated by reference in this IHS under section 142M of the Act:
 - a) The OIE Terrestrial Animal Health Code. (available on the OIE Website free of charge: <http://www.oie.int/international-standard-setting/terrestrial-manual/access-online/>)
- (2) Under section 142O(3) of the Act it is declared that section 142O(1) does not apply, that is, a notice under section 142O(2) of the Act is not required to be published before material that amends or replaces the above listed standards has legal effect as part of these documents.

1.7 Other information

1.7.1 Food Act 1981 and Animal Products Act 1999

- (1) Commercial consignments of products imported into New Zealand for human consumption must comply with relevant requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code. Importers of food intended for sale for human consumption must be listed with MPI. These requirements are independent of the import health standard requirements. Importers are advised to consult MPI's food safety website: <http://www.foodsafety.govt.nz/industry/importing/>
- (2) This is not an exhaustive list of compliance requirements and it is the importer's responsibility to be familiar with and comply with all New Zealand laws.

1.8 Change history

- (1) Refer to Appendix 1.

1.9 Definitions

- (1) Refer to Appendix 2.

Part 2: General requirements

2.1 Eligibility

- (1) The bovine meat products do not contain offal.
- (2) The bovine meat products are sound and fit for human consumption.
- (3) The fresh bovine meat is derived from bovine animals that have been born, reared, slaughtered and processed in Japan.

2.2 What countries this standard applies to

- (1) Under this IHS, bovine meat (beef) and meat products may be imported into New Zealand from Japan.

2.3 Exporting country systems and certification

- (1) MPI reserves the right to audit facilities from countries approved to export product to New Zealand in consultation with the Japanese government.

2.4 Processing

- (1) Cattle must be slaughtered in an abattoir approved by the Veterinary Authority for export of bovine meat and meat products to New Zealand, and passed ante-mortem and post-mortem inspection.

2.5 Packaging and storage

- (1) The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free of contaminants.

2.6 The documentation that must accompany goods

- (1) Importation of bovine meat products for human consumption from Japan that meet the requirements of this import health standard may, subject to sections 27 and 28 of the Act, be given biosecurity clearance and do not require a biosecurity direction to a transitional facility. As such, they do not require a permit to import.
 - a) The consignment shall be accompanied by an appropriately completed original veterinary certificate, that must include the following:
 - i) description, species, and amount of product;
 - ii) name and address of the importer (consignee) and exporter (consignor);
 - iii) the name, signature and address of the Official Veterinarian;
 - iv) specified requirements, outlined in Part 3 of this IHS, to be certified and endorsed by the Official Veterinarian;
- (2) All documents must:
 - a) be original, unless otherwise stated; and
 - b) accompany the imported goods; and

- c) be in English or have an English translation that is clear and legible; and
 - (3) be endorsed on every page by the Official Veterinarian with their original stamp, signature and date or be endorsed in the space allocated and all pages have paper based alternative security features.
- Biosecurity clearance

2.7 Biosecurity clearance

- (1) A biosecurity clearance, under section 26 of the Act, may be issued when the bovine meat and meat products from Japan meet all the requirements of this IHS, provided the applicable requirements of the section 27 of the Act are met.

Part 3: Specified Requirements for Identified Risk Organisms

3.1 Foot and mouth disease (FMD)

(1) The entire consignment of fresh meat or meat products of cattle and buffaloes (*Bubalus bubalis*) for importation from an FMD free country or zone where vaccination is not practised must come from animals which:

- a) have been kept in the FMD free country or zone where vaccination is not practised or which have been imported in accordance with the OIE Code FMD guidelines;
- b) have been slaughtered in an approved abattoir and have been subjected to ante- and post-mortem inspections for FMD with favourable results.

OR

(2) The entire consignment of fresh meat or meat products of cattle and buffaloes (*Bubalus bubalis*) for importation from an MPI approved FMD free compartment must come from animals which:

- a) have been kept in the MPI approved FMD free compartment or which have been imported in accordance with the OIE Code FMD guidelines;
- b) have been slaughtered in an approved abattoir and have been subjected to ante- and post-mortem inspections for FMD with favourable results.

OR

(3) The entire consignment of fresh meat of cattle and buffaloes (*Bubalus bubalis*) (excluding feet, head and viscera) for importation from an FMD free country or zone where vaccination is practised must come from animals which:

- a) have been kept in the FMD free country or zone where vaccination is practised or which have been imported in accordance with the OIE Code FMD guidelines;
- b) have been slaughtered in an approved abattoir and have been subjected to ante- and post-mortem inspections for FMD with favourable results.

OR

(4) The entire consignment of fresh meat or meat products of ruminants other than cattle and buffaloes for importation from an FMD free country or zone where vaccination is practised must come from animals which:

- a) have been kept in the FMD free country or zone where vaccination is practised, or which have been imported in accordance with the OIE Code FMD guidelines;
- b) have been slaughtered in an approved abattoir and have been subjected to ante- and post-mortem inspections for FMD with favourable results.

OR

(5) The entire consignment of fresh meat of cattle and buffaloes (*Bubalus bubalis*) (excluding feet, head and viscera) for importation from an FMD infected country or zone, where an official control programme for FMD, involving compulsory systematic vaccination of cattle, exists must:

- a) come from animals which:
 - i) have remained in the exporting country for at least three months prior to slaughter;
 - ii) have remained, during this period, in a part of the country where cattle are regularly vaccinated against FMD and where official controls are in operation;
 - iii) have been vaccinated at least twice with the last vaccination was administered not more than 12 months and not less than one month prior to slaughter;
 - iv) were kept for the past 30 days in an establishment where FMD has not occurred within a ten-kilometre radius of the establishment during that period;

- v) have been transported, in a vehicle which was cleaned and disinfected before the cattle were loaded, directly from the establishment of origin to the approved abattoir without coming into contact with other animals which do not fulfil the required conditions for export;
 - vi) have been slaughtered in an approved abattoir;
 - vii) which is officially designated for export;
 - viii) in which no FMD has been detected during the period between the last disinfection carried out before slaughter and the shipment for export has been dispatched;
 - ix) have been subjected to ante- and post-mortem inspections for FMD with favourable results within 24 hours before and after slaughter;
- b) comes from deboned carcasses:
- i) from which the major lymphatic nodes have been removed;
 - ii) which, prior to deboning, have been submitted to maturation at a temperature above + 2°C for a minimum period of 24 hours following slaughter and in which the pH value was below 6.0 when tested in the middle of both the longissimus dorsi.
- (6) The entire consignment of meat products for importation from an FMD infected country or zone must:
- a) come from animals which have been slaughtered in an approved abattoir and have been subjected to ante- and post-mortem inspections for FMD with favourable results;
 - b) the meat has been processed to ensure the destruction of the FMD virus in conformity with one of the procedures referred to in the OIE Code Procedures for the inactivation of the FMD virus in meat:
 - i) Meat is canned and subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the FMD virus.
 - ii) Meat, previously deboned and defatted, shall be subject to thorough cooking by heating so that an internal temperature of 70°C or greater is maintained for a minimum of 30 minutes. After cooking, it shall be packed and handled in such a way that it cannot be exposed to a source of virus.
 - iii) When rigor mortis is complete, the meat must be deboned, salted with cooking salt (NaCl) and completely dried. It must not deteriorate at ambient temperature. 'Drying' is defined in terms of the ratio between water and protein which must not be greater than 2.25:1.
 - c) the necessary precautions were taken after processing to avoid contact of the meat products with any potential source of FMD virus.

3.2 Anthrax

- (1) The animals from which fresh meat and meat products were derived must:
- a) have passed ante- and post-mortem inspections showing no sign of anthrax.
 - b) originate from establishments that are not under quarantine restrictions for anthrax and no case of anthrax has occurred on the establishment of origin in the 20 days prior to slaughter.
 - c) not have been vaccinated with a live vaccine within 14 days of slaughter or a period defined by the recommendations of the vaccine manufacturer.

3.3 *Salmonellae* spp.

- (1) The entire consignment of fresh meat or meat products must be derived from animals that have passed ante- and post-mortem inspections and that have been slaughtered in an abattoir approved for export.

OR

- (2) The entire consignment of fresh meat or meat products must be heat treated in an establishment approved by the Veterinary Authority for export purposes so as to ensure the destruction of salmonellae, whereby meat is cooked to at least 74°C for 15 seconds.

3.4 *Coenurus cerebralis*

- (1) The animals from which fresh meat and meat products were derived must have passed ante- and post-mortem inspections showing no sign of coenuri.

OR

- (2) The fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with brain or spinal cord.

OR

- (3) The meat and meat products must be processed by either cooking or freezing so as to ensure the destruction of the parasite:
- a) Heating meat and meat products to a core temperature of at least 56°C must be undertaken to destroy bovine cysticerci; or
 - b) Freezing meat and meat products to -10 degrees Celsius, or colder, for a minimum of 10 days.

3.5 Bovine spongiform encephalopathy (BSE)

- (1) The bovine meat products are deboned skeletal muscle meat (excluding mechanically separated meat) derived from cattle that were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.

OR

- (2) The entire consignment of fresh meat and meat products from cattle (other than those listed in Part 3.5 (1) of this IHS) were derived from animals born in a country/zone/compartiment posing negligible BSE risk meeting the OIE guidelines for negligible BSE risk; and

- a) The animals passed ante- and post-mortem inspections; and either
 - i) There have been no indigenous cases of BSE in the country of export; or
 - ii) There have been indigenous cases of BSE in the country of export and the meat and meat products were derived from cattle that were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.

OR

- (3) The entire consignment of fresh meat and meat products from cattle (other than those listed in Part 3.5 (1) of this IHS) were derived from animals born in a country/zone/compartiment posing a controlled BSE risk meeting the OIE guidelines for controlled BSE risk; and

- a) The animals passed ante- and post-mortem inspections;
- b) 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;
- c) the fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - i) the tonsils or distal ileum of cattle of all ages; and
 - ii) the brain, eyes, spinal cord, skull and vertebral column of cattle that were over 30 months of age at the time of slaughter; and
 - iii) mechanically separated meat from the skull and vertebral column from cattle that were over 30 months of age at the time of slaughter.

- (4) The entire consignment of fresh meat and meat products from cattle (other than those listed in Part 3.3.5 (1) of this IHS) were derived from animals born in a country/zone/ compartment posing an undetermined BSE risk meeting the OIE guidelines for undetermined BSE risk; and
- a) have not been fed meat-and-bone meal or greaves derived from ruminants;
 - b) passed ante- and post-mortem inspections;
 - c) 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;
 - d) the fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - e) the fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - i) the tonsils or distal ileum of cattle of all ages; and
 - ii) the brain, eyes, spinal cord, skull and vertebral column of cattle that were over 12 months of age at the time of slaughter; and
 - iii) nervous and lymphatic tissues exposed during the deboning process; and
 - iv) mechanically separated meat from the skull and vertebral column from cattle over 12 months of age.

Part 4: Veterinary Certification

The following must accompany imports of bovine meat products for human consumption from Japan and must be appropriately completed by a representative of Japan's government veterinary authorities.

COUNTRIES:			
Part I: Details of dispatched consignment	I.1. Consignor (Exporter): Name: Address:	I.2. Certificate reference number: I.3. Competent Authority:	
	I.4. Consignee (Importer): Name: Address:		
	I.5. Country of origin:	I.6. Not Applicable	
	I.7. Country of destination:	I.8. Not Applicable	
	I.9. Name of slaughterhouse: Address: Name of cutting plant: Address:		
	I.10. Place of shipment:	I.11. Date of departure:	
	I.12. Means of transport: Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Identification:	I.13. Expected border post:	
		I.14. Not Applicable	
		I.15. Description of commodity:	I.16. Not Applicable
			I.17. Total weight (kg):
I.18. Not Applicable		I.19. Total number of packages:	
I.20. Shipping marks:		I.21. Not Applicable	
I.22. Not Applicable			
I.23. Not Applicable			
I. 24. Identification of commodities: Species (Scientific name): <input type="checkbox"/> Domestic Cattle (<i>B. Taurus</i> , <i>B. Indicus</i>) <input type="checkbox"/> Buffalo (<i>Bubalus bubalus</i> , <i>Syncerus caffer nanus</i>) <input type="checkbox"/> Bison (<i>Bison bison</i> , <i>B. bonasus</i>) <input type="checkbox"/> Cross			

Part II: Veterinary information		II.a. Certificate reference number:
	<p>I, undersigned, being a Government Officer of Japan or a veterinarian accredited to provide export certification on behalf of the Government Veterinary Service of Japan, certify with respect to the bovine meat products identified in this Official Meat-Inspection Certificate for Fresh Meat that:</p> <ol style="list-style-type: none"> (1) The bovine meat products do not contain offal. (2) The bovine meat products are derived from animals that passed ante-mortem and post-mortem veterinary inspection at the time of slaughter. (3) The bovine meat products are sound and fit for human consumption. (4) The products were processed in establishments operating in accordance with the law of Japan for items intended for human consumption. (5) The premises in which the fresh bovine meat was processed operates in accordance with official regulations and under the supervision of Japanese competent authority. (6) The fresh bovine meat is derived from bovine animals that have been born, reared, slaughtered and processed in Japan. (7) Cattle from which the fresh bovine meat destined for export was derived were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process. (8) The bovine meat products are eligible for export to the United States of America and/or to the European Community from Japan. (9) The attached document states that: <ol style="list-style-type: none"> a) The animals from which fresh meat and meat products were derived originate from establishments that are not under quarantine restrictions for anthrax and no case of anthrax has occurred on the establishment of origin in the 20 days prior to slaughter. b) Cattle from which the fresh meat and meat products destined for export were derived have not been vaccinated with a live vaccine within 14 days of slaughter or a period defined by the recommendations of the vaccine manufacturer. c) Cattle from which fresh meat and meat products destined for export were derived have been kept in an FMD free country or zone where vaccination is not practised or which have been imported in accordance with the OIE Code FMD guidelines. d) Fresh met and met products were derived from cattle that were born after 1 November 2001, the date on which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants was effectively enforced. 	
	<p>Official Veterinarian:</p> <p>Name and address (in capital letters):</p> <p>Date:</p> <p>Stamp:</p>	<p>Official position:</p> <p>Signature:</p>

Appendix 1 – Change history

Previous Version Date	Current Version Date	Section Changed	Change(s) Description
05/08/2009	30/01/2014	All sections	General format change - update to MPI's standards integration project format
		Definitions	Update the Biosecurity Act section references and inclusion of incorporation by reference section as per the Biosecurity Law Reform Act 2012
		Veterinary certification	Update Acceptance of Japan's BSE negligible risk status in accordance with OIE, hence deleted clause that stated products don't contain certain specified risk materials Specific reference to biosecurity risk organisms of concern

Appendix 2 – Definitions

For the purposes of this standard and the attached guidance document, terms used that are defined in the Act 1993 have the meanings set out there. The following specific definitions also apply:

Ante mortem inspection

Inspection of animals prior to slaughter, carried out under supervision of the Official Veterinarian, to determine freedom from clinical signs of infectious diseases in animals destined for export to New Zealand as product.

Approved

Officially approved, accredited or registered by the Veterinary Authority.

Case

An individual animal infected by a pathogenic agent, with or without clinical signs.

Code

The OIE Terrestrial Animal Health Code. Any reference in this standard to the Code is to the most current as found on the OIE website

Competent Authority

The Veterinary or other Governmental Authority of an OIE Member, that has the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the Code in the whole territory

Establishment

The premises in which animals are kept.

Fresh meat

Meat that has not been subjected to any treatment irreversibly modifying its organoleptic and physicochemical characteristics. This includes frozen meat, chilled meat, minced meat and mechanically recovered meat.

Greaves

The protein-containing residue obtained after the partial separation of fat and water during the process of rendering.

Meat

All edible parts of an animal.

Meat products

Meat that has been subjected to a treatment irreversibly modifying its organoleptic and physicochemical characteristics.

Official Veterinarian

A veterinarian authorised by the Competent Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the OIE Code Chapter for certification procedures

Inspection

A visual examination by an MPI Inspector (or an authorised person in the case of the exporting country) to detect the presence of biosecurity pests and contamination. An inspection does not require magnification but may require additional lighting if the inspection is carried out at night or within a building.

Meat-and-bone meal

Means the solid protein products obtained when animal tissues are rendered, and includes any intermediate protein product other than peptides of a molecular weight less than 10,000 daltons and amino-acids

MPI

Ministry for Primary Industries

OIE

The World Organisation for Animal Health

Post mortem inspection

Necropsy inspection at slaughter, carried out under supervision of the Official Veterinarian, to determine freedom from gross pathological signs of infectious diseases in animals or animal products destined for export to New Zealand

Stunning

Any mechanical, electrical, chemical or other procedure which causes immediate loss of consciousness; when used before slaughter, the loss of consciousness lasts until death from the slaughter process; in the absence of slaughter, the procedure would allow the animal to recover consciousness.

Veterinary Certificate

A certificate, issued in conformity with the provisions of the OIE Code Chapter for certification procedures, describing the animal health and/or public health requirements which are fulfilled by the exported commodities