

**Animal Health Requirements for heat-processed meat and its products derived from
cloven-hoofed animals to be exported to Japan from Brazil**

1. This document provides for animal health requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from Brazil.
2. In this document, the definitions of terms are as follows:
 - 1) **Cloven-hoofed animal** means cattle, sheep, goat and swine
In case of sheep or goat, those animals must be born and raised in the third countries as defined in Article 2-7).
 - 2) **Meat and its products derived from cloven-hoofed animals** means meat (such as muscle, tongue, heart and diaphragm.), and viscera (such as liver and kidney), and sausages, ham and bacon made from such meat and viscera. Beef and beef products must be all edible parts of cattle and products derived therefrom, as per conditions and specifications in Annex 4.
 - 3) **Heat-processed meat and its products** mean meat and its products derived from cloven-hoofed animals treated in accordance with the following Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries of Japan :
 - (1) meat and viscera derived from cloven-hoofed animals
After being completely deboned, to be heated by either of the following ways;
 - i) to be kept the temperature at the center of the meat and its products derived from cloven-hoofed animals at 70°C or higher for one minute or more by boiling or exposing them to steam of 100°C or higher,
 - or
 - ii) to be kept the temperature at the center of the meat and its products derived from cloven-hoofed animals at 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
 - (2) sausage, ham and bacon made from meat and viscera derived from cloven-hoofed animals
After being completely deboned, keeping for three days and more without freezing and processed by means of curing or other similar ways, to be heated by either of the following ways;
 - i) to be kept the temperature at the center of the meat and its products derived from cloven-hoofed animals at 70°C or higher for one minute or more by boiling or exposing them to steam of 100°C or higher,
 - or
 - ii) to be kept the temperature at the center of the meat and its products derived from cloven-hoofed animals at 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
- 4) **Disease** means the clinical and/or pathological manifestation of infection.
- 5) **Infection** means the presence of the pathogenic agent in the host.
- 6) **The Exporting country** means Brazil.
- 7) **The third countries** mean countries approved as free from Bovine Spongiform Encephalopathy (BSE) by the Japanese animal health authorities, which are listed in Annex 1.
- 8) **The Japanese animal health authorities** mean Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.

3. In case the heat-processed meat and its products to be exported to Japan are derived from sheep and goats, those animals must be born, raised and remained in a herd in which no case of Scrapie had been confirmed.
4. In case the heat-processed meat and its products to be exported to Japan are derived from cattle, sheep and/or goats, those animals must not be suspect or confirmed BSE animals, nor known cohorts of BSE cases.
5. The competent authorities of Brazil will continue to maintain measures to prevent introduction, control spread, and detect Bovine Spongiform Encephalopathy (BSE). These measures include SRM removal, effective feed ban, and a surveillance program. In case that Brazil intends to amend or abolish the regulations or measures on BSE, Brazil must inform the Japanese animal health authorities of the fact in advance.
6. The competent authorities of Brazil annually provides the Japanese animal health authorities with relevant updated information regarding the BSE sanitary situation in Brazil such as a copy of the OIE (the World Organisation for Animal Health) annual BSE status reconfirmation form.
7. The heat-processed meat and its products to be exported to Japan must fulfill either of following requirements:
 - 1) In case the heat-processed meat and its products were derived from the cloven-hoofed animals (cattle and pig only) born and raised in the exporting country:
 - (1)The cloven-hoofed animals for the production of heat-processed meat and its products must be born and raised only in the exporting country.
 - (2)It must be confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a result of ante- and post-mortem inspections conducted by official inspectors of the government of the exporting country at the approved slaughter facilities specified in article 8.
 - 2) In case the heat-processed meat and its products were derived from the cloven-hoofed animals which were imported from the third countries:
 - (1)The cloven-hoofed animals for the production of heat-processed meat and its products must be born and raised only in the third countries.
 - (2)The cloven-hoofed animals for the production of heat-processed meat and its products must be directly imported to the exporting country from the third countries without any transit through countries other than the third countries.
 - (3)The cloven-hoofed animals for the production of heat-processed meat and its products must be free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country.
 - (4)It must be confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a result of ante- and post-mortem inspections conducted by official inspectors of the government of the exporting country at the approved slaughter facilities specified in article 8.
 - (5)In case the heat-processed meat and its products were derived from sheep and goats, it must be additionally certified by the third countries that the meat and its products were

originated from the animals which have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

- 3) In case the heat-processed meat and its products were originated from the meat and its products derived from cloven-hoofed animals which were imported from the third countries:
 - (1)The cloven-hoofed animals for the production of heat-processed meat and its products must be derived from the cloven-hoofed animals born and raised only in the third countries.
 - (2)The meat and its products derived from cloven-hoofed animals for the production of heat-processed meat and its products must be directly imported to the exporting country from the third countries without any transit through countries other than the third countries.
 - (3)The meat and its products derived from the cloven-hoofed animals for the production of the meat and its products must be free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country, and after the said inspection the meat and its products must be directly carried into the approved and designated facilities specified in the article 9 or 10.
 - (4)In case the heat-processed meat and its products were derived from sheep and goats, it must be additionally certified that the meat and its products from third countries were originated from the animals which have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.
8. The slaughter facilities where the cloven-hoofed animals for heat-processed meat and its products to be exported to Japan are slaughtered must be approved by the government of the exporting country (hereinafter referred to as "the approved slaughter facilities").
9. The processing facilities where the meat and its products derived from cloven-hoofed animals for heat-processed the meat and its products to be exported to Japan are pre-heat-processed (such as heat-cutting or curing) or stored must be approved by the government of the exporting country (hereinafter referred to as "the approved processing facilities").
10. With the application by the animal health authorities of the exporting country, the Minister of Agriculture, Forestry and Fisheries of Japan designates the approved processing facilities which meet the standards stipulated in Annex 2 (hereinafter referred to as "the designation standard") for 2 years in principle as the facilities which are eligible to conduct the heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan (hereinafter referred to as "the designated heat-processing facilities").
11. The documents which show following items is English or Japanese language should be submitted by the animal health authorities of Brazil to Japanese animal health authorities at the application described in Article 10.
 - (1) Facility name, Facility address and Registration number of the facility
 - (2) Scale of the facility (i.e. ground-floor area, total-floor area)
 - (3) Number of workers and organization chart of the facility
 - (4) General description of heat-processed meat and its products derived from

- cloven-hoofed animals to be exported to Japan
- (a) Species of cloven-hoofed animals (cattle, sheep, swine, etc.)
 - (b) Process for production including heat method, heating temperature, heating period
 - (c) Measuring method and place of temperature of heat-processing
- (5) General description of structure of the facility
- (a) Drawing which shows the structure of pre-heating area and post-heating area
 - (b) Arrangement plan of major equipment including heat-processing equipment
 - (c) Photographs of an isolated appearance (dividing walls etc.) between pre-heating area and post-heating area
 - (d) Photographs of attachment point between heat-processing equipment and dividing walls
 - (e) Kind of heat-processing equipment (batch-type steamer, tunnel-type fryer etc.)
- (6) General description of traffic line in the facility
- (a) Traffic line of the products from entrance to exit
 - (b) Traffic line of drainage and waste
 - (c) Traffic line of water supply
 - (d) Traffic line of air
 - (e) Traffic line of workers
- (7) List of Standard Operation Procedures (SOP)
- (8) Map around the facility
- (9) Other information that Japanese animal health authorities consider necessary
12. In response to the application specified in article 10, the Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of the exporting country to confirm whether they meet the designation standard.
13. In case the heat-processing facilities intend to make the “alterations” concerning the designation standard specified in Annex 2, the animal health authorities of the exporting country must take the procedures specified in Annex 3.
14. The animal health authorities of the exporting country must notify immediately to the Japanese animal health authorities, if the designated heat-processing facilities change their name or address or they are no longer used as facilities to produce the heat-processed meat and its products to be exported to Japan.
15. The managers of the designated heat-processing facilities must confirm that preventive measures against the occurrence of sanitary hazard are conducted and proper quality is ensured in the heat-processing procedure at least once a month, and the results of the checkup must be kept in a written form for at least 2 years.
16. The managers of the designated heat-processing facilities must record the following items and keep them for at least 2 years;
- (1) date of heat processing
 - (2) country or province of origin of the meat and its products derived from cloven-hoofed animals (in case the meat imported from the third countries, name of the third countries), quantity of the heat-processed meat and its products derived from cloven-hoofed animals of each product items with their heating records

- (3) Each of above items (1) and (2) regarding the heat-processed meat and its products to be exported to Japan
17. The exporting facility is under daily supervising, provided by animal health authorities of the exporting country. The animal health authorities of the exporting country must visit the designated heat-processing facilities at least once every six months and check whether the facilities maintain fulfillment of the requirements in the designation standard and the animal health requirements stipulated in this document.
 18. The animal health authorities of the exporting country must report the result of the visit mentioned in the article 17 in a written form to Japanese animal health authorities at least once every six months and keep it for 2 years.
 19. If the animal health authorities of the exporting country find that the designated heat-processing facilities do not meet the designation standard and the animal health requirements stipulated in this document, they must immediately suspend the shipment of the heat-processed meat and its products produced in the facilities and notify the Japanese animal health authorities with relevant information of the case as soon as possible.
 20. The animal health authorities of the exporting country must provide, the copy of the written record of the result of the visit mentioned in article 17, upon request by the Japanese animal health authorities when they regard it as necessary.
 21. The Japanese animal health authorities can conduct on-site inspection of the designated heat-processing facilities etc. in order to confirm whether they meet the designation standard and the animal health requirements stipulated in this requirements.
 22. When the Japanese animal health authorities recognize that the designated heat-processing facilities do not meet the designation standard or do not fulfill the animal health requirements stipulated in this document, they can revoke the designation of the facility and immediately suspend the import of heat-processed meat and its products derived from cloven-hoofed animals and its products produced in those facilities.
 23. In any of the following cases, the Japanese animal health authorities may revoke the designation of facilities and immediately suspend the import of heat-processed meat and its products derived from cloven-hoofed animals produced in such facilities.
 - (1) When the designated facilities do not meet the designation standards.
 - (2) When it is found that the designated facilities are designated by a fraudulent or other unjust means.
 - (3) When it is found that the designated facilities commit a wrongful or unfaithful act in relation to the operation of the designated facilities.
 - (4) When the designated facilities do not comply with an order of the Japanese animal health authorities relevant to corrective measures to violations without any justifiable reasons.
 - (5) When the designated facilities do not export heat-processed meat and its products derived from cloven-hoofed animals to Japan for two years since the facilities were

designated without any justifiable reasons.

- (6) Unless otherwise above items from (1) to (5), when the designated facilities are found to be in violations of the animal health requirements and such violations cause or are likely to cause severe harm to animal health.
24. The animal health authorities of the exporting country must ensure that the heat-processed meat and its products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases until the shipment.
 25. In case the heat-processed meat and its products are transported to Japan through the other countries, the heat-processed meat and its products to be exported to Japan must be fulfill the following items:
 - (1) the heat-processed meat and its products to be exported to Japan must be packed in a tight container.
 - (2) the said container must be sealed by the animal health authorities of the exporting country.
 - (3) the seal must be obviously differentiated from that of the other countries.
 - (4) the form of the said seal must be approved by the animal health authorities of Japan in advance.
 26. If the seal specified in article 25 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed meat and its products might be prohibited to be imported into Japan.
 27. In case of the outbreaks of BSE in the exporting country, Brazil must immediately notify the Japanese animal health authorities and provide relevant information if the BSE case is detected in Brazil with epidemiological relevance to the beef and beef product to be exported to Japan. The exported heat-processed meat and its products which are on the way to Japan is prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the outbreak.
 28. In case of the outbreaks of BSE in the third countries, the government authorities of the exporting country must suspend immediately the shipment to Japan of the heat-processed meat and its products derived from cloven-hoofed animals (cattle, sheep and goats) processed and/or stored at the facilities which handle the cloven-hoofed animals and/or the meat and its products derived from cloven-hoofed animals imported from the said third countries. The exported heat-processed meat and its products which are on the way to Japan will be prohibited for importation into Japan, except the one which bears definitely no epidemiological relation to the said outbreak.
 29. The suspension of the shipment of the exported heat-processed meat and its products to Japan mentioned in article 28 may be lifted when the Japanese animal health authorities have confirmed that the said third countries are free from the said outbreak, or when the government authorities of the exporting country have prohibited bringing the cloven-hoofed animals, the meat and its products derived from cloven-hoofed animals from the said third countries into the approved/designated facilities and have informed the

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Japanese animal health authorities of the said prohibition (except those shipments that definitely bear epidemiological relation to the said outbreak.)

30. The animal health authorities of the exporting country must inform the Japanese animal health authorities of the outbreak of animal infectious diseases (including Foot and mouth disease, Rinderpest, African swine fever, Scrapie, and BSE) by a monthly report.
31. The animal health authorities of the exporting country must issue inspection certificates for the heat-processed meat and its products to be exported to Japan, stating the following items in detail in English:
 - (1) Compliance with each requirement specified in the articles from 3,4, 7 to 9 and 24
 - (2) Name, address and registration number of the approved slaughter facilities and approved processing facilities.
 - (3) Name, address and designation numbers of the designated heat-processing facilities.
 - (4) Country of origin
 - (5) Date of slaughter, processing, heat-processing and condition of heat-process.
 - (6) Identification number of the seal of the container.
 - (7) Date of shipment and name of the port.
 - (8) Date and place of issue of the inspection certificate, and name and title of the signer.
32. The animal health requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from Brazil come into effect since 4 December, 2015.

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Annex 1

In case the heat-processed meat and its products derived from cattle, sheep and goats

The countries excluding countries which are shown on the following URL.
<http://www.maff.go.jp/aqs/english/news/bse.html>

The designation standard

1. The designated heat-processing facilities must have the pre-heating area which is exclusively for treating raw materials furnished with necessary equipments, and the post-heating area which is exclusively for treating heat processed products furnished with necessary equipments.
2. The pre-heating area must be isolated from the post-heating area except for the windows of heat-processing equipment
In case that the entrance and exit of heat-processing equipment are opened, preventive measures against the backyard flow of air from the pre-heating area into the post-heating area are installed.
3. The pre-heating area must have facilities for storage, treatment and inspection.
4. The designated heat-processing facilities must have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area must be walled off completely from the outside and have equipments or instruments for inspection, cooling, storage or packing after heat -processing.
6. The pre-heating area and the post-heating area must have their own facilities, such as the entrance and exit, locker room, toilet, etc. for personnel of each area in order to prevent recontamination.
7. Floors, walls and ceilings must be smooth and easy to clean; floors must be made of impermeable material, sloped properly and provided with drainage and can be easily disinfected.
8. The designated heat-processing facilities must be equipped with facilities for disposition of waste and water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in the series of pre-heat-processing, heat-processing and post-heat-processing must be equipped.
10. Personnel must be posted, who supervise the compliance of the series of procedure with the procedural manual mentioned in article 9.

The procedures for the alterations of the designated heat-processing facilities

This annex stipulates the procedures for the “alterations” of the designated heat-processing facilities. The “alterations” means the any changes of area, structure or equipment in the designated heat-processing facilities related to the designation standard stipulated in Annex 2 and examples are as follows. Even the case which the changes related to the designation standard are made only in the process of construction are also subject to this annex.

[reconstruction]

- (1) A reconstruction concerning the heat-processing equipments (increase or decrease of the equipment, change of the way of the heating process etc.).
- (2) A reconstruction concerning the separation between the pre-heating area and post-heating area.
- (3) A reconstruction concerning the inner wall(except the wall that separate the pre-heating area and post-heating area) that is accompanied by the change of the worker’s flow line and/or the raw materials and/or product’s flow line.
- (4) A reconstruction concerning the outer wall.

[enlargement]

- (1) An enlargement constructing a new facility which is not clearly independent from the designated heat-processing facility.
- (2) An enlargement constructing a new facility which shares the registration number, name, address etc., of the designated heat-processing facility.

1. If the designated heat-processing facilities intend to make an "alterations", the animal health authorities of the exported country must provide the Japanese animal health authorities with the documents in which the details of the "alterations" at least one month before starting the construction.

The details of the "alterations" should be included the start date and scheduled period of the construction and facility drawings of pre- and post "alterations" and other relevant information.

2. The Japanese animal health authorities make careful study of the documents and inform animal health authorities of exported country whether the facilities might be suspend the importation of heat-processed meat and its products that would be produced after the start date of the "alterations" in all or a part of the designated heat-processing facility.

3. After the construction of the alterations is completed, the animal health authorities of the exporting country must provide the Japanese animal health authorities with the completion report which includes the actual construction period, drawing of the facility after construction and photos of the “alterations”.

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4. In case Japan suspended the importation of the heat-processed meat and its products in article 2, the Japanese animal health authorities conduct, in principle, on-site inspection to the designated heat-processing facilities, after receiving the completion report. Considering the result of the on-site inspection, the Japanese animal health authorities would lift the import suspension of the heat-processed meat and its products from the designated heat-processing facilities.
5. The on-site inspection described in article 4 is at the expense of the exporting.

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Annex 4

Requirements for the designated facilities by MHLW.

Standards for slaughter of cattle and processing of beef and beef products eligible for export to Japan
Export Verification Program

Additional animal health requirements for the meat products using casings to be exported to Japan from the exported country

NB:

“Animal Health Requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from Brazil” is hereinafter referred to as “Main Requirements”

In case the meat products to be exported to Japan uses casings, the casings must satisfy the following requirements.

In case the natural casings are derived from cattle, sheep and goat;

1. The casings are derived from animal which was born and raised in the countries other than the countries listed in Annex. At the time of import to Brazil, it has to be confirmed that the casings do not have risk of infection of contagious livestock diseases by the health certificates issued by the originating government.

2. Casings have been handled only at the facilities approved (hereinafter referred to as approved casing facilities”) by the national government of Brazil as the ones which handle only casings prescribed in Article 1.(In case, the approved processing facilities (defined in Article 9 of Main Requirements) and/or the designated heat-processing facilities (defined in Article 10 of Main Requirements) produce meat products to be exported to Japan with the casings, this provision must apply to the said facilities in Brazil in addition to the requirements in the Main Requirements.)

3. The animal health authorities of Brazil must inform the Japanese animal health authorities of the name, address, registration number of the approved casing facilities in advance.

4. The animal health authorities of Brazil must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
 - 1) Item 1
 - 2) The kind of casings (natural), country of origin and animal species of origin
 - 3) Name, address and registration number of approved casing facilities

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In case the natural casings are derived from pig;

1. It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Brazil.

In case the casings for the production of exported meat products are imported from the third countries, at the time of import to Brazil, it has confirmed that the casings do not have risk of infection of contagious livestock diseases by the health certificates issued by the originating government.

2. The animal health authorities of the Brazil must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:

1)Item 1

2)The kind of casings (natural), country of origin

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(Annex)

The countries which are shown on the following URL.

<http://www.maff.go.jp/aqs/english/news/bse.html>

**ブラジルから日本向けに輸出される加熱処理された偶蹄類の動物の肉等に関する
家畜衛生条件（仮訳）**

- 1 この文書は、ブラジルから日本国に輸出される加熱処理された偶蹄類の動物の肉等についての家畜衛生条件を定めるものとする。
- 2 この文書において、次に掲げる用語の定義は、当該各号に定めるところによる。
 - (1) 偶蹄類の動物 牛、めん羊、山羊及び豚
ただし、めん羊又は山羊については、2-(7)に定義する第三国で生まれ、飼養されたもののみとする。
 - (2) 偶蹄類の動物の肉等 偶蹄類の動物の肉（骨格筋、舌、心臓、横隔膜等）、臓器（肝臓、腎臓等）、それらの肉及び臓器を原料とするソーセージ、ハム及びベーコン
ただし、牛肉等については、別添4の条件による牛の全ての食用部位及びそれらに由来する製品とする。
 - (3) 加熱処理肉等 以下の日本国農林水産大臣の定める加熱処理基準に基づいて処理される偶蹄類の動物の肉等
 - ① 偶蹄類の動物の肉及び臓器は、全ての骨を除去した後、以下のいずれかの方法により加熱処理されること
 - ア 煮沸し、又は摂氏 100℃以上の蒸気に触れさせることにより、当該肉の中心温度を1分間以上摂氏 70℃以上に保つこと
 - イ 湯煎、熱風乾燥その他の方法により、当該肉の中心温度を30分間以上摂氏 70℃以上に保つこと
 - ② 偶蹄類の動物の肉及び臓器を原料とするソーセージ、ハム及びベーコンは、全ての骨を除いたものを凍結することなく3日間以上保管した後、これを塩漬けその他これに類する方法により処理したものを、以下のいずれかの方法により加熱処理されること
 - ア 煮沸し、又は摂氏 100℃以上の蒸気に触れさせることにより、当該肉の中心温度を1分間以上摂氏 70℃以上に保つこと
 - イ 湯煎、熱風乾燥その他の方法により、当該肉の中心温度を30分間以上摂氏 70℃以上に保つこと
 - (4) 疾病 感染の臨床学的及び／又は病原学的兆候
 - (5) 感染 宿主における病原体の出現
 - (6) 輸出国 ブラジル
 - (7) 第三国 日本国家畜衛生当局がBSEについて清浄であると認定している別添1に掲げる国
 - (8) 日本国家畜衛生当局 日本国農林水産省消費・安全局動物衛生課
- 3 日本国に輸出される加熱処理肉等がめん羊又は山羊由来の場合、これまでスクレイピーの発生していない群で出生し、かつ、飼養されたものであること。
- 4 日本国に輸出される加熱処理肉等が牛、めん羊又は山羊由来の場合、当該動物がBSEの疑いのある動物若しくはBSEと確認された動物又はBSE動物のコホートでないこと。
- 5 ブラジル政府は牛海綿状脳症（BSE）の侵入防止、まん延防止及び摘発のための措置を継続する。これらの措置にはSRM除去、効果的な飼料規制及びサーベイランスプログラムが含まれる。ブラジル政府がBSEに関する規則・対策について改廃を行う場合、ブラジル政府は事前に日本国家畜衛生当局に通報すること。

- 6 ブラジル政府は、OIEに対して年次報告しているBSEに関する資料の写し等、ブラジルにおけるBSEの衛生状況に関する更新情報について、日本国家畜衛生当局に毎年提供すること。
- 7 日本国に輸出される加熱処理肉等については、次に掲げる条件を満たすものでなければならない。
- (1) 加熱処理肉等が輸出国で出生し、かつ、飼養された偶蹄類の動物（牛又は豚に限る。）に由来する場合
- ① 加熱処理肉等の生産に供する偶蹄類の動物は、輸出国で出生し、かつ、飼養されたものであること。
 - ② 加熱処理肉等の生産に供する偶蹄類の動物は、8に規定する施設において、輸出国の政府機関の検査官が行うと殺の前後の検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
- (2) 加熱処理肉等が第三国から輸入された偶蹄類の動物に由来する場合
- ① 加熱処理肉等の生産に供する偶蹄類の動物は、第三国において出生し、かつ、飼養されたものであること。
 - ② 加熱処理肉等の生産に供する偶蹄類の動物は、第三国以外の国を経由することなく、第三国から直接輸出国へ輸入されたものであること。
 - ③ 加熱処理肉等の生産に供する偶蹄類の動物は、輸出国家畜衛生当局の検査官が行う輸入検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
 - ④ 加熱処理肉等の生産に供する偶蹄類の動物は、8に規定する施設において、輸出国の政府機関の検査官が行うと殺の前後の検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
 - ⑤ 加熱処理肉等がめん羊又は山羊の場合には、これまでスクレイピーの発生していない群で出生し、かつ、飼養されたものであることが第三国の政府機関により証明されていること。
- (3) 加熱処理肉等が第三国から輸入された偶蹄類の動物の肉等に由来する場合
- ① 加熱処理肉等の生産に供する偶蹄類の動物は、第三国で出生、かつ、飼養されていたものであること。
 - ② 加熱処理肉等の生産に供する偶蹄類の動物の肉等は、第三国以外の国を経由することなく、第三国から直接輸出国へ輸入されたものであること。
 - ③ 加熱処理肉等の生産に供する偶蹄類の動物の肉等は、輸出国家畜衛生当局の検査官が行う輸入検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであり、かつ、輸入検査の後、直ちに輸出国の9又は10に規定する施設に搬入されたものであること。
 - ④ 加熱処理肉等がめん羊又は山羊の場合には、これまでスクレイピーの発生していない群で出生し、かつ、飼養されためん羊又は山羊から生産された第三国由来の肉であることが証明されていること。
- 8 日本国に輸出される加熱処理肉等の原料に供される偶蹄類の動物をと殺する施設は、と畜施設として輸出国の政府機関の認定を受けた施設（以下「認定と畜施設」という。）でなければならない。

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- 9 日本国に輸出される加熱処理肉等の原料に供される偶蹄類の動物の肉等を加熱処理前加工（カッティング、キュアリングなど）及び保管する施設は、輸出国の政府機関の認定を受けた施設（以下「認定加工施設」という。）でなければならない。
- 10 輸出国家畜衛生当局の申請により、日本国農林水産大臣は、日本国農林水産大臣の定める別添2の基準（以下「指定基準」という。）に適合するものとして、日本国に輸出するための偶蹄類の動物の肉等の加熱処理を行うことのできる認定加工施設を原則2年間指定することとする（以下「指定加熱処理施設」という。）。
- 11 ブラジル家畜衛生当局による10の申請は、以下に掲げる事項が確認できる英語又は日本語の資料を日本国家畜衛生当局に提出しなければならない。
 - (1) 加熱処理施設の名称、住所及び施設番号
 - (2) 加熱処理施設の敷地面積及び延床面積
 - (3) 加熱処理施設の通常時の作業員数及び組織体制
 - (4) 日本向けに輸出するため、加熱処理施設において製造される製品に関し：
 - (a) 偶蹄類動物の種類（牛、めん羊、豚等）
 - (b) 製造工程（加熱方法、加熱温度及び加熱時間を含む）
 - (c) 中心温度測定方法及び測定場所
 - (5) 加熱処理施設の構造の概要
 - (a) 加熱処理前部門及び加熱処理後部門の構造等を示した図面
 - (b) 加熱処理設備を含む主要設備の配置図
 - (c) 加熱処理前部門と加熱処理後部門の隔離状況（隔壁等）を示した写真
 - (d) 加熱処理設備と隔壁が接している箇所の写真
 - (e) 加熱処理設備の種類（バッチ式スチーマー、連続式フライヤー等）
 - (6) 加熱処理施設における物の動きの概要
 - (a) 原料搬入口から製品搬出口までの動線
 - (b) 加熱処理施設における廃棄物及び排水の動線
 - (c) 加熱処理施設における給水の動線
 - (d) 加熱処理施設における空気の動線
 - (e) 加熱処理施設における作業員の動線
 - (7) 加熱処理施設において備えられている標準作業手順書の一覧
 - (8) 加熱処理施設の周辺の概要
 - (9) その他日本家畜衛生当局が必要と認める事項
- 12 日本国家畜衛生当局は、10の申請があったときは、当該施設が指定基準に適合しているかについて確認するため、輸出国の経費負担により当該施設について立入検査を行う。
- 13 指定加熱処理施設において、別添2に記載される指定基準に係る「改築等」を行う場合には、輸出国の家畜衛生当局は別添3に従って、手続きを行うこと。
- 14 輸出国の家畜衛生当局は、指定加熱処理施設の名称又は所在地名に変更がある場合、並びに日本向け輸出加熱処理肉等の生産施設として使用されなくなった場合には、速やかに日本国家畜衛生当局に通知すること。
- 15 指定加熱処理施設の管理者は、偶蹄類の動物の肉等の加熱処理の工程において、衛生上の危害の発生の防止と適正な品質が確保されていることを少なくとも一月ごとに確認しその結果を文書で少なくとも2年間保管しなければならない。

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- 16 指定加熱処理施設の管理者は、次に掲げる事項を記録原簿に記録するとともに、当該記録原簿を少なくとも2年間保管しておかなければならない。
 - (1) 加熱処理をした年月日
 - (2) 加熱処理をした偶蹄類の動物の肉等の種類別の生産地域（第三国から輸入されたものを取り扱う場合にあっては、輸入元国名を含む）、数量及びその加熱記録
 - (3) 日本向け加熱処理肉等の上記（1）及び（2）に掲げる事項
- 17 輸出施設は日常的に輸出国の家畜衛生当局の監督下に置かれる。輸出国の家畜衛生当局は、少なくとも半年ごとに指定加熱処理施設の巡回を行い、指定加熱処理施設について、指定基準に適合していること、その他この文書に定める家畜衛生条件が遵守されていることについて確認するものとする。
- 18 輸出国の家畜衛生当局は、17の巡回の結果について、少なくとも半年ごとに日本国家畜衛生当局に対し報告を行うとともに、文書で2年間保管するものとする。
- 19 輸出国の家畜衛生当局は、当該指定加熱処理施設について、指定基準に適合していないこと、その他この文書に定める家畜衛生条件が遵守されていないと認める場合には、直ちに当該施設からの加熱処理肉等の輸出を停止するとともに、速やかにその旨を日本国家畜衛生当局に報告するものとする。
- 20 輸出国の家畜衛生当局は、日本国家畜衛生当局が必要と認める場合には、その求めに応じ、17の巡回の結果を記録した文書の写しを提出しなければならない。
- 21 日本国家畜衛生当局は、家畜衛生条件及び施設基準に適合しているかどうか確認するため、指定加熱処理施設の立入検査を行うことができる。
- 22 日本国家畜衛生当局は、指定加熱処理施設について、指定基準に適合しないと認める場合、その他この文書に定める家畜衛生条件が遵守されていないと認める場合は、当該指定を取り消すとともに、直ちに加熱処理肉等の輸入を停止することができる。
- 23 日本国家畜衛生当局は、指定加熱処理施設が次に掲げる事項のいずれかに該当する場合は、指定加熱処理施設の指定を取り消すとともに、直ちに加熱処理肉等の輸入を停止することができる。
 - (1) 指定基準に適合しなくなると認められるとき
 - (2) 偽り等の手段により指定を受けたことが判明したとき
 - (3) 業務に関して不正又は不誠実な行為をしたことが判明したとき
 - (4) 正当な理由がないのに、違反の是正に関する指導に従わないとき
 - (5) 正当な理由がないのに、指定を受けてから2年間日本向けに輸出実績がないとき
 - (6) (1) から (5) までに掲げるもののほか、家畜衛生上重大な危害を及ぼす又はそのおそれがある違反が認められたとき
- 24 輸出国家畜衛生当局は、日本国に輸出される加熱処理肉等については、指定加熱処理施設において加熱処理をした後船積みまでの間、清潔かつ衛生的な容器又は包装にて保管するほか、伝染性疾病の病原体による汚染のない方法により保管することを保証しなければならない。

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- 25 日本国に輸出される加熱処理肉等が他国を経由して輸送される場合には、次に掲げる要件を満たすものでなければならない。
- (1) 日本国に輸出される加熱処理肉等は、密封式コンテナに収容されること
 - (2) 当該コンテナは、輸出国の政府機関により封印されること
 - (3) 当該封印は、他国の封印と明確に識別できる封印であること
 - (4) 当該封印様式は、事前に日本国家畜衛生当局の承認を受けたものであること
- 26 日本国到着時に、25の封印が脱落し、又は破損している場合には、当該加熱処理肉等について輸入を認めない場合がある。
- 27 輸出国においてBSEの発生が確認された場合、ブラジル政府は、このBSE症例が日本向けの輸出牛肉及び牛の内臓と疫学的に関係がある場合には、このことを直ちに日本国家畜衛生当局に通報し、関連情報を提供すること。なお、既に日本国に輸出されている加熱処理肉等については、当該発生との疫学的な関連が明確に否定できるもの以外は輸入を認めないものとする。
- 28 BSEが第三国に発生した場合、輸出国家畜衛生当局は、当該発生国から輸入された偶蹄類の動物の肉等を取り扱っている施設で加工及び/又は保管された偶蹄類の動物（牛、めん羊及び山羊）の肉等の輸出を直ちに停止するとともに、その旨（指定施設の名称、所在地及び指定番号を含む）を日本国家畜衛生当局に通知しなければならない。既に日本に輸出された加熱処理肉等については、当該発生との疫学的な関連が明確に否定されるもの以外は、日本への輸入を認めない場合がある。
- 29 28の輸出停止措置は、日本国家畜衛生当局が、当該第三国における当該疾病の清浄性を確認したとき、又は輸出国家畜衛生当局が当該第三国からの偶蹄類の動物に由来する肉等を当該指定施設に搬入することを禁止し、その旨を日本国家畜衛生当局に通報したときに解除することができる（当該疾病の発生と疫学的に関連している場合を除く）。
- 30 輸出国の家畜衛生当局は、輸出国における家畜伝染病（口蹄疫、牛疫、アフリカ豚コレラ、スクレイピー及びBSEを含む）の発生状況を月報等により、定期的に日本家畜衛生当局に通報しなければならない。
- (その他)
- 31 輸出国の家畜衛生当局は、日本に輸出される加熱処理肉等について、次の事項を具体的に記載した英文による検査証明書を発行しなければならない。
- (1) 3、4及び7から9まで及び24に適合している旨
 - (2) 認定と畜施設及び認定加工施設の名称、住所及び認定番号
 - (3) 指定加熱処理施設の名称、住所及び指定番号
 - (4) 原産国名
 - (5) と殺年月日、加工年月日、加熱処理年月日、加熱処理方法
 - (6) 封印番号
 - (7) 船積み港の名称、船積み年月日
 - (8) 検査証明書の発行年月日、発行場所及び発行者の氏名及び役職名
- 34 この文書に定める家畜衛生条件は、両国間で合意に至った日から適用される。

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別添 1

日本国に輸出される加熱処理をされた偶蹄類の肉等が牛、めん羊及び山羊の場合

以下の URL に示す国以外の国

<http://www.maff.go.jp/aqs/english/news/bse.html>

指定基準

- 1 加熱処理前の取扱いを行う設備を備える加熱処理前部門及び加熱処理後の取扱いを行う設備を備える加熱処理後部門を有していること。
- 2 開閉可能な加熱処理設備の原料搬出入口又は加熱処理前部門の空気が加熱処理後部門に流入しないよう措置されている加熱処理設備の原料搬出入口以外の部分において、加熱処理前部門と加熱処理後部門とが完全に隔離されていること。
- 3 加熱処理前部門は、保管、処理及び検査を行う設備を有していること。
- 4 温度記録計等の検査器具を備える加熱設備を有していること。
- 5 加熱処理後部門は、外界から完全にしゃ断され加熱処理後の検査、冷却、保管及び包装を行う設備を有していること。
- 6 加熱処理前部門及び加熱処理後部門は、再汚染防止のため、それぞれの部門の作業者のための出入口、更衣室、便所等の設備をそれぞれ有していること。
- 7 床、壁及び天井は、平滑で清掃しやすく、床は、不浸透性材料で作られ、適当な勾配と排水設備を備えており、かつ、消毒が可能であること。
- 8 汚物処理設備及び洗浄用水を十分に供給できる給水設備を有していること。
- 9 加熱処理前の取扱い、加熱処理及び加熱処理後の取扱いの一連の工程において、衛生上の危害の発生の防止と適正な品質の確保を図るための手順書が設置されていること。
- 10 一連の工程が9の手順書に従っているかについて監督する者が設置されていること。

加熱処理施設の改築等に係る手続きについて

本項では、加熱処理施設の「改築等」に係る手続きについて規定する。ここで言う「改築等」とは、加熱処理施設における別添 2 に記載される指定基準に関わる部分についての変更であり、その例は以下の通りである。なお、改築等の過程でのみ指定基準に関わる部分を変更する場合であっても、この手続きの対象となる。

[改築]

- ① 加熱処理設備に関する変更（増数、減数、加熱処理方法の変更等）
- ② 原料処理部門と加熱処理部門を分ける隔壁に関する変更
- ③ 作業者及び／又は原料・製品の動線の変更を伴う施設内壁（原料処理部門と加熱処理部門を分ける隔壁以外）の変更、施設内エリアの用途変更
- ④ 施設外壁に係る変更

[増築]

- ① 既存の指定施設と明確に分離できない施設の増築
- ② 既存の指定施設と登録番号、名称、住所等を共有する施設の増築

- 1 農林水産大臣が指定する偶蹄類動物の肉等の加熱処理施設について、改築等がある場合は、輸出国家畜衛生当局は、改築等の施工の 1 か月前までに施工の開始日、施工予定期間、施工前の平面図、施工後の予定平面図を含む「改築等」の内容が分かる資料を日本国家畜衛生当局に提供すること。
- 2 日本国家畜衛生当局は、1 の資料を精査し、「改築等」の施工開始日以降に製造される加熱処理肉等について、当該施設の全部又は一部から日本向けに輸出される加熱処理肉等の輸入を一時停止するかどうかを輸出国家畜衛生当局に通知する。
- 3 施工が終了した後、輸出国家畜衛生当局は、実際の施工期間、改築等の後の施設平面図、改築等の部分の写真を含む改築等の終了報告を日本国家畜衛生当局に提出する。
- 4 2 において輸入を停止した場合、日本国家畜衛生当局は、「改築等」の終了報告を受けた後、原則として当該施設の現地調査を実施する。日本国家畜衛生当局は、現地調査の結果をもって、当該施設から日本向けに輸出される加熱処理肉等の輸入停止措置を解除する。
- 5 4 の場合、日本国家畜衛生当局は、輸出国の経費負担により現地調査を実施するものとする。

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別添 4

厚生労働省による指定施設の条件

日本向けに輸出可能な牛のと畜並びに牛肉及び牛内臓肉の加工の基準：輸出証明プログラム

日本向けに輸出されるケーシングを使用した食肉等の追加条件（仮訳）

注：以下においては、「ブラジルから日本向けに輸出される加熱処理された偶蹄類の動物の肉等に関する家畜衛生条件」を「主条件」という。

日本向けに輸出される食肉等について、ケーシングが使用されている場合、当該ケーシングについては、次に掲げる要件を満たすものでなければならない。

牛、めん羊及び山羊由来の天然ケーシングが使用されている場合

- 1 ケーシングは、別添に掲げる国以外の国で生まれ、かつ、飼養された動物に由来するものであり、ブラジルへの輸入時に、原産国政府機関の発行する検査証明書により、当該ケーシングが家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
- 2 ケーシングは、上記1の要件を満たすケーシングのみを取り扱う施設として、ブラジル政府機関の認定を受けた施設（以下「認定ケーシング施設」という。）で取り扱われたものであること（主条件9条にある認定加工施設又は10条にある指定加熱処理施設において、ケーシングを使用して日本向け食肉等を生産している場合には、これらの施設に対し本規定を主条件の規定に加えて適用する。）。
- 3 ブラジル家畜衛生当局は、認定ケーシング施設の名称、所在地及び認定番号を事前に日本家畜衛生当局に通知すること。
- 4 ケーシングを用いた食肉等の日本向け輸出に当たって、ブラジル家畜衛生当局は、次の各事項を具体的に記載した英文による検査証明書を発行すること。
 - 1) 上記1の事項
 - 2) ケーシングの種類（天然）、ケーシングの原産国名（ケーシング由来動物の出生及び飼養国名）、動物種名
 - 3) 認定ケーシング施設の名称、所在地及び認定番号

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豚由来の天然ケーシングが使用されている場合

- 1 ケーシングは、ブラジルの政府機関の検査官が行うと殺の前後の検査により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。また、第3国から輸入したケーシングの場合には、ブラジルへの輸入時に、原産国政府機関の発行する検査証明書により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
- 2 ケーシングを用いた食肉等の日本向け輸出に当たって、ブラジル家畜衛生当局は、次の各事項を具体的に記載した英文による検査証明書を発行すること。
 - 1) 上記1の事項
 - 2) ケーシングの種類（天然）、ケーシングの原産国名（ケーシング由来動物の出生及び飼養国名）

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別添

以下のURLに示す国

<http://www.maff.go.jp/aqs/english/news/bse.html>