

米国から日本向けに輸出される家きん肉等の家畜衛生条件  
(仮訳)

米国から日本向けに輸出される家きん肉等(以下「輸出用家きん肉等」という。)は、以下の衛生条件を満たしていなければならない。

(定義)

「家きん」

家きんとは、鶏、あひる、七面鳥、うずら及びがちょうをいう。

「家きん肉等」

家きん由来の肉、骨、脂肪、血液、皮、腱、及び臓器(筋胃、心臓及び肝臓に限る)をいう。

(声明)

- 1 米国には過去90日間以上家きんペストの発生がないこと。
- 2 ただし、トリインフルエンザウイルス血清亜型H5及びH7による鳥インフルエンザ(以下「鳥インフルエンザ」という。)が発生した場合であって、米国家畜衛生当局により提示される情報に基づいて、以下の(1)、(2)及び(3)が我が国家畜衛生当局により確認された場合には、鳥インフルエンザの伝染のおそれがないと認められる州(以下「清浄州」という。)からの輸出用家きん肉等の日本への輸出を行うことができる。
  - (1) 発生した鳥インフルエンザは低病原性であること。
  - (2) 州を最小単位とする発生地域において、発生農家における家きん等のとう汰、消毒等の清浄化措置が図られるとともに、当該発生地域における家きんペストに対する監視が十分に行われていること。
  - (3) 当該発生農家から当該家きん等の移動制限等の適切なまん延防止措置が図られていること。
  - (4) 輸出用家きん肉等の原料となる家きんが、清浄州で生産され、かつ、清浄州のみを経由して食鳥処理場に搬入されたものであること。
  - (5) 輸出用家きん肉等は食鳥処理場から清浄州のみを経由して日本向けに輸出されたものであること。

(生産地の条件)

- 3 輸出用家きん肉等の生産された地区(少なくとも生産農場を中心とした半径50kmの地域をいう。)には、過去90日間以上ニューカッスル病、家きんコレラ及びその他米国家畜衛生当局が重要疾病とする家きん疾病の発生がないこと。

(加工処理の条件)

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- (1) 処理場は、米国政府機関により公認されており、政府検査官又は同政府機関により委嘱された家畜衛生検査官が常時処理される家きんの検査を行い、衛生的な措置を講じている場所であること。
- (2) 輸出用家きん肉等は、前記4の(1)検査による生体検査及び解体後の検査の結果、健康と認められたものであること。
- (3) 梱包容器は衛生的資材を使用し、外側に食肉検査官による輸出のための検査合格印及び当該公認処理場を表示すること。

(保管の条件)

5 輸出家きん肉等は、輸出するまで防疫上安全かつ衛生的に保管されること。

(家畜伝染病予防法第37条に基づく輸出国政府機関の証明書)

6 前記1(2が適用される場合は、1に代えて発生州を除いた地域についての鳥インフルエンザの無病証明、2の(4)及び2の(5)、3及び4の(1)、(2)について、米国政府機関の証明がなされていること。なお、4の(2)については、検査方法をあわせて記載証明すること。また、米国が家きん肉の原産国でない場合は、米国の検査証明書に原産国政府機関の発行する前記内容を満たした検査証明書又はその写しを添付すること。

## **Animal Health Requirement for the poultry meat etc. to be exported to Japan from the US**

Animal health requirements for poultry meat etc. (herein after referred to as "the exported poultry meat etc.") to be exported to Japan from the US are applied as follows.

### **Definitions**

"poultry"

chicken, duck, turkey, quail and goose

"poultry meat etc."

meat, bone, fat, blood, skin, tendon and viscera (only gizzard, heart and liver) derived from poultry

(Conditions for the area origin (fowl plague))

1 The US has been free from Fowl plague for at least 90 days before the day of shipment of the exported poultry meat etc..

2 However, when the US has an outbreak of Avian influenza subtype H5 or H7 (hereinafter referred to as "Avian influenza") and the animal health authority of Japan has confirmed the facts in (1), (2) and (3) below based on the information provided by the animal health authorities of the US, the poultry and poultry meat etc. are eligible to be exported to Japan from states which Japan recognizes as states free from avian influenza (hereinafter referred to as "free states"):

- (1) the outbreak is caused by low-pathogenic Avian influenza.
- (2) in the affected region which makes a state the minimum unit, the stamping out and disinfection for the poultry were fully performed at the premises which has the outbreak, and at the affected region the surveillance to the fowl plague is fully performed.
- (3) state monitoring and bio-security measures are performed including quarantines of affected premises.
- (4) the live poultry used for the production of the exported poultry meat etc. originates from free states and has only passed through free states before being carried into poultry processing plants.
- (5) the exported poultry meat etc. which are transported from the processing plants only pass through free states on its way to Japan.

(Conditions for the area origin (Newcastle disease, Fowl cholera and other poultry disease))

3 The area in which the poultry for production of the exported poultry meat etc. originates (at least in the radius of 50 km from the premises of origin) has been free from Newcastle disease, Fowl cholera and other poultry diseases which the animal health authorities of the US recognize as serious, for at least 90 days before shipment of the exported poultry meat.

**(Conditions for processing)**

**4**

- (1) The processing plant for production of the exported poultry meat etc. shall be authorized by the government authorities of the US as the one in which sanitary inspections are performed routinely by the government inspector or the animal health inspector appointed by the government authorities of an exporting country in order to assure that sanitary measures are taken.**
- (2) The exported poultry meat etc. has to be found free from any poultry infectious diseases as a consequence of the ante- and post-mortem inspections conducted by the inspector mentioned in item 4-(1) above.**
- (3) The container of the exported poultry meat shall be made from sanitary or new materials and shall have an "Inspection Passed" mark authorized by the inspector for export and both the name and the number of the authorized processing plant, on its outside.**

**(Conditions for storage)**

- 5 The exported poultry meat etc. shall be stored in a safe and sanitary condition from an animal health point of view, until shipment to Japan.**

**(Certification by the animal health authorities)**

- 6 The animal health authorities of the US shall be responsible for issuing an inspection certificate for the exported poultry meat etc. The inspection certificate certifies the conditions stated in 1, 3, 4-(1) and 4-(2) above.**

**In cases in which conditions stated in 2 above shall apply, statement for item 1 shall be replaced by a statement that the states other than affected state (name of the affected state) are free from Avian influenza. The certificate shall also certify the conditions in 2(4) and 2(5) above.**

**In relation to 4-(2) above the inspection procedures shall be described in the certificate. In case an exporting country is not the country of origin of the exported poultry meat etc., an original or a copy inspection certificate issued by the government authorities of the country of origin satisfying all the conditions stated above shall be attached to the inspection certificate issued by the animal health authorities of an exporting country.**