

Animal Health Requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from the People's Republic of China
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1. This document defines animal health requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from exported country.
2. In this document, the definitions of terms are as follows:
  - (1) Cloven-hoofed animal is cattle, sheep, goat, swine(including the boar) and deer
  - (2) Meat and its products derived from cloven-hoofed animals are meat (such as muscle, tongue, heart, diaphragm), and viscera (such as liver, kidney), and sausages, ham and bacon made from such meat and viscera, excluding digestive tract, uterus, bladder, head (except tongue and cheek meat), spinal cord and vertebral column(bone and related components such as dorsal root ganglia).
  - (3) Heat processing is the treatment according to the Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries:
    - ① the meat and viscera(excluding digestive tract, uterus and bladder) derived from cloven-hoofed animals must have been heat-processed after being completely deboned by heating through either of the following two ways:
      - i) to keep the temperature at the center of the meat and its products at a temperature of 70℃ or higher for one minute or more by boiling or exposing them to heated steam in excess of 100℃,
      - or
      - ii) to keep the temperature at the center of the meat and its products at a temperature of 70℃ or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
    - ② the sausage, ham and bacon derived from meat and viscera of cloven-hoofed animals must have been kept more than for three days without freezing after being completely deboned and processed by means of curing or in other similar ways, then heat-processed by either of the following two ways:
      - i) to keep the temperature at the center of the meat and its products at a temperature of 70℃ or higher for one minute or more by boiling or exposing them to heated steam in excess of 100℃,
      - or
      - ii) to keep the temperature at the center of the meat and its products at a temperature of 70℃ or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
  - (4) Outbreak is an appearance of clinical signs, detection of antigens or antibodies to the diseases.
  - (5) The Exporting country is the People's Republic of China
  - (6) The third countries are countries approved as free from Bovine Spongiform Encephalopathy (BSE) or Chronic Wasting Disease (CWD) by the Japanese animal health authorities, which are listed in Annex1.
  - (7) The Japanese animal health authorities are Animal Health and Animal Products Safety 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 are derived from cattle, sheep and goats, the exported country has been free from BSE. And in case the heat-processed meat and its products derived from deer, the exported country has been free from CWD.

4. In case the heat-processed meat and its products 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.
5. The heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan must be the one which fulfills the following requirements:
  - (1) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which was born and raised in the exported country:
    - ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan must be born and raised only in the exported country.
    - ② It has to 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 consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exported country at the approved slaughter facilities specified in the article 6.
  - (2) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which has been imported from the third countries:
    - ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan 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 to be exported to Japan must have been directly imported to exported 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 to be exported to Japan must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exported country.
    - ④ It has to 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 consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exported country at the approved slaughter facilities specified in the article 6.
    - ⑤ In case the heat-processed meat and its products are derived from sheep and goats, those animals must be additionally certified that the third countries 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 to be exported to Japan have been originated from the meat and its products derived from cloven-hoof animals which has been imported from the third countries:
    - ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan must be derived from the cloven-hoofed animals which was 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 to be exported to Japan must have been directly imported to exported country from the third countries without any transit through countries other than the third countries.
    - ③ The heat-processed meat and its products for the production of the cloven-hoofed meat and its products to be exported to Japan must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health

authorities of the exported country, and after the said inspection the cloven-hoofed meat and its products must have been directly carried into the approved and designated facilities specified in the article 7 or 8.

④ In case the heat-processed meat and its products are derived from sheep and goats, those animals must be additionally certified that the third countries have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

6. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the cloven-hoofed animals for heat-processed meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.
7. The processing facilities (hereinafter referred to as "the approved processing facilities") where the meat etc. derived from cloven-hoofed animals for heat-processing to be exported to Japan are pre-heat-processed (cutting and curing etc., ) and stored must be approved by the national government of the exporting country.
8. With the application by the animal health authorities of the exporting country, the Minister of Agriculture, Forestry and Fisheries in Japan designate the approved processing facilities which meet the attached standards in the annex2 (hereinafter referred to as "designation standard") for the term of 2 years in principle as the facilities where the meat and its products derived from cloven-hoofed animals are entitled to be heat-processed to be exported to Japan.
9. 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, in response to the application of article 8.
10. When the facilities designated under the article 8 (hereinafter referred to as "designated facilities") are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure (hereinafter referred to as "the alterations"), the animal health authorities of the exported country must apply in advance to the Japanese animal health authorities for approval.
11. The animal health authorities of the exported country must notify immediately to the Japanese animal health authorities, if the designated facilities change the name or address or are no longer used as facilities to produce the heat-processed meat and its products to Japan.
12. The managers of the designated 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.
13. The managers of the designated facilities must record the following items and keep them for at least 2 years;
  - i) date of heat processing
  - ii) country or province of origin(in case the meat etc., 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

- iii) date and amount of each shipping by destination countries
14. The animal health authorities of the exporting country must visit the designated facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements of this document, and the result of the checkup must be kept in a written form for 2 years.
  15. If the animal health authorities of the exporting country find that designated facilities do not meet the designation standard and the animal health requirements of this document, they must immediately suspend the shipment of the heat-processed cloven-hoofed meat and its products and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
  16. The animal health authorities of the exporting country must provide, upon request, the copy of the written record of the result of the visit of the article 14 to the Japanese animal health authorities when they regard it as necessary.
  17. The Japanese animal health authorities can make on-site inspections of the designated facilities when they regard it confirm whether they meet the designation standard and the animal health requirements of this document.
  18. When the Japanese animal health authorities recognize that designated facilities do not meet the designation standard or do not fulfill the animal health requirements of this document, they may revoke the designation and immediately suspend the import of heat-processed cloven-hoofed animals meat and its products produced in the facilities.
  19. 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.
  20. 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 the one which fulfills the following requirements:
    - (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 exported 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.
  21. If the seal specified in article 20 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 to Japan in question might be prohibited to import to Japan.
  22. If BSE or CWD occurs in the exported country, the Japanese animal health authorities immediately suspend the importation of the heat-processed meat and its products from the exported country (In case BSE, the heat-processed meat and its products derived from

cattle, sheep and goat. In case CWD, the heat-processed meat and its products from deer.). The exported heat-processed meat and its products which is on the way to Japan must be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the outbreak of the said disease.

23. If BSE or CWD occurs in the exported country, the animal health authorities of the exported country must suspend the shipment of the heat-processed meat and its products to Japan (In case BSE, the heat-processed meat and its products derived from cattle, sheep and goat. In case CWD, the heat-processed meat and its products from deer.).
24. In case BSE or CWD occurs in the third countries, the government authorities of the exported country immediately must suspended the shipment of the heat-processed meat and its products to Japan from the facilities which handle the cloven-hoof animals/ the meat and its products derived from cloven-hoofed animals imported from the said third countries (In case BSE, the heat-processed meat and its products derived from cattle, sheep and goat. In case CWD, the heat-processed meat and its products from deer.). The exported heat-processed meat and its products which is on the way to Japan might be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the occurrence of the said diseases.
25. The suspension of the shipment of the exported heat-processed meat and its products to Japan in article 24 may be lifted when the Japanese animal health authorities have confirmed that the third countries concerned is free from the said diseases, or when the government authorities of the exported country have prohibited bringing the cloven-hoof animals/the meat and its products derived from cloven-hoofed animals from the third countries concerned the approved/designated facilities and have informed the Japanese animal health authorities of the said prohibition. (unless the heat-processed meat and its products has epidemiological relation to the occurrence of the said diseases.)
26. The animal health authorities of the exported country must inform the Japanese animal health authorities of occurrence of animal infectious diseases (including Foot and mouth disease (FMD), Rinderpest, African swine fever (ASF), Scrapie and Bovine Spongiform Encephalopathy (BSE) ) by a monthly report.

(Others)

27. In case the products are made of the heat-processed meat etc. derived from cloven-hoofed animals and the heat-processed poultry meat etc. to be exported to Japan, they shall comply with the following requirements:
  - (1) The animal health authorities of the exported country must ensure that the heat-processed poultry meat etc. (or the heat-processed meat etc. derived from cloven-hoofed animals) 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 animal infectious diseases until the designated facilities of the heat-processed meat etc. derived from cloven-hoofed animals (or the heat-processed poultry meat etc.). When the meat is heated in the same designated facilities, both the poultry meat and the meat derived from cloven-hoofed animals can be heated after mixing.
  - (2) The heat-processed meat etc. must be fulfilled both animal health requirements for heat-processed meat etc. derived from cloven-hoofed animals and heat-processed poultry meat etc. to be exported to Japan from the exported country.

28. The animal health authorities of the exporting country must issue inspection certificates for the exported heat-processed meat and its products to Japan, stating the following items in detail in English:

- (1) Compliance with each requirement of the articles from 3 to 7, and 19, 27(1).
- (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities.
- (3) Name, address and designation numbers of the designated 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 and name of the port of shipment.
- (8) Date and place of issuance of the inspection certificate, and name and title of the signer.

29. The animal health requirements will be applied after agreed by both countries.

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

Excluding the countries which are shown in the following URL.

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

**In case the heat-processed meat and its products derived from deer**

Excluding the USA, Canada, Republic of Korea

### Designation Standard

1. The designated facilities shall have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipments, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipments.
2. The pre-heating area shall be completely isolated from the post heating area except for ;
  - the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;
  - or
  - the entrance and exit of heat-processing equipment, where the preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
3. The pre-heating area shall have facilities for storage, treatment and inspection.
4. The designated facilities shall have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area shall 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 shall have individual 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 shall be smooth and easy to clean; floors shall be made of impermeable material, sloped properly and provided with drainage and can be easily disinfected.
8. The designated facilities shall be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing shall be equipped.
10. Personnel who supervise the compliance of the series of procedure with the procedural manual of the article 9 are posted.



### The procedures for permission for the alterations of designated facilities

1. If the designated facilities intend to make the alterations, the animal health authorities of the exported country must submit to the Japanese animal health authorities showing the details of the alterations including construction period of the alterations at least one month before starting construction. The animal health authorities of the exported country must be permitted for the alterations by the Japanese animal health authorities.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated facilities which concern the requirements for designated facilities in Annex2. The example of the alterations is as follows.  
Even in case of change except the following mentioned changes, the changes involve above mentioned changes (including temporary), it needs a preliminary submission.

#### [reconstruction]

- ① A reconstruction concerning the heat-processing equipments (increase or decrease of the equipment, the way of the heating processing etc.).
- ② A reconstruction concerning the separation between the before heat-processing area and after heat-processing area.
- ③ A reconstruction of the inner wall(except the wall that separate the before heat-processing area and after heat-processing 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 A enlargement which involves a construction which is not totally independent from the designated area.
  - ② A enlargement which involves a construction which shares a registration number, name, address etc., of designated facility.
3. The Japanese animal health authorities must suspend the importation of the heat-processed meat and its products that were produced in the designated facilities (or a part of facilities) after the starting of construction of the alterations.
  4. When the construction for alterations is completed, the animal health authorities of the exported country must submit a completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities. After receiving the completion reports the Japanese animal health authorities may perform the on-site inspection for the designated facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated facilities (or a part of the facilities) to produce the heat-processed meat and its products to be exported to Japan.
  5. In case of the article 4, the Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of the exporting country.

**中国から日本国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、輸出国から日本国に輸出される加熱処理を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、豚（イノシシを含む）及び鹿
  - (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、消化管、子宮、膀胱、頭部（舌及び頬肉を除く）、脊髄、脊柱（骨、背根神経節等の構成部分）を除く
  - (3) 加熱処理 日本国農林水産大臣の定める加熱処理基準に基づいて行う処理
    - ① 偶蹄類の動物の肉  
全ての骨を除き、次のいずれかの方法による処理  
ア 煮沸し、または摂氏 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  
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、次のいずれかの方法による処理  
ア 煮沸し、または摂氏 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) 発生 当該疾病の臨床症状の出現、当該疾病に対する特異抗原若しくは抗体の検出または当該疾病の病原体の分離
  - (5) 輸出国 中国
  - (6) 第三国 日本国家畜衛生当局が B S E あるいは C W D について清浄であると認定している別添 1 に掲げる国
  - (7) 日本国家畜衛生当局 日本国農林水産省消費・安全局衛生管理課
- 3 日本国に輸出される加熱処理をされた偶蹄類の動物の肉等が牛、めん羊及び山羊の場合には、輸出国に B S E の発生がないこと、また、鹿の場合には、輸出国に C W D の発生がないこと。
- 4 偶蹄類の動物の肉等の原料に供される偶蹄類の動物がめん羊または山羊の場合には、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。
- 5 日本国に輸出される加熱処理をされた偶蹄類の動物の肉等については、次に掲げる条件を満たすものでなければならない。
  - (1) 輸出国で出生し、かつ、飼養された偶蹄類の動物に由来する場合  
日本国に輸出される偶蹄類の動物の肉等の原料に供される偶蹄類の動物については、次に掲げる要件を満たすものでなければならない。
    - ① 輸出国で出生し、かつ、飼養されたものであること。
    - ② 6 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) 第三国から輸入された偶蹄類の動物に由来する場合

日本国に輸出される偶蹄類の動物の肉等の原料に供される偶蹄類の動物が第三国から輸入されたものについては、次に掲げる要件を満たすものでなければならない。

- ① 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 第三国から直接輸出国へ輸入されたものであること
- ③ 輸出国家畜衛生当局の検査官が行う輸入検査により、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
- ④ 6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。
- ⑤ 偶蹄類の動物の肉等の原料に供される偶蹄類の動物が、めん羊または山羊の場合には、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、かつ、輸出国家畜衛生当局の検査官が行う輸入検査により確認されたものであること。

(3) 第三国から輸入された偶蹄類の動物の肉等である場合

- ① 第三国で出生、かつ、飼養されていた偶蹄類の動物に由来するものであること。
- ② 第三国から直接輸出国へ輸入されたものであること。
- ③ 輸出国家畜衛生当局の検査官が行う輸入検査により、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り、かつ、輸入検査の後、直ちに輸出国の7または8に規定する施設に搬入されたものであること。
- ④ 偶蹄類の動物の肉等が、めん羊または山羊の場合には、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、飼養されためん羊または山羊から生産された肉であることが第三国の政府機関により証明され、かつ、輸出国家畜衛生当局の検査官が行う輸入検査により確認されたものであること。

6 日本国に輸出される加熱処理をされた偶蹄類の動物の肉等の原料に供される偶蹄類の動物をと殺する施設は、食肉処理施設として輸出国の政府機関の認定を受けた施設（以下「認定食肉処理施設」という。）でなければならない。

7 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。

8 日本国に輸出するための偶蹄類の動物の肉等について、加熱処理を行うことのできる施設は、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、輸出国の家畜衛生当局の申請により、日本国農林水産大臣は原則的に2年間に限り指定するものとする。

9 日本国家畜衛生当局は、8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。

10 輸出国の家畜衛生当局は、指定施設の改築または増築及びその他別添2に記載される指定基準に係る部分についての変更（以下「改築等」という）が必要な場合には、事前に日本国家畜衛生当局に申請し、許可を受けなければならない。事前手続きの方法については別添3のとおりとする。

11 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。

- 12 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。
- 13 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、輸入先国名を含む）、数量及びその加熱記録
  - (3) (2)に掲げる偶蹄類の動物の肉等の出荷年月日及び輸出相手先別の出荷数量
- 14 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し、文書で2年間保管するものとする。
- 15 輸出国の家畜衛生当局は、14の巡回の結果、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、直ちに加熱処理をされた偶蹄類の動物の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。
- 16 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、14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。
- 17 日本国家畜衛生当局は、指定加熱処理施設の立入検査を行い、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、その他この文書に規定す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ことができる。
- 18 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、直ちに加熱処理をされた偶蹄類の動物の肉等の輸入を停止することができる。
- 19 日本国に輸出される加熱処理をされた偶蹄類の動物の肉等については、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しなければならない。
- 20 日本国に輸出される加熱処理をされた偶蹄類の動物の肉等が他国の国を經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
- 21 日本国到着時に、20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。
- 22 輸出国においてBSEまたはCWDの発生が確認された場合、日本国家畜衛生当局は直ちに輸出国からの加熱処理肉等（BSEにあっては牛、めん羊及び山羊の肉、CWDにあっては鹿肉）の輸入を停止する。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。

23 輸出国家畜衛生当局は、輸出国においてBSEまたはCWDが確認された場合は、直ちに、日本向け加熱処理肉等（BSEにあつては牛、めん羊及び山羊の肉、CWDにあつては鹿肉）の輸出を停止しなければならない。

24 BSE及びCWD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指定施設からの偶蹄類の動物の肉等（BSEにあつては牛、めん羊及び山羊の肉、CWDにあつては鹿肉）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。

25 24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、また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出来る（当該疾病の発生と疫学的に関連している場合を除く）。

26 輸出国の家畜衛生当局は、日本国家畜衛生当局に対し、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）

27 加熱処理された偶蹄類の肉と加熱処理家きん肉との混合製品の場合にあつては、以下に掲げる条件を満たすものでなければならない。

（1）加熱処理された家きん肉（あるいは偶蹄類の動物の肉）等は、清潔かつ衛生的な容器または包装により保管され、家畜の伝染性疾病の病原体による汚染のない方法で偶蹄類の動物の肉（あるいは家きん肉）等の処理施設まで輸送・搬入されること。なお、同一施設内で加熱処理される場合にあつては、双方を合わせた形で加熱処理することが出来る。

（2）加熱処理をされた偶蹄類の動物の肉等及び加熱処理家きん肉等の双方の家畜衛生条件を満たしていること。

28 輸出国の家畜衛生当局は、日本に輸出される加熱処理をされた偶蹄類の動物の肉等について、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から7まで及び19、27の(1)に適合している旨。

（2）認定食肉処理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

29 この文書に定める家畜衛生条件は、両国間が合意に至った日から適用される。

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>

日本国に輸出される加熱処理をされた偶蹄類の肉等が鹿の場合

米国、カナダ、韓国以外の国

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事前許可について

- 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、日本国家畜衛生当局に対し、改築等の施工の1か月前までに施工期間等を含む改築等の内容を添え、日本国家畜衛生当局に申請すること。輸出国家畜衛生当局は、改築等に関し、日本国家畜衛生当局より許可を得なければならない。
- 2 改築等とは、改築、増築及びその他別添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、これ以外の変更であっても、変更過程で下記の変更を伴う場合は、事前申請を必要とする。

〔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／または原料・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

- 3 日本国家畜衛生当局は、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（あるいは当該施設の一部）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。
- 4 輸出国家畜衛生当局は、実際の施工期間、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行うこと。日本国家畜衛生当局は、改築等の終了報告を受けた後、原則的に当該施設の現地調査を実施する。日本国家畜衛生当局は、現地調査の結果及び／あるいは改築等の終了報告をもって、当該施設（あるいは当該施設の一部）の使用を許可する。
- 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。