

## ニュージーランドから日本向けに輸出される家きん肉等の家畜衛生条件

昭和42年 6 月29日 42動検第552号

### (生産地の条件)

- 1 輸出肉用家きん等の生産国には過去90日間以上家きんペストの発生がないこと。  
輸出肉用家きん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、家きんコレラおよび輸出国政府機関が悪性と認める家きんの伝染性疾病の発生がないこと。

### (加工処理の条件)

- 2 (1) 処理場は、輸出国政府機関により公認されており、政府検査官また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ない、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2 - (1)の検査官による生体検査およ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) 輸出用家きん肉等は、できる限り頭、気管および内臓(筋胃、心臓を除く)を除外し処理すること。
- (4) 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および当該公認処理場を表示すること。

### (保管の条件)

- 3 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条にもとづく輸出国政府機関の証明書)

- 4 前記1および2の(1)、(2)について、輸出国政府機関の証明がなされていること。なお、2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、当該輸出国が家きん肉の原産国でない場合は、輸出国の検査証明書に原産国政府機関の発行する前記の内容をみたした検査証明書またはその写しを添付すること。

- 5 実施期日 昭和42年 8 月15日船積みのものから実施する。

## ANIMAL HEALTH REQUIREMENTS FOR POULTRY TO BE EXPORTED TO JAPAN FROM NEW ZEALAND

### (Conditions for the area of origin)

- 1 An exporting country has been free from Fowl plague for at least 90 days before shipment of the exported poultry meat.

The area in which the poultry for production of the exported poultry meat originate (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 government authorities of an exporting country recognize as serious, for at least 90 days before shipment of the exported poultry meat.

### (Conditions for processing)

- 2 (1) The processing plant for production of the exported poultry meat, shall be authorized by

the government authorities of an exporting country 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 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 2-(1) above.
- (3) The head, trachea and viscera excluding the gizzard and the heart shall be removed as far as possible from the exported poultry meat in the course of processing.
- (4) 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)

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

(Attachment of the certificate issued by the government authorities of an exporting country)

- 4 The government authorities of an exporting country shall be responsible for issuing an inspection certificate for the exported poultry meat, stating in English items 1 and 2-(1) and 2-(2). In relation to 2-(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, 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 government authorities of an exporting country.