

Animal Health Requirements for heat-processed pig meat and its products to be exported to Japan from Republic of Korea

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1. This document defines animal health requirements for heat-processed pig meat and its products to be exported to Japan from Republic of Korea.
2. In this document, the definitions of terms are as follows:
 - (1) **Pig** means pig and boar.
 - (2) **Pig meat and its products** means the meat, fat, and viscera derived from pig and meat products made from the said meat, fat and viscera such as sausages, ham and bacon etc..
 - (3) **Heat processing** means the treatment according to the Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries of Japan:
 - ① meat, fat and viscera derived from the pig
After being completely deboned, to be heated by either of the following ways:
 - i) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,
 - or
 - ii) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70 °C 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 etc. made from meat, fat and viscera derived from the pig 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 be kept the temperature at the center of the said pig meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,
 - or
 - ii) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70 °C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
 - (4) **The Japanese animal health authorities** means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.
3. The heat-processed pig meat and its products to be exported to Japan must fulfill the following requirements:
 - (1) In case the heat-processed pig meat and its products to be exported to Japan was derived from the pig which was born and raised in Republic of Korea:
 - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be born and raised only in Republic of Korea.
 - ② It must be confirmed that the pig for the production of the heat-processed pig 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 Republic of Korea at the approved slaughter facilities specified in the article 4.

- (2) In case the heat-processed pig meat and its products to be exported to Japan was derived from the pig which was imported from the third countries:
 - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be born and raised only in the third countries.
 - ② The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said animals should be kept isolated from any other animals and should not be mix-loaded during the transportation.
 - ③ The pig for the production of the heat-processed pig meat and its products to be exported to Japan must have been free from any evidence of animal infectious diseases as a result of the import inspection conducted by the animal health authorities of Republic of Korea.
 - ④ It has to be confirmed that the pig for the production of the heat-processed pig 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 Republic of Korea at the approved slaughter facilities specified in the article 4.
 - (3) In case the heat-processed pig meat and its products to be exported to Japan was originated from the pig meat and its products which was imported from the third countries:
 - ① The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be derived from the pig which was born and raised only in the third countries.
 - ② The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said meat must be packed in a tight container and it must not be opened during transportation.
 - ③ The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be free from any evidence of animal infectious diseases as a result of the import inspection conducted by the animal health authorities of Republic of Korea, and after the said inspection the pig meat and its products must be directly carried into the approved and designated facilities specified in the article 5 or 6.
4. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the pig for the production of the heat-processed meat and its products to be exported to Japan is slaughtered must be approved by the national government of Republic of Korea .
 5. The processing facilities (hereinafter referred to as "the approved processing facilities") where the heat-processed pig meat and its products to be exported to Japan are pre-heat-processed (cutting and curing etc.,) and stored must be approved by the national government of Republic of Korea.
 6. With the application by the animal health authorities of Republic of Korea, the Minister of Agriculture, Forestry and Fisheries of Japan designates the approved processing facilities

which meet the attached standards stipulated in the Annex1 (hereinafter referred to as "designation standard") for the term of 2 years in principle as the facilities which are eligible to conduct the heat-process of the pig meat and its products to be exported to Japan.

7. Japanese animal health authorities conduct on-site inspections of the facilities at the expense of Republic of Korea to confirm whether they meet the designation standard, in response to the application of article 6.
8. When the heat-processing facilities designated under the article 6 (hereinafter referred to as "designated facilities") are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure stipulated in the Annex1 (hereinafter referred to as "the alterations"), the animal health authorities of Republic of Korea must apply in advance to the Japanese animal health authorities for approval, in response to the Annex2.
9. The animal health authorities of Republic of Korea 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 pig meat and its products to be exported to Japan.
10. The managers of the designated heat-processing facilities must confirm that preventive measures against the occurrence of the 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.
11. The managers of the designated heat-processing 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 of the pig meat and its products (in case the pig meat and its products imported from the third countries, name of the third countries), quantity of the heat-processed pig meat and its products of each product items with their heating records
 - (iii) date and amount of each shipping by destination countries
12. The animal health authorities of Republic of Korea must visit the designated heat-processing 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 stipulated on this document.
13. The animal health authorities of Republic of Korea must report the result of the visit mentioned in the article 12 in a written form and keep it for 2 years. And the animal health authorities of Republic of Korea must provide, upon request, the copy of the written record of the result of the visit mentioned in the article 12 to the Japanese animal health authorities when they regard it as necessary.
14. If the animal health authorities of Republic of Korea 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 pig meat and its products and notify the Japanese animal health authorities with relevant information of the case as soon as possible.

15. The Japanese animal health authorities can conduct on-site inspections of the designated heat-processing facilities when they regard it as necessary to confirm whether they meet the designation standard and the animal health requirements stipulated in this document.
16. When the Japanese animal health authorities recognize that 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 the heat-processed pig meat and its products produced in the facilities.
17. The animal health authorities of Republic of Korea must ensure that the heat-processed pig 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.
18. In case the heat-processed pig meat and its products are transported to Japan through the other countries, the heat-processed pig meat and its products to be exported to Japan must be fulfill the following items:
 - (1) the heat-processed pig 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 Republic of Korea.
 - (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.
19. If the seal specified in article 19 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed pig meat and its products might be prohibited to import to Japan.

(Others)

20. The animal health authorities of Republic of Korea must issue inspection certificates for the exported heat-processed pig 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 5, and 18.
 - (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.
21. The animal health requirements will be applied after agreed by both countries.

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

1. If the designated heat-processing facilities intend to make the alterations, the animal health authorities of Republic of Korea 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 Republic of Korea 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 An enlargement which involves a construction which is not totally independent from the designated area.
 - ② An 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 Republic of Korea 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 Republic of Korea.

**韓国から日本国向けに輸出される加熱処理豚肉等の家畜衛生条件
(仮訳)**

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1. この文書は、韓国から日本国に輸出される加熱処理豚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) 豚 豚及びいのしし
 - (2) 豚肉等 豚由来の肉、脂肪及び臓器及びこれらを原料とするソーセージ、ハム及びベーコン並びにこれらを原料とする加工品
 - (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 豚由来の肉、脂肪及び臓器
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 豚由来の肉、脂肪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) 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豚肉等については、次に掲げる条件を満たすものでなければならない。
 - (1) 加熱処理豚肉等が韓国で出生し、かつ、飼養された豚に由来する場合
日本国に輸出される加熱処理豚肉等の原料に供される豚については、次に掲げる要件を満たすものでなければならない。
 - ① 韓国で出生し、かつ、飼養されたものであること。
 - ② 4に規定する施設において、韓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) 加熱処理豚肉等が第三国から輸入された豚に由来する場合
日本国に輸出される加熱処理豚肉等の原料に供される豚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 第三国から直接韓国へ輸入されたものであること、または豚は、第三国から韓国までの輸送中、他の動物と接触及び混載されないこと。
 - ③ 韓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 4に規定する施設において、韓国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。

(3) 加熱処理豚肉等が第三国から輸入された豚肉等に由来する場合

① 第三国で出生、かつ、飼養されていた豚に由来するものであること。

② 第三国から直接韓国へ輸入されたものであること。

③ 韓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5または6に規定する施設に搬入されたものであること。

4. 日本国に輸出される加熱処理豚肉等の原料に供される豚をと殺する施設は、食肉処理施設として韓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。

5. 日本国に輸出される加熱処理豚肉等の原料に供される豚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韓国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。

6. 日本国に輸出するための加熱処理豚肉等について、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1の基準（以下「指定基準」という。）に適合するものとして、韓国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。

7. 日本国家畜衛生当局は、6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、韓国政府の経費負担により当該施設について立入検査を行う。

8. 韓国家畜衛生当局は、指定施設の改築または増築及びその他別添1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2のとおりとする。

9. 韓国家畜衛生当局は、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。

10. 指定加熱処理施設の管理者は、豚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。

11. 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なければならない。

(1) 加熱処理をした年月日

(2) 加熱処理豚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つては、輸入先国名を含む）、数量及びその加熱記録

(3) 出荷年月日及び輸出相手先別の出荷数量

12. 韓国家畜衛生当局は、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。

- 1 3. 韓国家畜衛生当局は、1 2の巡回の結果を文書で2年間保管するものとする。韓国家畜衛生当局は、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、1 2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。
- 1 4. 韓国家畜衛生当局は、1 2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、直ちに加熱処理豚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。
- 1 5. 日本国家畜衛生当局は、必要に応じて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。
- 1 6. 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、直ちに加熱処理豚肉等の輸入を停止することができる。
- 1 7. 日本国に輸出される加熱処理豚肉等については、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。
- 1 8. 日本国に輸出される加熱処理豚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豚肉等は、密封式コンテナに収容されること
 - (2) 当該コンテナは、韓国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
- 1 9. 日本国到着時に、1 9の封印が脱落し、又は破損している場合には、当該加熱処理豚肉等について輸入を認めない場合がある。

(その他)

- 2 0. 韓国家畜衛生当局は、日本に輸出される加熱処理豚肉等について、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5まで及び1 8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等の名称、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、加熱処理年月日及び加熱処理方法
 - (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
- 2 1. この文書に定める家畜衛生条件は、両国が合意した日以降、適用するものとする。

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。

指定加熱処理施設の改築等に係る事前許可について

1. 指定加熱処理施設について、改築等がある場合は、韓国家畜衛生当局は、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。韓国家畜衛生当局は、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 作業員及び／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. 韓国家畜衛生当局は、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、韓国政府の経費負担により現地調査を実施するものとする。