

## Export requirements for beef to be exported to Hong Kong from Japan

Export requirements for beef to be exported to Hong Kong from Japan are as follows:

### **(Definitions)**

For the purpose of these animal health requirements;

#### **“beef”**

means meats derived from any bovine (*Bos Taurus* and *Bos indicus* only)

#### **“the Hong Kong food safety authority”**

means the Centre for Food Safety of the Food and Environmental Hygiene Department.

#### **“the food safety authorities of Japan”**

means Food Inspection and Safety Division, Pharmaceutical safety and Environmental Health Bureau, Ministry of Health, Labour and Welfare

### **(Requirements for the exported beef to Hong Kong)**

- 1 Japan is a country officially recognized as having a negligible BSE risk status by the OIE.
- 2 Beef to be exported to Hong Kong must comply with following requirements:
  - 2.1 be derived from animals which were born after the ban on the feeding of meat-and-bone meal or greaves derived from ruminants;
  - 2.2 be derived from animals which passed ante-mortem and post-mortem inspections and were not suspect or confirmed BSE cases;
  - 2.3 be derived from animals which could be traced back to the farms of origin.

### **(Identification Requirements for the exported beef to Hong Kong)**

- 3 Identification Requirements
  - 3.1 Boxes containing meat prepared for export to Hong Kong must be labeled in a manner that will easily distinguish them from boxes containing meat which is not eligible for Hong Kong.
  - 3.2 Boxes containing meat prepared for export to Hong Kong must be segregated during storage and handling from meat which is not eligible for Hong Kong.
  - 3.3 Shipping documentation (bills of lading, shipping manifests, or letters of guarantee) must have the statement “Product Meets Export Requirements for Hong Kong” and must clearly identify the product and product quantity.
  - 3.4 Eligible products produced by eligible companies and identified as meeting the

export requirements for Hong Kong shall receive a health certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong with the statement “Product Meets Export Requirements for Hong Kong”.

**(Requirements for designated establishments)**

- 4 Designated establishments dealing with beef to be exported to Hong Kong shall have been designated by the food safety authorities of Japan as complying the following requirements:
  - 4.1 Each establishment has a written procedures for segregation of the carcass of animals for export to Hong Kong from the other carcasses during chilling and fabricated in a manner that prevents commingling of conforming and nonconforming product
  - 4.2 The procedures described in 4.1 above, are also applicable to stand-alone cutting/deboning establishment.
  - 4.3 Each establishment has a written sanitation program, signed by the responsible plant official, that identifies the person(s) responsible for implementing the program, describes the daily procedures conducted before and during operations and the frequencies at which they are conducted to prevent contamination of edible products, and describes procedures to guide immediate reaction to occurrences of contamination.
  - 4.4 In particular, the program addresses pre-operational requirements for the cleaning and sanitizing of food contact surfaces, equipment and tools, and provide for verification of the effectiveness of these procedures before the start-up of operations.
  - 4.5 Daily records document implementation and monitoring of the sanitation program, deviations noted, and corrective and preventive actions taken.
- 5 The food safety authorities of Japan shall provide the Hong Kong food safety authority of the name, address, and establishment number of designated establishments for acknowledgement prior to the issue of health certificates for the shipment of the exported beef to Hong Kong from the said establishments.
- 6 The food safety authorities of Japan must send the export meat auditor to the designated establishment and the meat inspection center at least once a year to conduct an audit. The export meat auditor must check that procedures prescribed in 2. 3. and 4. above are properly performed. If the food safety authorities of Japan find, as the result of the audit, that the aforementioned procedures are not properly performed, the food safety authorities of Japan must take the following measures:

- suspend the issuance of health certificates for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong;
- request the management of the establishment to submit an investigation report and suggest remedial actions;
- give instruction to the management of the establishment for rectification and improvement; and
- conduct inspection to the establishment to ensure that the procedures prescribed in 2.3 and 4. are properly performed before resumption of issuance of export certificate.

**(Issue of health certificate for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong)**

- 7 The food safety authorities of Japan shall be responsible for issuing the health certificates for Export of Chilled/Frozen Beef and Bovine Products from Japan to Hong Kong. These shall be included in the health certificate:
  - 7.1 The statement “Product Meets Export Requirements for beef to be exported to Hong Kong from Japan”
  - 7.2 Name, address and establishment number of designated establishments.
  - 7.3 Date of slaughter and date of production.
  - 7.4 Date, authorities name and place of issue of the inspection certificate, and name and title of the issuing officer.