

Animal Health Requirements for hydrolysis protein and meat and bone meal
derived from poultry and/or pig to be exported to Japan from Australia for pet food
material

1. This document defines animal health requirements for hydrolysis protein and meat and bone meal derived from poultry and/or pig to be exported to Japan from Australia for pet food material.

(General requirements)

2. In this document the definitions of terms are as follows:

- (a) MBM etc. means hydrolysis protein (liquid and dry) and meat and bone meal derived from poultry and/or pig. For the purpose of this protocol, MBM etc. also includes feather meal from poultry, and blood meal from poultry and pig.
- (b) Poultry means chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and goose).
- (c) Pig means pig and boar.
- (d) Notifiable Avian Influenza (NAI) means an infection by poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenicity notifiable avian influenza (LPNAI) as defined in the OIE Terrestrial Animal Health Code.
- (e) The Japanese animal health authority is the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.
- (f) Quarantine means legal restrictions imposed on a place or a tract of land by the serving of a notice limiting access or egress of specified animals, persons or things.

3. MBM etc. to be exported to Japan must be produced in accordance with the pertinent regulations established by the Government of Australia

(Requirements for disease situation)

4. Regarding products which include materials derived from pig:

- (a) Australia is free from Foot-and-mouth disease, Rinderpest, African swine fever and Classical swine fever.
- (b) Except as part of an official government response to a disease outbreak, vaccination against Foot-and-mouth disease, Rinderpest, African swine fever and Classical swine fever is prohibited in Australia.
- (c) Importation of cloven-hoofed animals which have been vaccinated against Foot-and-mouth disease, Rinderpest, African swine fever and Classical swine fever is prohibited in Australia.

Regarding products which include materials derived from poultry:

- (d) For MBM etc. containing poultry, the poultry and the raw materials derived from poultry which are used for the MBM etc. have originated in an area approved by Japan in accordance with the “Animal Health Requirements for poultry meat and its products to be exported to Japan”. The raw material and products must be transported only within the approved area unless in sealed containers.
- (e) Except as part of an official government response to a disease outbreak, vaccination against NAI is prohibited in Australia.
- (f) The poultry to be slaughtered must be kept and raised in an area where there have been no government quarantine restrictions due to an outbreak of Newcastle disease or other notifiable diseases of poultry which Australian authorities recognize as serious for at least 90 days before slaughter.
- (g) The poultry to be slaughtered must be sourced from areas free from government quarantine restrictions in accordance with OIE Code and Australian animal health law in relation to poultry diseases.

(Requirements for the raw material)

5. The raw material for the production of MBM etc. to be exported to Japan must fulfill the following requirements:
- (a) The raw material must be derived from poultry and/or pig slaughtered only in Australia.
 - (b) The raw material must be collected in the manner of preventing contamination with ruminant materials.
 - (c) The raw material must be supplied only from facilities (hereinafter referred to as “the approved slaughter facilities”) which are approved by the Australian authority in accordance with the regulations established by the Australian authority. And Australian authority must ensure that processing lines for poultry and/or pig of the said facilities are physically separated from those of ruminants to prevent contamination.
 - (d) The raw material must be derived from poultry and/or pig recognized to be free from any animal infectious diseases at the time of ante-mortem inspections conducted by approved inspectors at government approved slaughter facilities.
 - (e) The raw material must be subject to heat treatment to achieve destruction of the target contamination micro-organism *Clostridium perfringens*, in accordance with the Australian Standard for the Hygienic Rendering of Animal Products.

(Requirements for transportation of the raw materials)

6. The raw material for the production of MBM etc. to be exported to Japan must be transported from approved slaughter facilities to the manufacturing facilities specified in article 7 using dedicated vehicles or containers. Vehicles or containers previously used to handle other materials must be thoroughly cleaned and disinfected before they are determined as

dedicated vehicles or containers for the raw material for the production of MBM etc.

(Requirements for designated manufacturing facilities)

7. MBM etc. to be exported to Japan must be manufactured (such as heat-processed, milled), wrapped, and stored in manufacturing facilities (hereinafter referred to as “the designated manufacturing facilities”) which are approved by the Australian authority as ones that meet the designation standard and the animal health requirements stipulated in this document.
8. The animal health authorities of Australia must inform the Japanese animal health authority in advance of the names, addresses and registration numbers of the designated manufacturing facilities, species of animals and type of products which are handled and produced in the designated manufacturing facilities.
9. When any information described in article 8 changes, the animal health authority of Australia must inform the Japanese animal health authority in advance. When the designated manufacturing facilities are no longer used to produce MBM etc. to be exported to Japan, the animal health authorities of Australia must immediately notify the Japanese animal health authority.
10. The animal health authorities of Australia shall confirm by permanent placement of an inspector or periodic on-site inspections practiced at least once a year by Australian Government approved auditors ensuring that the designated manufacturing facilities meet the designation standard and other requirements stipulated in this document. The results of these audits must be documented to ensure compliance with the requirements of this protocol and corrective actions taken.
11. If the Australian animal health authorities find that the designated manufacturing facilities do not meet the designation standard or other requirements stipulated in this document, the authorities must immediately suspend the shipment of MBM etc. from the facilities, revoke the designation, and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
12. The animal health authorities of Australia shall confirm by permanent placement of an inspector or periodic on-site inspections practiced at least once a year that the approved slaughter facilities meet article 5 above.
13. If the Australian animal health authorities find that the approved slaughter facilities do not

meet article 5 above, the authorities must immediately suspend supplying the raw material from the facilities as soon as possible.

14. The Australian animal health authorities must report the result of each on-site inspection stipulated in article 10 and 12 above in a written form and maintain this report for 8 years. The Australian animal health authorities must, upon request, provide the Japanese animal health authorities with a copy of the written record of the result of each visit made under article 10 and 12 above.
15. The Japanese animal health authorities may make on-site inspections of the approved slaughter facilities and designated manufacturing facilities when they regard it as necessary to confirm whether such facilities meet the designation standard and the animal health requirements stipulated in this document.
16. When the Japanese animal health authorities recognize that the designated manufacturing facilities do not meet the approval standard, or do not fulfil the animal health requirements stipulated in this document, the authorities may immediately suspend the import of MBM etc. produced in the facilities.
17. The managers of the designated manufacturing facilities must record the following items and keep them for at least 8 years:
 - (a) name and address of the approved slaughter facilities, carry-in date, quantity, animal species and country of origin of raw material;
 - (b) date of manufacturing (heat-processing);
 - (c) kind of manufactured products and its quantity, and kind of raw material and its quantity used for production;
 - (d) date, kind of products, quantity and name and address of consignee for each shipment.
18. The managers of the designated manufacturing facilities must provide, upon request, a copy of the written documents in article 17 above to the Japanese animal health authorities when they regard it as necessary.

(Requirements for transportation)

19. The Australian animal health authorities must ensure that MBM etc. is transported and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases or with any other animal products between packaging and wrapping in the designated manufacturing facilities and the shipment. The containers for transportation, packaging and wrapping must be clean and sanitary. The containers must be dedicated to

MBM etc. or be thoroughly cleaned before use to prevent it from being contaminated with ruminant materials.

20. With regard to the transportation to Japan, the MBM etc. to be exported to Japan must fulfil the following requirements:

- (a) the MBM etc. must be put in sealed container.
- (b) the container must be sealed with an official seal whose use is controlled and verified under an official program approved by the Australian animal health authorities.
- (c) the seal must be obviously differentiated from that of the other countries.
- (d) 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 broken or missing, etc. at the time of inspection on arrival in Japan, the exported MBM etc. in question may be prohibited to be imported into Japan.

(Issue of inspection certificate)

22. The Australian animal health authorities must issue government certificates for MBM etc. exported to Japan, stating the following items in detail in English:

- (a) Compliance with each requirement of the articles from 3 to 7, and 19.
- (b) Name, address and designation numbers of the designated manufacturing facilities.
- (c) Identification number of the seal of the container.
- (d) Name of the port of shipment and port of destination.
- (e) Date and place of issuance of the inspection certificate, and name and title of the signer.
- (f) The name and address of the consignee in Japan.
- (g) The packaging description and shipping quantity.
- (h) For use in pet food material only

Annex

Designation Standard

1. Manufacturing

- A) Manufacturing process of MBM etc. made from poultry and pig material must be completely separated from other process which handles the material derived from the animals other than poultry and pig. The materials originated from poultry and pig animals must not be contaminated with the MBM etc. made from ruminant material in their manufacturing process.
- B) The designated manufacturing facilities must be designed to prevent contamination and be approved by the Australian authorities as meeting Japan's requirements. When undergoing maintenance, etc., it must take contamination prevention measures with any other products.

2. Quality management

- A) The facilities, equipment, machinery and environment must be cleaned, examined and inspected periodically.
- B) During the operation, cross-contamination prevention measures must be taken such as wearing dedicated work clothes, removing dirt from clothes, limb and shoes using the air shower.
- C) The designated manufacturing facilities must conduct the periodical examination (testing shall initially be performed once a month for three months and then be validated quarterly) using one of the following methods; microscopy, ELISA or PCR to confirm whether the MBM etc. is not contaminated with ruminant proteins.
- D) Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in a series of manufacturing (such as heat-processing, milling) must be equipped.
- E) Personnel who supervise the compliance of the series of procedure with the procedural manual of the 2. D) above must be posted.