

**豪州から日本向けに輸出される偶蹄類の動物の肉及び臓器並びに  
それらを原料とするソーセージ、ハム及びベーコン等の肉加工品の  
家畜衛生条件（仮訳）**

平成 5 年 9 月 2 日 5 動検甲第1158号

平成12年 9 月29日 12動検甲第1341号（豚コレラ追加条件）

豪州から日本向けに輸出される偶蹄類の動物の肉及び臓器並びにそれらを原料とするソーセージ、ハム及びベーコン等の肉加工品（以下「日本向け輸出食肉等」という。）に適用される家畜衛生条件は、次のこととする。

（一般条件）

- 1 豪州においては、口蹄疫、牛疫及びアフリカ豚コレラの発生がなく、かつ、同国の法令によりこれらの悪性伝染病のワクチン接種が一切禁止されていること。
- 2 豪州においては、口蹄疫、牛疫及びアフリカ豚コレラのワクチン接種を受けた偶蹄類の動物の輸入が一切禁止されていること。

（指定施設の条件）

- 3 日本向け輸出食肉等を取り扱うためのと畜場、食肉加工施設及び保管施設等は、4 から 8 の条件を充足できるものとして豪州政府機関により指定された施設（以下「指定施設」という。）であること。
- 4 指定施設において取り扱うことができる偶蹄類の動物については、豪州において出生し、飼養されていたものであること。

ただし、日本国農林水産省が口蹄疫、牛疫及びアフリカ豚コレラについて清浄であると認定している別紙 1 に掲げる国（以下「第 3 清浄国」という。）から直接豪州に輸入される偶蹄類の動物であって、①から④の条件をすべて充足するものについては、指定施設での取扱いができるものとする。

- ① 第 3 清浄国において出生し、かつ、第 3 清浄国においてのみ飼養されていたものであること。
  - ② 第 3 清浄国政府機関による輸出検査において、家畜の伝染性疾病のいかなる徴候も認められなかったものであること。
  - ③ 第 3 清浄国政府機関が発行する検査証明書を添付して当該第 3 清浄国以外の国を経由することなく直接豪州に輸入されたものであること。
  - ④ 豪州政府機関による輸入検査において、家畜の伝染性疾病のいかなる徴候も認められなかったものであること。
- 5 指定施設において取り扱うことができる偶蹄類の動物の肉及び臓器並びにそれらを原料とするソーセージ、ハム及びベーコン等の肉加工品（以下「食肉等」という。）については、豪州において出生し、かつ、豪州においてのみ飼養されていた偶蹄類の動物に由来するものであって、豪州の指定施設のみにて取り扱われたものであること。
- ただし、第 3 清浄国から直接豪州に輸入される食肉等であって、①から④の条件をすべて充足するもの又は第 3 清浄国以外の国から直接豪州に輸入される食肉等であって④から⑥の条件をすべて充足するものについては、指定施設での取扱いができるものとする。
- ① 第 3 清浄国において出生し、かつ、第 3 清浄国においてのみ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 3 清浄国政府機関により日本向けに輸出される食肉等を取り扱うための施設として指定された

指定施設において、第3清浄国政府獣医官によると殺前及び殺後の検査において、家畜の伝染性疾患のいかなる兆候も認められなかった偶蹄類の動物に由来するものであること。

- ③ 第3清浄国政府機関が発行する検査証明書を添付して当該第3清浄国以外の国を経由することなく直接豪州に輸入されたものであること。
- ④ 豪州政府機関による輸入検査において、家畜の伝染性疾患のいかなる徴候も認められなかったものであり、かつ、当該検査後、直接豪州の指定施設に搬入されたものであること。
- ⑤ 日本の農林水産大臣の指定した加熱処理施設又は日本の農林水産大臣の定める施設の基準に適合するものとして第3清浄国以外の国の政府機関が指定した加熱処理施設であって日本国農林水産省畜産局衛生課（以下「日本国家畜衛生当局」という。）が確認したものにおいて、同大臣の定める別紙3の加熱処理基準に従って加熱処理された食肉等又は同大臣の指定した処理・保管施設において同大臣の定める別紙4の処理及び保管の基準に従って処理・保管された豚肉を原料とするハムであること。
- ⑥ ⑤を記載した第3清浄国以外の国の政府機関が発行する検査証明書を添付して直接豪州に輸入されたものであること。

6 指定施設においては、偶蹄類の動物の種類ごとの頭数及び輸入された食肉等の仕出国名を毎日記録すること。また、国内で生産された食肉等及び輸入された食肉等の数量を記録すること。

7 豪州政府機関は、指定施設の名称、所在地及び指定番号を事前に日本国家畜衛生当局に通知すること。

8 豪州政府獣医官は、指定施設に駐在又は定期的に巡回を行うことにより指定施設が4から7の条件を充足していることの確認を行うこと。指定施設が4から7の条件を充足していない場合にあっては、豪州政府機関は直ちに当該指定施設の指定を取り消すとともに当該指定施設名等を日本国家畜衛生当局に通知の上、当該指定施設からの日本向け輸出食肉等の輸出を停止させること。当該指定施設からの日本向け輸出食肉等の輸出の再開については、日本国家畜衛生当局と協議すること。

（日本向け輸出食肉等の条件）

9 日本向け輸出食肉等を生産するためにと殺された偶蹄類の動物（以下「と殺用畜」という。）は、豪州において出生し、かつ、豪州においてのみ飼養されていたものであること。

ただし、第3清浄国から直接豪州に輸入される偶蹄類の動物であって、4の①から④の条件をすべて充足するもの、第3清浄国から直接豪州に輸入される食肉等であって5の①から④の条件をすべて充足するもの又は第3清浄国以外の国から直接豪州に輸入される食肉等であって5の④から⑥の条件をすべて充足するもの（豚肉を原料とするハムを除く。）については、日本向け輸出食肉等を生産するために供することができるものとする。（日本向け輸出食肉等が、第3清浄国以外の国から豪州へ直接輸出された食肉等から製造される場合は、豪州政府機関は事前に日本国家畜衛生当局に、第3清浄国以外の国名、指定加熱処理施設の名称、住所及び登録番号を通知すること。）

10 と殺用畜は、指定施設において、豪州政府獣医官によると殺前及び殺後の検査において、家畜の伝染性疾患のいかなる兆候も認められなかったものであること。

11 日本向け輸出食肉等は、指定施設において問題となる家畜の伝染性疾患の病原体に汚染されるおそれのない方法で取扱われ、かつ、その包装及びカートンボックス等の容器は清潔で衛生的なものであること。

12 日本向け輸出食肉等は、日本への船積みまでの間、問題となる家畜の伝染性疾患の病原体に汚染されるおそれのない方法で取り扱われること。

(牛海綿状脳症に対する条件)

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(日本国家畜防疫官による立入検査の実施)

- 15 日本国家畜防疫官は、指定施設の立入検査を実施し、記録原簿の提出を求めることができる。当該家畜防疫官は、当該家畜衛生条件に違反した事実を認めた場合は、日本向け輸出食肉等の輸出を停止することができる。

(その他)

- 16 日本向け輸出食肉等が第3国を経由して輸送される場合は、日本向け輸出食肉等は、密閉式コンテナに収容され、かつ、当該コンテナは、豪州政府機関により封印され、当該封印は豪州以外の地域の封印と明確に識別できるものであること。
- (なお、封印の様式については、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。また、当該コンテナの日本国到着時の検査において、当該封印の脱落及び破損等がある場合には、動物検疫所は、当該日本向け輸出食肉等の積戻し又は焼却等の処分ができる。)
- 17 日本国家畜衛生当局は、豪州において口蹄疫、牛疫及びアフリカ豚コレラの発生があった場合は、直ちに、日本向け輸出食肉等の輸出を禁止する。輸送途中の日本向け輸出食肉等については、当該疾病の発生との因果関係が明確に否定されるもの以外は、積戻し又は焼却等の処分ができる。
- 18 口蹄疫、牛疫又はアフリカ豚コレラの発生が第3清浄国に発生した場合には、豪州政府機関は当該発生国からの偶蹄類の動物及び食肉等の輸入を直ちに中止するとともに、当該輸入禁止措置について日本国家畜衛生当局に公式に通報すること。輸送途中の日本向け輸出食肉等については、当該疾病の発生との因果関係が明確に否定されるもの以外は、積み戻し又は焼却等の処分ができる。
- 19 18の日本向け輸出食肉等の輸出禁止の措置については、当該第3清浄国における当該疾病について日本国家畜衛生当局が清浄であると認めた場合又は豪州政府機関が当該第3清浄国からの偶蹄類の動物及び食肉等を当該指定施設へ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場合に解除することができる。
- 20 豪州政府機関は、同国内のOIEリストA疾病及びその他の家畜伝染病(口蹄疫、牛疫及びアフリカ豚コレラを含む。)の発生状況を定期的に日本国家畜衛生当局に通報すること。又、口蹄疫、牛疫及びアフリカ豚コレラの発生があった場合は、直ちに日本向け輸出食肉等の輸出を中止するとともに、発生状況等を日本国家畜衛生当局に通報すること。

21 豪州政府機関は、偶蹄類の動物及び食肉等の国別種類別輸入数量を日本国家畜衛生当局に年報等により通知すること。

（検査証明書の発行）

22 日本向け輸出食肉等の輸出に当たって、豪州政府機関は、輸出食肉等が当該家畜衛生条件を充足することを確認の上、次の各事項を具体的に記載した英文による検査証明書を発行すること。なお、キャリオンビーフ等については、輸出食肉等が当該家畜衛生条件を充足することを確認の上、1979年11月1日付け54 - 3723によって両国家畜衛生当局間で取り決められた検査証明書を発行すること。

(1)

(2) 日本向け輸出食肉等が9のただし書きの条件に従って第3清浄国以外の国から直接輸入された食肉等から生産されたものである場合には、5の④から⑥の各事項（加熱処理の方法、温度及び時間を含む。）並びに当該清浄国以外の国の名称、指定施設の名称、所在地及び指定番号を記載すること。

(3) 輸出食肉等をパックした指定施設の名称、所在地及び指定番号

(4) 検査証明書の発行年月日、発行場所及び発行者氏名

(5) コンテナ等を封印した封印の番号（前記16の規定に基づき、我が国が承認した標識により輸送コンテナ等が封印されている場合。）

別紙 1

別紙 2

### 豚肉等の家畜衛生条件への豚コレラに関する追加条件（仮訳）

1 日本向けに輸出される豚肉及び臓器並びにそれらを原料とする肉加工品（以下、「日本向け豚肉等」という。）については、以下の追加条件が適用される。

(1) オーストラリアにおいては、豚コレラの発生がないこと。

(2) オーストラリアにおいては、豚コレラのワクチン接種が禁止されていること。

(3) オーストラリアにおいては、豚コレラのワクチンが接種された豚の輸入が禁止されていること。

2 第3清浄国から輸入された豚又は豚の肉及び臓器並びにそれらを原料とする肉加工品(以下、「豚肉等」という。)が日本向け豚肉等の生産に使われる場合は、オーストラリア政府機関は、第3国清浄国から輸入された豚又は豚肉等について(1)、(2)、(3)又は(4)を充足するものであることを証明すること。

(1) 第3清浄国(地域)においては、豚コレラの発生がないこと。

(2) 第3清浄国(地域)においては、豚コレラのワクチン接種が禁止されていること。

(3) 第3清浄国(地域)においては、豚コレラのワクチンが接種された豚の輸入が禁止されていること。

又は

(4) 日本向け輸出豚肉等の生産に使われる豚肉は、生前生後の検査の結果、豚コレラの疑いがなく、かつ、豚コレラワクチンの接種がされていない豚由来のものであり、第3清浄国において加熱処理等豚コレラのウイルスを殺滅する方法で処理が行われていること。

地域とは清浄国のうち豚コレラの発生が未だある及び/若しくは豚コレラワクチン接種を継続している国の一部のワクチン不接種清浄地域をいう。第3清浄国内における地域の認定は、日本家畜衛生当局が現地調査の上、実施する。

3 オーストラリアにおいて、豚コレラの発生があった場合、直ちに日本国家畜衛生当局に発生状況を通報すること。また、最終発生における必要な措置が完了し、終息後6ヶ月以上たった場合には、日本あて通知すること。

## 別紙 3

### 農林水産大臣の定める加熱処理の基準

加熱処理の基準は、次の表の左欄に掲げる物について、それぞれ同表の右欄に掲げるとおりとする。

物	加熱処理の基準
1 偶蹄類の動物の肉	と殺前及びと殺後の検査の結果家畜の伝染性疾病にかかり、又はかかっている疑いがあると認められない動物の肉ですべての骨を除いたものを次のいずれかの方法により加熱処理すること。 (1) 煮沸し、又は摂氏100度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度以上に保つ。 (2) 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度以上に保つ。
2 偶蹄類の動物の消化管 子宮及び膀胱	と殺前及びと殺後の検査の結果家畜の伝染性疾病にかかり、又はかかっている疑いがあると認められない動物の消化管、子宮又は膀胱を1時間以上煮沸すること。
3 偶蹄類の動物の臓器 (消化管、子宮及び膀胱を除く。)	と殺前及びと殺後の検査の結果家畜の伝染性疾病にかかり、又はかかっている疑いがあると認められない動物の臓器ですべての骨を除いたものを次のいずれかの方法により加熱処理すること。 (1) 煮沸し、又は摂氏100度以上の蒸気に触れさせることにより当該臓器の中心温度を1分間以上摂氏70度以上に保つ。 (2) 湯煎、熱風乾燥その他の方法により当該臓器の中心温度を30分間以上摂氏70度以上に保つ。

<p>4 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</p>	<p>と殺前及びと殺後の検査の結果家畜の伝染性疾病にかかり、又はかかっている疑いがあると認められない動物の肉及び臓器ですべ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、これを塩づけその他これに類する方法により処理した物を次のいずれかの方法により加熱処理すること。</p> <p>(1) 煮沸し、又は摂氏100度以上の蒸気に触れさせることにより当該物の中心温度を1分間以上摂氏70度以上に保つこと。</p> <p>(2) 湯煎、熱風乾燥その他の方法により当該物の中心温度を30分間以上摂氏70度以上に保つ。</p>
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Animal health requirements for meat and viscera derived from cloven-hoofed animals and sausage, ham and bacon made from such meat and viscera as raw materials to be exported to Japan from Australia

Animal health requirements for meat and viscera derived from cloven-hoofed animals and sausage, ham and bacon made from such meat and viscera as raw materials to be exported to Japan from Australia (hereinafter referred to as “the exported meat, etc. to Japan”) are as follows.

(General requirements)

- 1 Australia has been free from Foot-and-mouth disease, Rinderpest and African swine fever, and vaccination against these diseases is completely prohibited by law of Australia.
- 2 Importation of cloven-hoofed animals which have been vaccinated against Foot-and-mouth disease, Rinderpest and / or African swine fever is completely prohibited in Australia.

(Requirements for designated facilities)

- 3 Slaughterhouses, meat-processing facilities and storages, etc. for handling the exported meat, etc. to Japan shall have been designated by the government authorities of Australia (hereinafter referred to as “the designated facilities”) as the ones which can meet the requirements in items from 4 to 8.
- 4 Cloven-hoofed animals which can be handled at the designated facilities shall have been born and raised in Australia.

However, cloven-hoofed animals, that are directly imported to Australia from the countries listed in Appendix 1 which have been approved by the Ministry of Agriculture, Forestry and Fisheries of Japan as the ones which have been free from Foot-and-mouth disease, Rinderpest and African swine fever (hereinafter referred to as “the third free countries”), and that completely meet the following requirements in items from ① to ④, can be handled at the designated facilities.

- ① The said animals shall have been born and raised only in the third free countries.
- ② The said animals shall have been free from any evidence of animal infectious diseases as a result of export inspection conducted by the government authorities of the third free countries.

- ③ The said animals shall have been directly imported to Australia from the third free countries, and shall have been accompanied with the inspection certificate, issued by the government authorities of the third free countries, and shall not have been transported through other countries than the third free countries concerned.
- ④ The said animals shall have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the government authorities of Australia.

5 The meat and viscera derived from cloven-hoofed animals and sausage, ham and bacon, etc. made from such meat or viscera (hereinafter referred to as “the meat, etc.”) which can be handled at the designated facilities, shall originate from the cloven-hoofed animals which have been born and raised only in Australia, and shall have been handled only at the designated facilities in Australia.

However, either the meat, etc. that are directly imported to Australia from the third free countries and that completely meet the following requirements in items from ① to ④, or the meat, etc. that are directly imported to Australia from other countries than the third free countries and that completely meet the following requirements in items from ④ to ⑥ can be handled at the designated facilities.

- ① The meat, etc. shall have been derived from cloven-hoofed animals which have been born and raised only in the third free countries.
- ② The meat, etc. shall have been derived from cloven-hoofed animals which have been free from any evidence of infectious diseases as a result of ante- and post-mortem inspection conducted by the government veterinarians of the third free countries at the designated facilities which have been designated by the government authorities of the third free countries as the one at which the meat, etc. to be exported to Japan can be handled.
- ③ The meat, etc. shall have been directly imported to Australia from the third free countries, and shall have been accompanied with the inspection certificate, issued by the government authorities of the third free countries, and shall not have been transported through other countries than the third free countries concerned.
- ④ The meat, etc. shall have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the government authorities of Australia, and shall have been directly carried into the designated facilities in Australia after the said inspection.
- ⑤ The meat, etc. which have been heat-processed under the standards for heating process stipulated by Minister of Agriculture, Forestry and Fisheries of Japan (hereinafter referred to as “the Minister”) shown as Appendix 3 at heat - processing establishments designated by the Minister or at heat-processing establishments that have been designated by the government authorities of other countries than the third free countries as the ones which meet the standards for heat-processing establishments stipulated by the Minister and that have been recognized by Animal Health Division, Livestock Industry Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan (hereinafter referred to as “the Japanese animal health authorities”), or the ham which have been made from pork and have been processed and stored under the standards for processing and storing stipulated by the Minister shown as Appendix 4 at processing and storing establishments designated by the Minister.
- ⑥ The meat, etc. shall have been directly imported to Australia from other countries than the third free countries, and shall have been accompanied with the inspection certificate, stating item ⑤, issued by the government authorities of other countries than the third free countries concerned.

- 6 Daily records shall be maintained for the number of cloven-hoofed animals by species slaughtered and the name of the countries from which the meat, etc. is imported. Quantities of domestic and imported meat, etc. shall be recorded.
- 7 The government authorities of Australia should inform the Japanese animal health authorities, in advance, of the name, address and registration number of the designated facilities.
- 8 The government veterinarians of Australia should confirm by residence or periodic patrols that the designated facilities meet the requirements in items from 4 to 7. If the designated facilities do not meet the requirements in items from 4 to 7, the government authorities of Australia should immediately revoke the designation of the said facilities and should inform the Japanese animal health authorities of the name, etc. of the said facilities, and should suspend the shipment of the exported meat, etc. to Japan. The government authorities of Australia should consult about the resumption of exportation of the exported meat, etc. to Japan with the Japanese animal health authorities.

(Requirements for the exported meat, etc. to Japan)

- 9 The cloven-hoofed animals which have been slaughtered for the production of the exported meat, etc. to Japan (hereinafter referred to as “ the slaughtered animals ” ) shall have been born and raised only in Australia.

However, either the cloven-hoofed animals that are directly imported to Australia from the third free countries and that completely meet the requirements in items from 4-① to 4-④, or the meat, etc. that are directly imported to Australia from the third free countries and that completely meet the requirements in items from 5-① to 5-④, or the meat, etc. (excluding ham made from pork) that are directly imported to Australia from other countries than the third free countries and that completely meet the requirements in item 5-④ to 5-⑥, can be used for the production of the exported meat, etc. to Japan.

(In case the exported meat, etc. to Japan are made from the meat, etc. that are directly imported to Australia from other countries than the third free countries, the government authorities of Australia should inform the Japanese animal health authorities, in advance, of the name of other countries than the third free countries, the name, address and registration number of the designated heat-processing establishments.)

- 10 The slaughtered animals shall have been free from any evidence of infectious diseases as a result of ante- and post-mortem inspections conducted by the government veterinarians of Australia at the designated facilities.
- 11 The exported meat, etc. to Japan shall be handled in ways to keep it from being contaminated with animal infectious diseases of concern at the designated facilities. Clean and sanitary wrappings and/or containers such as cardboard boxes shall be used to pack the exported meat, etc. to Japan.
- 12 The exported meat, etc. to Japan shall be handled in such a way as to keep it from being contaminated with animal infectious diseases of concern until the shipment of the exported meat, etc. to Japan.



(On-site inspections conducted by animal quarantine officer of Japan)

15 Animal quarantine officer of Japan can be empowered to make on-site inspections of the designated facilities and to make investigation of the original records. When the said animal quarantine officer finds the fact that the said animal health requirements have not been met, the said animal quarantine officer can suspend the shipment of the exported meat, etc. to Japan.

(Others)

16 In case the exported meat, etc. to Japan transported through third countries, the exported meat, etc. to Japan shall be put in a tight container. The container shall be sealed by the government authorities of Australia with the seal which is apparently distinguishable from that of other countries. (The form of the seal shall have been approved in advance by the Japanese animal health authorities. In case the said seal is found to have been broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported meat, etc. to Japan in question could be re-shipped or incinerated, etc. by the Animal Quarantine Services in Japan.).

17 In case Foot-and-mouth disease, Rinderpest or African swine fever breaks out in Australia, the animal health authorities of Japan shall immediately suspend the shipment of the exported meat, etc. to Japan. The exported meat, etc. to Japan which is on the way to Japan could be re-shipped or incinerated, etc. by the Japanese animal health authorities, except the one which bears definitely no relation to the occurrence of the said diseases.

18 In case of an outbreak of Foot-and-mouth disease, Rinderpest or African swine fever in the third free countries, the Japanese animal health authorities would except the government authorities of Australia to immediately discontinue the importation of cloven-hoofed animals or the meat, etc. from such a country and the government authorities of Australia would officially advise the Japanese animal health authorities of such an embargo. The exported meat, etc. to Japan which is on the way to Japan could be re-shipped or incinerated, etc. by the Japanese

animal health authorities, except the one which bears definitely no relation to the occurrence of the said diseases.

19 The suspension measures of the shipment of the exported meat, etc. to Japan in item 18 could be released either in case the Japanese animal health authorities have recognized that the third free countries concerned are free from the said diseases, or in case the government authorities of Australia have suspended the carriage of cloven-hoofed animals and the meat, etc. imported from the third free countries concerned in the said facilities and have informed the Japanese animal health authorities of the said suspension.

20 The government authorities of Australia shall be responsible for informing the Japanese animal health authorities of incidence of OIE list A and other animal infectious diseases as requested (including Foot-and-mouth disease, Rinderpest and African swine fever) by periodicals. In case Foot-and-mouth disease, Rinderpest or African swine fever has occurred in Australia, the government authorities of Australia shall immediately suspend the shipment of the exported meat, etc. to Japan and shall inform in detail the Japanese animal health authorities of the incidence immediately.

21 The government authorities of Australia should be responsible for informing the Japanese animal health authorities of the import quantities of cloven-hoofed animals and the meat, etc. by country as well as by species, by an annual report or by other periodicals.

(Issue of inspection certificate)

22 The government authorities of Australia should be responsible for issuing inspection certificate for the exported meat, etc. to Japan, stating the following items in detail in English after confirming the exported meat, etc. to Japan complies with the animal health requirements. For carry-on beef, etc., the government authorities of Australia should be responsible for issuing an inspection certificate, the format of which was established between two animal health authorities of Australia and Japan on November 1st 1979(54-23723), after confirming the exported carry-on beef, etc. complies with the animal health requirements.

(1)

(2) In case the exported meat, etc. to Japan has been made from the meat, etc., directly imported to Australia from other countries than the third free countries in accordance with the requirements in proviso in item 9, the name of other countries than the third free countries, name, address and registration number of the designated heat-processing establishments and the requirements in items from 5-④ to 5-⑥ (including heat-processing method, detailed processing temperature and time).

(3) Name, address and registration number of the designated facilities in which the exported meat, etc. to Japan was handled and/or packed.

(4) Date, authorities name and place of issue of the inspection certificate, and name and title of signer.

(5) Identification number of the seal sealing up the container, etc. (in case the transporting container, etc. is sealed up by the seal approved by the Japanese animal health authorities according to item 16).

## Appendix 1

## Appendix 2

### Requirements for the pig meat etc.

1 The pig meat, viscera and such meat products as sausage, ham and bacon to be exported to Japan from Australia (hereinafter referred to as “ the exported pig meat etc. ”), shall be subject to the following additional requirements with regard to Classical Swine Fever (hereinafter referred to as “ CSF ”):

- (1) Australia is free from CSF.
- (2) In Australia, vaccination against CSF is prohibited.
- (3) In Australia, importation of pigs vaccinated against CSF is prohibited.

(Requirements for pigs or pig meat etc. from the third free country)

2 If pigs or pig meat, viscera and such meat products as sausage, ham and bacon (hereinafter referred to as “ pig meat etc. ”) from a third free country is used for the production of the exported pig meat etc. shall be accompanied by certificate of the authorities of Australia attesting item (1), (2) and (3) or (4) regard to CSF.

- (1) A third free country (zone ) is free from CSF.
- (2) In a third free country (zone ), vaccination against CSF is prohibited.
- (3) In a third free country (zone ), importation of pigs vaccinated against CSF is prohibited.

OR

- (4) The pig meat etc. used for the production of the exported pig meat etc. was derived from pigs subjected to ante-and post-mortem without any evidence of CSF and not vaccinated against CSF and was processed in a way to ensure the destruction of CSF virus in the third free countries.

Zone is CSF free zone without vaccination against CSF established in a free country (as per attached ANNEX 2) where the CSF infection is still present and/or vaccination against CSF still

remains.

The zone in a third free country is recognized by Japanese animal health authorities based on the on-site investigation.

(Requirements in case of an outbreak of CSF)

- 3 In case of an outbreak of CSF in Australia, the government authorities of Australia immediately have to inform the Japanese animal health authorities of the outbreak, and 6 months or more after the completion of necessary measures for the last case notify the completion to the Japanese animal health authority

### Appendix 3

#### Standards for heating process stipulated by Minister of Agriculture, Forestry and Fisheries

Goods	Standards for Heat Processing
1 Meat of cloven-hoofed animal	Meat of such animals as are found not affected with nor suspected of having infectious diseases of domestic animals as the results of ante-mortem and post-mortem inspections, from which all bones have been removed, shall be heated by either of the following methods: (1) The center of the meat is kept at the temperature of 70°C or more for not less than one minute by boiling or exposing it to the steam of 100°C or more. (2) The center of the meat is kept at the temperature of 70°C or more for not less than thirty minutes by heating in a water bath, drying through hot air or other ways.
2 Digestive tract, uterus and bladder of cloven-hoofed animal	Digestive tract, uterus and bladder of such animals as are found not affected with nor suspected of having infectious diseases of domestic animals as the results of ante-mortem and post-mortem inspections, shall be boiled for not less than one hour.
3 Viscera of cloven-hoofed animal (excepting digestive tract, uterus and bladder)	Viscera of such animals as are found not affected with nor suspected of having infectious diseases of domestic animals as the results of ante-mortem and post-mortem inspections, from which all bones have been removed, shall be heated by either of the following methods: (1) The center of the viscera is kept at the temperature of 70°C or more for not less than one minute by boiling or exposing it to the steam of 100°C or more. (2) The center of the viscera is kept at the temperature of 70°C or more for not less than thirty minutes by heating in a water bath, drying through hot air or other ways.

<p>4 Sausage, ham and bacon made from meat and viscera of cloven-hoofed animal</p>	<p>Meat and viscera of such animals as are found not affected with nor suspected of having infectious diseases of domestic animals as the results of ante-mortem and post-mortem inspections, from which all bones have been removed, stored without freezing for not less than three days and then processed by curing or other similar ways, shall be heated by either of the following methods:</p> <p>(1) The center of the product is kept at the temperature of 70°C or more for not less than one minute by boiling or exposing it to the steam of 100°C or more.</p> <p>(2) The center of the product is kept at the temperature of 70°C or more for not less than thirty minutes by heating in a water bath, drying through hot air or other ways.</p>
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