

Animal health requirements for heat-processed poultry meat and poultry meat products to be exported to Japan from Belgium

1. This document defines the animal health requirements for heat-processed poultry meat and poultry meat products to be exported to Japan from Belgium.
2. In this document, the following definitions apply:
 - (1) **Heat processing** means either of the following treatments conducted at any of the designated facilities described in article 7 :
 - i) maintaining the temperature at the center of poultry meat and poultry meat products at 70°C or higher for one minute or more by boiling, exposure to heated steam or deep-frying;
 - or
 - ii) maintaining the temperature at the center of poultry meat and poultry meat products at 70°C or higher for 30 minutes or more by any manner other than those stipulated in i).
 - (2) **Poultry** means chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and goose).
 - (3) **Poultry meat and poultry meat products** means meat, fat, tendon and viscera of poultry and products made therefrom (excluding meat meal and MBM (meat and bone meal)).
 - (4) **Notifiable Avian influenza (NAI)** means an infection of poultry caused by either:
 - i) any influenza A virus of H5 or H7 subtype;
 - or
 - ii) any influenza A virus with high pathogenicity as defined in the OIE Terrestrial Animal Health Code (HPNAI).
 - (5) **NAI etc.** means NAI, Newcastle disease, fowl cholera and salmonellosis (caused by *Salmonella pullorum* or *Salmonella gallinarum* only)
 - (6) **Outbreak** means an appearance of clinical signs or detection of antigens or pathogens of, or antibodies (antibodies to NAI only) to, a disease.
 - (7) **The animal health authority of the exporting country or the Government of the exporting country** means the Federal Agency for the Safety of the Food Chain of the Kingdom of Belgium.
 - (8) **The Japanese animal health authority** means the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government.

3. In order for the exporting country to export heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in the exporting country.
 - (1) NAI etc., are designated as notifiable diseases by and to the animal health authority of the exporting country.
 - (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such animal health authority.
4. The poultry used to produce heat-processed poultry meat and poultry meat products to be exported to Japan must fulfill the following requirements:
 - (1) It is raised at a farm where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.
 - (2) It is raised at a farm where vaccination against NAI is not practiced.
 - (3) It is confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the Government of the exporting country at an approved slaughter facility (defined in article 5).
5. The slaughter facilities (the "approved slaughter facilities") where poultry for heat-processed poultry meat and poultry meat products to be exported to Japan is slaughtered must be approved by the Government of the exporting country.
6. The processing facilities (the "approved processing facilities") where poultry meat and poultry meat products to be exported to Japan are processed (prior to heat processing) must be approved by the Government of the exporting country.
7. Upon application by the animal health authority of the exporting country, the Japanese animal health authority will designate particular processing facilities (the "designated facilities") meeting the attached designation standard (the "designation standard") as approved, for a period of two years in principle, to perform heat processing of poultry meat and poultry meat products to be exported to Japan.
8. In response to an application made under article 7, the Japanese animal health authority will conduct on-site inspections of proposed facilities at the expense of the exporting country to confirm whether they meet the designation standard.

9. When any designated facilities are planned to be altered, including reconstruction, enlargement, expansion and/or other changes of physical structure, the animal health authority of the exporting country must apply in advance to the Japanese animal health authority for approval.
10. The animal health authority of the exporting country must notify the Japanese animal health authority immediately if any designated facilities change their names or addresses.
11. At least once per month the manager of each designated facility must confirm that preventive measures against the occurrence of sanitary hazards are conducted and that proper quality is ensured in the heat-processing procedure, and the results of such verification must be maintained in written form for at least two years.
12. The manager of each designated facility must keep a written record for at least two years of the following items:
 - i) date of heat processing
 - ii) quantity of poultry meat and poultry meat products of each product item, with their heating records
 - iii) date and quantity of each shipment, by destination country.
13. The animal health authority of the exporting country must visit the designated facilities at least once every six months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements of this document.
14. The animal health authority of the exporting country must report in writing every six months on the results of visits conducted under article 13 to the Japanese animal health authority and must maintain such reports for two years.
15. If the animal health authority of the exporting country finds that any designated facility does not meet the designation standard or the animal health requirements of this document, such authority must immediately suspend all exports to Japan of heat-processed poultry meat and poultry meat products from such designated facility and inform the Japanese animal health authority of relevant information of the case as soon as possible.

16. In the case of a suspension under article 15, if appropriate remedial actions have been taken for the relevant designated facility, the animal health authority of the exporting country may report the relevant information to the Japanese animal health authority and resume the exports.
17. The animal health authority of the exporting country must, upon request, provide the Japanese animal health authority with a copy of the written record of the result of each visit made under article 13.
18. The Japanese animal health authority may conduct on-site inspections of the designated facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.
19. When the Japanese animal health authority recognizes that designated facilities do not meet the designation standard or do not fulfill the animal health requirements of this document, such authority may revoke the designation and immediately suspend the import of heat-processed poultry meat and poultry meat products produced in such facilities.
20. The animal health authority of the exporting country must ensure that heat-processed meat and poultry meat products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent contamination with pathogens of any animal infectious diseases prior to shipment.
21. In the case that heat-processed poultry meat and poultry meat products are transported to Japan through third countries, they must be packed in a container sealed by the animal health authority of the exporting country with a seal that can be obviously differentiated from that of the third countries.
22. In case of suspicion or confirmation of an outbreak of NAI etc., the animal health authority of the exporting country must inform the Japanese animal health authority of the relevant information within 24 hours. The animal health authority of the exporting country must also report monthly to the Japanese animal health authority on the general status of the outbreak.

23. The animal health authority of the exporting country must issue inspection certificates for all heat-processed poultry meat and poultry meat products exported to Japan, stating the following items in detail in English:

- (1) Compliance with each requirement of articles 3 to 6 and article 20.
- (2) Name, address and approval number of slaughter facilities and processing plants.
- (3) Name, address and approval number of the designated facilities.
- (4) Dates of slaughter, processing and heat-processing.
- (5) Identification number of the seal of the container (for shipments through third countries).
- (6) Date and name of the port of shipment.
- (7) Date and place of issuance of the inspection certificate, and name and title of the signatory.

24. The animal health requirements stipulated in this document must be applied to heat-processed poultry meat and poultry meat products to be exported to Japan originated from poultry which was slaughtered on or after XXXX.

Attachment

Designation Standard

1. The designated facilities shall have **a pre-heating area that is exclusively for treating raw materials** furnished with necessary equipment, and **a post-heating area that is exclusively for treating heat processed products** furnished with necessary equipment.
2. **The pre-heating area** shall be completely isolated from **the post-heating area** except for:
 - windows of heat-processing equipment, which can be opened for receiving raw materials but otherwise must be kept closed;
 - or
 - the entrance and exit of heat-processing equipment, where 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 equipment or instruments for inspection, cooling, storage and packing after heat - processing.
6. **The pre-heating area** and **the post-heating area** shall have separate 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 be able to be easily disinfected.

8. The designated facilities shall be equipped with facilities for decontamination as well as water supply facilities that can supply sufficient water for cleaning.
9. The designated facilities shall be equipped with a procedural manual for preventing occurrence of sanitary hazards and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing.
10. There shall be posted the names of the personnel who supervise compliance with the series of procedures of the procedural manual of article 9.