

Animal health requirements for heat-processed poultry meat and meat products to be exported from The United Kingdom to Japan
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1. This document defines the animal health requirements for heat-processed poultry meat and meat products to be exported to Japan from The United Kingdom.

2. In this document, the following definitions apply:

(1) “Heat-process”

heat treatments keeping the temperature at the center of poultry meat and meat products at 70°C or higher for one minute or more

(2) “Poultry”

chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and geese)

(3) “Poultry meat and meat products”

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)”

infection of poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenic avian influenza (LPNAI) as defined in the World Organisation for Animal Health (WOAH, founded as OIE) Terrestrial Animal Health Code

(5) “Fowl Cholera”

infection of poultry caused by a bacterium, *Pasteurella multocida* with acute septicemia

(6) “Outbreak”

appearance of clinical signs, detection of specific antigens or pathogens, or detection of antibodies (only for NAI)

(7) “The animal health authorities of the United Kingdom”

The Department for the Environment, Food and Rural Affairs.

(8) “The Japanese animal health authorities”

The Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries of the Japanese Government

General requirements

3. The following requirements must have been fulfilled in the United Kingdom.

- (1) NAI and Newcastle disease are designated as notifiable diseases to the animal health authorities of the United Kingdom.
- (2) The animal health authorities of the United Kingdom have surveillance programs for NAI based on the WOAHA Code and have fully acknowledged the outcome.

Conditions for the area of origin and raw materials

4. The heat-processed poultry meat and meat products to be exported to Japan must fulfill the following requirements. In case natural casings are used for the heat-processed poultry meat products to be exported to Japan, the products must meet the additional animal health requirements stipulated in Annex 4:

- (1) born and raised only in the United Kingdom;
- (2) raised at farms where no outbreak of NAI, Newcastle disease, fowl cholera and salmonellosis (caused by *Salmonella pullorum* or *Salmonella gallinarum* only) has been confirmed for at least 21 days before the slaughter date.
- (3) confirmed to be free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted and/or supervised by official inspectors of the government of the United Kingdom at an approved slaughter facility (as defined in Item 5).

Requirements for facilities

5. The slaughter facilities where the poultry used for heat-processed poultry meat and meat products to be exported to Japan is slaughtered, must be approved by the government of the United Kingdom ("approved slaughter facilities").

6. The processing facilities where poultry meat and meat products to be exported to Japan are processed (prior to heat processing) must be approved by the government of the United Kingdom ("approved processing facilities").

7. The facilities where poultry meat and meat products to be exported to Japan are heat-processed must be approved by the government of the United Kingdom and designated by the Japanese animal health authorities ("designated heat-processing facilities").

8. The Japanese animal health authorities will designate the facilities which meet the designation

standard in the Annex 1 for the terms of two years in principle as the designated heat-processing facilities upon application by the animal health authorities of the United Kingdom.

9. The animal health authorities of the United Kingdom may apply for the extension of the designated period of the designated facilities to the Japanese animal health authorities. Upon the application, the Japanese animal health authorities will extend the designated period of the designated facilities for another two years when the Japanese animal health authorities confirm that the designated facilities meet the designation standard by examining the results described in Item 18 and by conducting on-site inspections described in Item 11. (The extended period of two years may be further extended by the same procedure.)

10. The animal health authorities of the United Kingdom will submit the documents which show the following items in English or Japanese language to the Japanese animal health authorities as the application.

- (1) Facility name, Facility address and Registration number of the facility
- (2) Scale of the facility (i.e. ground-floor area, total-floor area)
- (3) Number of workers and organization chart of the facility
- (4) General description of heat-processed poultry meat and meat products to be exported to Japan
 - (a) Species of poultry (chicken, duck, goose, etc.), country of origin
 - (b) Process for production including heat method, heating temperature, heating period
 - (c) Procedures, including measuring method and location for central temperature for poultry meat and meat products in heat processing
- (5) General description of structure of the facility
 - (a) Building map which shows the structure of pre-heating area and post-heating area
 - (b) Arrangement plan of major equipment including heat-processing equipment
 - (c) Photographs of separation (dividing walls etc.) between pre-heating area and post-heating area
 - (d) Photographs of attachment point between heat-processing equipment and dividing walls
 - (e) Type of heat-processing equipment (batch-type steamer, tunnel-type fryer etc.)
- (6) General description of traffic line in the facility
 - (a) Traffic line of the products from entrance to exit
 - (b) Traffic line of drainage and waste
 - (c) Traffic line of water supply
 - (d) Traffic line of air
 - (e) Traffic line of workers

(7) List of Standard Operation Procedures (SOP)

(8) Map around the facility

(9) Other information that Japanese animal health authorities consider necessary

11. In response to an application made under Item 10, the Japanese animal health authorities will conduct on-site inspections of the facilities at the expense of the United Kingdom to confirm whether they meet the designation standard.
12. In the case that the Japanese animal health authorities confirm that the conditions in the Annex 2 are fully satisfied, as substitute for the provision in Item 11, the animal health authorities of the United Kingdom may conduct on-site inspections and report the results to the Japanese animal health authorities.
13. The Japanese animal health authorities can terminate application of Item 12 when serious violations to the animal health requirements are reported.
14. When the designated heat-processing facilities have plan on significant alteration including reconstruction, enlargement (expansion) and/or other changes of the structure related to the designation standards stipulated in the Annex 1, the animal health authorities of the United Kingdom must apply in advance to the Japanese animal health authorities for approval according to the Annex 3.
15. The animal health authorities of The United Kingdom must notify the Japanese animal health authorities immediately if the designated heat-processing facilities change their names or addresses.
16. The Food Business Operator of the designated heat-processing 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 at least once per month. The results of the verification must be maintained in written form for at least two years.
17. The Food Business Operator of the designated heat-processing facility must keep written records of the following items for at least two years:
 - i) Date of heat processing and heating condition
 - ii) Quantity of heat-processed poultry meat and meat products by each product item
 - iii) Shipping date, quantity and destination

Supervision by the animal health authorities of the United Kingdom

18. The animal health authorities of the United Kingdom must visit the designated heat-processing 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. The animal health authorities of the United Kingdom must maintain written records of the results of each visit for two years.

19. If the animal health authorities of the United Kingdom finds that the designated heat-processing facility does not meet the designation standard or the animal health requirements of this document, the animal health authorities of the United Kingdom must immediately suspend all exports of heat-processed poultry meat and meat products from the facility to Japan and inform the Japanese animal health authorities of relevant information of the case without delay.
20. In the case of a suspension under Item 19, if appropriate remedial actions have been taken for the designated heat-processing facility, the animal health authorities of the United Kingdom may report the relevant information to the Japanese animal health authorities and resume the exports from the facility with the permission of the Japanese animal health authorities.
21. The animal health authorities of the United Kingdom must, upon request, provide the Japanese animal health authorities with a copy of the written record of the result of each visit made under Item 18.

Supervision by the Japanese animal health authorities

22. The Japanese animal health authorities may conduct on-site inspections of the designated heat-processing facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.

Revocation of the designation of the heat-processing facilities

23. In any of the following cases, the Japanese animal health authorities may revoke the designation of facilities and immediately suspend the import of heat-processed poultry meat and meat products produced in such facilities.
 - (1)When the designated heat-processing facilities do not meet the designation standards;
 - (2)When it is found that the designated heat-processing facilities are designated by a fraudulent or other unjust means;
 - (3)When it is found that the designated heat-processing facilities commit wrongful or unfaithful acts in relation to the operation of the designated heat-processing facility;
 - (4)When the designated heat-processing facilities do not comply with an order of the Japanese animal health authorities relevant to corrective measures to violations without any justifiable reasons;
 - (5)When the designated heat-processing facilities do not export heat-processed poultry meat and meat products to Japan for two years since the facilities were designated without any justifiable reasons.
 - (6)Unless otherwise above items from (1) to (5), when the designated heat-processing facilities are

found to be in violations of the animal health requirements and such violations cause or are likely to cause severe harm to animal health.

Conditions related to storage

24. The animal health authorities of the United Kingdom must ensure that heat-processed poultry meat and meat products to be exported to Japan 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.

Conditions related to transportation

25. In case the heat-processed poultry meat and meat products are transported to Japan through other countries, the heat-processed poultry meat and meat products to be exported to Japan must fulfill the following requirements:

- (1) The heat-processed meat and meat products to be exported to Japan must be packed in a tight container.
- (2) The container must be sealed by the animal health authorities of the United Kingdom.
- (3) The seal must be differentiated from that of other countries by a unique number which is recorded on the inspection certificate accompanying the consignment to enable cross-check upon arrival in Japan.

26. If the seal specified in Item 25 is found to have been intentionally broken or missing at the time of inspection upon arrival in Japan, the exported heat-processed poultry meat and meat products might be prohibited to be imported to Japan.

Other conditions

27. In case of confirmation of an outbreak of NAI and Newcastle Disease, the animal health authorities of the United Kingdom must immediately inform the Japanese animal health authorities of the relevant information.

Certification of the animal health authorities of the United Kingdom

28. The animal health authorities of the United Kingdom must issue inspection certificates for all heat-processed poultry meat and meat products to be exported to Japan, attesting the following items in English:

- (1) Compliance with each requirement of Item 3 to 7 and Item 24.
- (2) Name, address and approval number of the approved slaughter facilities and the approved processing facilities.
- (3) Name, address and approval number of the approved designated heat-processing 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 certifying veterinarian.

**Designation
Standard**

1. The designated heat-processing facilities must have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipment, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipment including heat-processing equipment.
2. The pre-heating area must be isolated from the post-heating area except for windows of heat-processing equipment.
3. The pre-heating area must have facilities for storage, treatment and inspection.
4. The post-heating area must be walled off from the outside and have heat-processing equipment furnished with instruments for inspection such as temperature recorders and equipment or instruments for inspection, cooling, storage and packing after heat-processing.
5. The pre-heating area and the post-heating area must have individual facilities, such as the entrance and exit, locker room, etc., for personnel of each area in order to prevent recontamination.
6. Floors, walls and ceilings must 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.
7. The designated heat-processing facilities must be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
8. The designated heat-processing facilities must 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.
9. Personnel who supervises compliance with the series of procedures of the procedural manual of Item 8 are posted.

Requirements for application of the provision in Item 10

1. The Japanese animal health authorities make an audit of the United Kingdom's system of approval and supervision of facilities, and confirm the followings;
 - (a) The United Kingdom has regulations prescribing specific programs to approve and supervise the facilities.
 - (b) The programs referenced in (a) are consistent with these Animal Health Requirements.
 - (c) Facilities comply with the Animal Health Requirements.
 - (d) There are no reports of violation to this Animal Health Requirements or the program referenced in (a) regarding the products which exported to Japan during last 2 years.
2. The animal health authorities of the United Kingdom respect the following requirements;
 - (a) The animal health authorities of the United Kingdom have to notify the Japanese animal health authorities when regulations referenced in 1 (a) are revised/amended.
 - (b) The animal health authorities of the United Kingdom have to provide information or data of the facilities or the programs referenced in 1 (a) upon request from the Japanese animal health authorities.
 - (c) The animal health authorities of the United Kingdom have to receive audit from Japanese animal health authorities.

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

1. If the designated heat-processing facilities intend to make significant alterations, the animal health authorities of The United Kingdom must submit the detailed information of the alteration plan including construction period to the Japanese animal health authorities at least one month before starting the construction, and get permission from the Japanese animal health authorities.
2. Alteration means temporary or permanent reconstruction, enlarging and/or other changes of the designated heat-processing facilities which concern the designation standards in Annex 1. Examples of significant alterations are listed below:

Reconstruction

- (1) A reconstruction concerning the heat-processing equipment (increase or decrease of the equipment, the way of the heating processing etc.);
- (2) A reconstruction concerning the separation between the pre-heating area and post- heating area;
- (3) A reconstruction of the inner wall (except the wall that separate the pre-heating area and post-heating 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;
- (5) A reconstruction accompanied by the change of use of the area in the designated heat-processing facility.

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 the designated heat-processing facility.
3. The animal health authorities of the United Kingdom must suspend the exportation of the heat-processed poultry meat and meat products which were produced in the designated heat-processing 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 United Kingdom must submit completion reports including the actual construction period, floor 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 heat-processing facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities allow the designated heat-processing facilities (or a part of the facilities) to produce the heat-processed poultry meat and meat products to be exported to Japan.
5. In case of Item 4, the Japanese animal health authorities conducts on-site inspection of the facilities at the expense of the United Kingdom.
6. In the case that the Japanese animal health authorities confirm that the conditions in the Annex 2 are fully satisfied, as substitute for the provision in Item 4, the animal health authorities of the United Kingdom may conduct on-site inspections, report the results to the Japanese animal health authorities and lift export suspension based on Item 3.
7. The Japanese animal health authorities can terminate application of Item 6 when serious violations to the animal health requirements are reported.

Annex 4

Additional animal health requirements for the meat products using natural casings to be exported from the United Kingdom to Japan

In case the natural casings are derived from cattle, sheep and goat;

- 1 The natural casings must be derived from animal which was born and raised in the countries other than the countries listed in the link below.
<https://www.maff.go.jp/aqs/english/news/bse.html>
- 2 The natural casings are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the animal health authorities of the United Kingdom.
 If the natural casings for the production of exported meat products are imported from third countries, they must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the animal health authorities of the United Kingdom or confirmation of the health certificates issued by the government of the country of origin.
- 3 If the natural casings are derived from animals originating from countries other than those free from rinderpest and FMD (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days with dry salt (NaCl), saturated brine ($A_w < 0.80$), or phosphate supplemented dry salt containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 12°C during this entire period.
- 4 Natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the national government of the United Kingdom as the ones which handle only natural casings prescribed in item 1,2 and 3. (In case the natural casings are imported from third countries, this provision must apply to the natural casing facilities in the countries that export the casing to the United Kingdom.)
- 5 The animal health authorities of the United Kingdom must inform the Japanese animal health authorities of the name, address, registration number of the approved natural casing facilities in advance.
- 6 The animal health authorities of the United Kingdom must issue inspection certificates for the meat products using natural casings to be exported to Japan, attesting the following items in English:
 - 1) Items 1, 2 and 3 of this Annex
 - 2) The kind of casings (natural), country of origin (name of the country where animals to be used for production of natural casings were born and raised) and animal species of origin

3) Name, address and registration number of the approved natural casing facilities

In case the natural casings are derived from pig;

- 1 The natural casings are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the animal health authorities of the United Kingdom.

If the natural casings for the production of exported meat products are imported from third countries, they must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the animal health authorities of the United Kingdom or confirmation of the health certificates issued by the originating government.

- 2 If the natural casings are derived from the animals originated from the countries other than those free from rinderpest, FMD, CSF and ASF (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days either with phosphate supplemented dry salt or saturated brine ($A_w < 0.80$) containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 20°C during this entire period.

- 3 Natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the national government of United Kingdom as the ones which handle only natural casings described in items 1 and 2. (In case of the natural casings imported from third countries, this provision must apply to the natural casing facilities in the countries that export the casing to the United Kingdom.)

- 4 The animal health authorities of the United Kingdom must inform the Japanese animal health authorities of the name, address, registration number of the approved natural casing facilities in advance.

- 5 The animal health authorities of the United Kingdom must issue inspection certificates for the exported meat products using natural casings to Japan, attesting the following items in English:

- 1) Item 1 and 2 of this Annex
- 2) The kind of casings (natural), country of origin (name of the country where animals to be used for production of natural casings were born and raised)
- 3) Name, address and registration number of the approved natural casing facilities