

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

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

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 goose)

(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 OIE Terrestrial Animal Health Code

(5)

“Outbreak”

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

(6) **“The competent authorities of Hungary”**

the Food Chain Safety Department Ministry of Agriculture of Hungarian Government

(7) **“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 Hungary.

(1) NAI and Newcastle disease are designated as notifiable diseases to the competent authorities of Hungary.

(2) The competent authorities of Hungary has surveillance programs for NAI, fowl cholera and salmonellosis (caused by *Salmonella pullorum* or *Salmonella gallinarum* only) based on the OIE Code and has 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 be derived from one which fulfills the following requirements:

- (1) Poultry which born and raised only in Hungary.
- (2) Poultry which raised at farms where no outbreak of NAI and Newcastle disease has been confirmed for at least 21 days before the slaughter date.
- (3) Poultry which confirmed to be free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by official inspectors of the Government of Hungary at an approved slaughter facility (defined in Article 5).

(Requirements for facilities)

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

7. The facilities where poultry meat and meat products to be exported to Japan are heat-processed must be 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 competent authorities of Hungary. The competent authorities of Hungary 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) Description of temperature measuring method and measuring point in the 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 an isolated appearance (dividing walls etc.) between pre-heating area and post-heating area

- (d) Photographs of attachment point between heat-processing equipment and dividing walls
- (e) Kind 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

9. In response to an application made under Article 8, the Japanese animal health authorities will conduct on-site inspections of the facilities at the expense of Hungary to confirm whether they meet the designation standard.

10. 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 the Article 9, the competent authorities of Hungary may conduct on-site inspections and report the results to the Japanese animal health authorities.

11. The Japanese animal health authorities can terminate application of the Article 10 when serious violations to the animal health requirements are reported.

12. When the designated heat-processing facilities have plan on alteration including reconstruction, enlargement (expansion) and/or other changes of the structure related to the designation standards stipulated in the Annex1, the competent authorities of Hungary must apply in advance to the Japanese animal health authorities for approval according to the Annex 3.

13. The competent authorities of Hungary must notify the Japanese animal health authorities immediately if designated heat-processing facilities change their names or addresses.

14. The manager 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.

15. The manager 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 of the competent authorities of Hungary)

16. The competent authorities of Hungary 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 competent authorities of Hungary must maintain written records of the results of each visit for two years.

17. If the competent authorities of Hungary finds that the designated heat-processing facility does not meet the designation standard or the animal health requirements of this document, the competent authorities of Hungary 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.

18. In the case of a suspension under Article 17, if appropriate remedial actions have been taken for the designated heat-processing facility, the competent authorities of Hungary 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.

19. The competent authorities of Hungary 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 16.

(Supervision of the Japanese animal health authorities)

20. 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)

21. 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 heat processed poultry meat and meat products originating from the designated heat-processing facilities are not exported to Japan for two years.
- (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.

(Condition of storage)

22. The competent authorities of Hungary must ensure that heat-processed poultry meat and 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.

(Condition of transportation)

23. In case the heat-processed poultry meat and meat products are transported to Japan through the 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 competent authorities of Hungary.
- (3) The seal must be obviously differentiated from that of the other countries.
- (4) The form of the said seal must be approved by the Japanese animal health authorities in advance.

24. If the seal specified in article 23 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed poultry meat and meat products might be prohibited to import to Japan.

(Other)

25. In case of suspicion or confirmation of an outbreak of NAI and Newcastle disease, the competent authorities of Hungary must inform the Japanese animal health authorities of the relevant information within 24 hours.

(Certification of the competent authorities of Hungary)

26. The competent authorities of Hungary must issue inspection certificates for all heat-processed poultry meat and meat products exported to Japan, stating the following items in English:

- (1) Compliance with each requirement of Articles 3 to 7 and Article 22.
- (2) Name, address and approval number of slaughter facilities and processing facilities.
- (3) Name, address and approval number of the 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 signer.

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 supervise compliance with the series of procedures of the procedural manual of Article 8 are posted.

Requirements for application of the provision in Article 10

1. The Japanese animal health authorities make an audit of Hungary's system of approval and supervision of facilities, and confirm the followings;
 - (a) Hungary has regulations which prescribing specific programs to approve and supervise the facilities.
 - (b) The programs referenced in (a) are consistent with this 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 competent authorities of Hungary respect the following items;
 - (a) The competent authorities of Hungary have to notify the Japanese animal health authorities when regulations referenced in 1 (a) are revised/amended.
 - (b) The competent authorities of Hungary have to provide information or data of the facilities or the programs referenced in (a) upon request from the Japanese animal health authorities.
 - (c) The competent authorities of Hungary 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 the alterations, the competent authorities of Hungary 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. The alteration means that reconstruction, enlarging and/or other changes of the designated heat-processing facilities which concern the designation standard in Annex 1. The example of the alterations is as follows. Even the case that temporary changes related to the designation standard made during the alteration process is subject to this annex. .

[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 competent authorities of Hungary 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 competent authorities of Hungary 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 the Article 4, the Japanese animal health authorities conducts on-site inspection of the facilities at the expense of Hungary.

**Additional animal health requirements for the meat products using casings
to be exported from the Hungary to Japan**

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

1. The casings are derived from animal which was born and raised in the countries other than the countries listed in the link below.
<http://www.maff.go.jp/aqs/english/news/bse.html>
2. It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of Hungary.
In case the casing for the production of exported meat products are imported from the third countries, the casing must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of competent authorities of Hungary or confirmation of the health certificates issued by the originating government.
3. Casings have been handled only at the facilities approved (hereinafter referred to as “approved casing facilities”) by the national government of Hungary as the ones which handle only casings prescribed in item 1 and 2.(In case the casings are imported from the third countries, this provision must apply to the meat processing facilities in the exporting countries.)
4. The competent authorities of Hungary must inform the Japanese animal health authorities of the name, address, registration number of the approved casing facilities in advance.
5. The competent authorities of Hungary must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
 - 1) Item 1 and 2
 - 2) The kind of casings (natural), country of origin and animal species of origin
 - 3) Name, address and registration number of approved casing facilities

In case the casings are derived from pig;

1. It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of Hungary.

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

2. The competent authorities of Hungary must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
 - 1) Item 1
 - 2) The kind of casings (natural), country of origin