

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

1. This document defines the animal health requirements for heat-processed poultry meat and its products to be exported from Mexico to Japan.
2. In this document, the following definitions apply:
 - (1) **Heat processing** means the heat treatments by maintaining the temperature at the center of poultry meat and its products at 70°C or higher for one minute or more, at any of the designated facilities described in article 7.
 - (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 its 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 authorities of the exporting country or the Government of the exporting country** means National Service of National Service of animal and Plant Health, Food Safety and Agri-food Quality (SENASICA), Ministry of Agriculture, Livestock, Rural Development, Fisheries and Food (SAGARPA) of the Mexican Government.
 - (8) **The Japanese animal health authorities** 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 its 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 authorities

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 authorities.

4. The poultry used to produce heat-processed poultry meat and its products to be exported to Japan must fulfill the following requirements:

(1) They were born and raised only in the exporting country.

(2) They were raised at a farm where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.

(3) They were raised at a farm where vaccination against NAI is not practiced.

(4) They were 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 its 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 its products to be exported to Japan are processed (prior to heat processing) must be approved by the Government of Mexico as the one in which sanitary inspections are performed routinely the Mexican official veterinarians in order to assure that sanitary measures are taken.

7. Upon application by the animal health authorities of the exporting country, the Japanese animal health authorities will designate particular processing facilities (the "designated facilities") meeting the attached standard in the annex 1 (the "designation standard") as approved, for a period of two years in principle, to perform heat processing of poultry meat and its products to be exported to Japan.

8. In response to an application made under article 7, the Japanese animal health authorities 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 the designated facilities are planned to be modified including reconstruction, enlargement (expansion) and/or other changes of the structure stipulated in the Annex

1 (the "modifications"), the animal health authorities of the exporting countries must apply in advance to the Japanese animal health authorities for approval in response to the Annex 2.

10. The animal health authorities of the exporting country must notify the Japanese animal health authorities 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 its products of each product item, with their heating records
 - iii) date and quantity of each shipment, by destination country.
13. The official state supervisor of Mexico must visit the designated facilities at least once every month 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 exporting country must maintain written records of the results of each visit for two years.
14. If the animal health authorities of the exporting country finds that any designated facility does not meet the designation standard or the animal health requirements of this document, such authorities must immediately suspend all exports to Japan of heat-processed poultry meat and its products from such designated facility and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
15. In the case of a suspension under article 14, if appropriate remedial actions have been taken for the relevant designated facility, the animal health authorities of the exporting country may report the relevant information to the Japanese animal health

authorities and resume the exports from the facility with the permission of Japanese animal health authorities.

16. The animal health authorities of the exporting country 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 13.
17. The Japanese animal health authorities 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.
18. When the Japanese animal health authorities recognizes that designated facilities do not meet the designation standard or do not fulfill the animal health requirements of this document, such authorities may revoke the designation and immediately suspend the import of heat-processed poultry meat and its products produced in such facilities.
19. The animal health authorities of the exporting country must ensure that heat-processed meat and its 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.
20. In the case that heat-processed poultry meat and its products are transported to Japan through third countries, they must be packed in a container sealed by the animal health authorities of the exporting country with a seal that can be obviously differentiated from that of the third countries.
21. If the seal specified in article 20 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.
22. In case of suspicion or confirmation of an outbreak of NAI etc., the animal health authorities of the exporting country must inform the Japanese animal health authorities of the relevant information within 24 hours.
23. The animal health authorities of the exporting country must issue inspection certificates for all heat-processed poultry meat and its products exported to Japan,

stating the following items in detail in English:

- (1) Compliance with each requirement of articles 3 to 6 and article 19.
- (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 its products to be exported to Japan originated from poultry which was slaughtered on or after 10 November 2017.

Annex 1

Designation Standard

1. The designated 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.
2. The pre-heating area must be completely 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 designated facilities must have heat-processing equipment furnished with instruments for inspection, such as temperature recorders.
5. The post-heating area must 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 must have individual facilities, such as the entrance and exit, locker room, etc., for personnel of each area in order to prevent recontamination.
7. 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.
8. The designated facilities must be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. The designated 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.

10. Personnel who supervise compliance with the series of procedures of the procedural manual of article 9 are posted.

Annex 2

The permission procedures for the modifications of the designated heat-processing facilities

1. If the designated heat-processing facilities intend to make modifications, the animal health authorities of the exporting country must submit to the Japanese animal health authorities showing the details of these modifications including construction period of the modifications at least one month before starting construction. The animal health authorities of the exporting countries must be permitted for the modifications by the Japanese animal health authorities.
2. The modification means that reconstruction, enlarging and/or other changes of the designated facilities, which concern the requirements for designated facilities in Annex 1. The example of the modifications is as follows. Even in case of change except the following mentioned changes, the changes involve the following mentioned changes (including temporary), it needs a preliminary submission.

[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 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 facility.

3. The animal health authorities of the exporting country must suspend the exportation of the heat-processed poultry meat and its products that were produced in the designated facilities (or a part of facilities) after the starting of construction of the modifications.
4. When the construction for modifications is completed, the animal health authorities of the exporting countries must submit a completion report including the actual construction period, construction plan and photos of the modifications 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 facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated facilities (or a part of the facilities) to produce the heat-processed poultry meat and its products to be exported to Japan.
5. In case of the article 4, the Japanese animal health authorities may conduct an on-site inspection of the facilities at the expense of the exporting countries.