

## Animal Health Requirements for heat-processed poultry meat and its products to be exported to Japan from Malaysia

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1. This document defines animal health requirements for heat-processed poultry meat and its products to be exported to Japan.
2. In this document, the definitions of terms are as follows:
  - (1) **Heat processing** means heat treatments keeping the temperature at the center of poultry meat and meat products at 70°C or higher for one minute or more that is conducted in the designated facilities in the Item 7 of this document on the condition of either:
  - (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 their products (excluding meat meal and meat and bone meal (MBM)).
  - (4) **Notifiable Avian influenza (NAI)** means infection of poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenic avian influenza (LPNAI) as defined in the World Organization for Animal Health (WOAH, founded as OIE) Terrestrial Animal Health Code.
  - (5) **Fowl Cholera** means infection of poultry caused by a bacterium, *Pasteurella multocida* with acute septicemia.
  - (6) **Outbreak** means an appearance of clinical signs, detection of antigens or antibodies (antibodies to HPAI only) to the diseases or identification of the pathogens.
  - (7) **The Exporting country** means Malaysia.
  - (8) **The animal health authorities of the exporting country** mean Ministry of Agriculture and Food Security of Malaysia.
  - (9) **The Japanese animal health authority** means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries.
3. When the exporting country exports heat-processed poultry meat and its products, the following requirements must have been fulfilled in the exporting country.
  - (1) NAI, Newcastle disease, Fowl cholera and Avian Salmonella infection (caused by *S. Gallinarum* or *S. Pullorum*) are designated as notifiable diseases to the animal health

authorities of the exporting country.

- (2) The surveillance programs for NAI based on WOA code are in place and the outcomes of which are fully acknowledged by the animal health authorities of the exporting country.
4. The poultry for heat-processed poultry meat and its 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 3:
  - (1) In case the heat-processed meat and meat products to be exported to Japan have been derived from poultry born and raised only in the exporting country:
    - (a) It is produced in the farm where no outbreak of NAI, Newcastle disease, Fowl cholera and Avian Salmonella infection (caused by *S. Gallinarum* or *S. Pullorum*) have been confirmed for at least 21 days before its slaughter date.
    - (b) The poultry were confirmed to be free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exporting country at the approved slaughter facilities specified in the Item 5.
  - (2) In case the heat-processed meat and meat products to be exported to Japan has been derived from poultry imported from third countries:
    - (a) The poultry were born and raised only in the third country.
    - (b) The poultry were directly imported to the exporting country from the third country. In case the poultry were imported to the exporting country through other country, the poultry must satisfy the following conditions:
      - (i) The poultry were packed in appropriate vehicles or containers.
      - (ii) The vehicles or containers were sealed until they were imported to the exporting country.
    - (c) The poultry were free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the official inspectors of the animal health authorities of the exporting country.
    - (d) The poultry were free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by the official inspectors of the animal health authorities of the exporting country at approved slaughter facilities specified in Item 5.
  - (3) In case the heat-processed meat and meat products to be exported to Japan have been originated from poultry meat and meat products imported from third

countries:

- (a) The poultry meat and meat products were derived from poultry which were born and raised only in the third countries.
  - (b) The poultry meat and meat products were directly imported to the exporting country from the third countries. In the case the poultry meat and meat products were imported to exporting country through other country, the poultry meat and meat products must satisfy the following conditions:
    - (i) The poultry meat and meat products were packed in appropriate vehicles or tight shipping containers.
    - (ii) The vehicle or shipping container were kept sealed until they were imported to the exporting country.
  - (c) The poultry meat and meat products were free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the official inspectors of the animal health authorities of the exporting country, and after the said inspection the poultry meat and meat products were directly carried into the approved processing facilities or designated heat-processing facilities specified in Item 6 or 7.
5. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the poultry for heat-processed poultry meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.
6. The processing facilities (hereinafter referred to as "the approved processing facilities") where the poultry meat and its products to be exported to Japan are processed (prior to heat processing) must be approved by the national government of the exporting country.
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. With the application by the animal health authorities of the exporting country, the Japanese animal health authorities will designate the facilities which meet the designation standard in the Annex1 for the term of 2 years in principle as designated heat-processing facilities. The animal health authorities of the exporting country

submit the documents which show the following items in English or Japanese 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. Japanese animal health authority will conduct an on-site inspection of the facilities at the expense of the exporting country to confirm whether they meet the designation standard, in response to the application of Item 8.

10. When the designated heat-processed facilities have plan for alternation 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 exporting country must apply in advance to the Japanese animal health authorities for approval according to the Annex 2.

11. The animal health authorities of the exporting country must notify the Japanese animal health authority immediately, if designated heat-processed facilities change their names or addresses.
12. The managers of the designated heat-processing facilities must confirm that preventive measures against the occurrence of sanitary hazards are conducted and that proper quality is ensured in the heat-processing procedure according to the SOP stipulated in the Annex 1 at least once a month, and the results of the verification must be kept in a written form for at least 2 years. The relevant document can be kept in electronic form on condition that preventive measures against manipulation are taken and backup files are secured.
13. The managers of the designated heat-processing facilities must record the following items and keep written items for at least 2 years. The relevant document can be kept in electronic form on condition that preventive measures against manipulation are taken and backup files are secured;
  - i) date of heat processing and heating condition
  - ii) quantity of poultry meat and its products of each product items with their heating records
  - iii) date and amount of each shipping by destination countries
14. The animal health authorities of the exporting country must visit the designated heat processing facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements of this document.
15. The animal health authorities of the exporting country must report the result of the visit of the Item 14 in a written form to Japanese animal health authority once every six months and keep it for 2 years. The relevant document can be kept in electronic form on condition that preventive measures against manipulation are taken and backup files are secured.

16. If the animal health authorities of the exporting country finds that designated heat-processing facilities do not meet the designation standard and the animal health requirements of this document, they must immediately suspend all exports of the heat-processed poultry meat and its products from the facilities and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
17. In the case of the Item 16 happens and appropriate remedial actions have been taken for the designated heat-processing facilities, the animal health authorities of the exporting country reports the relevant information to the Japanese animal health authorities and can resume the exports from the facilities with the permission of the Japanese animal health authorities.
18. The animal health authorities of the exporting country must provide, upon request, the copy of the written record of the result of the visit of the Item 14 to the Japanese animal health authorities.
19. The Japanese animal health authorities can conduct on-site inspections in the designated heat-processing facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.
20. The animal health authorities of the exporting country may apply for the extension of the designation period of the designated heat-processing facilities to the Japanese animal health authorities. Upon the application, the Japanese animal health authorities will extend the designation 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 stipulated in Item15 and by conducting on-site inspections stipulated in Article 19 as necessary. (The extended period of two years may be further extended by the same procedure.)
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 against 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.
22. The animal health authorities of the exporting country must ensure that the heat-processed meat and its products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases until the shipment.
23. The animal health authorities of the exporting country must ensure that heat-processed poultry meat and meat products are packed in safe and hygienic materials, the packed products are put in the clean boxes with the name and the approval number of the designated heat-processing facility on the surface of the boxes, and the boxes are not opened prior to export.
24. In the case the heat-processed poultry meat and its products are transported to Japan through the third countries, those must be packed in a tight container. The container must be sealed by the animal health authority of the exporting country with the seal which can be obviously differentiated from that of the third countries. In addition, the form of the said seal must be approved by the Japanese animal health authorities in advance.
25. In the case of suspicion or confirmation of an outbreak of NAI, Newcastle disease, Fowl cholera and Avian Salmonella infection (caused by *S. Gallinarum* or *S. Pullorum*), the animal health authorities of the exporting country must inform the

Japanese animal health authorities of the relevant information within 24 hours.

26. The animal health authorities of the exporting country must issue inspection certificates for the exported heat-processed poultry meat and its products to Japan, attesting the following items in detail in English:

- (1) Compliance with each requirement of the Items from 3 to 7, and 22 and 23.
- (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities.
- (3) Name, address and designation numbers of the designated heat-processing facilities.
- (4) Date 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.

## Annex1

### 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 completely isolated from **the post-heating area** except for:
  - the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;
  - Or
  - the entrance and exit of heat-processing equipment, where the 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** 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 equipments or instruments for inspection, cooling, storage or 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, toilet, etc. for personnel of each area in order to prevent recontamination.
7. Floors, walls and ceilings must be smooth and easy to clean; floors must be made of impermeable material, sloped properly and provided with drainage and can 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. A Standard Operating Procedure (SOP) for preventing occurrence of sanitary hazard and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing must be equipped.
10. Personnel who supervise the compliance of the series of procedures of the SOP of the Item 9 are posted.

## Annex 2

### **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 animal health authorities of the exporting country 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 animal health authorities of the exporting country 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 exporting country 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 the exporting country.

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 the Article 4, the animal health authorities of the exporting country may conduct on-site inspections, report the results to the Japanese animal health authorities and lift export suspension based on the Article 3.

7. The Japanese animal health authorities can terminate application of the Article 6 when serious violations to the animal health requirements are reported.

## **Annex 3**

### **Additional animal health requirements for the meat products using natural casings to be exported from the exporting country to Japan in case the natural casings are derived from cattle, sheep and goat:**

1 The natural 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 In case the natural casings for the production of meat products to be exported are originated in the exporting country, it has to be confirmed that 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 exporting country. In case the natural casings for the production of meat products to be exported are imported from the third countries, the natural casings must be 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 exporting country or confirmation of the health certificates issued by the animal health authorities of the origin country.

3 The natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the animal health authorities of the exporting country as the ones which handle only natural casings prescribed in item 1 and 2. (In case the natural casings are imported from the third countries, this provision must apply to the meat processing facilities in the exporting countries.)

4 The animal health authorities of the exporting country 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 exporting country must issue inspection certificates for the meat products using natural casings to be exported 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 natural casing facilities

In the case the natural casings derived from pig;

1 In case the natural casings for the production of exported meat products are originated in the exporting country, it has to be confirmed that 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 exporting country. In the case the natural casings for the production of exported meat products are imported from the third countries, the natural casings must be 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 exporting country or confirmation of the health certificates issued by the animal health authorities of the origin country.

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