

Animal health requirements for heat-processed poultry meat etc. to be exported from the Republic of Poland to Japan

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1. This document defines the animal health requirements for heat-processed poultry meat etc. to be exported from the Republic of Poland to Japan.
2. In this document, the following definitions apply:
 - (1) **“Heat-process”**
means heat treatments keeping the temperature at the center of poultry meat etc. at 70 degrees Celsius or higher for one minute or more.
 - (2) **“Poultry”**
means chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and geese).
 - (3) **“Poultry meat etc.”**
means cartilage, meat (including bone-in), fat, blood, tendon and viscera, skin of poultry and products made therefrom (excluding meat meal and MBM (meat and bone meal)).
 - (4) **“Notifiable Avian influenza (NAI)”**
means infection of poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenic avian influenza (LPAI) as defined in the World Organization for Animal Health (WOAH, founded as OIE) Terrestrial Animal Health Code.
 - (5) **“Notifiable avian diseases (NAD)”**
means NAI, Newcastle disease, and salmonellosis (caused by *Salmonella pullorum* or *Salmonella gallinarum* only).
 - (6) **“Outbreak”**
means appearance of clinical signs, detection of specific antigens or pathogens, or detection of antibodies (only for NAI, except for the case where adequate epidemiological investigation has shown that the detection was only of isolated seropositive antibodies and not an active infection of avian influenza) with clinical symptoms in domestic poultry.
 - (7) **“The exporting country”**
means Republic of Poland
 - (8) **“The competent authorities of the exporting country”**
means the General Veterinary Inspectorate of the Ministry of Agriculture and Rural Development of the Republic of Poland
 - (9) **“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

(General requirements)

3. The following requirements must be fulfilled in the exporting country.

- (1) NAD are designated as notifiable diseases to the competent authorities of the exporting country.
- (2) The competent authorities of the exporting country have surveillance programs for NAI based on the WOA Code and has fully acknowledged the outcome.

(Conditions for the area of origin and raw materials)

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

- (1) In the case the heat-processed meat etc. to be exported to Japan have been derived from poultry which is born and raised in the exporting country:
 - (a) The poultry must be raised at farms where no outbreak of NAD has been confirmed for at least 21 days before the slaughter date.
 - (b) The poultry must be confirmed free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by the official inspectors of the exporting country at approved slaughter facility specified in Item 5.
- (2) In the case the heat-processed meat etc. to be exported to Japan has been derived from poultry imported from the third countries:
 - (a) The poultry must be born and raised only in the third country.
 - (b) The poultry must be directly imported to the exporting country from the third country. In the case the poultry imported to the exporting country through other country, the poultry must satisfy the following conditions:
 - (i) The poultry must be packed in appropriate vehicle or container.
 - (ii) The vehicle or container must be sealed until imported to the exporting country.
 - (c) The poultry must be free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the relevant authorities commanded by competent authorities of the exporting country.
 - (d) It must be confirmed that the poultry is free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by the official inspector of the exporting country at approved slaughter facilities specified in Item 5.
- (3) In the case the heat-processed meat etc. to be exported to Japan have been originated from poultry meat etc. which have been imported from the third countries:
 - (a) The poultry meat etc. must be derived from poultry which was born and raised only in the third countries.

- (b) The poultry meat etc. must be directly imported to the exporting country from the third countries. In the case the poultry meat etc. imported to the exporting country through other country, the poultry meat etc. must satisfy the following conditions:
 - (i) The poultry meat etc. must be packed in appropriate vehicle or a tight shipping container.
 - (ii) The vehicle or shipping container must be kept sealed until imported to the exporting country.
- (c) The poultry meat etc. derived from poultry must be confirmed to be free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the relevant authorities commanded by competent authorities of the exporting country, and after the said inspection the poultry meat etc. must be directly carried into the approved processing facilities or designated heat-processing facilities specified in Item 6 or 7.

(Requirements for facilities)

- 5. The slaughter facilities where poultry used for heat-processed poultry meat etc. to be exported to Japan is slaughtered must be approved by relevant authorities commanded by competent authorities of the exporting country ("approved slaughter facilities").
- 6. The processing facilities where poultry meat etc. to be exported to Japan are processed (prior to heat-processing) must be approved by relevant authorities commanded by competent authorities of the exporting country ("approved processing facilities").
- 7. The facilities where poultry meat etc. 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 stipulated 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 the exporting country. The competent authorities of the exporting country 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 approval 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 etc. 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) Measuring method and place for central temperature for poultry meat etc. 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 isolated appearances (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 Item 8, the Japanese animal health authorities will conduct on-site inspections of the facilities at the expense of the exporting country 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 Item 9, relevant authorities commanded by competent authorities of the exporting country may conduct on-site inspections and report the results to the Japanese animal health authorities.

11. The competent authorities of the exporting country may apply for the extension of the designated period of the designated heat-processing 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 stipulated in Item 10 and by conducting on-site inspections stipulated in Item 9 as necessary. (The extended period of two years may be further extended by the same procedure.)

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

13. 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 Annex 1, the competent authorities of the exporting country must apply in advance to the Japanese animal health authorities for approval according to the Annex 3.
14. The competent authorities of the exporting country must notify the Japanese animal health authorities immediately if designated heat-processing facilities change their names or addresses.
15. 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.
16. The manager of the designated heat-processing facility must keep written or electronic records of the following items for at least two years. The relevant document can be kept in electronic form on condition that manipulation prevention measures are taken and backup files are secured:
- (1) Date of heat-processing and heating condition
 - (2) Quantity of heat-processed poultry meat etc. by each product item.
 - (3) Shipping date, quantity and destination

(Supervision of the competent authorities of the exporting country)

17. The relevant authorities commanded by competent authorities of the exporting country 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 relevant authorities commanded by competent authorities of the exporting country must maintain written records of the results of each visit for two years. The relevant document can be kept in electronic form on condition that manipulation prevention measures are taken and backup files are secured.
18. If The relevant authorities commanded by competent authorities of the exporting country find that the designated heat-processing facility does not meet the designation standard or the animal health requirements of this document, the relevant authorities commanded by competent authorities of the exporting country must immediately suspend all exports of heat-processed poultry meat etc. from the facility to Japan and inform the Japanese animal health authorities of relevant information of the case without delay.

19. In the case of a suspension under Item 18, if appropriate remedial actions have been taken for the designated heat-processing facility, the competent 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 the Japanese animal health authorities.

20. The competent 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 Item 17.

(Supervision of the Japanese animal health authorities)

21. 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)

22. 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 etc. 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 reason.
- (5) When the designated heat-processing facilities do not export heat-processed poultry meat etc. to Japan for two years since the facilities were designated, the Japanese animal health authorities confirm that the competent authorities of the exporting country agree with the deletion of the facilities from the list of the designated heat-processing facilities. When the facilities are deleted from the list and no longer eligible to export the products to Japan, the official letter confirming that fact is sent by the Japanese animal health authorities to the competent authorities of the exporting country.
- (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 packing and storage)

23. The relevant authorities commanded by competent authorities of the exporting country must ensure that heat-processed poultry meat etc. are packed in safe and hygienic materials, the packed products are contained 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. The relevant authorities commanded by competent authorities of the exporting country must ensure that heat-processed poultry meat etc. 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.

(Condition of transportation)

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

- (1) The heat-processed poultry meat etc. to be exported to Japan must be packed in a tight container.
- (2) The container must be sealed by the relevant authorities commanded by competent authorities of the exporting country.
- (3) The seal must be obviously differentiated from that of the other countries.

26. If the seal specified in Item 25 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 etc. might be prohibited to import to Japan.

(Other)

27. In the case of confirmation of an outbreak of NAD, the competent authorities of the exporting country must inform the Japanese animal health authorities of the relevant information as soon as possible.

28. Heat-processed poultry meat etc. to be exported from the exporting country to Japan are not subject to export restrictions by Japan with regard to HPAI outbreak in the exporting country.

(Certification of the competent authorities of the exporting country)

29. The relevant authorities commanded by competent authorities of the exporting country must issue health certificates for all heat-processed poultry meat etc. to be exported to Japan, attesting the following items in English:

- (1) Compliance with each requirement of Item 3 to 7, Item 23 and 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 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 health certificates, and name and title of the signer.

Designation Standard

1. The designated manufacturing facilities must be divided into pre-heating area which is for raw materials and post-heating area which is exclusively for treating products after heat-processing (hereinafter heat-processed products).
2. The post-heating area must be isolated from the pre-heating area except for penetration structure of heat-processing equipment.
3. The designated facilities have equipment for measuring and recording the actual temperature and time of heat-processing, and the post-heating area has equipment for measuring and recording the temperature and its duration time of center of the products.
4. The post-heating area must be walled off from the outside and once the products enter the post-heating area through the heat-processing equipment, they must not be brought to the outside of the post-heating area until they are contained in the box and loaded in the vehicle for shipment to prevent the recontamination, and to this end, post-heating area requires various equipment necessary for process after heat-processing such as cooling, inspection such as metal detection, packing and storage.
5. The pre-heating area and post-heating area must have its workers dedicated to each area and the worker's flow must be completely separated, and to this end, the pre-heating area and the post-heating area must have individual facilities for workers of each area, such as the entrance and exit, locker room, etc., in order to prevent cross-contamination.
6. 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 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 introduce a Standard Operating Procedures (SOP) 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 Item 8 are posted.

Requirements for application of the provision in Item 10

1. The Japanese animal health authorities make an audit of the exporting country's system of approval and supervision of facilities, and confirm the followings;
 - (1) The exporting country has regulations prescribing specific programs to approve and supervise the facilities.
 - (2) The programs referenced in (1) are consistent with this Animal Health Requirements.
 - (3) Facilities comply with the Animal Health Requirements.
 - (4) There are no reports of violation to this Animal Health Requirements or the program referenced in (1) regarding the products which exported to Japan during last 2 years.
2. The competent authorities of the exporting country respect the following items;
 - (1) The competent authorities of the exporting country have to notify the Japanese animal health authorities when regulations referenced in 1 (1) are revised/amended.
 - (2) The competent authorities of the exporting country have to provide information and/or data of the facilities and/or the programs referenced in 1 (1) upon request from the Japanese animal health authorities.
 - (3) The competent authorities of the exporting country have to receive audit from the 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 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 the Annex 1. The examples of the alterations are as follows. Even the case that temporary changes related to the designation standard made during the alteration process are 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 relevant authorities commanded by competent authorities of the exporting country must suspend the exportation of the heat-processed poultry meat etc. 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 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 etc. to be exported to Japan.
5. In the case of Item 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 Item 4, the relevant authorities commanded by competent 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 Item 3.
7. The Japanese animal health authorities can terminate application of Item 6 when serious violations to the animal health requirements are reported.

**Additional animal health requirements for the meat products using natural casings
to be exported from the Republic of Poland to Japan**

In the 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.

<https://www.maff.go.jp/aqs/english/news/bse.html>

2. In the case the natural casings for the production of meat products to be exported are originated in the EU, 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 national government of EU member states.

In the case the natural casings for the production of meat products to be exported are imported from outside the EU, 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 national government of EU member states or confirmation of the health certificates issued by the originating government.

3. In the case the natural casings are derived from the animals originated from the countries other than the countries free from rinderpest and FMD (<https://www.maff.go.jp/aqs/english/news/third-free.html>), the natural casings after processing need to be 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 degrees Celsius during this entire period.
4. The natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the competent authorities of the exporting country as the ones which handle only natural casings prescribed in item 1 and 2. (In the case the natural casings are imported from the third countries, this provision must apply to the meat processing facilities in the exporting countries.)
5. The competent authorities of the exporting country must inform the Japanese animal health authorities of the name, address, approval number of the approved natural casing facilities in advance.

6. The relevant authorities commanded by competent authorities of the exporting country must issue health certificates for the meat products using natural casings to be exported to Japan, attesting the following items in English:
- (1) Item 1, 2 and 3
 - (2) The kind of casings (natural), country of origin and animal species of origin
 - (3) Name, address and approval number of the approved natural casing facilities

In the case the natural casings derived from pig;

1. In the case the natural casings for the production of exported meat products are originated in the EU, 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 national government of EU member states.

In the case the natural casings for the production of exported meat products are imported from outside the EU, 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 national government of EU member states or confirmation of the health certificates issued by the originating government.

2. In the case the natural casings are derived from the animals originated from the countries other than the countries free from rinderpest, FMD, CSF and ASF (<https://www.maff.go.jp/aqs/english/news/third-free.html>), the natural casings after processing need to be 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 degrees Celsius during this entire period.
3. The natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the relevant authorities commanded by competent authorities of the exporting country as the ones which handle only natural casings prescribed in item 1 and 2. (In the 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 competent authorities of the exporting country must inform the Japanese animal health authorities of the name, address, approval number of the approved natural casing facilities in advance.
5. The relevant authorities commanded by competent authorities of the exporting country must issue health certificates for the exported meat products using natural casings to Japan, attesting the following items in English:
 - (1) Item 1 and 2
 - (2) The kind of casings (natural), country of origin
 - (3) Name, address and approval number of the approved natural casing facilities