

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

1. This document defines the animal health requirements for heat-processed poultry meat and meat products to be exported from Russian Federation to Japan.
2. In this document, the following definitions apply:
 - (1) **Heat processing** means the heat treatments keeping the temperature at the center of poultry meat and poultry meat products at 70°C 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 goose).
 - (3) **Poultry meat and poultry meat products** means carcasses, parts of carcasses, meat (including bone-in), fat, offal, 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 an 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) **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 specific antigens or pathogens, or antibodies (only for NAI).
 - (7) **The veterinary authorities of Russian Federation** are Federal Service for Veterinary and Phytosanitary Surveillance
 - (8) **The Japanese animal health authorities** are the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government.
3. The following requirements must be fulfilled in Russian Federation.
 - (1) NAI etc. are designated as notifiable diseases to the state veterinary service of Russian Federation.
 - (2) Surveillance programs for avian influenza has to be obliged to notification based on the OIE Code and its execution has to be controlled by authorized veterinary authorities of Russian Federation.
4. The heat-processed poultry meat and meat products to be exported to Japan must fulfill the following requirements:
 - (1) In case the heat-processed meat and meat products to be exported to Japan have been derived from poultry which is born and raised in Russian Federation.
 - (i) The poultry must be raised at farms where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.
 - (ii) The poultry must be confirmed free from any poultry infectious diseases as a consequence of ante-mortem

- and post-mortem inspections conducted by the state veterinary service of Russian Federation at approved slaughter facility (defined in Article 5).
- (2) In case the heat-processed meat and meat products to be exported to Japan has been derived from poultry imported from the third countries:
- (i) The poultry must be born and raised only in the third country.
 - (ii) The poultry must be directly imported to Russian Federation from the third country. In case the poultry imported to Russian Federation through other country, the poultry must satisfy the following conditions:
 - (a) The poultry must be packed in appropriate vehicle or container.
 - (b) The vehicle or container must be sealed until imported to Russian Federation.
 - (iii) The poultry must be free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the state veterinary service of Russian Federation.
 - (iv) 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 official inspectors of the state veterinary service of Russian Federation at approved slaughter facilities specified in Article 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 which have been taken from approved Russian facilities or imported from the third countries:
- (i) The poultry meat and meat products must be derived from poultry which was born and raised only in the third countries.
 - (ii) The poultry meat and meat products must be directly imported to Russian Federation from the third countries. In case the poultry meat and meat products imported to Russian Federation through other country, the poultry meat and meat products must satisfy the following conditions:
 - (a) The poultry meat and meat products must be packed in appropriate vehicle or a tight (not hermetical) shipping container.
 - (b) The vehicle or shipping container must be kept sealed until imported to Russian Federation.
 - (iii) The poultry meat and meat products must be free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the state veterinary service of Russian Federation, and after the said inspection the poultry meat and meat products must be directly carried into the approved processing facilities or designated heat-processing facilities specified in Article 6 or 7.
5. The slaughter facilities where poultry for heat-processed poultry meat and meat products to be exported to Japan is slaughtered must be approved by state veterinary service of Russian Federation (the "approved slaughter facilities").
6. The processing facilities where poultry meat and poultry meat products to be exported to Japan are processed (prior to heat processing) must be approved by state veterinary service of Russian Federation (the "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 designate the heat-processing facilities which meet the designation standard in the Annex 1 as the designated heat-processing facilities for the terms of two years in principle upon application by the veterinary authority of Russian Federation.
9. The veterinary authority of Russian Federation submit the documents which show following items in English or Japanese language to 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
10. In response to an application made under Article 8, the Japanese animal health authorities will conduct on-site inspections of proposed facilities at the expense of Russian Federation to confirm whether they meet the designation standard.
11. When the designated heat-processing facilities have plan on altered including reconstruction, enlargement

(expansion) and/or other changes of the structure related to the designation standards stipulated in the Annex 1, the competent veterinary authority of Russian Federation must apply in advance to the Japanese animal health authorities for approval according to the Annex 2.

12. The state veterinary service of Russian Federation must notify the Japanese animal health authorities immediately if any designated heat-processing facilities change their names or addresses.
13. The manager of each 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.
14. The manager of each designated heat-processing facility must keep a written record for at least two years of the following items:
 - i) Date of heat processing
 - ii) Quantity of heat-processed poultry meat and poultry meat products by each product item
 - iii) Shipping date, quantity and destination
15. Specialists of state veterinary service of Russian Federation 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 authorities of state veterinary service of Russian Federation must maintain written records of the results of each visit for two years.
16. If the state veterinary service of Russian Federation finds that any designated heat-processing facility does not meet the designation standard or the animal health requirements of this document, the state veterinary service of Russian Federation must immediately suspend all exports to Japan of heat-processed poultry meat and meat products from designated heat-processing facility and inform the Japanese animal health authorities of relevant information of the case.
17. In the case of a suspension under Article 16, if appropriate remedial actions have been taken for the designated heat-processing facility, the state veterinary service of Russian Federation 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.
18. The competent authority of Russian Federation 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 15.

19. 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.
20. 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 a wrongful or unfaithful act in relation to the operation of the designated heat-processing facilities.
 - (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 poultry 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.
21. The animal health authorities of Russian Federation must ensure that heat-processed poultry meat and meat products are stored in clean and sanitary hygienic wrappings and/or containers and handled in a way to prevent contamination with any pathogens of any animal infectious diseases prior to shipment.
22. 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 (not hermetical) shipping container.
 - (2) The shipping container must be sealed by the animal health authorities of Russian Federation.
23. If the seal specified in Article 22 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 to Japan in question might be prohibited to import to Japan.
24. In case of suspicion or confirmation of an outbreak of NAI etc., the animal health authorities of Russian Federation must inform the Japanese animal health authorities of the relevant information within 24 hours.

25. The state veterinary service of Russian Federation must issue veterinary certificate for the 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 6 and Article 21.
- (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 shipping container (for shipments through third countries).
- (6) Shipping date and name of the port.
- (7) Date and place of issuance of the veterinary 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.

**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 veterinary authority of Russian Federation must submit the detailed information of the alterations plan including construction period to the Japanese animal health authorities at least one month before starting construction, and get permitted for the alterations by 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 requirements for designated heat-processing facilities in Annex 1. The example of the alterations is as follows. Even the case that temporary change related to the designation standard made during the alteration process is subject to this annex.

[reconstruction]

- ① Reconstruction concerning the heat-processing equipment (increase or decrease of the equipment, the way of the heating processing etc.).
- ② Reconstruction concerning the separation between the pre-heating area and post- heating area.
- ③ 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 Reconstruction concerning the outer wall.
- ⑤ Reconstruction accompanied by the change of use of the area in the designated heat-processing facility.

[enlargement]

- ① Enlargement which involves a construction which is not totally independent from the designated area.
 - ② Enlargement which involves a construction which shares a registration number, name, address etc, of the designated heat-processing facility.
3. The state veterinary service of Russian Federation must suspend the exportation of the heat-processed poultry meat and meat products that 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 veterinary authority of Russian Federation must submit a completion report including the actual construction period, construction 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 conduct an on-site inspection of the facilities at the expense of Exporting country.