

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

2. In this document, the following definitions apply:

(1) “Heat-process”

heat treatments maintaining the temperature at the center of poultry meat and meat products at 70 degrees Celsius 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 avian influenza (HPAI) or low pathogenic avian influenza (LPAI) 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) with clinical symptoms in domestic poultry

(6) “The exporting country”

Republic of Singapore

(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 be fulfilled in the exporting country.

(1) NAI and Newcastle disease 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 and Newcastle disease 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 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 4:

- (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 only in the exporting country.
 - (a) The poultry must be raised at a farm where no outbreak of NAI and Newcastle disease, and no clinical outbreak of fowl cholera and salmonellosis (which is caused by *Salmonella Pullorum* or *Salmonella Galinarum* only) 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 competent authorities of the exporting country at approved slaughter facility stipulated in Point 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:
 - (a) i) The poultry must be born in the third country and raised only in that country, and directly transported to approved slaughter facilities; or
ii) The poultry must be born in the third country and raised both in that country and the exporting country.
 - (b) The poultry must be directly imported to the exporting country from the third country. In 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 official inspectors of the 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 inspectors of the competent authorities of the exporting country at approved slaughter facilities specified in Point 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 imported from the third countries:
 - (a) The poultry meat and meat products must be derived from poultry which was born and raised only in the third countries.
 - (b) The poultry meat and meat products must be directly imported to the exporting country from the third countries. In case the poultry meat and meat products imported to the exporting country through other country, the poultry meat and meat products must satisfy the following conditions:
 - (i) The poultry meat and meat products 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 and meat products must be free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the official inspectors of the competent authorities of the exporting country, 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 Point 6 or 7.

(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 competent authorities of the exporting country ("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 competent authorities of the exporting country ("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 Annex 1 for the period of two years in principle as the designated heat-processing facilities upon application by the competent authorities of the exporting country.

9. 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 Point 18 and by conducting on-site inspections stipulated in Point 11 as necessary. (The extended period of two years may be further extended by the same procedure.)

10. 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 and meat products to be exported to Japan
 - (a) Species of poultry (chicken, duck, goose, etc.), country of origin
 - (b) Process for production including heating method, heating temperature, heating period
 - (c) Measuring method and place for central temperature for poultry meat and meat products in heat processing
- (5) General description of structure of the facility
 - (a) Floor 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

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

12. In the case where the Japanese animal health authorities confirm that the conditions in Annex 2 are fully satisfied, as substitute for the provision in Point 11, the competent authorities of the exporting country may conduct on-site inspections and report the results to the Japanese animal health authorities.

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

14. 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 Annex 1, the competent authorities of the exporting country must apply in advance to the Japanese animal health authorities for approval according to Annex 3.

15. The competent authorities of the exporting country must immediately notify the Japanese animal health authorities of change in their names, addresses, or approval numbers.

16. The manager of the designated heat-processing facility must confirm that appropriate management is ensured in the heat-processing procedure according to the SOP stipulated in the Annex 1 at least once per month. The results of the verification must be maintained in written form for at least two years.

17. The manager of the designated heat-processing facility must keep written records of the following items for at least two years. The relevant document can be kept in electronic form on condition that measures to prevent falsification of the document are taken and backup files are secured:

- (1) Date of heat processing and heating condition
- (2) Quantity of heat-processed poultry meat and meat products by each product item
- (3) Shipping date, quantity and destination

(Supervision of the competent authorities of the exporting country)

18. The 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 competent authorities of the exporting country must report the results of the visits conducted in the previous six months period in written form to the Japanese animal health authorities once every six months and maintain written records of the results of each visit for two years. The relevant document can be kept in electronic form on condition that measures to prevent falsification of the document are taken and backup files are secured.

19. If the 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 competent authorities of the exporting country 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 on the case without delay.

20. In case of a suspension under Point 19, when appropriate corrective 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.

21. 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 Point 18.

(Supervision of the Japanese animal health authorities)

22. 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)

23. 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 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.

(Condition of packing and storage)

24. The competent 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 contained in 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 shipment.

25. The competent authorities of the exporting country must ensure that heat-processed poultry meat and meat products are stored and handled in a way to prevent contamination with pathogens of any animal infectious diseases prior to shipment.

(Condition of transportation)

26. 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 poultry 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 the exporting country.
- (3) The seal must be obviously differentiated from that of the other countries.

27. If the seal specified in Point 26 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 may be prohibited to be imported to Japan.

(Other)

28. In case of confirmation of an outbreak of NAI the competent authorities of the exporting country must inform the Japanese animal health authorities of the relevant information within 24 hours.

(Certification of the competent authorities of the exporting country)

29. The competent authorities of the exporting country 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 Points 3 to 6 and Point 24, 25.
- (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 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 quality 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 facilities, such as the entrance and exit, locker room, etc. in each area for personnel of each area in order to prevent recontamination.
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 standard operating procedures (SOP) for ensuring appropriate management 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 SOP of Point 8 are posted.

Requirements for application of the provision in Point 12

1. The Japanese animal health authorities make an audit of exporting country's system of approval and supervision of facilities, and confirm the followings;
 - (1) The exporting country has regulations which prescribe specific programs to approve and supervise the facilities.
 - (2) The regulations referenced in (1) are consistent with this animal health requirements.
 - (3) Facilities comply with this Animal Health Requirements.
 - (4) There are no reports of violation to this animal health requirements or to the program referenced in (1) regarding the products which are exported to Japan during last 2 years.

2. The competent authorities of exporting country respect and implement the following items;
 - (1) The competent authorities of exporting country have to notify the Japanese animal health authorities when regulations referenced in 1 (1) are revised.
 - (2) The competent authorities of exporting country have to provide information or data of the facilities or the programs referenced in 1 (1) upon request from the Japanese animal health authorities.
 - (3) If there have occurred any problems concerning food and animal safety with the products derived from the designated facilities, those products shall be immediately suspended to be exported to Japan and such cases should be notified to the Japanese animal health authorities.
 - (4) Experts from the Japanese animal health authorities shall be accepted at any time to make an audit of the system and facilities of exporting country.

**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 obtain 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 examples of the alterations are as follows. Even the case where temporary changes related to the designation standard are 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 completely independent from the designated area.
 - (2) An enlargement which involves a construction which shares a approval number, name, address etc, of the designated heat-processing facility.
3. The competent 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 competent authorities of the exporting country must submit completion reports including the actual construction period, floor plan and photos of the altered area to the Japanese animal health authorities. After receiving the completion reports the Japanese animal health authorities may conduct 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 Item 4, the Japanese animal health authorities conducts on-site inspections of the facilities at the expense of the exporting country.
6. In the case where the Japanese animal health authorities confirm that the conditions in Annex 2 are fully satisfied, as substitute for the provision in Item 4, the competent authorities of the exporting country may conduct on-site inspections, report the results to the Japanese animal health authorities and the suspension based on Item 3 may be lifted.
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 Singapore 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 competent 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 competent authorities of the exporting country or confirmation of the health certificates issued by the competent authorities of the origin country.

- 3 In 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°C 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 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, approved number of the approved natural casing facilities in advance.
- 6 The competent 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) Country of production of natural casings
- (3) Country where the animal used for the production of natural casing is born and raised
- (4) Animal species used for the production of natural casing
- (5) Name, address and approved number of approved natural casing facilities

In 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 competent authorities of the exporting country.

In 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 competent authorities of the exporting country or confirmation of the health certificates issued by the competent authorities of the origin country.

2 In 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°C 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 animal health authorities of Singapore as the ones which handle natural casings prescribed in item 1 and 2, and take preventive measure against contamination by other natural casings. (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 Singapore must inform the Japanese animal health authorities of the name, address, approval number of the approved natural casing facilities in advance.

5 The animal health authorities of Singapore must issue inspection certificates for the exported meat products using natural casing to Japan, stating the following items in English:

1) Item 1 and 2

(2) Country of production of natural casings

(3) Country where the animal used for the production of natural casing is born and raised

(4) Animal species of used for the production of natural casing

(5) Name, address and approved number of approved natural casing facilities