

Animal Health Requirements for heat-processed liquid egg products to be exported from the Republic of Singapore to Japan

1. This document defines the animal health requirements for heat-processed liquid egg products (hereinafter referred to as “heat-processed egg products”) to be exported from the Republic of Singapore to Japan.

2. In this document, the following definitions apply:

(1) “Heat processing”

pasteurization that is conducted in the designated heat-processing facilities stipulated in the Point 6 of this document on the following condition:

(a) In case of liquid whole egg (including liquid egg yolk): Heat treatment at a minimum of 60 degrees Celsius for a minimum of 3 minutes and 8 seconds.

(b) In case of liquid egg white: Heat treatment at a minimum of 56.7 degrees Celsius for a minimum of 3 minutes and 52 seconds.

(2) “Poultry”

chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and goose).

(3) “Egg”

the egg of poultry.

(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”

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 raw materials)

4. The heat-processed egg products to be exported to Japan must fulfill the following requirements:

(1) In case the heat-processed egg products to be exported to Japan have been derived from poultry which is born and raised in the exporting country.

- The eggs are laid on 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) have been confirmed for at least 21 days.

(2) In case the heat-processed egg products to be exported to Japan have 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; 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.

(3) In case the heat-processed egg products to be exported to Japan have been originated from eggs which have been imported from the third countries:

(a) The eggs must be derived from poultry which was born and raised only in the third countries.

(b) The eggs must be directly imported to the exporting country from the third countries. In case the eggs imported to the exporting country through other country, the eggs must satisfy the following conditions:

(i) The eggs 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 eggs 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 eggs must be directly carried into the designated heat-processing facilities specified in Point 6.

5. The eggs which are used for the heat-processed egg products to be exported to Japan must be inspected, washed, sanitized, heat-processed, wrapped/filled-up and stored in the designated heat-processing facilities specified in the Point 6.

(Requirements for facilities)

6. The facilities where liquid eggs to be exported to Japan are heat-processed must be designated

by the Japanese animal health authorities (“designated heat-processing facilities”).

7. 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.
8. 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 heat-processing facilities for another two years when the Japanese animal health authorities confirm that the designated heat-processing facilities meet the designation standard by examining the results stipulated in Point 17 and by conducting on-site inspections stipulated in Point 10. (The extended period of two years may be further extended by the same procedure.)
9. 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 egg 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 liquid egg 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 pre-heating area and post-heating area
 - (d) Photographs of heat-processing equipment
 - (e) Kind of heat-processing equipment
 - (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 Point 7 or 8, 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.
11. In the case where the Japanese animal health authorities confirm that the conditions in Annex 2 are fully satisfied, as a substitute for the provision in Point 10, the competent authorities of the exporting country may conduct on-site inspections and report the results to the Japanese animal health authorities.
12. The Japanese animal health authorities can terminate application of Point 11 when serious violations to the animal health requirements are reported.
13. The competent authorities of the exporting country must verify by on-site inspection that any structural changes at the designated heat-processing facility comply with the requirements of this document, and that they do not pose a risk of contaminating heat-processed egg products with other untreated products.
14. The competent authorities of the exporting country must immediately notify the Japanese animal health authorities of change in their names, addresses or approved numbers.
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. 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 secure.
16. 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 egg products by each product item
 - (3) Shipping date, quantity and destination.

(Supervision of the competent authorities of the exporting country)

17. 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 officials must verify that the facilities are in compliance with the requirements of this document. The competent authorities of the exporting country must keep records of the

result of the inspection in written form for 1 year. 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 secure.

18. If the competent authorities of the exporting country find that the designated heat-processing facilities do not meet the designation standards or the animal health requirements of this document, the competent authorities of the exporting country must immediately suspend all exports of heat-processed egg products from the facility to Japan and inform the Japanese animal health authorities of relevant information on the case without delay.

19. In case of a suspension under the Point 18, 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.

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 Point 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 egg 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 egg 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)

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

(Condition of transportation)

25. In case heat-processed egg products are transported to Japan through the other countries, the heat-processed egg products to be exported to Japan must fulfill the following requirements:
- (1) The heat-processed egg products to be exported to Japan must be packed in a tight container.
 - (2) The said 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.
26. If the seal specified in the Point 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 egg products may be prohibited to be imported to Japan.

(Other)

27. In the 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.
28. The competent authorities of the exporting country must issue inspection certificates for all heat-processed egg products exported to Japan, stating the following items in English:
- (1) Compliance with each requirement of Points 3 to 5 and Point 23, 24.
 - (2) Pasteurization time and temperature, and date of heat-processing.
 - (3) Name, address and official number of the designated heat-processing facilities.
 - (4) Identification number of the seal on the container (for exported heat-processed egg products transported to Japan through third countries).
 - (5) Date and name of the port of shipment.
 - (6) Date and place of issuance of the inspection certificate, and name and title of the signer.

Designation Standard

1. Areas where unpasteurized products are handled (transfer rooms, breaking rooms) will be separated from areas where pasteurized products are handled (packaging rooms). In cases where unpasteurized and pasteurized products are stored in the same room, they must be kept in separate enclosed silos to avoid the cross contamination.
2. Pasteurized products must be kept separate and apart from unpasteurized product at all times.
3. The facility must have adequate facilities for storage, processing (breaking etc.), inspection, cleaning, drying, and sanitizing.
4. The area where pasteurized products are handled must be fully segregated from the outside.
5. The facility must have adequate equipment and utensils appropriate for handling the products after the heating process to ensure the products are not contaminated with unpasteurized materials.
6. The pasteurizer system must be equipped with temperature recording devices.
7. Adequate sanitation measures must be enforced to ensure that personnel and equipment do not pose a risk of contaminating pasteurized products with unpasteurized products.
8. Floors, walls and ceilings must be smooth and easy to clean. The floors shall be made of impermeable materials, sloped properly and provided with drainage and be easily disinfected.
9. The facility must introduce standard operating procedure (SOP) for ensuring appropriate management in a series of pre-heat-processing, heat-processing and post-heat processing.
10. Personnel who supervise compliance with the series of procedures of the SOP of Item 9 above are posted.

Requirements for application of the provision in Point 11

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 prescribing a specific program to approve and supervise the facilities.
 - (2) The regulations referred in (1) above is 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 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.
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- (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 export 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.