

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

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1. This document defines the animal health requirements for heat-processed poultry meat and poultry meat products to be exported to Japan from Thailand.
2. In this document, the following definitions apply:
 - (1) **Heat processing** means the heat treatments by maintaining the temperature at the center of poultry meat and poultry meat products at 70°C or higher for one minute or more, at any of the designated facilities described in Article 7.
 - (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 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)** means an infection of poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenic notifiable 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 antigens or pathogens of, or antibodies (antibodies to NAI only) to, a disease.
 - (7) **The exporting country** means Kingdom of Thailand
 - (8) **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.
3. In order for the exporting country to export heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in the exporting country.
 - (1) NAI etc. are designated as notifiable diseases by and to the animal health authorities of the exporting country.

- (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such animal health authorities.
4. The poultry for heat-processed poultry meat and poultry meat products to be exported to Japan must fulfill the following requirements:
 - (1) It is raised at a farm where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.
 - (2) It is confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the Government of the exporting country at an approved slaughter facility (defined in Article 5).
5. The slaughter facilities (the "approved slaughter facilities") where poultry for heat-processed poultry meat and poultry meat products to be exported to Japan is slaughtered must be approved by the Government of the exporting country.
6. The processing facilities (the "approved processing facilities") where poultry meat and poultry meat products to be exported to Japan are processed (prior to heat processing) must be approved by the Government of the exporting country.
7. Upon application by the animal health authorities of the exporting country, the Japanese animal health authorities will designate particular processing facilities (the "designated facilities") meeting the attached standard in the Annex 1 (the "designation standard") as approved to perform heat processing of poultry meat and poultry meat products to be exported to Japan.
8. The documents which show following items in English or Japanese language should be submitted by the animal health authorities of the exporting country to Japanese animal health authorities at the application described in Article 7.
 - (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.)
 - (b) Process for production including heat method, heating temperature and heating period

- (c) Temperature measuring method and stages of 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 isolation appearance (dividing walls etc.) between pre-heating area and post-heating area
 - (d) Photographs of attachment point between heat-processing equipment and dividing walls
 - (e) Kind of heat-processing equipment (batch-type steamer, tunnel-type fryer, etc.)
- (6) General description of traffic line in the facility
 - (a) Traffic line of the products from entrance to exit
 - (b) Traffic line of drainage and waste
 - (c) Traffic line of water supply
 - (d) Traffic line of air
 - (e) Traffic line of workers
- (7) List of Standard Operation Procedures (SOP)
- (8) Map around the facility
- (9) Other information that Japanese animal health authorities consider necessary

9. In response to an application made under Article 7, the Japanese animal health authorities will conduct on-site inspections of proposed facilities at the expense of the exporting country to confirm whether they meet the designation standard.

10. When the designated facilities are planned to be altered including reconstruction, enlargement (expansion) and/or other changes of the structure, the animal health authorities of the exporting country must report in advance to the Japanese animal health authorities and when the construction for alterations is completed, the animal health authorities of the exporting country must perform the on-site inspections of the designated facilities and must report the result in accordance with Annex2.

11. Japanese animal health authorities can make on-site inspections of some of the designated facilities at the expense of the exporting country at least once a year to confirm whether the animal health authorities of the exporting country supervise these facilities properly.

12. The animal health authorities of the exporting country must notify the Japanese

animal health authorities immediately if any designated facilities change their names or addresses.

13. At least once per month the manager of each designated 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, and the results of such verification must be maintained in written form for at least two years.
14. The manager of each designated facility must keep a written record for at least two years of the following items:
 - (i) date of heat processing
 - (ii) quantity of poultry meat and poultry meat products of each product item, with their heating records
 - (iii) date and quantity of each shipment, by destination country
15. The animal health authorities of the exporting country must visit the designated 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.
16. The animal health authorities of the exporting country must report the result of the visit of the article 15 in a written form to Japanese animal health authorities once every 6 months and keep it for 2 years.
17. If the animal health authorities of the exporting country finds that any designated facility does not meet the designation standard or the animal health requirements of this document, such authorities must immediately suspend all exports to Japan of heat-processed poultry meat and poultry meat products from such designated facility and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
18. In the case of a suspension under Article 17, if appropriate remedial actions have been taken for the relevant designated facility, the animal health 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.

19. The animal health 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 Article 15.
20. The Japanese animal health authorities may conduct on-site inspections of the designated facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.
21. In any of the following cases, the Japanese animal health authorities may revoke the designation of facilities and immediately suspend the import of heat-processed poultry meat and poultry meat products produced in such facilities.
- (1) When the designated facilities do not meet the designation standards.
 - (2) When it is found that the designated facilities are designated by a fraudulent or other unjust means.
 - (3) When it is found that the designated facilities commit a wrongful or unfaithful act in relation to the operation of the designated facilities.
 - (4) When the designated 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 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 facilities are found to be in violations of the animal health requirements and such violations cause or are likely to cause severe harm to animal health.
22. The animal health authorities of the exporting country must ensure that heat-processed meat and poultry meat products 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.
23. In the case that heat-processed poultry meat and poultry meat products are transported to Japan through third countries, they must be packed in a container sealed by the animal health authorities of the exporting country with a seal that can be obviously differentiated from that of the third countries.

24. In case of suspicion or confirmation of an outbreak of NAI etc., the animal health authorities of the exporting country must inform the Japanese animal health authorities of the relevant information within 24 hours. They must also report the general status of the outbreak monthly to Japanese animal health authorities.

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

- (1) Compliance with each requirement of Articles 3 to 6 and Article 22.
- (2) Name, address and approval number of slaughter facilities and processing facilities.
- (3) Name, address and approval number of the designated 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 signatory.

Designation Standard

1. The designated 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. In case that the entrance and exit of heat-processing equipment are opened, preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
4. The pre-heating area must have facilities for storage, treatment and inspection.
5. 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.
6. 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.
7. 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.
8. The designated facilities must be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. The designated 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.

10. Personnel who supervise compliance with the series of procedures of the procedural manual of Article 9 are posted.

Annex 2

The permission procedures for the alterations of the designated heat-processing facilities

1. If the designated heat-processing facilities intend to make the alterations, the animal health authorities of the exporting country must report to the Japanese animal health authorities showing the details of the alterations including construction period of the alterations at least one month before starting construction.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated facilities which concern the requirements for designated facilities in Annex 1. The example of the alterations is as follows. Even in case of change except the following mentioned changes, the changes involve the following mentioned changes (including temporary), it needs a preliminary report.

[reconstruction]

- ① A reconstruction concerning the heat-processing equipments (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 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 facility.
3. The animal health authorities of the exporting country must suspend the exportation of the heat-processed poultry meat and poultry meat products that were produced in

the designated facilities (or a part of facilities) after the starting of construction of the alterations.

4. When the construction for alterations is completed, the animal health authorities of the exporting country must conduct an on-site inspection to confirm whether the designated facilities meet the designation standard and submit the completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities. Based on this report, the animal health authorities of the exporting country can resume the production of heat-processed poultry meat and poultry meat products to be exported to Japan.