

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

1. This document defines the animal health requirements for heat-processed poultry meat and poultry meat products to be exported to Japan from Taiwan.
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 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 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 Taiwan to export heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in Taiwan.
 - (1) NAI etc. are designated as notifiable diseases by and to the Taiwanese animal health authorities.
 - (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by the Taiwanese animal health authorities.
4. The poultry used to produce heat-processed poultry meat and poultry meat products to be exported to Japan must be the one which fulfills the following requirements:

(1) In case the heat-processed poultry meat and its products to be exported to Japan has been derived from the poultry which was born and raised in Taiwan:

- ① The poultry for the production of heat-processed poultry meat and its products to be exported to Japan must be born and raised only in Taiwan.
- ② The poultry for the production of heat-processed poultry meat and its products to be exported to Japan must be raised at a farm where no outbreak of NAI etc. have been confirmed for at least 21 days before the slaughter date.
- ③ It is confirmed that the poultry for the production of heat-processed poultry meat and its products to be exported to Japan are free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the Government of Taiwan at an approved slaughter facility (defined in Article 5).

(2) In case the heat-processed meat and its products to be exported to Japan have been originated from the poultry meat which has been imported from the third countries:

- ① The poultry meat for the production of heat-processed meat and its products to be exported to Japan must have been directly imported to Taiwan from the third countries without any transit through other countries or the said meat must be packed in a tight container and it must not be opened during transportation.
- ② The poultry meat for the production of heat-processed poultry meat and its products to be exported to Japan must have been free from any evidence of animal infectious disease as a result of import inspection conducted by the Taiwanese animal health authorities, and after the said inspection the poultry meat must have been directly carried into the approved and/or designated facilities specified in the Article 6 or 7.

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 Taiwan.

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 Taiwan.

7. Upon application by the Taiwanese animal health authorities, 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, for a period of two years in principle, 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 Taiwanese animal health authorities 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, heating period
 - (c) Measuring method and place of temperature of heat-processing
- (5) General description of structure of the facility
 - (a) Drawing 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

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 Taiwan 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 stipulated in the Annex 1 (the "alterations"), the Taiwanese animal health authorities must apply in advance to the Japanese animal health authorities for approval in response to the Annex 2.
11. The Taiwanese animal health authorities must notify the Japanese animal health authorities immediately if any designated facilities change their names or addresses.
12. 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.
13. 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.
14. The Taiwanese animal health authorities 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. The Taiwanese animal health authorities must maintain written records of the results of each visit for two years.
15. If the Taiwanese animal health authorities 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.
16. In the case of a suspension under Article 15, if appropriate remedial actions have been taken for the relevant designated facility, the Taiwanese animal health authorities

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.

17. The Taiwanese animal health authorities 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 14.

18. 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.

19. 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.

20. The Taiwanese animal health authorities 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.

21. 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 Taiwanese animal health authorities with a seal that can be obviously differentiated from that of the third countries.

22. In case of suspicion or confirmation of an outbreak of NAI etc., the Taiwanese animal health authorities must inform the Japanese animal health authorities of the relevant information within 24 hours.

23. When the Taiwanese animal health authorities amend the “Quarantine requirements for the Importation of Poultry Meat” to Taiwan from third countries, the Taiwanese animal health authorities must notify the Japanese animal health authorities of the amendment in advance. The Japanese animal health authorities may suspend the heat-processed poultry meat and its products specified in the Article 4(2) when the Japanese animal health authorities can not consider that the amended Quarantine requirements is either equivalent to or stricter than the conditions imposed on the meat derived from poultry which was born and raised in Taiwan in this Animal health requirements.

24. The Taiwanese animal health authorities 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 20.
- (2) Name, address and approval number of slaughter facilities and processing facilities.
- (3) Name, address and approval number of the designated facilities.
- (4) Countries of origin
- (5) Dates of slaughter, processing and heat-processing.
- (6) Identification number of the seal of the container (for shipments through third countries).
- (7) Date and name of the port of shipment.
- (8) Date and place of issuance of the inspection certificate, and name and title of the signatory.

25. The animal health requirements stipulated in this document must be applied to heat-processed poultry meat and poultry meat products to be exported to Japan originated from poultry which was slaughtered on or after 17 December 2013.

Annex 1

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 Taiwanese animal health authorities must submit 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. The Taiwanese animal health authorities must be permitted for the alterations by the Japanese animal health authorities.
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 submission.

[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 Japanese animal health authorities must suspend the importation 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 Taiwanese animal health authorities 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 facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated facilities (or a part of the facilities) to produce the heat-processed poultry meat and poultry 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 Taiwan.