

Animal Health Requirements for Pet Food/Treats Derived from Poultry Exported to Japan from the United States (U.S.)*

Definitions

“pet food/treats derived from poultry”

Pet food/treats derived from poultry meat etc.

“poultry”

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

“poultry meat etc.”

Meat, bone, fat, blood, skin, tendon, and viscera derived from poultry

“Highly pathogenic avian influenza (HPAI) “

An infection of poultry caused by an avian influenza virus of high pathogenicity as defined in the OIE Terrestrial Animal Health Code.

“Low pathogenicity avian influenza (LPAI) “

An infection of poultry caused by an avian influenza virus of H5 and H7 subtypes other than HPAI virus.

“Notifiable Avian Influenza (referred to as NAI) “

HPAI and LPAI as defined above.

“NAI-free zones”

The area which meet all disease-freedom zoning requirements for NAI as required for fresh poultry meat by the “Animal Health Requirements for the poultry meat etc. to be exported to Japan from the U.S.”

(Conditions for the area of origin)

1. Live poultry and the poultry origin ingredients must be derived from NAI-free zones. In addition, the poultry origin ingredients shall be handled only in the approved processing plant, specified in the article 4 in NAI-free zones and transported only through NAI-free zones to Japan unless in sealed containers.

2 Further to the best of Veterinary Services' knowledge, live poultry which the poultry origin ingredients were produced must have originated from counties which are free from Newcastle disease, Fowl cholera and other poultry diseases other than NAI which the animal health authorities of the U.S. recognize as serious outbreaks, for at least 90 days before shipment of the exported poultry meat.

(Conditions for raw materials)

3 The exported pet food/treats must be derived from poultry (other than egg) that have passed ante-mortem government inspection at slaughter.

(Conditions for processing)

4 The processing plant for the production of pet food/treats shall be authorized by the government authorities in the U.S. as one for pet food/treats production and subjected to regular inspection by animal health authorities in the United States to ensure hygienic conditions and verify these animal health requirements.

5 The pet food/treats (or poultry meat etc. ingredients) must be subjected to one of the following minimum heat treatments:

70°C for 30 minutes, 80°C for 9 minutes, or 90°C for 1 minute.

6 The exported pet food/treats must be packaged ready for retail sale for pet use.

(Conditions for storage)

7 The exported pet food/treats shall be stored in a safe and sanitary condition from an animal health point of view until shipment to Japan.

(Certification by animal health authorities)

8 The animal health authorities of the U.S. shall be responsible for issuing a sanitary certificate for the exported pet food/treats. The sanitary certificate certifies the conditions stated in 1, 2, 3, 4, 5 and 6 above.

*Dried pet foods produced through extrusion and hermetically sealed pet foods are not covered by this protocol.