

**Animal health requirements for heat-processed meat and viscera derived from cloven-hoofed animals to be exported to Japan from Singapore**

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1. This document provides animal health requirements for heat-processed meat and viscera derived from cloven-hoofed animals to be exported to Japan from Singapore.
2. In this document, the definitions of terms are as follows:
  - (1) **“Cloven-hoofed animal”** means cattle, sheep, goat, swine and deer
  - (2) **“Meat derived from cloven-hoof animals”** means meat (such as muscle, tongue, heart and diaphragm) and viscera (such as liver and kidney) derived from cloven-hoofed animals excluding digestive tract, uterus, bladder, head (except tongue and cheek meat), spinal cord and vertebral column (bone and related components such as dorsal root ganglia).
  - (3) **“Heat-processed meat”** means meat derived from cloven-hoofed animals treated in accordance with the following Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries of Japan.

After being completely deboned, to be heated by either of the following two ways;

    - i) to be kept the temperature at the center of the meat and its products at 70°C or higher for one minute or more by boiling or exposing them to steam of 100°C or higher
    - or
    - ii) to be kept the temperature at the center of the meat and its products at 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
  - (4) **“Outbreak”** means an appearance of clinical signs, detection of antigens or antibodies to the diseases.
  - (5) **“The Exporting country”** means Singapore.
  - (6) **“The third countries”** means countries approved as free from Bovine Spongiform Encephalopathy (BSE) or Chronic Wasting Disease (CWD) by the Japanese animal health authorities, which are listed in Annex1.
  - (7) **“The Japanese animal health authorities”** means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.
3. In case the heat-processed meat to be exported to Japan is derived from cattle, sheep and goats, the exporting country must have been free from BSE. And in case the heat-processed meat derived from deer, the exporting country must have been free from CWD.
4. In case the heat-processed meat to be exported to Japan is derived from sheep and goats, those animals must be born, raised and remained in a herd in which no case of Scrapie had been confirmed.

5. The heat-processed meat to be exported to Japan must fulfill either of following requirements:

(1) In case the heat-processed meat was derived from the cloven-hoofed animals which were born and raised in the exporting country:

- ① The cloven-hoofed animals for the production of heat-processed meat must be born and raised only in the exporting country.
- ② It must be confirmed that the cloven-hoofed animals for the production of heat-processed meat are free from any animal infectious diseases as a result of ante- and post-mortem inspections conducted by official inspectors of the government of the exporting country at the approved slaughter facilities specified in the article 6.

(2) In case the heat-processed meat was derived from the cloven-hoofed animals which were imported from the third countries:

- ① The cloven-hoofed animals for the production of heat-processed meat must be born and raised only in the third countries.
- ② The cloven-hoofed animals for the production of heat-processed meat and its products must be directly imported to exporting country from the third countries without any transit through countries other than the third countries.
- ③ The cloven-hoofed animals for the production of heat-processed meat must be free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country.
- ④ It must be confirmed that the cloven-hoofed animals for the production of heat-processed meat are free from any animal infectious diseases as a result of ante- and post-mortem inspections conducted by official inspectors of the government of the exporting country at the approved slaughter facilities specified in the article 6.
- ⑤ In case the heat-processed meat was derived from sheep and goats, it must be additionally certified by the third countries that the meat was originated from the animals which have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

(3) In case the heat-processed meat was originated from the meat derived from cloven-hoofed animals which were imported from the third countries:

- ① The cloven-hoofed animals for the production of heat-processed meat must be derived from the cloven-hoofed animals which were born and raised only in the third countries.
- ② The meat derived from cloven-hoofed animals for the production of heat-processed meat must be directly imported to exporting country from the third countries without any transit through countries other than the third countries.
- ③ The meat derived from cloven-hoofed animals for the production of the heat-processed meat must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the animal health authorities of the exporting country, and after the said inspection these meat must be sanitarily carried into the approved and designated facilities specified in the article 7 or 8.
- ④ In case the heat-processed meat was derived from sheep and goats, it must be additionally certified that the meat from the third countries were originated from the

animals which have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.

6. The slaughter facilities where the cloven-hoofed animals for heat-processed meat to be exported to Japan is slaughtered must be approved by the government of the exporting country as the facilities handle only cloven-hoofed animals which have been born and raised in the exporting country and/or the third countries (hereinafter referred to as "the approved slaughter facilities").
7. The processing facilities where the meat derived from cloven-hoofed animals for heat-processing to be exported to Japan are pre-heat-processed (cutting etc.,) or stored must be approved by the government of the exporting country as the facilities handle only the meat and its products derived from cloven-hoofed animals which have been born and raised in the exporting country and/or the third countries (hereinafter referred to as "the approved processing facilities").
8. The heat processing facilities where the meat derived from cloven-hoofed animals to be exported to Japan are heat processed must be designated by the government of the exporting country as the Minister of Agriculture, Forestry and Fisheries in Japan which meet the attached standards in the Anex2 and the facilities handle only the meat and its products derived from cloven-hoofed animals which have been born and raised in the exporting country and/or the third countries (hereinafter referred to as "designation standard") (hereinafter referred to as "the designated heat-processing facilities").
9. The animal health authorities of the exporting country must inform the Japanese animal health authorities of the names, address and registration numbers of the designated heat-processing facilities in the article8 of this document in advance.
10. The managers of the designated heat-processing facilities must confirm that preventive measures against the occurrence of sanitary hazard are conducted and proper quality is ensured in the heat-processing procedure at least once a month, and the results of the checkup must be kept in a written form for at least 2 years.
11. The managers of the designated heat-processing facilities must record the following items and keep them for at least 2 years;
  - i) date of heat processing
  - ii) country or province of origin of the meat and its products derived from cloven-hoofed animals (in case the meat imported from the third countries, name of the third countries), quantity of the heat-processed meat and its products derived from cloven-hoofed animals of each product items with their heating records
  - iii) Each of item i) and ii) regarding the heat-processed meat to be exported to Japan
12. The animal health authorities of the exporting country must visit the designated heat-processing facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements in the designation standard and the animal health

requirements stipulated in this document.

13. If the animal health authorities of the exporting country find that designated heat-processing facilities do not meet the designation standard and the animal health requirements stipulated in this document, they must immediately suspend the shipment of the heat-processed meat and its products in the facilities and notify the Japanese animal health authorities with relevant information of the case as soon as possible.
14. The animal health authorities of the exporting country must provide, upon request, the copy of the written record of the result of the visit mentioned in the article 12, upon request by the Japanese animal health authorities when they regard it as necessary.
15. The Japanese animal health authorities can conduct on-site inspections of the designated heat-processing facilities in order to confirm whether they meet the designation standard and the animal health requirements stipulated this document.
16. When the Japanese animal health authorities recognize that designated heat-processing facilities do not meet the designation standard or do not fulfill the animal health requirements stipulated in this document, they may revoke the designation of the facility and immediately suspend the import of heat-processed meat produced in the facilities.
17. The animal health authorities of the exporting country must ensure that the heat-processed meat is stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases until the shipment.
18. In case the heat-processed meat is transported to Japan through the other countries, the heat-processed meat to be exported to Japan must be fulfill the following items:
  - (1) the heat-processed meat to be exported to Japan must be packed in a tight container.
  - (2) the said container must be sealed by the animal health authorities of the exporting country.
  - (3) the seal must be obviously differentiated from that of the other countries.
  - (4) the form of the said seal must be approved by the animal health authorities of Japan in advance.
19. If the seal specified in article 18 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed meat might be prohibited to import to Japan.
20. In case of the outbreaks of BSE or CWD in the exporting country, the Japanese animal health authorities immediately can suspend the importation of the heat-processed meat from the exporting country (In case BSE, the heat-processed meat derived from cattle, sheep and goat. In case CWD, the heat-processed meat derived from deer.). The exported heat-processed meat which is on the way to Japan must be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the outbreak.

21. In case of the outbreaks of BSE or CWD in the exporting country, the animal health authorities of the exporting country must suspend the shipment of the heat-processed meat to Japan (In case BSE, the heat-processed meat derived from cattle, sheep and goat. In case CWD, the heat-processed meat derived from deer).
22. In case of the outbreaks of BSE or CWD in the third countries, the government authorities of the exporting country immediately must suspend the shipment of the heat-processed meat to Japan from the facilities which handle the cloven-hoofed animals, the meat and its products derived from cloven-hoofed animals imported from the said third countries (In case BSE, the heat-processed meat and its products derived from cattle, sheep and goat. In case CWD, the heat-processed meat and its products derived from deer). The exported heat-processed meat which is on the way to Japan must be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the said outbreak.
23. The suspension of the shipment of the exported heat-processed meat to Japan mentioned in article 21 may be lifted when the Japanese animal health authorities have confirmed that the third countries are free from the said outbreak, or when the government authorities of the exporting country have prohibited bringing the cloven-hoof animals, the meat and its products derived from cloven-hoofed animals from the said third countries into the approved/designated facilities and have informed the Japanese animal health authorities of the said prohibition (except the case which has epidemiological relation to the outbreak).
24. The animal health authorities of the exporting country must inform the Japanese animal health authorities of the outbreak of animal infectious diseases (including Foot and mouth disease (FMD), Rinderpest, African swine fever(ASF), Scrapie, BSE and CWD) on a quarterly basis. And the animal health authorities of the exporting country must notify the Japanese animal health authorities within 24 hours if there is an outbreak of these diseases.
25. The animal health authorities of the exporting country must issue inspection certificates for the exported heat-processed meat to Japan, stating the following items in detail in English:
  - (1) Compliance with each requirement specified in the articles from 3 to 8, and 17.
  - (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities.
  - (3) Name, address and designation numbers of the designated heat-processing facilities.
  - (4) Country of origin
  - (5) Date of slaughter, processing and heat-processing and way of heat-processing.
  - (6) Identification number of the seal of the container.
  - (7) Date of shipment and name of the port.
  - (8) Date and place of issuance of the inspection certificate, and name and title of the signer.

26. The animal health requirements stipulated in this document will be applied after agreed by both countries.

## Annex1

**In case the heat-processed meat and its products derived from cattle, sheep and goats**

Excluding the countries which are shown in the following URL.

<http://www.maff.go.jp/aqs/english/news/bse.html>

**In case the heat-processed meat and its products derived from deer**

Excluding the USA, Canada, Republic of Korea

## Designation Standard

1. The designated heat-processing facilities must have the pre-heating area which is exclusively for treating raw materials furnished with necessary equipments, and the post-heating area which is exclusively for treating heat processed products furnished with necessary equipments.
2. The pre-heating area must be completely isolated from the post-heating area except for;
  - the windows of heat-processing equipment, which can be opened for carrying raw materials and keep closed otherwise;
  - or
  - the entrance and exit of heat-processing equipment, which are installed the preventive measures against the backward flow of air from the pre-heating area into the post-heating area.
3. The pre-heating area must have facilities for storage, treatment and inspection.
4. The designated heat-processing facilities must have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area must be walled off completely from the outside and have equipments or instruments for inspection, cooling, storage or packing after heat -processing.
6. The pre-heating area and the post-heating area must have their own facilities, such as the entrance and exit, locker room, toilet, etc. for personnel of each area in order to prevent recontamination.
7. 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 can be easily disinfected.
8. The designated heat-processing facilities must be equipped with facilities for disposition of waste and water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in the series of pre-heat-processing, heat-processing and post-heat processing must be equipped.
10. Personnel must be posted, who supervise the compliance of the series of procedure with the procedural manual mentioned in the article 9 are posted.



**シンガポールから日本国向けに輸出される加熱処理された偶蹄類の動物の肉及び臓器に関する家畜衛生条件（仮訳）**

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- 1 この文書は、シンガポールから日本国に輸出される加熱処理をされた偶蹄類の動物の肉及び臓器についての家畜衛生条件を定めるものとする。
- 2 この文書において、次に掲げる用語の意義は、当該各号に定めるところによる。
  - （1）偶蹄類の動物：牛、めん羊、山羊、豚及び鹿
  - （2）偶蹄類の動物の肉：偶蹄類の動物の肉（骨格筋、舌、横隔膜等）及び臓器（肝臓、腎臓等）、ただし、消化管、子宮、膀胱、頭部（舌及び頬肉を除く）、脊髄、脊柱（骨、背根神経節等の構成部分）を除く
  - （3）加熱処理肉：以下の日本国農林水産大臣の定める加熱処理基準に従って処理される偶蹄類動物由来の肉（全ての骨を除き、次のいずれかの方法による処理）
    - ア 煮沸し、または摂氏 100℃以上の蒸気に触れさせることにより、当該肉の中心温度を 1 分間以上摂氏 70℃以上に保つこと
    - イ 湯煎、熱風乾燥その他の方法により、当該肉の中心温度を 30 分間以上摂氏 70℃以上に保つこと
  - （4）発生：当該疾病の臨床症状の出現、当該疾病に対する特異抗原若しくは抗体の検出
  - （5）輸出国：シンガポール
  - （6）第三国：日本国家畜衛生当局がBSEあるいはCWDについて清浄であると認定している別添1に掲げる国
  - （7）日本国家畜衛生当局：日本国農林水産省消費・安全局動物衛生課
- 3 日本国に輸出される加熱処理肉が牛、めん羊及び山羊由来の場合には、輸出国にBSEの発生がないこと。また、鹿由来の場合には、輸出国にCWDの発生がないこと。
- 4 日本国に輸出される加熱処理肉がめん羊または山羊由来の場合には、これまでスクレイピーの発生していない群で出生し、かつ、飼養されたものであること。
- 5 日本国に輸出される加熱処理肉については、次に掲げるいずれかの条件を満たすものでなければならない。
  - （1）加熱処理肉が輸出国で出生し、かつ、飼養された偶蹄類の動物に由来する場合
    - ① 加熱処理肉の生産に供する偶蹄類の動物は、輸出国で出生し、かつ、飼養されたものであること
    - ② 加熱処理肉の生産に供する偶蹄類の動物は、6に規定する施設において、輸出国の政府機関の検査官が行うと殺の前後の検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること
  - （2）加熱処理肉が第三国から輸入された偶蹄類の動物に由来する場合
    - ① 加熱処理肉の生産に供する偶蹄類の動物は、第三国において出生し、かつ、飼

養されたものであること

- ② 加熱処理肉の生産に供する偶蹄類の動物は、第三国以外の国を経由することなく、第三国から直接輸出国へ輸入されたものであること
- ③ 加熱処理肉の生産に供する偶蹄類の動物は、輸出国家畜衛生当局の検査官が行う輸入検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること
- ④ 加熱処理肉の生産に供する偶蹄類の動物は、6に規定する施設において、輸出国の政府機関の検査官が行うと殺の前後の検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
- ⑤ 加熱処理肉がめん羊又は山羊の場合には、これまでスクレイピーの発生していない群で出生し、かつ、飼養されたものであることが第三国の政府機関により証明されていること

(3) 加熱処理肉が第三国から輸入された偶蹄類の動物の肉等に由来する場合

- ① 加熱処理肉の生産に供する偶蹄類の動物は、第三国で出生、かつ、飼養されていたものであること。
- ② 加熱処理肉の生産に供する偶蹄類の動物の肉等は、第三国以外の国を経由することなく、第三国から直接輸出国へ輸入されたものであること。
- ③ 加熱処理肉の生産に供する偶蹄類の動物の肉等は、輸出国家畜衛生当局の検査官が行う輸入検査の結果、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであり、かつ、輸入検査の後、衛生的に輸出国の7又は8に規定する施設に搬入されたものであること。
- ④ 加熱処理肉が、めん羊または山羊の場合には、これまでスクレイピーの発生していない群で出生し、かつ、飼養されためん羊または山羊から生産された第三国由来の肉であることが証明されていること。

6 日本国に輸出される加熱処理肉の原料に供される偶蹄類の動物をと殺する施設は、輸出国又は第三国原産の偶蹄類の動物のみを取扱うと畜施設として輸出国の政府機関の認定を受けた施設（以下「認定と畜施設」という。）でなければならない。

7 日本国に輸出される加熱処理肉の原料に供される偶蹄類の動物の肉を加熱処理前加工（カッティングなど）及び保管する施設は、輸出国又は第三国原産の偶蹄類動物由来の肉等のみを取扱う施設として輸出国の政府機関の認定を受けた施設（以下「認定加工施設」という。）でなければならない。

8 日本国に輸出される偶蹄類の動物の肉を加熱処理する施設は、日本国農林水産大臣の定める別添2の基準（以下「指定基準」という。）に適合するものとして、輸出国又は第三国原産の偶蹄類動物由来の肉等を取扱う施設として輸出国の政府機関が指定した施設（以下「指定加熱処理施設」という。）でなければならない。

9 輸出国の家畜衛生当局は、8に規定する施設の名称、住所及び指定番号を事前に日本国家畜衛生当局に通知しなければならない。

10 指定加熱処理施設の管理者は、偶蹄類の動物の肉の加熱処理工程において、衛生

上の危害の発生の防止と適正な品質が確保されていることを少なくとも一月ごとに確認しその結果を文書で少なくとも2年間保管しなければならない。

- 11 指定加熱処理施設の管理者は、次に掲げる事項を記録原簿に記録するとともに、当該記録原簿を少なくとも2年間保管しておかなければならない。
  - (1) 加熱処理をした年月日
  - (2) 加熱処理肉の種類別の生産地域（第三国から輸入されたものを取り扱う場合にあっては、輸入先国名を含む）、数量及びその加熱記録
  - (3) 日本向け加熱処理肉の上記の(1)及び(2)に掲げる事項
- 12 輸出国の家畜衛生当局は、少なくとも半年ごとに指定加熱処理施設の巡回を行い、指定加熱処理施設について、指定基準に適合していること、その他この文書に定める家畜衛生条件が遵守されていることについて確認するものとする。
- 13 輸出国の家畜衛生当局は、当該指定加熱処理施設について、指定基準に適合していないこと、その他この文書に定める家畜衛生条件が遵守されていないと認める場合には、直ちに加熱処理肉の輸出を停止するとともに、速やかにその旨を日本国家畜衛生当局に報告するものとする。
- 14 輸出国の家畜衛生当局は、日本国家畜衛生当局が必要と認める場合には、その求めに応じ、12の巡回の結果を記録した文書の写しを提出しなければならない。
- 15 日本国家畜衛生当局は、家畜衛生条件及び指定基準に適合しているかどうか確認するため、指定加熱処理施設の立入検査を行うことができる。
- 16 日本国家畜衛生当局は、指定加熱処理施設について、指定基準に適合しないと認める場合、その他この文書に定める家畜衛生条件が遵守されていないと認める場合は、当該指定を取り消すとともに、直ちに加熱処理肉等の輸出を停止することができる。
- 17 輸出国家畜衛生当局は、日本国に輸出される加熱処理肉については、指定加熱処理施設において加熱処理をした後船積みまでの間、清潔かつ衛生的な容器又は包装にて保管するほか、伝染性疾病の病原体による汚染のない方法により保管しなければならない。
- 18 日本国に輸出される加熱処理肉が他国を経由して輸送される場合には、次に掲げる要件を満たすものでなければならない。
  - (1) 日本国に輸出される加熱処理肉は、密閉式コンテナに収容されること
  - (2) 当該コンテナは、輸出国の政府機関により封印されること
  - (3) 当該封印は、第三国の封印と明確に識別できる封印であること
  - (4) 当該封印様式は、事前に日本国家畜衛生当局の承認を受けたものであること
- 19 日本国到着時に、18の封印が脱落し、又は破損している場合には、当該加熱処理肉について輸入を認めない場合がある。

- 20 輸出国においてBSEまたはCWDの発生が確認された場合、日本国家畜衛生当局は直ちに輸出国からの加熱処理肉（BSEにあつては牛、めん羊及び山羊の肉、CWDにあつては鹿肉）の輸入を停止する。なお、既に日本国に輸出されている加熱処理肉については、当該発生との疫学的な関連が明確に否定できるもの以外は輸入を認めないものとする。
- 21 輸出国家畜衛生当局は、輸出国においてBSEまたはCWDが確認された場合は、直ちに、日本向け加熱処理肉（BSEにあつては牛、めん羊及び山羊の肉、CWDにあつては鹿肉）の輸出を停止しなければならない。
- 22 BSE及びCWDが第三国に発生した場合、輸出国家畜衛生当局は、当該発生国から輸入された偶蹄類の動物の肉等を取り扱っている施設からの偶蹄類の動物の肉等（BSEにあつては牛、めん羊及び山羊の肉、CWDにあつては鹿肉）の輸出を直ちに停止しなければならない。既に日本に輸出された加熱処理肉については、当該発生との疫学的な関連が明確に否定されるもの以外は、日本への輸入を認めない場合がある。
- 23 22の輸出停止措置は、日本国家畜衛生当局が、当該第三国における当該疾病の清浄性を確認したとき、または輸出国家畜衛生当局が当該第三国からの偶蹄類の動物に由来する肉等を当該指定施設に搬入することを禁止し、その旨を日本国家畜衛生当局に通報したときに解除することが出来る（当該疾病の発生と疫学的に関連している場合を除く）。
- 24 輸出国の家畜衛生当局は、日本国家畜衛生当局に対し、輸出国における家畜伝染病（口蹄疫、牛疫、アフリカ豚コレラ、スクレイピー、CWD及びBSEを含む）の発生状況を4半期毎に日本家畜衛生当局に通報しなければならない。もしそれらの疾病の発生があった場合には、24時間以内に通報しなければならない。
- 25 輸出国の家畜衛生当局は、日本に輸出される加熱処理肉について、次の事項を具体的に記載した英文による検査証明書を発行しなければならない。
- （1）3から8まで及び17に適合している旨
  - （2）認定食肉処理施設及び認定加工施設の名称、住所及び認定番号
  - （3）指定加熱処理施設の名称、住所及び指定番号
  - （4）原産国名
  - （5）と殺年月日、加工年月日、加熱処理年月日及び加熱処理方法
  - （6）封印番号
  - （7）船積み港の名称、船積み年月日
  - （8）検査証明書の発行年月日、発行場所及び発行者の氏名及び役職名
- 26 この文書に定める家畜衛生条件は、両国間で合意に至った日から適用される。

日本国に輸出される加熱処理をされた偶蹄類の肉等が牛、めん羊及び山羊の場合

以下のURLに示す国以外の国

<http://www.maff.go.jp/aqs/english/news/bse.html>

日本国に輸出される加熱処理をされた偶蹄類の肉等が鹿の場合

米国、カナダ、韓国以外の国

指定基準

- 1 加熱処理前の取扱いを行う設備を備える加熱処理前部門及び加熱処理後の取扱いを行う設備を備える加熱処理後部門を有していること。
- 2 開閉可能な加熱処理設備の原料搬出入口又は加熱処理前部門の空気が加熱処理後部門に流入しないよう措置されている加熱処理設備の原料搬出入口以外の部分において、加熱処理前部門と加熱処理後部門とが完全に隔離されていること。
- 3 加熱処理前部門は、保管、処理及び検査を行う設備を有していること。
- 4 温度記録計等の検査器具を備える加熱設備を有していること。
- 5 加熱処理後部門は、外界から完全にしゃ断され加熱処理後の検査、冷却、保管及び包装を行う設備を有していること。
- 6 加熱処理前部門及び加熱処理後部門は、再汚染防止のため、それぞれの部門の作業者のための出入口、更衣室、便所等の設備をそれぞれ有していること。
- 7 床、壁及び天井は、平滑で清掃しやすく、床は、不浸透性材料で作られ、適当な勾配と排水設備を備えており、かつ、消毒が可能であること。
- 8 汚物処理設備及び洗浄用水を十分に供給できる給水設備を有していること。
- 9 加熱処理前の取扱い、加熱処理及び加熱処理後の取扱いの一連の工程において、衛生上の危害の発生の防止と適正な品質の確保を図るための手順書が設置されていること。
- 10 一連の工程が 9 の手順書に従っているかについて監督する者が設置されていること。