

**Animal Health Requirements for heat-processed meat and its products
derived from cloven-hoofed animals to be exported to Japan
from the People's Republic of China**

1. This document defines animal health requirements for heat-processed meat and its products derived from cloven-hoofed animals to be exported to Japan from exported country.
2. In this document, the definitions of terms are as follows:
 - (1) Cloven-hoofed animal is cattle, sheep, goat, swine(including the boar) and deer
 - (2) Meat and its products derived from cloven-hoofed animals are meat (such as muscle, tongue, heart, diaphragm), and viscera (such as liver, kidney), and sausages, ham and bacon made from such meat and viscera, 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 processing is the treatment according to the Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries:
 - ① the meat and viscera(excluding digestive tract, uterus and bladder) derived from cloven-hoofed animals must have been heat-processed after being completely deboned by heating through either of the following two ways;
 - i) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C ,
 - or
 - ii) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
 - ② the sausage, ham and bacon derived from meat and viscera of cloven-hoofed animals must have been kept more than for three days without freezing after being completely deboned and processed by means of curing or in other similar ways, then heat-processed by either of the following two ways;
 - i) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C ,
 - or
 - ii) to keep the temperature at the center of the meat and its products at a temperature of 70°C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
 - (4) Outbreak is an appearance of clinical signs, detection of antigens or antibodies to the diseases.
 - (5) The Exporting country is the People s Republic of China
 - (6) The third countries are 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 are Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.

3. In case the heat-processed meat and its products are derived from cattle, sheep and goats, the exported country has been free from BSE. And in case the heat-processed meat and its products derived from deer, the exported country has been free from CWD.
4. In case the heat-processed meat and its products are 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 and its products derived from cloven-hoofed animals to be exported to Japan must be the one which fulfills the following requirements:
 - (1) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which was born and raised in the exported country:
 - ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan must be born and raised only in the exported country.
 - ② It has to be confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exported country at the approved slaughter facilities specified in the article 6.
 - (2) In case the heat-processed meat and its products to be exported to Japan has been derived from the cloven-hoofed animals which has been imported from the third countries:
 - ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan 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 to be exported to Japan must have been directly imported to exported 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 and its products to be exported to Japan 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 exported country.
 - ④ It has to be confirmed that the cloven-hoofed animals for the production of heat-processed meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exported country at the approved slaughter facilities specified in the article 6.
 - ⑤ In case the heat-processed meat and its products are derived from sheep and goats, those animals must be additionally certified that the third countries 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 and its products to be exported to Japan have been originated from the meat and its products derived from cloven-hoof animals which has been imported from the third countries:

- ① The cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan must be derived from the cloven-hoofed animals which was born and raised only in the third countries.
 - ② The meat and its products derived from cloven-hoofed animals for the production of heat-processed meat and its products to be exported to Japan must have been directly imported to exported country from the third countries without any transit through countries other than the third countries.
 - ③ The heat-processed meat and its products for the production of the cloven-hoofed meat and its products to be exported to Japan 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 exported country, and after the said inspection the cloven-hoofed meat and its products must have been directly carried into the approved and designated facilities specified in the article 7 or 8.
 - ④ In case the heat-processed meat and its products are derived from sheep and goats, those animals must be additionally certified that the third countries have been born, raised and remained in a herd in which no case of Scrapie had been confirmed.
6. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the cloven-hoofed animals for heat-processed meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.
7. The processing facilities (hereinafter referred to as "the approved processing facilities") where the meat etc. derived from cloven-hoofed animals for heat-processing to be exported to Japan are pre-heat-processed (cutting and curing etc.,) and stored must be approved by the national government of the exporting country.
8. With the application by the animal health authorities of the exporting country, the Minister of Agriculture, Forestry and Fisheries in Japan designate the approved processing facilities which meet the attached standards in the annex2 (hereinafter referred to as "designation standard") for the term of 2 years in principle as the facilities where the meat and its products derived from cloven-hoofed animals are entitled to be heat-processed to be exported to Japan.
9. Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of the exporting country to confirm whether they meet the designation standard, in response to the application of article 8.
10. When the facilities designated under the article 8 (hereinafter referred to as designated facilities) are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure (hereinafter referred to as the alterations), the animal health authorities of the exported country must apply in advance to the Japanese animal health authorities for approval.
11. The animal health authorities of the exported country must notify immediately to the Japanese animal

health authorities, if the designated facilities change the name or address or are no longer used as facilities to produce the heat-processed meat and its products to Japan.

12. The managers of the designated 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.
13. The managers of the designated 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(in case the meat etc., 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) date and amount of each shipping by destination countries
14. The animal health authorities of the exporting country must visit the designated facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements of this document, and the result of the checkup must be kept in a written form for 2 years.
15. If the animal health authorities of the exporting country find that designated facilities do not meet the designation standard and the animal health requirements of this document, they must immediately suspend the shipment of the heat-processed cloven-hoofed meat and its products and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
16. The animal health authorities of the exporting country must provide, upon request, the copy of the written record of the result of the visit of the article 14 to the Japanese animal health authorities when they regard it as necessary.
17. The Japanese animal health authorities can make on-site inspections of the designated facilities when they regard it confirm whether they meet the designation standard and the animal health requirements of this document.
18. 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 meat and its products derived from cloven-hoofed animals 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.

19. The animal health authorities of the exporting country must ensure that the heat-processed meat and its products are 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.

20. In case the heat-processed meat and its products are transported to Japan through the other countries, the heat-processed meat and its products to be exported to Japan must be the one which fulfills the following requirements:

- (1) the heat-processed meat and its products 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 exported 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.

21. If the seal specified in article 20 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 and its products to Japan in question might be prohibited to import to Japan.

22. If BSE or CWD occurs in the exported country, the Japanese animal health authorities immediately suspend the importation of the heat-processed meat and its products from the exported country (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 from deer.). The exported heat-processed meat and its products 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 of the said disease.

23. If BSE or CWD occurs in the exported country, the animal health authorities of the exported country must suspend the shipment of the heat-processed meat and its products to Japan (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 from deer.).

24. In case BSE or CWD occurs in the third countries, the government authorities of the exported

country immediately must suspended the shipment of the heat-processed meat and its products to Japan from the facilities which handle the cloven-hoof 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 from deer.). The exported heat-processed meat and its products which is on the way to Japan might be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the occurrence of the said diseases.

25. The suspension of the shipment of the exported heat-processed meat and its products to Japan in article 24 may be lifted when the Japanese animal health authorities have confirmed that the third countries concerned is free from the said diseases, or when the government authorities of the exported country have prohibited bringing the cloven-hoof animals/the meat and its products derived from cloven-hoofed animals from the third countries concerned the approved/designated facilities and have informed the Japanese animal health authorities of the said prohibition. (unless the heat-processed meat and its products has epidemiological relation to the occurrence of the said diseases.)

26. The animal health authorities of the exported country must inform the Japanese animal health authorities of occurrence of animal infectious diseases(including Foot and mouth disease(FMD), Rinderpest, African swine fever(ASF), Scrapie and Bovine Spongiform Encephalopathy(BSE)) by a monthly report.

(Others)

27. In case the products are made of the heat-processed meat etc. derived from cloven-hoofed animals and the heat-processed poultry meat etc. to be exported to Japan, they shall comply with the following requirements:

- (1) The animal health authorities of the exported country must ensure that the heat-processed poultry meat etc. (or the heat-processed meat etc. derived from cloven-hoofed animals) are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of animal infectious diseases until the designated facilities of the heat-processed meat etc. derived from cloven-hoofed animals (or the heat-processed poultry meat etc.). When the meat is heated in the same designated facilities, both the poultry meat and the meat derived from cloven-hoofed animals can be heated after mixing.
- (2) The heat-processed meat etc. must be fulfilled both animal health requirements for heat-processed meat etc. derived from cloven-hoofed animals and heat-processed poultry meat etc. to be exported to Japan from the exported country.

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

- (1) Compliance with each requirement of the articles from 3 to 7, and 19, 27(1).

- (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities.
- (3) Name, address and designation numbers of the designated facilities.
- (4) Country of origin
- (5) Date of slaughter, processing, heat-processing and condition of heat-process.
- (6) Identification number of the seal of the container.
- (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 signer.

29. The animal health requirements will be applied on and after 1st of September, 2013.

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 facilities shall have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipments, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipments.
2. The pre-heating area shall be completely isolated from the post-heating area except for ;
 - the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;or
 - the entrance and exit of heat-processing equipment, where the preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
3. The pre-heating area shall have facilities for storage, treatment and inspection.
4. The designated facilities shall have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area shall 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 shall have individual 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 shall be smooth and easy to clean; floors shall be made of impermeable material, sloped properly and provided with drainage and can be easily disinfected.
8. The designated facilities shall be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing shall be equipped.
10. Personnel who supervise the compliance of the series of procedure with the procedural manual of the article 9 are posted.

The procedures for permission for the alterations of designated facilities

1. If the designated facilities intend to make the alterations, the animal health authorities of the exported country 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 animal health authorities of the exported country 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 Annex2. The example of the alterations is as follows.
Even in case of change except the following mentioned changes, the changes involve above 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 before heat-processing area and after heat-processing area.
- ③ A reconstruction of the inner wall(except the wall that separate the before heat-processing area and after heat-processing 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.

[Enlargement]

- ① A enlargement which involves a construction which is not totally independent from the designated area.
 - ② A enlargement which involves a construction which shares a registration number, name, address etc., of designated facility.
3. The Japanese animal health authorities must suspend the importation of the heat-processed meat and its 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 exported country 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 meat and its 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 the exporting country.