

## ANIMAL HEALTH REQUIREMENTS AND PROCEDURE FOR EXPORT HEAT-PROCESSED POULTRY MEAT AND ITS PRODUCTS FROM MALAYSIA TO JAPAN

Malaysia has been approved by MAFF Japan on 18 February 2019

1. This document defines animal health requirements for heat-processed poultry meat and its products to be exported to Japan.
2. In this document, the definitions of terms are as follows:
  - (1) Heat processing means the treatment that is conducted in the designated facilities in the article 7 of this document on the condition of either:
    - I. to keep the temperature at the center of the poultry meat and its products at a temperature of 70 °C or higher for one minute or more by boiling, exposing them to heated steam or deep-frying;
    - or
    - II. to keep the temperature at the center of the poultry meat and its products at a temperature of 70 °C or higher for 30 minutes or more by any ways other than those stipulated in i),
  - (2) Poultry means chicken, quail, ostrich, turkey and Anseriformes (such as duck and goose).
  - (3) Poultry meat and its products means meat, fat, tendon and viscera of poultry and their products (excluding meat meal and meat and bone meal (MBM)).
  - (4) Highly pathogenic avian influenza (hereinafter referred to as "HPAItt) means an infection of poultry caused by either:
    - I. an avian influenza virus of 1-15 or H7 subtype;
    - Or
    - II. an avian influenza virus of HPAI defined in the OIE Manual of Standards for Diagnostic Tests and Vaccines.
  - (5) Outbreak means an appearance of clinical signs, detection of antigens or antibodies (antibodies to HPAI only) to the diseases or identification of the pathogens.
  - (6) The Exporting country means Malaysia.

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(7) The Japanese animal health authority means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries.

3. When the exporting country exports heat-processed poultry meat and its products, the following requirements must have been fulfilled in the exporting country. .

I. HPAI, Newcastle disease, Fowl cholera and Avian Salmonella infection (caused by *S. Gallinarum* or *S. Pullorum*) are designated as notifiable disease to the animal health authority.

II. The surveillance programs for HPAI based on OIE code are in place and the outcomes of which are fully acknowledged by the animal health authority.

4. The poultry for heat-processed poultry meat and its products to be exported to Japan must fulfil the following requirements:

I. It is produced in the farm where no outbreak of HPAI has been confirmed for at least 21 days before its slaughter date.

II. It is produced in the farm where the vaccination against HPAI is not practiced.

III. It has been confirmed that it is free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exporting country at the approved slaughter facilities specified in the article 5.

5. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the poultry for heat-processed poultry meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.

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6. The processing facilities (hereinafter referred to as "the approved processing facilities") where the poultry meat and its products for heat-processing to be exported to Japan are processed must be approved by the national government of the exporting country.
7. With the application by the animal health authority of the exporting country, the Japanese animal health authority designates the approved processing facilities which meet the attached standard (hereinafter referred to as "designation standard") for the term of 2 years as the facilities where the poultry meat and its products are entitled to be heat-processed to be to Japan.
8. Japanese animal health authority conducts 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 7.
9. When the facilities designated under the article 7 (hereinafter referred to as "designated facilities") are planned to be altered including reconstruction, enlargement (expansion) and/or other changes of the structure, the animal health authority of the exporting country must apply in advance to the Japanese animal health authority for approval,
10. The animal health authority of the exporting country must notify immediately to the Japanese animal health authority, if designated facilities change their names or addresses.
11. 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 check-up must be kept in a written form for at least 2 years.
12. 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. quantity of poultry meat and its products of each product items with their heating records
  - III. date and amount of each shipping by destination countries

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13. The animal health authority of the exporting country must visit the designated facilities at least once every 6 months and check whether the facilities maintain fulfilment of the requirements of the designation standard and the animal health requirements of this document.
14. The animal health authority of the exporting country must report the result of the visit of the article 13 in a written form to Japanese animal health authority once every six months and keep it for 2 years.
15. If the animal health authority of the exporting country finds 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 poultry meat and its products and inform the Japanese animal health authority of relevant information of the case as soon as possible.
16. In the case of the article 15 happens and appropriate remedial actions have been taken for the designated facilities, the animal health authority of the exporting country reports the relevant information to the Japanese animal health authority and can resume the export.
17. The animal health authority of the exporting country must provide, upon request, the copy of the written record of the result of the visit of the article 13 to the Japanese animal health authority when they regard it as necessary.
18. The Japanese animal health authority can conduct on-site inspections in the designated facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.
19. When the Japanese animal health authority recognizes that designated facilities do not meet the designation standard or do not fulfil the animal health requirements of this document, they may revoke the designation and immediately suspend the import of heat-processed poultry meat and its products produced in the facilities.
20. The animal health authority of the exporting country must ensure that the heat-processed meat and its products are stored in clean and sanitary wrappings

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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.

21. In case the heat-processed poultry meat and its products are transported to Japan through the third countries, those must be packed in a tight container. The container shall be sealed by the animal health authority of the exporting country with the seal which can be obviously differentiated from that of the third countries.

22. In case of the confirmation of the outbreak or suspicion of HPAI et al., the animal health authority of the exporting country must inform the Japanese animal health authority of the relevant information within 24 hours. They must also report the general status of the outbreak monthly to the Japanese animal health authority.

23. The animal health authority of the exporting country must issue inspection certificates for the exported heat-processed poultry 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 6, and 20,
- (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) Date of slaughter, processing and heat-processing.
- (5) Identification number of the seal of the container,
- (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 signer,

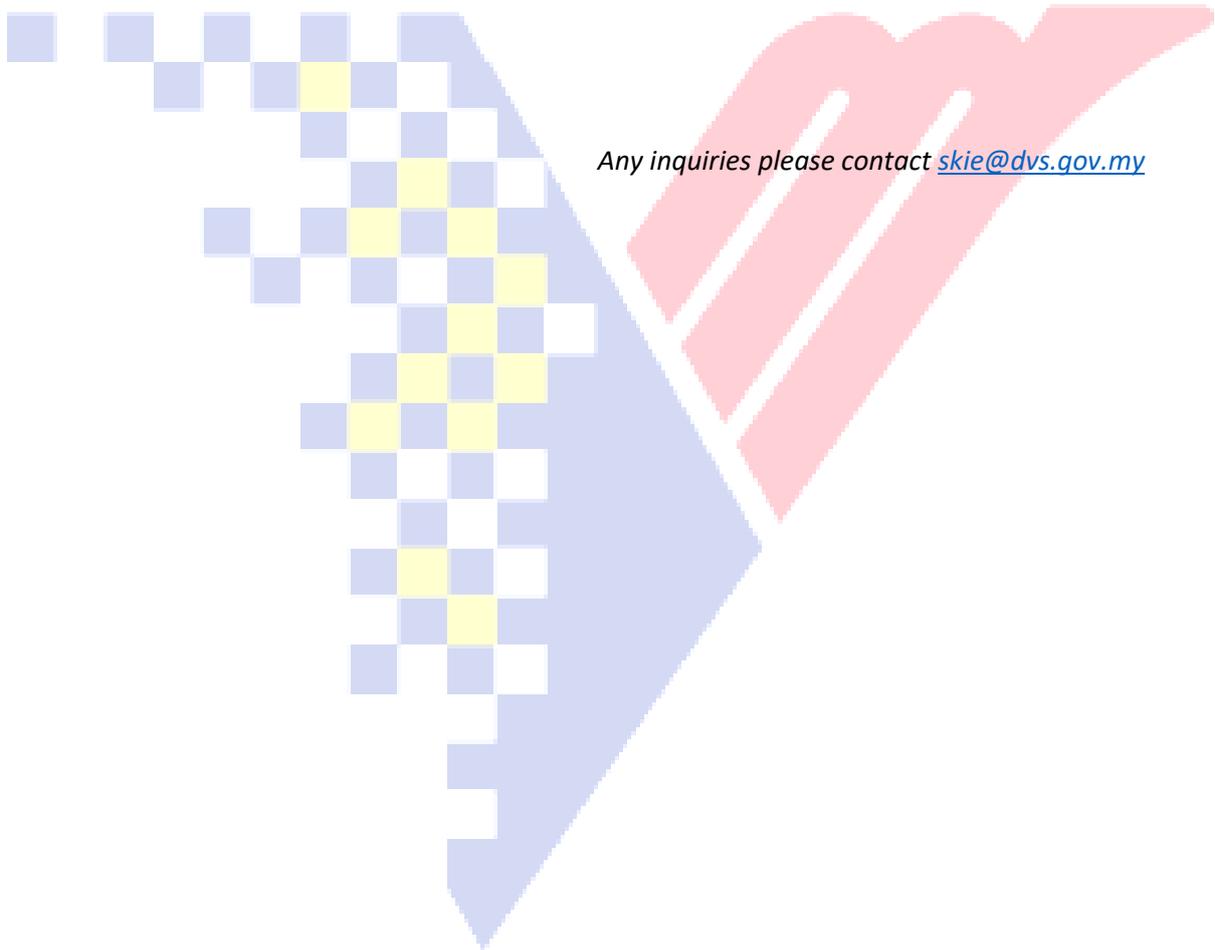
Attached

#### 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:
  - a. the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;
  - b. Or
  - c. 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.

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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.



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