

事 務 連 絡  
平成 30 年 9 月 14 日

各検疫所 御中

医薬・生活衛生局食品監視安全課

タイから輸入される食肉等の取扱いについて

標記については、「法第 5 条第 2 号に基づく衛生証明書の取扱いについて」（平成 12 年 12 月 26 日付け衛乳第 263 号（最終改正：平成 30 年 7 月 31 日付け薬生食監発 0731 第 1 号））により、衛生証明書を受け入れて差し支えないとし、家きん肉等に添付される衛生証明書様式については、「タイ産輸入食肉等の衛生証明書について」（平成 25 年 12 月 25 日付け事務連絡）及び「タイ産加熱家きん肉等に添付される衛生証明書について」（平成 28 年 11 月 10 日付け事務連絡）により示しているところです。

今般、タイから輸入される常温保存が可能な加熱食肉製品について、別添の衛生証明書が添付されることが示されたことからお知らせします。

**ORIGINAL**

**DEPARTMENT OF LIVESTOCK DEVELOPMENT  
MINISTRY OF AGRICULTURE AND CO-OPERATIVES, THAILAND**

**OFFICIAL CERTIFICATE WITH RESPECT TO FOOD IN HERMETICALLY SEALED CONTAINER  
FOR HUMAN CONSUMPTION**

Date .....

Certificate reference No : AC .....

1. Name and address of consignor :		3. Name and Address of Manufacturing plant :		
2. Name and address of consignee :		4. Date of Manufacturing :		
5. Mean of transport : <input type="checkbox"/> Ship <input type="checkbox"/> Aeroplane <input type="checkbox"/> Truck <input type="checkbox"/> Other  Name of ship / Flight No.:  Documentation reference : BL No.		7. Port of loading :	9. Country of Origin :	
6. Container / Seal Number :		8. Port of destination :	10. Date of departure:	
11. Marks	12. Species (Scientific name)	13. Number and kind of packages	14. Description of goods	15. Net Weight (Kgs.)

**ORIGINAL**

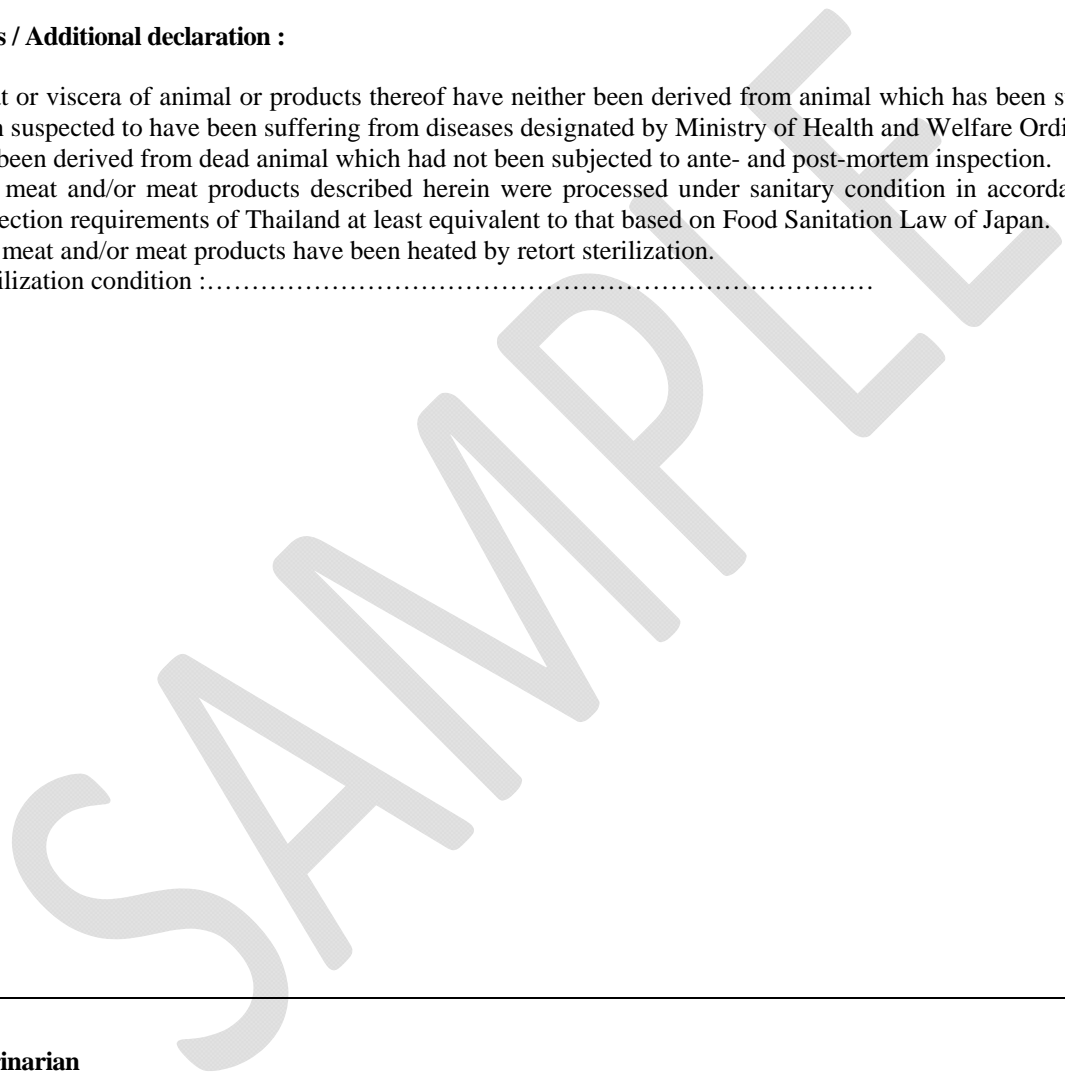
**Certificate reference No : AC .....**

**16. I, the undersigned official veterinarian, hereby certify that :**

- a) The said products were packed in hermetically sealed container and were sterilized at suitable temperature and time with an F<sub>0</sub> value of 3.00 or more.
- b) The products have been subjected to an examination for diseases and contaminants rendered injurious to health and found at the time of examination to be fit for human consumption.

**17. Remarks / Additional declaration :**

- 1. Meat or viscera of animal or products thereof have neither been derived from animal which has been suffering or had been suspected to have been suffering from diseases designated by Ministry of Health and Welfare Ordinance of Japan nor been derived from dead animal which had not been subjected to ante- and post-mortem inspection.
- 2. The meat and/or meat products described herein were processed under sanitary condition in accordance with meat inspection requirements of Thailand at least equivalent to that based on Food Sanitation Law of Japan.
- 3. The meat and/or meat products have been heated by retort sterilization.  
Sterilization condition :.....



**Official veterinarian**

**Date:** .....

.....  
**Signature of the official veterinarian**

**Official Stamp**

.....

**Name and position in capital letters**