

薬生食監発 0606 第 10 号  
令和元年 6 月 6 日

各 検 疫 所 長 殿

医薬・生活衛生局食品監視安全課長  
(公 印 省 略)

### 米国から輸入される牛肉等の取扱いについて

標記については、「月齢制限の廃止に伴う輸入牛肉等の取扱いについて」（令和元年 5 月 17 日付け薬生食監発 0517 第 1 号）により取り扱っているところです。

今般、米国から、同通知別添 1 「米国から輸入される牛肉等の取扱い」別紙 2 で示した様式に基づく衛生証明書その他、新たな対日輸出プログラムへの移行までの間、従前の衛生証明書を発行する旨の報告がありました。

つきましては、同通知別添 1 の衛生証明書の取扱いに関わらず、別途指示するまでの間、従前の米国農務省が発行する衛生証明書を受け入れて差し支えないこととしますので、その運用に遺漏のないようお願いします。

なお、参考として、従前の米国農務省が発行する衛生証明書は別紙のとおりです。

上記の取扱いによらない場合は、生活衛生・食品安全企画課検疫所業務管理室を通じて当課まで連絡願います。

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0153. The time required to complete this information collection is estimated to average 25 minutes per response, including the time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE  <b>Meat and Poultry Export Certificate of Wholesomeness</b>	A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than 5 years or both (18 U.S.C.1001). Additional penalties exist under the Federal Meat Inspection Act [21 U.S.C. 611(b) (1), (2); and (5), 21 U.S.C. 461] for an unauthorized or false alteration or misuse of this certificate.
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1. COUNTRY OF DESTINATION	2. ISO CODE	5. CERTIFICATE NUMBER <b>MPM-</b>	6. CERTIFICATE TYPE <input type="checkbox"/> ORIGINAL <input type="checkbox"/> REPLACEMENT
3. CONSIGNOR/EXPORTER (Applicant's name and address)		PRODUCT EXPORTED FROM:	
4. CONSIGNEE/IMPORTER (Name and address)		7. EXPORT EST. NO. (Name and address)	
		8. TOTAL NET WEIGHT	9. TOTAL NO. OF PACKAGES

10. DESCRIPTION OF PRODUCT <i>(Name of product)</i>	11. NET WEIGHT OF LOT <sup>1</sup>	12. SPECIES	13. NUMBER OF PACKAGES IN LOT <sup>1</sup>	14. TYPE OF PACKAGES IN LOT <sup>1</sup>	15. SHIPPING/ IDENTIFICATION MARKS <sup>1</sup>	16. EST. NO. ON PRODUCT

<sup>1</sup> As stated by applicant or contractor

17. REMARKS

SAMPLE  
 This sample is not to be used.

18. I CERTIFY that the meat, meat food product or meat byproduct specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.
19. I CERTIFY that the poultry, poultry products or poultry food products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY A CERTIFYING OFFICIAL OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture		20. CERTIFYING OFFICIAL'S NAME AND TITLE <b>BRYAN SEIDEL</b> <small>c=US, o=U.S. Government, ou=Department of Agriculture, cn=BRYAN SEIDEL, 0.9.2342.19200300.100.1.1=12001 002108044</small>	21. DATE SIGNED (MM/DD/YYYY)
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This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.  
 This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

CORRESPONDING  
EXPORT CERTIFICATE

NO. \_\_\_\_\_  
(FSIS Form 9060-5)

**UNITED STATES DEPARTMENT OF AGRICULTURE**  
**FOOD SAFETY AND INSPECTION SERVICE**  
**FIELD OPERATIONS**  
**CERTIFICATE FOR EXPORT TO JAPAN**

**IDENTIFICATION OF PRODUCT**

1. SPECIES	2. DESCRIPTION OF ITEM
3. NUMBER OF PACKAGES OR PIECES	4. NET WEIGHT

**ORIGIN OF PRODUCT**

5. NAME, ADDRESS AND ESTABLISHMENT NUMBER OF SLAUGHTER PLANT	6. NAME, ADDRESS AND ESTABLISHMENT NUMBER <i>(For plants preparing cuts or packaging byproducts)</i>
7. DATE (Month & Year) OF MANUFACTURE (Or packing date)	8. NAME & ADDRESS OF MANUFACTURING PLANT <i>(Processed products only)</i>

**INSPECTION**

9. DATE (Month & Year) OF SLAUGHTER AND INSPECTION	10. NAME OF AGENCY OR NAME & TITLE OF OFFICIAL CONDUCTING SLAUGHTER INSPECTION <i>(Veterinarian)</i> <i>(If product fresh frozen)</i>
11. NAME AND ADDRESS OF CONSIGNOR	12. NAME AND ADDRESS OF CONSIGNEE

The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan.

13. SIGNATURE OF OFFICIAL	14. TITLE OF OFFICIAL	15. DATE
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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Beef and Beef Products to Japan

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. Cattle slaughtered for the production of the exported beef to Japan (hereinafter referred to as “the slaughtered cattle”) have been born and raised only in the USA, or legally imported from Canada, or legally imported from one of the following third free countries recognized by the Japanese animal health authorities as eligible to export beef and beef products to Japan: Hungary, Iceland, Mexico, Belize, Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Panama, Dominican Republic, Chile, Northern-Mariana Islands, New Zealand, Vanuatu, New Caledonia, and Australia.
2. The slaughtered cattle were not suspect or confirmed BSE cases, or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
3. The exported beef or beef products to Japan were produced by eligible meat establishments and fulfilled all of the requirements of the USDA Less than 30 Months Age Verification Quality System Assessment (QSA) Program for Japan.
4. The beef and beef products will be produced and handled in a manner to prevent contamination with any causative agents of animal infectious diseases.

Signature of FSIS Inspection Official: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_