薬生食監発 0902 第1号 令和2年9月2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)

乳及び乳製品の衛生証明書の取扱いについて (一部改正)

標記については、令和2年5月12日付け薬生食監発0512第1号「乳及び乳製品の衛生証明書の取扱いについて」(最終改正:令和2年7月17日付け薬生食監発0717第5号)(以下「通知」という。)により取り扱っているところです。

今般、輸出国政府との協議の結果を踏まえ、下記のとおり通知を改正するので、御了知の上、その運用に遺漏のないようお願いします。

記

記の1中、「アイルランド」の前に「アイスランド」を、「フィンランド」の次に「ブータン」を加え、通知別添の様式に別紙を追加する。





## Veterinary Certificate for raw milk and milk products from cloven-hoofed animals to be exported to Japan from <u>Listed countries</u> (Iceland)

Certificate No.:

A. Details of dispatched consignment
A-1. Exporting country:
A-2. Container No.:
A-3. Seal No. :
A-4. Shipping mark:
A-5. Type of packages:
A-6. Name and address of consignor:
A-7. Name and address of consignee:
B. Identification of products (Annex form can be used if needed)
B-1. Type of products (e.g. Cheese, Butter):
B-2. Net weight:
B-3. Number of packages:
B-4. Date of production:
B-5. Animal species of dairy ingredients:
B-6. Country of origin:
B-7. Name, address and approval number of establishment(s):
B-8. Purpose of use (please tick the appropriate box):
☐ Human consumption
$\square$ Animal consumption ( $\square$ cloven-hoofed animals / $\square$ other animals / $\square$ pet food)
$\square$ To be determined (likely to be used for cloven-hoofed animal consumption) $\square$ Other ()
Remarks :
C. Kind of processing treatment (please tick the appropriate box)
□Raw milk and/or milk products have been produced from raw milk collected only in the exporting country and/or
Listed countries, and have been produced, packaged and stored only in the exporting country and/or Listed countries.
OR
☐ Ingredients derived from raw milk used in the production of milk products originate from the exporting country and/or
have been legally imported into the exporting country.
AND
A foot-and-mouth disease (FMD) virus inactivation treatment of the products has been carried out in any stage of
production by any of the following methods:

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	[NOT intended for cloven-hoofed-animals consumption]
	☐ a minimum temperature of 132°C for at least one second in liquid form (UHT)
	☐ (pH less than 7.0) a minimum temperature of 72°C for at least 15 seconds in liquid form (HTST)
	☐ (pH 7.0 or greater) HTST applied twice
	☐ maintaining a pH less than 6 for at least one hour
	$\square$ an inactivation method equivalent to the above approved by the exporting country
	[Intended for cloven-hoofed animals consumption (or likely to be used for this purpose)]
	□ UHT
	☐ (pH less than 7.0) HTST
	☐ (pH 7.0 or greater) HTST applied twice
D. C	ertification
I, t	he undersigned official veterinarian, certify that:
1.	The products described here were processed under sanitary conditions in accordance with laws and regulations of
	Iceland, which have been accepted by Japan as equivalent.
2.	The exporting country has been free from FMD, and vaccination against FMD is prohibited in the exporting country.
3.	Importation of cloven-hoofed animals that have been vaccinated against FMD is prohibited in the exporting country.
4.	The exporting country has an appropriate quarantine system for the import and export of raw milk and milk products
	from the perspective of animal health.
5.	Raw milk and/or milk products to be exported to Japan has been produced from raw milk obtained from clinically
	healthy animals, and it is prohibited to use raw milk obtained from animals infected with animal infectious diseases
	as an ingredient according to legislation of the exporting country.
6.	Raw milk and/or milk products to be exported to Japan has been produced, packaged and stored from raw milk
	collection to shipment of final products to Japan without contamination by pathogens of animal infectious diseases
	or commingling with raw milk and/or milk products which do not meet Articles 5, 6-1 and 6-2 in Animal Health
	Requirements for raw milk and/or milk products to be exported to Japan from Listed countries.
7.	Packages and containers such as carton boxes for raw milk and/or milk products to be exported to Japan have been
	clean and hygienic.
С	ompetent authority: The Icelandic Food and Veterinary Authority
S	ignature of official veterinarian:
Р	rinted name and title of official veterinarian:
D	ate of issue:

Official stamp

## Annex form

Certificate No. :

## **Identification of products**

Date of issue:

Type of products	Net	Number of	Date of	Animal species of	Country of origin	Name, address and approval number of
(e.g. Cheese, Butter)	weight	packages	production	dairy ingredients		establishment.
Total			Purpose of	☐Human consumption	1	
			use	□Animal consumption (□cloven-hoofed animals / □other animals / □pet food)		
				☐To be determined (likely to be used for cloven-hoofed animal consumption )		
				□Other (	)	

Remarks :
Competent authority: The Icelandic Food and Veterinary Authority
Signature of official veterinarian:
Printed name and title of official veterinarian:

Official stamp

# Veterinary Certificate for milk products from cloven-hoofed animals to be exported to Japan from Kingdom of Bhutan

Certificate No. :
Date of issue :
A. Details of dispatched consignment
A-1. Exporting country :
A-2. Container No. :
A-3. Seal No. :
A-4. Shipping mark : []
A-5. Type of packages :
A-6. Name and address of consignor :
A-7. Name and address of consignee :
A-8. Mode of Shipment :
B. Identification of products (Annex form can be used if needed)
B-1. Type of products (e.g. Cheese, Butter):
B-2. Net weight : ]
B-3. Number of packages :
B-4. Date of production :
B-5. Animal species of dairy ingredients:
B-6. Country of origin:
B-7. Establishment number, name and address:
B-8. Purpose of use (please tick the appropriate box) :
□  Human consumption
☐ Animal consumption (☐ cloven-hoofed animals / ☐ other animals / ☐ pet food)
☐ To be determined (likely to use for cloven-hoofed animal consumption ) ☐ Other ()
Remarks :
C. Kind of processing treatment
C-1. A foot-and-mouth disease(FMD) virus inactivation treatment of milk products has been car
out in any stage of production by any of the following methods (please tick the appropriate b
[NOT intended for cloven-hoofed-animals consumption]
□a minimum temperature of 132°C for at least one second in liquid form (UHT)
$\Box$ (pH less than 7.0) a minimum temperature of 72°C for at least 15 seconds in liquid form (HTST) $\Box$ (pH 7.0 or greater) HTST applied twice
maintaining a pH less than 6 for at least one hour

[Intended for cloven-hoofed animals consumption (or likely to use for this purpose)]
□HTST combined with another physical treatment, maintaining a pH less than 6 for at least one hour or additional heating to at least 72°C combined with desiccation
UHT combined with another physical treatment, maintaining a pH less than 6 for at least one hour or additional heating to at least 72°C combined with desiccation
C-2. Name of country where C-1 was carried out (if different from A-1) :
D. Certification
I, the undersigned regulatory authority, certify that:
<ul><li>1.Milk products to be exported to Japan have been produced from raw milk obtained from clinically healthy animals, and it is prohibited to use raw milk obtained from animals infected with animal infectious diseases as an ingredient according to legislation of the exporting country.</li><li>2.Raw milk used in the production of milk products to be exported to Japan has originated from herds which were not infected or suspected of being infected with FMD at the time of milk collection.</li></ul>
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3. Milk products to be exported to Japan have been produced, packaged and stored from raw milk
collection to shipment of final products to Japan without contamination by pathogens of anima
infectious diseases or commingling with milk products which do not meet Articles 1 to 3 in Anima
Health Requirements for milk products to be exported to Japan from countries other than Listed countries.
4.Packages and containers such as carton boxes for milk products to be exported to Japan have
been clean and hygienic.
5. The products described here was processed under sanitary conditions in accordance with laws
and regulations of Bhutan, which are at least equivalent to laws and regulations of Japan.
Competent authority :
Signature of official :
Printed name and title of official :
Date of issue :

Official stamp

## Annex form

					Certificate No. : ]	]
Identification of produ	ıcts					
Type of products	Net	Number of	Date of	Animal species of	Country of origin	"Establishment number, name and address
(e.g. Cheese, Butter)	weight	packages	production	dairy ingredients		
		]				
		]		[]	]	
			]		]	
			J			
			]	]	]	
Total			Purposeof use	The h	ion ( $\square$ cloven-hoofe	d animals / □other animals / □oet food)  oven-hoofed animal consumption )
Remarks : ]				]		
Competent authority	: ]			]		
Signature of official : ]						
Printed name and title of official : ]						
Date of issue : ]	Date of issue : ]					
						Official stamp

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薬生食監発 0512 第 1 号 令和 2 年 5 月 12 日

(最終改正:令和2年9月2日付け薬生食監発0902第1号)

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)

#### 乳及び乳製品の衛生証明書の取扱いについて

食品衛生法等の一部を改正する法律(平成30年法律第46号。以下「改正法」という。)による改正後の食品衛生法(昭和22年法律第233号。以下「法」という。)第10条第2項及び食品衛生法等の一部を改正する法律の施行に伴う厚生労働省関係省令の整備に関する省令(令和元年厚生労働省令第68号。以下「改正省令」という。)が公布され、平成30年6月28日付け生食発0628第1号及び令和元年11月7日付け生食発1107第3号により、改正法及び改正省令の内容等について連絡しているところです。

法第 10 条第 2 項及び改正省令による改正後の食品衛生法施行規則(昭和 23 年厚生省令第 23 号。以下「施行規則」という。)第 8 条により、輸入される乳及び乳製品については、輸出国の政府機関によって発行された証明書(以下「衛生証明書」という。)又はその写しを添付したものでなければ、これを販売の用に供するために輸入してはならないこととなりました。

当該規定については、食品衛生法等の一部を改正する法律の施行期日を定める政令(令和元年政令第121号)により、本年6月1日に施行されることから、本年6月1日以降に輸入される乳及び乳製品の取扱いを下記のとおりとしますので、御了知の上、その運用に遺漏のないようお願いします。

記

#### 1. 衛生証明書の受入れについて

次の国については、衛生証明書を受け入れて差し支えない。なお、各国の衛生証明書様式は別添のとおりとする。

また、その他の国からの輸入届出が提出された場合には、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すること。

<u>アイスランド</u>、アイルランド、アルゼンチン、イタリア、ウルグアイ、英国、エストニア、オーストラリア、オーストリア、オランダ、カナダ、韓国、キプロス、ギリシャ、クロアチア、シンガポール、スイス、スウェーデン、スペイン、スロバキア、タイ、台湾、チリ、デンマーク、ドイツ、トルコ、ニュージーランド、ノル

ウェー、ハンガリー、フィンランド、<u>ブータン</u>、フランス、ブルガリア、米国、ベラルーシ、ペルー、ベルギー、ポーランド、ポルトガル、マレーシア、ラトビア、リトアニア、ルーマニア、ルクセンブルグ、ロシア

#### 2. 1に掲げる国から輸入される乳及び乳製品の取扱い

施行規則第8条に示す下記製品について、別添様式の衛生証明書により、施行規 則第9条で定める事項について確認すること。なお、下記の乳製品には生水牛乳を 原料として使用した乳製品が含まれること。

乳	生乳、牛乳、特別牛乳、生山羊乳、殺菌山羊乳、生めん羊乳、生水牛
	乳、成分調整牛乳、低脂肪牛乳、無脂肪牛乳、加工乳
乳製品	クリーム、バター、チーズ (プロセスチーズを除く。)、濃縮ホエイ、
	濃縮乳、脱脂濃縮乳、無糖練乳、無糖脱脂練乳、加糖練乳、加糖脱脂
	練乳、全粉乳、脱脂粉乳、クリームパウダー、ホエイパウダー、たん
	ぱく質濃縮ホエイパウダー、バターミルクパウダー、加糖粉乳、発酵
	乳

#### 3. その他

検疫所においては、施行までの間、施行規則第8条に示す品目(衛生証明書の添付が義務付けられている品目)の輸入届出があった場合には、輸入者に対し、衛生証明書の添付が法令に基づく輸入要件となったことを周知するとともに、施行後は必要な事項が記載された衛生証明書を添付するよう指導すること。