

事 務 連 絡
令和 3 年 3 月 10 日

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医薬・生活衛生局食品監視安全課

シンガポールから輸入される家きん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：令和 2 年 5 月 25 日付け
薬生食監発 0525 第 2 号)) により、シンガポールから輸入される鶏肉及びあひ
る肉の衛生証明書を受け入れて差し支えないこととしています。

今般、シンガポール政府と農林水産省との協議によって新たに加熱処理され
た家きん肉に係る家畜衛生条件が締結されたことに伴い、シンガポール政府か
ら、加熱家きん肉及びこれを原料とする食肉製品に添付される衛生証明書の様
式について、別添のとおりとする旨連絡がありましたのでお知らせします。

Export of Heat-Processed Poultry Meat Products from Singapore to Japan

I. EXPORTING COUNTRY AND COMPETENT AUTHORITY						
Exporting Country: SINGAPORE				Competent Authority: Singapore Food Agency (SFA)		
II. CONSIGNOR				III. CONSIGNEE		
Name:				Name:		
Address:				Address:		
IV. TRANSPORTATION						
Place of Loading SINGAPORE	Passing through	Place of Destination	Port of Discharge	Country(ies) of Transit		
Means of Transport Vessel:	Container/ Seal Number*		Date of Shipment	Shipping Mark		
(*) In case the exported meat products to Japan transports through 3 rd country						
V. IDENTIFICATION						
No.	Name of Products	Species	Batch/Lot No.	Type of Packaging	Number of Packaging	Net Weight
1						
2						
3						
4						
5						
6						
7						
Total						
Country of origin of raw meat:						
<input type="checkbox"/> Singapore				Country Name:		
<input type="checkbox"/> Poultry imported from 3 rd country				Country Name:		
<input type="checkbox"/> Poultry meat and its products imported from 3 rd Country						
The exported heat-processed meat products described above are fit for:						
<input type="checkbox"/> Human Consumption <input type="checkbox"/> Animal Consumption <input type="checkbox"/> Other()						

HEALTH CERTIFICATE

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VI. PREPARATION & PROCESSING	
<p>The approved slaughter facilities supplying fresh meat</p> <p>Name: Approval No.: Address/country:</p> <p>Slaughter Date: (DD/MM/YYYY)</p>	<p>The approved processing facilities /pre-heat processing:</p> <p>Name: Approval No.: Address/country:</p> <p>Processing date: (DD/MM/YYYY)</p>
<p>The approved storage facilities</p> <p>Name: Approval No.: Address/country:</p>	<p>The designated heat processing facility:</p> <p>Name: Address: Approval number: Date of heat processing: (DD/MM/YYYY)</p>
<p>VII. SANITARY INFORMATION</p> <p>I hereby certify that:</p> <ol style="list-style-type: none"> The products described above originated from Singapore; The heat-processed poultry meat and meat products described here in where slaughtered and processed under sanitary conditions in accordance with laws and regulations of Singapore, which are at least equivalent to laws and regulations of Japan; Avian Influenza notifiable to the OIE (NAI) and Newcastle disease are designated as notifiable diseases to the competent authorities of Singapore. The competent authorities of Singapore have surveillance programs for NAI based on the OIE Code and have fully acknowledged the outcome. The product(s) fulfils the following requirements: <ul style="list-style-type: none"> <input type="checkbox"/> 4.1 In case the heat-processed meat and meat products to be exported to Japan have been derived from poultry which is born and raised in Singapore. <ul style="list-style-type: none"> (a) The poultry was raised at farms where no outbreak of NAI and Newcastle disease, and no clinical outbreak of fowl cholera and salmonellosis (which is caused by Salmonella Pullorum or Salmonella Gallinarum only) has been confirmed for at least 21 days before the slaughter date. (b) The poultry was confirmed free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by the official inspectors of the competent authorities of Singapore at the approved slaughter facility. OR <input type="checkbox"/> 4.2 In case the heat-processed meat and meat products to be exported to Japan have been derived from poultry imported from the third countries: <ul style="list-style-type: none"> (a) (i) The poultry must be born in the third country and raised only in that country, and directly transported to approved slaughter facilities; or (ii) The poultry must be born in the third country and raised both in that country and Singapore. (b) The poultry was directly imported to Singapore from the third country. In case the poultry imported to Singapore through other country, the poultry must satisfy the following conditions: <ul style="list-style-type: none"> (i) The poultry must be packed in appropriate vehicle or container. (ii) The vehicle or container must be sealed until imported to Singapore. 	

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(c) The poultry was free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the official inspectors of the competent authorities of Singapore.

(d) It was confirmed that the poultry is free from any poultry infectious diseases as a consequence of ante-mortem and post-mortem inspections conducted by the official inspectors of the competent authorities of Singapore at approved slaughter facilities.

OR

4.3 In case the heat-processed meat and meat products to be exported to Japan have been originated from poultry meat and meat products which have been imported from the third countries:

(a) The poultry meat and meat products were derived from poultry which was born and raised only in the third countries.

(b) The poultry meat and meat products were directly imported to Singapore from the third countries. In case the poultry meat and meat products imported to Singapore through other country, the poultry meat and meat products must satisfy the following conditions:

(i) The poultry meat and meat products were packed in appropriate vehicle or a tight shipping container.

(ii) The vehicle or shipping container was kept sealed until imported to Singapore.

(c) The poultry meat and meat products was free from any evidence of any poultry infectious diseases as a result of import inspection conducted by the official inspectors of the competent authorities of Singapore, and after the said inspection the poultry meat and meat products were directly carried into the approved processing facilities or designated heat-processing facilities.

5. The slaughter facilities where poultry used for heat-processed poultry meat and meat products to be exported to Japan is slaughtered are approved by the competent authorities of Singapore ("approved slaughter facilities").
6. The processing facilities where poultry meat and meat products to be exported to Japan are processed (prior to heat processing) and approved by the competent authorities of Singapore ("approved processing facilities").
7. The heat-processed poultry meat and meat products are packed in safe and hygienic materials, the packed products are contained in clean boxes with the name and the approval number of the designated heat-processing facility on the surface of the boxes, and the boxes are not opened prior to shipment.
8. The heat-processed poultry meat and meat products are stored and handled in a way to prevent contamination with pathogens of any animal infectious diseases prior to shipment.
9. The processed meat products described above were subject to a heat treatment process after deboning completely, whereby the temperature at the center of its goods was at 70 degrees Celsius or higher for one minute.
10. **Where natural casings derived from cattle, sheep and goat are used:**

10.1 The natural casings are derived from cattle/sheep/goat which was born and raised in [country of origin].

10.2 The natural casings for the production of meat products to be exported originated from Singapore, derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the competent authorities of Singapore.

10.3 The natural casings for the production of meat products to be exported are imported from the third countries and free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the competent authorities of Singapore or confirmation of the health certificates issued by the competent authorities of the origin country.

10.4 In case the natural casings are derived from the animals originated from the countries other than the countries free from rinderpest and FMD (<https://www.maff.go.jp/aqs/english/news/third-free.html>), the natural casings after processing were salted for at least 30 days with dry salt (NaCl), saturated brine (Aw < 0.80), or phosphate supplemented dry salt containing 86.5 percent NaCl, 10.7 percent Na₂HPO₄ and 2.8 percent Na₃PO₄ (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 12 degrees Celsius during this entire period.

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10.4 Details of the approved natural casing facilities

Name:
Address:
Approval number:

11. Where natural casings derived from pig are used:

- 11.1 The natural casings are derived from pigs which was born and raised in [country of origin].
- 11.2 The natural casings for the production of meat products to be exported originated from Singapore, derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the competent authorities of Singapore.
- 11.3 The natural casings for the production of meat products to be exported are imported from the third countries and free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the competent authorities of Singapore or confirmation of the health certificates issued by the competent authorities of the origin country.
- 11.4 In case the natural casings are derived from the animals originated from the countries other than the countries free from rinderpest, FMD, CSF and ASF (<https://www.maff.go.jp/aqs/english/news/third-free.html>), the natural casings after processing are salted for at least 30 days either with phosphate supplemented dry salt or saturated brine (Aw < 0.80) containing 86.5 percent NaCl, 10.7 percent Na2HPO4 and 2.8 percent Na3PO4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 20°C during this entire period.

11.4 Details of the approved natural casing facilities

Name:
Address:
Approval number:

OFFICIAL AUTHORITY		
Place of Issue SINGAPORE This Health Certificate is only valid for export to Japan. Amendment to this certificate and photocopy of this certificate are not valid unless countersigned by an authorised officer of Singapore Food Agency.	Issue Date	Official Veterinarian/Inspector <hr/> Name, Designation & Qualification <input type="checkbox"/> This certificate was signed electronically, and an electronic copy of this certificate was sent to the Japanese Animal Quarantine Service.