

in a way to prevent contamination with infectious animal disease."

4. *"Natural casings from (country of origin) of (ruminant species) origin."*

5. *Name, address, and establishment number of approved casings facility.*

6. Natural pork casings

a. Obtain FSIS 9060-7 for casings derived from swine slaughtered in the U.S. and processed in the U.S. The following statements must be in the Remarks section or on an FSIS letterhead certificate:

1. *"The casings were derived from pigs born and raised in the U.S. or legally imported from Canada and subjected to ante-mortem and post-mortem veterinary inspection conducted by official inspectors at the time of slaughter. The casings were transported to the approved facilities in a manner to prevent contamination with infectious animal disease."*

2. *"The casings were stored in clean and sanitary containers and handled in a way to prevent contamination with infectious animal disease."*

3. *"Natural casings from the United States or Canada of porcine origin."*

4. *Name, address, and establishment number of approved casings facility.*

b. Obtain FSIS 9060-18 for imported pork casings. The following statements must be in the Remarks section or on an FSIS letterhead certificate:

1. *"At the time of import to the United States it has been confirmed by official inspection, or confirmed by health certificates issued by the originating government that the casings do not have risk of infection with contagious animal disease. The casings were transported to the approved facilities in a manner to prevent contamination with infectious animal disease."*

2. *"The casings were stored in clean and sanitary containers and handled in a way to prevent contamination with infectious animal disease."*

3. *"Natural casings from (country of origin) of porcine origin."*

4. *Name, address, and establishment number of approved casings facility.*

Note: APHIS regulation (9 CFR 96.3) requires imported natural casings to be certified by the originating country as coming from healthy animals which received antemortem and postmortem inspection and are clean and sound and were prepared in a sanitary manner. Producers must be able to demonstrate that the casings comply with the country of origin requirements indicated above.

B. Pharmaceutical requirements. Export certification of inedible products, other than technical animal fat (9 CFR 351) and certified pet food (9 CFR 355), is no longer provided by FSIS. Exporters should contact APHIS field offices to obtain information about certification of inedible products. A list of APHIS offices is available at <http://www.aphis.usda.gov/vs/ncie/iregs/products/vsavic.pdf>. See FSIS Notice 17-05 for additional information.

C. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.

D. If the meat product transits through a third country, the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5.

E. Military requirements for red meat purchases. Delivery/Purchase Order Number must be placed on the face of FSIS Form 9060-5 for all Defense Personnel Support Center (DPSC) purchases of meat. Military shipments must also be accompanied by a completed FSIS Form 9290.1.

F. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

G. Include the word "chilled" or "frozen" as applicable, on FSIS Form 9060-5 under product description and on FSIS Form 9290-1 in Block 2.

- H. On FSIS Form 9290-1, indicate species for each item in Block 1; for example, franks made of pork and chicken must be shown as "pork and chicken". "FSIS" should be placed in Block 10 for fresh/frozen product.
- I. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

Other Requirements

A. Products for Personal Consumption.

- 1. Products intended for personal consumption in Japan must either be certified with FSIS forms 9060-5 and 9290-1 or labeled as outlined below. Products exported to Japan through mail order will be considered as product for personal consumption, provided the quantity is small enough to reasonably believe that it is intended for personal use and the addressee is an individual (not a company or organization.)
- 2. Personal consumption entries of inspected and passed meat and meat products and poultry products are permitted under simplified certification as provided in section 322.4 of the MPI Regulations. Such product need not be accompanied by FSIS Form 9060-5 and FSIS Form 9290-1 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

- a. The package must be labeled to include:

- (1) Name of product.
- (2) Name and address of packer or distributor.
- (3) Statement of net quantity of contents.
- (4) Official inspection legend including the official establishment number.
- (5) For other than shelf-stable canned product, the label must bear the following statement immediately below the product name.

"The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

- b. Meat products which are imported from Australia or New Zealand and are repackaged in USDA approved establishments in the U.S. can be exported to Japan for personal consumption provided the label contains the following statement, in addition to items (1) through (4) in para. a. above:

"The meat contained herein is for personal use only and not for sale. It is legally imported into the United States directly from (Australia or New Zealand) and was packed in a U.S.D.A. approved plant under supervision of the U.S.D.A."

- c. Meat products which are imported into the U.S. from New Zealand and are sold in the original package at U.S. airports are eligible for entry into Japan for personal consumption, provided the following information is provided on the label:

- (1) Name of the product
- (2) Name and address of distributor
- (3) Net Weight
- (4) New Zealand inspection legend
- (5) The following statement:

"The meat contained herein is for personal use and not for sale. It is legally imported into the United States directly from New Zealand and passed import inspection by the U.S.D.A."

- 3. Applying label to package - The required labeling must be applied to the carton by a printed adhesive label that will self destruct if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. (NOTE: Labels should be applied on cartons at the junction of closed lid flaps

or at the junction of the top and bottom of telescope cartons.)

- B. Microbiological standards. Japanese standards for imported ready-to-eat meat/poultry products (dried or heat treated processed products) require coliform and salmonella to be negative and clostridia or staphylococci to be <1000 organisms per gram. Japanese standards for unheated or specifically heated processed products require coliform to be <100 organisms per gram, clostridia or staphylococci to be <1000 organisms per gram and salmonella to be negative. The Japanese Ministry of Health and Welfare reserves the right to test shipments upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.
- C. Japan has established provisional maximum residue limits (MRLs) for agricultural chemicals (veterinary drugs and pesticides) on foods. These MRLs can be found at <http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/index.html>.
- D. Classification as a sausage. Japanese standards require products classified as sausage to be made from meat that is ground or minced, mixed with spices, and formed into a "sausage-like" shape. In addition, the product name must contain the word "sausage".
- E. Any container of meat product exported to Japan, including Okinawa, regardless of the product's source, that transits through a third country, must be sealed with an official USDA seal at a USDA inspected facility.

Plants Eligible for Export

Effective July 27, 2006, federally inspected establishments producing fresh/frozen beef and beef offal intended for export to Japan must participate in an AMS, BEV program and be present on the "Official Listing of Eligible Suppliers for USDA Bovine EV Program". The list can be accessed at <http://www.ams.usda.gov/lsg/arc/bev.htm>.

A list of cold storage facilities eligible to export fresh/frozen beef and beef offal to Japan is available on FSIS' website, and can be accessed at the following location:

http://www.fsis.usda.gov/regulations_and_policies/Eligible_US_Establishments_by_Country/index.asp. Cold storage establishments that want to be added to the list should complete and submit FSIS 9080-3, Establishment Application for Export, to the Office of International Affairs, Import-Export Programs Staff, Washington, DC, Phone (202) 720-0082, Fax (202) 720-7990 through FSIS supervisory channels.

Cold storage facilities are cautioned to be constantly vigilant when assembling shipments of product for export to Japan. Export orders must be carefully carried out to ensure that all products loaded are Japan-eligible. Assembly and loading errors have in the past resulted in the suspension of cold storage and slaughter/cutting facility eligibility for export to Japan and must be avoided in the future.

Beef and beef products intended for U.S. military, airline meals, or shipstores can originate from any federally inspected establishment. Beef and beef products for these uses do not have to be produced under the BEV Program.

Casings establishments that process or repackage natural ruminant casings for direct export to Japan or for use in the production of meat products for export to Japan and the meat processing establishments that produce meat products with natural ruminant casings must comply with the specific establishment requirements indicated in the Processing Section, and must be notified to Japan prior to export. Establishments that comply with these requirements should submit FSIS Form 9080-3 as directed on the Form. FSIS will notify Japan of eligible establishments and maintain the list of eligible establishments in the Export Library.

All other red meat and red meat products eligible for export to Japan can originate from any federally inspected establishment.

Exporters should be aware that establishments not listed in the Meat, Poultry and Egg Products Inspection Directory may experience delayed entry into Japan. Contact the Office of International Affairs, Import-Export Programs Staff, (202) 720-0082, for assistance.

Plants Not Eligible for Export

http://www.fsis.usda.gov/regulations_and_policies/Japan_Requirements/index.asp