

- C. Additional certification is required that trucks and railcars either did not transit any restricted states OR were sealed by USDA during transit of any restricted state.
- If the product will not transit restricted states during the period of restriction or transited before or after the period of restriction, statement 1 may be completed and signed at the plant where the export originates.
 - If the product must be sealed for transport through restricted states, the FSIS program employee breaking the seal prior to loading into Japan-bound ocean containers verifies that the seal was intact, then completes statement 2 and signs the certificate.

The statements below are provided on an FSIS Letterhead Certificate:

1. "To the best of FSIS' knowledge, the exported poultry meat did not transit _____ during the period of restriction before leaving the United States" OR
2. "The container was sealed by FSIS prior to transiting _____ with USDA seal number _____. If seal number _____ was removed by FSIS, the exported poultry meat did not transit restricted states after the removal in _____."

See Guideline for completion of this certificate.

Procedure for determining states to include in the statement above:

1. Determine the earliest date of slaughter for birds in the consignment.
2. Determine that the product did not transit unsealed any state that is currently restricted. The restriction periods are listed below:

Connecticut (CT) - Before November 10, 2006
Pennsylvania (PA) - Before November 10, 2006
New York (NY) - Before February 22, 2008 and on or after April 10, 2008.
West Virginia (WV) - March 9, 2007 to August 2, 2007.
Minnesota (MN)- March 29, 2007 to September 13, 2007.
South Dakota (SD) - May 24, 2007 to October 11, 2007, and October 18, 2007 to March 21, 2008.
Nebraska (NE) - May 23, 2007 to November 30, 2007.
Virginia (VA) - June 15, 2007 to November 2, 2007.
New Jersey (NJ) - After January 15, 2008.
Arkansas (AR) - On or after May 9, 2008.

- D. On FSIS Form 9290-1, the species for each item should be indicated in Block 1; for example, all turkey franks must be shown as "turkey" and franks made of beef, pork and chicken as "beef, pork and chicken". Block 2 should contain the same product description as listed on FSIS form 9060-5. Blocks 6 and 7 should be completed for plants preparing cuts or packing byproducts (including legs, thighs, drumsticks, midjoint wings). Blocks 7 and 8 should be completed for all processed products. The slaughter or production date (month/day/year format) should be entered in Block 9 for all poultry and poultry products. "FSIS" should be placed in Block 10 for fresh/frozen product. Blocks 11 and 12 must agree with the consignor and consignee on FSIS form 9060-5. The same USDA official that signed FSIS form 9060-5 must sign FSIS form 9290-1.
- E. Ready-to-cook poultry products. When poultry for export to Japan is processed with shank portion attached, the statement "portion of shank attached" shall be entered on FSIS Form 9060-5 under "remarks."
- F. Certification requirements for ground or comminuted turkey or chicken. Such products include those labeled "Ground Turkey", "Ground Chicken", "Ground Turkey Meat," "Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and Mechanically Deboned Chicken Meat." The Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonellae upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.
- G. Ostrich Meat. Obtain FSIS Form 9060-5 and FSIS Form 9290-1.

- H. Military requirements for Poultry 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 poultry. Military shipments must also be accompanied by a completed FSIS Form 9290-1.
- I. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.
- J. 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:

- Name of product.
- Name and address of packer or distributor.
- Statement of net quantity of contents.
- Official inspection legend including the official establishment number.

b. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

"The poultry contained herein is for personal use only and not for sale. It is derived from birds 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."

c. 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. Any container of poultry 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

Export Requirements for Japan

All federally inspected establishments are eligible to export to Japan. Exporters should be aware that establishments not listed in the Meat, Poultry and Egg Product Inspection Directory may experience delayed entry into Japan. Contact the Technical Service Center at (402) 344-5000 for assistance.

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