

食安監発0430第1号

平成22年 4月30日

各 

都	道	府	県		
保	健	所	設	置	市
特	別	区			

 衛生主管部（局）長 殿

厚生労働省医薬食品局食品安全部監視安全課長

### 対香港輸出牛肉の取扱いについて

対香港輸出牛肉については、平成22年4月20日付け当課事務連絡により取り扱っているところですが、今般、香港特別行政区政府より、口蹄疫の搬出制限区域内の農場で飼育又は対香港輸出牛肉取扱施設で処理された牛以外に由来する牛肉については輸入を許可する旨連絡があったことから、対香港輸出牛肉の衛生証明書の記載事項の一部を変更し、別添のとおりとしたのでその対応について配慮願います。

**HEALTH CERTIFICATE FOR EXPORT OF**  
**CHILLED/FROZEN BEEF AND BOVINE PRODUCTS**  
**FROM JAPAN TO HONG KONG**



No. : .....

DATE : .....  
 (Month/Day/Year)

**I. Identification of the products**

(Number of packages)	(Net weight of consignment)	(Identification number of cattle)
(Consignor)	(Consignor Address)	
(Consignee)	(Destination)	

**II. Origin of products**

Name	Est. No.	Address
(Slaughterhouse)		
(Cutting plant)		
(others)		

Date of Slaughter : .....

Date of Production : .....

Storage and Transport Temperature (°C) :

I hereby certify that:

- 1) The meat is derived from animals which were originated from an area which was free from notifiable, contagious, infectious and parasitic diseases including FMD and not under any restrictive measures.
- 2) The meat is derived from animals which passed ante- and post-mortem inspection under veterinary supervision at time of slaughter and were found free from contagious, infectious and parasitic diseases including FMD at time of slaughter and the meat must be derived from animals tested for BSE with negative results.
- 3) The meat is derived from animals which were slaughtered, processed, cut and stored hygienically at the designated establishments which were designated by the food safety authorities of Japan for export to Hong Kong and was found to be sound, wholesome and fit for human consumption.
- 4) The meat is derived from animals which were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process.
- 5) The meat is derived from animals which have been subjected to testing programmes for harmful organisms, veterinary drug residues and other toxic substances administered by the food safety authorities of Japan. The results of the tests meet the performance standards and have not provided any evidence as to the presence of chemical/drug residues or toxic substances that could be harmful to human health.
- 6) The bovine meat and meat products comprised boneless skeletal muscle cuts and were derived from animals less than 30 months of age, and do not contain, and have not commingled with tissue from the skull, including brain, eyes and trigeminal ganglia, tonsils, spinal cord, dorsal root ganglia and any part of the intestine, all of which have been removed from the carcass in a hygienic manner. The products do not include diaphragm, head or cheek meat, trimmings from the vertebral column, mechanically separated meat or product from advanced meat recovery systems.
- 7) The meat was packed and transported under hygienic conditions.
- 8) Product Meets “Export Requirements for Beef to be Exported to Hong Kong from Japan”.

Signature : .....

Name of meat inspector : .....

Official Title : .....

(Name of prefecture or city) : .....