

食安輸発1127第1号

平成21年11月27日

各検疫所長 殿

医薬食品局食品安全部監視安全課

輸入食品安全対策室長

(公印省略)

タイ産鶏肉の取扱いについて

標記については、平成21年3月30日付け食安輸発第0330006号（最終改正：平成21年11月24日付け食安輸発1124第14号）に基づき、DDT、ディルドリン及びヘプタクロルについて食品衛生法第26条第3項に基づく検査命令を実施しているところ
です。

今般、タイ政府より、残留農薬管理対策について報告があり、これまでの検査実績を踏まえ、本日以降、輸入届出されるタイ産鶏肉については、通常の監視体制に戻すこととしたので、御了知の上、関係業者への周知方よろしく願います。

なお、同通知の別表1を別添1のとおり改めます。

また、タイ政府より家きんの加熱処理済食肉製品及び可食内臓について、新たな衛生証明書（別添2）の提示があり、本年12月1日以降使用が開始されますので御了知願います。



**DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF AGRICULTURE AND CO-OPERATIVES THAILAND
OFFICIAL CERTIFICATE WITH RESPECT TO HEAT - PROCESSED POULTRY
MEAT PRODUCTS AND EDIBLE OFFAL**

Date of issue.....

Place of Issue

Consignor :	Country of origin :	Air port of loading :
	Destination :	Air line :
	Designated Facilities : Name and Address :	
Consignee :	Designation No.	
	Date of processing :	
	Date of heat processing :	
	Date of inspection :	
Date of departure :		

Marks	Number and kind of packages	Description of goods	Net weight (Kg.)
<h1>SAMPLE</h1>			
DLD. Seal No.		Container no.	

I, the undersigned official veterinarian , certify that :

- a) the above - mentioned materials were derived from export-approved processing facilities under veterinary supervision.
- b) the materials came from poultry which were inspected ante-and post-mortem and did not show any sign of infectious disease.
- c) the materials were subject to an examination for diseases and contaminants rendered injurious to health and found at the time of examination to be fit for () Human Consumption () Pet Food



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Date of issue.....

Place of Issue:

Consignor:	Country of origin:	Sea port of loading:
	Destination:	Ship line:
	Designated Facilities: Name and Address:	
Consignee:	Designation No.	
	Date of processing:	
	Date of heat processing:	
	Date of inspection:	
Date of departure:		

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Date of issue.....

Place of Issue:

Consignor :	Country of origin :	Sea / Air port of loading :	
	Destination :	Ship / Air line :	
	Designated Facilities : Name and Address :		
Consignee :	Designation No.		
	Date of processing :		
	Date of heat processing :		
	Date of inspection :		
Date of departure :			
Marks	Number and kind of packages	Description of goods	Net weight (Kg.)
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I, the undersigned official veterinarian, certify that :

- a) the above - mentioned materials were derived from export-approved processing facilities under veterinary supervision.
- b) the materials came from poultry which were inspected ante-and post-mortem and did not show any sign of infectious disease.
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Remarks :

1. Meat or viscera of poultry or products thereof have neither been derived from poultry which has been suffering or had been suspected to have been suffering from diseases designated by Ministry of Health and Welfare Ordinance of Japan nor been derived from dead poultry which had not been subjected to ante- and post- mortem inspection.
2. The meat and/or meat products described herein were processed under sanitary condition in accordance with poultry meat inspection requirements of Thailand at least equivalent to that based on Food Sanitation Law and Poultry Slaughtering Business Control and Poultry Inspection Law of Japan.
3. The exported heat-processed poultry meat and its products to Japan are compiled with articles 3,4,5,6, and 20 of the “Animal Health Requirements for heat-processed poultry meat and its products to be exported to Japan ”of Ministry of Agriculture, Forestry and Fisheries, Japan on 23 February 2004
 - Article 3 : When the exporting country exports heat-processed poultry meat and its products, the following requirements must have been fulfilled in the exporting country
 - (1) HPAI et al. is designated as a notifiable disease to the animal health authorities.
 - (2) The surveillance programs for HPAI based on OIE code are in place and the outcomes of which are fully acknowledged by the animal health authorities.
 - Article 4 : The poultry for heat-processed poultry meat and its products to be exported to Japan must be the one which fulfills the following requirements;
 - (1) It is produced in the farm where no outbreak of HPAI has been confirmed for at least 21 days before its slaughter date.
 - (2) It is produced in the farm where the vaccination against HPAI is not practised.
 - (3) It has been confirmed that it is free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of the exporting country at the approved slaughter facilities specified in the article 5.
 - Article 5 : The slaughter facilities (hereinafter referred to as “the approved slaughter facilities ”) where the poultry for heat-processed poultry meat and its products to be exported to Japan is slaughtered must be approved by the national government of the exporting country.
 - Article 6 : The processing facilities (hereinafter referred to as “the approved processing facilities ”) where the poultry meat and its products for heat-processing to be exported to Japan are processed must be approved by the national government of the exporting country.
 - Article 20 : The animal health authorities of the exporting country must ensure that the heat-processed meat and its products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with pathogens of any animal infectious diseases until the shipment.
4. The poultry meat products have been heated to keep the temperature at the center of the poultry meat and its products of 70⁰ C or higher for one minute or more by boiling, exposing them to heated steam or deep-frying or 70⁰ C or higher for 30 minutes or more by any other way.

- Fried
 Steamed/boiled
 Grilled
 Others

5. Raw poultry meat / viscera derived from approved slaughter facilities
 Name :(Est. No.....)
 Address :
 Slaughter date :
SAMPLE

6. The approved processing facilities
 Name :(Est. No.....)
 Address :
 Processing date :

Notice :

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 (.....)
 Veterinary Inspector

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 (.....)
 Authorized Veterinary Officer