

事 務 連 絡  
令和 2 年 1 月 28 日

各検疫所 御中

医薬・生活衛生局食品監視安全課

### タイ産加熱家きん肉等に添付される衛生証明書について

タイから輸入される家きん肉等に添付される衛生証明書様式については、平成 28 年 11 月 10 日付け事務連絡により取り扱っているところです。

今般、タイ政府より、上記事務連絡の別添 1 及び 2 で示した衛生証明書様式については、加熱の有無ではなく、処理施設における家畜衛生条件によりいずれかの様式を使用する旨の連絡がありました。

については、様式に変更はありませんが、未加熱家きん肉等に関しては、別添 1 の様式、加熱家きん肉等については、別添 1 及び別添 2 の様式を受け入れることとしたので連絡します。

なお、平成 28 年 11 月 10 日付け事務連絡は本事務連絡をもって廃止します。



DEPARTMENT OF LIVESTOCK DEVELOPMENT  
MINISTRY OF AGRICULTURE AND CO-OPERATIVES THAILAND  
OFFICIAL CERTIFICATE WITH RESPECT TO POULTRY MEAT, MEAT PRODUCTS AND EDIBLE OFFAL  
TO BE EXPORTED TO JAPAN

Date .....		Place of issue.....	
Consignor: Name: Address:	Country of origin:	Sea/Air port of loading:	
	Destination:	Ship/Air line:	
	Producer: Name: (EST. No. ) Address:		
Consignee: Name: Address:	Additional information of the designated establishments for production is shown in Remarks (10)		
	Date of slaughter (day/month/year):		
	Date of cutting (day/month/year): Date of processing (day/month/year):		
Date of departure :	Date of inspection (day/month/year):		
Marks	Number and kind of packages	Description of goods	Net weight (kg.)
DLD Seal No.....		Container No.....	

I, the undersigned official veterinarian, certify that:

- a) The above-mentioned materials were derived from export-approved slaughterhouses under veterinary supervision.
- b) The materials came from animals, 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
- d) The meat described above was processed under sanitary conditions in accordance with the laws and regulations in Thailand. The laws and regulations of Thailand have been deemed to be equivalent to the inspection laws of Japan.

**Remarks:**

1. NAI, Newcastle Disease and Fowl Cholera are notifiable diseases in Thailand. When an outbreak of any of these diseases is detected or suspected, the Department of Livestock Development shall immediately proceed in accordance with the national regulations.
2. If an outbreak of NAI is detected or suspected, the Department of Livestock Development shall immediately suspend the export of poultry meat etc. to Japan and officially notify the Japanese animal health authority of the outbreak.
3. The surveillance programme for NAI based on the OIE Code is implemented by the Department of Livestock Development.
4. The vaccination against NAI is prohibited in Thailand.
5. Thailand has been free from NAI for at least 90 days before the date of shipment of poultry meat etc. for export to Japan.
6. The poultry used for the production of poultry meat etc. for export to Japan are kept and raised in an area (at least in the radius of 50 km from the premises of origin) where there has been no outbreak of Newcastle Disease, Fowl Cholera and other serious/important poultry infectious diseases designated by the Department of Livestock Development for at least 90 days before slaughter or since the hatching of the poultry.
7. The establishments for production of the poultry meat etc. for export to Japan are authorized by the Department of Livestock Development as the ones where sanitary inspections are routinely conducted by the inspectors appointed by the Department of Livestock Development.
8. The poultry used for the production of poultry meat etc. to be exported to Japan are confirmed to be free from any poultry infectious diseases as a result of ante- and post-mortem inspections conducted by the inspectors.
9. The poultry meat etc. to be exported to Japan is handled and stored in such a way as to prevent contamination with pathogens of any animal infectious disease prior to shipment to Japan.
10. Additional information of the designated establishments for production:

**Slaughterhouse**

Name:.....(EST. No.....)  
Address:.....  
Date of slaughter (day/month/year): .....

**Cutting plant**

Name:.....(EST. No.....)  
Address:.....  
Date of cutting (day/month/year): .....

**Processing plant**

Name:.....(EST. No.....)  
Address:.....  
Date of processing (day/month/year): .....

**Cold store**

Name:.....(EST. No.....)  
Address:.....

Signature: ..... Signature: .....  
Name (in capitals): ..... Name (in capitals): .....  
Title: Veterinary Inspector Title: Authorized Veterinary Officer



**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: Bangkok, Thailand

Consignor:	Country of origin:	Sea port of loading:	
	Destination:	Ship line:	
Consignee:	Designated Facilities: Name and Address:		
	Designation No.	(EST. NO. ....)	
	Date of processing:		
	Date of heat processing:		
Date of departure:	Date of inspection:		
Marks	Number and kind of packages	Description of goods	Net weight (Kg.)
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

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 22 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.
  - Article 3 : When the exporting country to exports heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in the exporting country.
    - (1) NAI etc. are designated as notifiable diseases by and to the animal health authorities of exporting country.
    - (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such 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 NAI etc. has been confirmed for at least 21 days before its slaughter date.
    - (2) 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 22 : The animal health authorities of the exporting country must ensure that the heat-processed meat and poultry meat products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent contamination 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 70° C or higher for one minute or more.
5. Raw poultry meat / viscera derived from approved slaughter facilities

Name: ..... ( Est. No. .... )

Address: .....

Slaughter date: .....

6. The approved processing facilities

Name: ..... ( Est. No. .... )

Address: .....

Processing date: .....

Notice :

.....  
Veterinary Inspector

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Authorized Veterinary Officer