

IMPORT HEALTH STANDARD FOR THE IMPORTATION OF SPECIFIED PROCESSED POULTRY MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM AUSTRALIA

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: November 2007

USER GUIDE

The information in MAFBNZ animal and animal product import health standards is presented in numerically ordered sections with descriptive titles. Sections are grouped into one of five parts, designated alphabetically.

Part A. GENERAL INFORMATION contains sections of general interest, including those relating to the legal basis for MAFBNZ import health standards and the general responsibilities of every importer of animals and animal products.

Part B. IMPORTATION PROCEDURE contains sections that outline the requirements to be met prior to and during importation. Whether a permit to import is required to be obtained prior to importation is noted, as are conditions of eligibility, transport and general conditions relating to documentation accompanying the consignment.

Part C. CLEARANCE PROCEDURE contains sections describing the requirements to be met at the New Zealand border prior to any consignment being given biosecurity clearance.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be completed by the appropriate personnel as indicated in the certification and accompany the consignment to New Zealand.

PART E. APPENDICES

PART A: GENERAL INFORMATION

1 IMPORT HEALTH STANDARD

- 1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for the importation into New Zealand of specified processed poultry meat products for human consumption from Australia.
- 1.2 This import health standard may be reviewed, amended or revoked if there are changes in New Zealand's import policy or the animal health status of the originating country, or for

any other lawful reason, at the discretion of the Import Standards Group Manager.

2 IMPORTER'S RESPONSIBILITIES

- 2.1 Commercial consignments of products imported into New Zealand for human consumption must comply with food safety legislation administered by the New Zealand Food Safety Authority (NZFSA), including the Food Act 1981, the Animal Products Act 1999, and the Australia New Zealand Food Standards Code. These requirements are independent of the import health standard requirements and importers are responsible for ensuring consignments comply with food safety legislation. Importers are advised to consult the NZFSA website: www.nzfsa.govt.nz/imported-food/index.htm or contact the NZFSA.
- 2.2 The costs to MAFBNZ in performing functions relating to the importation of processed poultry meat products for human consumption shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.3 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance shall be borne by the importer or agent.
- 2.4 It is the importer or agent's responsibility to ensure that they are compliant with the current version of the relevant import health standard at the time of importation into New Zealand. Current versions of import health standards are available online at www.biosecurity.govt.nz/commercial-imports/import-health-standards/search

3 EQUIVALENCE

The import health standard has been agreed as being suitable for trade between the exporting and the importing countries. It is expected that the products will meet the conditions in every respect.

Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply completely with this import health standard. In such cases, an application for equivalence may be considered and may be issued at the discretion of MAFBNZ, but only if the following information is forwarded by the certifying government's veterinary authority:

- which clause/s of the import health standard cannot be met and how this has occurred;
- the reason the consignment is considered to be of an "equivalent health" status and/or what proposal is made to return the consignment to an equivalent health status as set out in this standard; and
- the reasons why the veterinary authority of the country of origin believe this proposal must be acceptable to the MAFBNZ and their recommendation for its acceptance.

4 DEFINITION OF TERMS

Batch

A group of birds that are the same age which have been reared together in the same export farm and have been processed on the same day.

Compartment

One or more establishments under a common biosecurity management system containing an animal subpopulation with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

Export poultry farm

The land and buildings used for rearing or keeping of poultry for commercial meat production that may be exported to New Zealand.

MAFBNZ

Ministry of Agriculture and Forestry Biosecurity New Zealand

Meat

Skeletal muscle with naturally included or adherent tissue or bone. This definition excludes by-products.

Meat product

This refers to products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat (e.g. cooked or cured). The following are not regarded as meat products: meat which has undergone only cold treatment, or raw meat, which has been minced or seasoned.

Official veterinarian

A veterinarian authorised by the Veterinary Administration of the country to perform animal health and/or public health inspections of commodities and, when appropriate, perform certification in conformity with the provisions of the chapter of the *Terrestrial Code* pertaining to principles of certification.

Poultry

All domesticated birds, including backyard poultry, used for the production of meat or eggs for consumption, for the production of other commercial products, for restocking supplies of game, or for breeding these categories of birds, as well as fighting cocks used for any purpose.

Primary and secondary processing

Primary processing includes slaughter and dressing of poultry, and associated activities, whereas secondary processing includes any processing beyond slaughter and dressing of poultry, and associated activities.

Terrestrial Code

The World Organisation for Animal Health *Terrestrial Animal Health Code*.

Veterinary Authority

Means the governmental Veterinary Service that has authority for implementing, supervising and auditing the animal health measures and international veterinary certification processes recommended by the *Terrestrial Code*.

PART B: IMPORTATION PROCEDURE

5 PERMIT TO IMPORT

5.1 A permit is required for processed poultry products that originate from export farms in Australia so that MAFBNZ can keep informed of the status of the export farm as a compartment recognised free from infectious bursal disease.

5.1.1 The importer or exporter must contact the Animal Imports Team, Border Directorate, MAF Biosecurity New Zealand, Ministry of Agriculture and Forestry, PO Box 2526, Wellington, New Zealand. (email: imports@maf.govt.nz or fax: +64 4 894 0662) to request an application for a permit to import animal products and must attach an original signed and dated letter from an AQIS accredited veterinarian stating that:

- (i) there has been no outbreaks of infectious bursal disease on a specified export poultry farm and other farms forming part of the same compartment for at least 12 months prior to the date of application AND
- (ii) the export poultry farm has had a biosecurity management programme which includes a disease monitoring programme in place for at least 12 months prior to the date of application.

5.1.2 The exporting company must receive either a faxed or scanned copy of the permit to import prior to commencing the production cycle of birds for export to New Zealand.

5.2 A permit to import is not required if the poultry products originate from export farms in New Zealand and are only processed in Australia.

6 DOCUMENTATION

6.1 The consignment shall be accompanied by all appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.

6.2 All pre-export laboratory test results must be attached to the zoosanitary certification.

6.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity direction and/or clearance or rejection of consignments.

7 ELIGIBILITY

7.1 Products eligible for importation must be comprised of processed poultry products that:

EITHER 7.1.1 originate from export farms in New Zealand

OR 7.1.2 (i) originate from export farms recognised as compartments in Australia that are recognised by MAFBNZ as free from infectious bursal disease, AND

(ii) originate from export poultry farms that comply with Part B, D and E, and be audited against Part E of this import health standard, AND

(iii) must not include any internal organs such as the bursa of Fabricius, crop, gizzard, heart, intestine, kidney, liver, proventriculus, or spleen. In addition, these poultry products must not include any bones, and/or respiratory tissue if derived from chicken.

7.2 The poultry products must have been processed in plants that comply with Part B, D and E, and be audited against Part E of this import health standard

7.3 The consignment of processed poultry meat products must be clearly identified with the batch number and the processing plant of origin.

7.4 Where serological tests are required, these tests must be carried out at a laboratory approved by the Australian Quarantine Inspection Service (AQIS).

PART C: CLEARANCE PROCEDURE

8 BIOSECURITY CLEARANCE

8.1 Upon arrival in New Zealand, the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival. The Inspector may also inspect the consignment, or a sample of the consignment.

8.2 Providing that the documentation meets all requirements noted under Part D. Zoosanitary Certification, and the consignment meets the conditions of Eligibility, the consignment may, subject to sections 27 and 28 of the Biosecurity Act 1993, be given a biosecurity clearance pursuant to section 26 of the Biosecurity Act 1993.

PART D: ZOOSANITARY CERTIFICATE

9 NEGOTIATED EXPORT CERTIFICATION

- 9.1 The following model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of processed poultry meat products for human consumption from Australia:

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10 MODEL ZOOSANITARY CERTIFICATION

COMMODITY: Processed Poultry Meat Products for Human Consumption

COUNTRY: AUSTRALIA

CERTIFYING AUTHORITY: AUSTRALIAN QUARANTINE AND INSPECTION SERVICE (AQIS)

I. ORIGIN OF THE CONSIGNMENT

- (i) Name and address of the export poultry farm:.....
.....
- (ii) Names and addresses of the processing plants:.....
.....
.....
- (iii) Processing plants registration numbers:.....

II. CONSIGNMENT DESCRIPTION

- (i) The commodity contained in this consignment is (describe form and packaging):.....
.....
- (ii) Amount (in kgs) of the consignment:
- (iii) Batch number/s:

III. DESTINATION OF THE CONSIGNMENT

- (i) Name and address of New Zealand importer:.....
.....

IV. ZOOSANITARY INFORMATION

EXPORT POULTRY FARM DECLARATION

I,, being the manager of an Australian export poultry farm from which the processed poultry meat products for human consumption identified in this Zoosanitary Certificate originated certify that:

1. The integrity of the export poultry farm as a compartment has been maintained from the date that the application for a permit to import was lodged with MAFBNZ until the date that the birds for export were processed.
2. Part A of the *MAFBNZ Standard for Maintenance of Infectious Bursal Disease Freedom in Poultry Meat Products Exported to New Zealand* has been adhered to during the production of the batch of birds for export to New Zealand.

Signature of Manager:.....

Date:

Address:
.....

Note: An export farm declaration is only required for Australian export farms.

PROCESSING PLANT DECLARATION

I,, being the manager of the company owning any primary or secondary processing plant/s from which the processed poultry meat products for human consumption identified in this Zoosanitary Certificate originated, and were processed, certify that:

1. Part B of the *MAFBNZ Standard for Maintenance of Infectious Bursal Disease Freedom in Poultry Meat Products Exported to New Zealand* has been adhered to during the processing of the batch of birds for export to New Zealand.
2. The processed poultry meat products have not been in contact with any avian products not destined for export to New Zealand.
3. The poultry meat products were derived from birds that passed ante-mortem and post-mortem inspection by appropriately trained operators at the time of slaughter and the products are sound and fit for human consumption.
4. The equipment used for processing was equipped with an AQIS approved system for recording the cooking time and core temperature of the product.
5. The poultry meat products were cooked to a minimum core temperature of greater than 60 degrees Celsius for at least 30 minutes, and within this 30 minute period they achieved a minimum core temperature of greater than 80 degrees Celsius for at least 10 minutes.

Signature of Manager:.....

Date:

Address:
.....

VETERINARY CERTIFICATE

I,, being an official veterinarian authorised by AQIS, certify with respect to the processed poultry meat products identified in this zoosanitary certificate that:

1. The processing plant is approved by the Veterinary Authority and fully complies with New Zealand's import requirements.
2. If the poultry products originate from an export poultry farm in Australia:
 - 2.1 The poultry products originate from birds that have not been vaccinated against infectious bursal disease.
 - 2.2 The export poultry farm has maintained its status as a compartment free from infectious bursal disease according to Chapter 1.3.5 on zoning and compartmentalisation in the *Terrestrial Code* from the date that the application for a permit to import was lodged with MAFBNZ until the date that the birds for export were processed
 - 2.3 The export poultry farm was approved and inspected by an AQIS accredited veterinarian or official veterinarian during the production cycle for poultry products in this consignment, and was found to fully comply with the requirements in Part B, D and E of this import health standard that refer to the export poultry farm
Date of inspection:
 - 2.4 At slaughter, birds were randomly selected from each batch processed for export to New Zealand and returned negative results when subjected to both of the following tests for infectious bursal disease virus type 1 and antibodies to infectious bursal disease virus:
 - (i) infectious bursal disease PCR on a sufficient number of bursae to be able to detect a prevalence of 20% with a confidence of 99%
Date of test:
 - (ii) infectious bursal disease ELISA on a sufficient number of serum samples to be able to detect a prevalence of 10% with a confidence of 99%.
Date of test:
3. After examination of all records and documentation on which the Manufacturer's Declaration is based including recordings of the time and temperature of cooking and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration.

Signature of Official Veterinarian: Date:

.....
Name and address of office:
.....

Note: Official stamp of the government veterinary authority of the exporting country must be applied to all pages of the Zoosanitary Certification

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PART E: APPENDICES

APPENDIX ONE: EXPORT FARMS AND PROCESSING PLANTS APPROVED BY MAFBNZ FOR THE EXPORT OF POULTRY MEAT PRODUCTS FROM AUSTRALIA TO NEW ZEALAND

This section will be completed once the following steps have been completed:

1. MAFBNZ undertakes a feasibility assessment of any Australian export poultry farms and processing plants with AQIS.
2. AQIS sends the following to MAFBNZ:
 - 2.1.1 initial PCR test results for infectious bursal disease virus on a sufficient number of bursae to be able to detect a prevalence of 20% with a confidence of 99% which indicate that any Australian export farms are compartments free from infectious bursal disease
 - 2.1.2 the disease monitoring programmes and the biosecurity manuals for any Australian export poultry farms to MAFBNZ for assessment.
3. MAFBNZ recognises the export poultry farm as a compartment free from infectious bursal disease according to the Chapter 1.3.5 on zoning and compartmentalisation in the *Terrestrial Code*, and processing plants as being able to process poultry meat for export to New Zealand.

APPENDIX TWO: MAFBNZ STANDARD FOR MAINTENANCE OF INFECTIOUS BURSAL DISEASE FREEDOM IN POULTRY MEAT PRODUCTS EXPORTED TO NEW ZEALAND

PART A: EXPORT POULTRY FARMS IN AUSTRALIA

1 Supervision of the farm

- 1.1 The poultry meat products for export to New Zealand must originate from a single farm that is under the supervision of a veterinarian who is responsible for the biosecurity, the poultry health assurance programme and investigating significant changes in the health status of birds including increases in mortalities.

2 Poultry health status

- 2.1 All birds on the export poultry farm must be checked on a daily basis by an appropriately trained operator and any dead birds removed.
- 2.2 For species of birds in which clinical signs of infectious bursal disease occur, any dead birds where the cause of death is not immediately apparent must be examined for infectious bursal disease. Samples from any birds with clinical signs suggestive of infectious bursal disease must be sent to a laboratory approved by AQIS. The supervising veterinarian must notify MAFBNZ and AQIS within 24 hours of suspecting a case of infectious bursal disease, so that exports to New Zealand can be suspended until laboratory confirmation of negative results.

3 Hygiene requirements

- 3.1 Disinfection must be with a disinfectant at a rate known to be effective against infectious bursal disease and approved by AQIS.
- 3.2 An AQIS approved regime of extensive clean-out and disinfection of each poultry house in the export poultry farm including all entranceways and all associated equipment (including drinker lines) must occur between batches of birds and prior to arrival of the first batch of birds. This clean-out regime must involve removal of all litter and top layers of soil from each poultry house, and must be recorded and subjected to regular internal audits.
- 3.3 Water used on the export farm must be:
- EITHER i) tested weekly and found to be chlorinated to a level between 2-3 ppm measured at drinker level
- OR ii) tested during the production cycle and found to be potable according to Australian standards for *E.coli* and coliforms.
- 3.4 The poultry houses must be vermin proof and the farm management must implement an effective vermin control programme.

4 Farm access

- 4.1 Access to the farm must be via a designated entry point where there will be a bell or other means of attracting attention along with a notice requiring visitors to wait to be admitted by farm staff.
- 4.2 All vehicles entering the farm must be washed and the wheels must be disinfected before they enter the site of the export poultry farm. Particular care must be taken to ensure that vehicle tyres and wheel arches are treated.

5 Visitors

- 5.1 Movement of visitors into the export poultry farm must be recorded in a log book.
- 5.2 Any visitors must shower and change into farm-dedicated protective clothing (including footwear and hair covers) prior to entering any poultry houses on the export poultry farm.
- 5.3 These visitors must sign a declaration that they have not been in contact with commercial or backyard poultry or any other avian species in the 48 hours prior to entering the farm.

6 Staff

- 6.1 All staff must wear house-dedicated protective clothing (including footwear) prior to entering any houses on the export poultry farm.
- 6.2 With the exception of veterinary officers who maintain necessary protection and disinfection procedures applicable to an isolation facility, personnel working in the export poultry farm are not to be concurrently employed in nor attending another poultry-producing enterprise, nor in contact with backyard poultry or pet birds.
- 6.3 All farm staff, including contractors, relief and casual staff, must be made to understand the importance of personal hygiene through communication material and/or training programmes.

7 Birds for export to New Zealand

- 7.1 All birds in the export poultry farm must not have been vaccinated against infectious bursal disease.
- 7.2 All birds in the export farm must be transported as day-old juveniles to the export poultry farm in clean and either new unused or disinfected containers.
- 7.3 The day-old juveniles must be accompanied by company documentation from the hatchery which states that all birds in the hatchery were hatched from eggs which had been disinfected according to Appendix 3.4.1 of the *Terrestrial Code*. The egg disinfection practices must be subjected to annual auditing by an AQIS accredited veterinarian against Appendix 3.4.1 of the *Terrestrial Code*.
- 7.4 The export poultry farm must operate as an all-in all-out production cycle, where the birds

arrive as day-old juveniles and are resident in the export poultry farm until they are sent for processing. Should more than one shed exist on any given farm, all sheds must operate under the same all-in-all-out system.

- 7.5 No partial depopulation or thin-out operations must occur on the farm supplying the export birds. They must be placed at a density that will result in birds being picked up and processed in one complete operation.

8 Supplies

- 8.1 Litter used on the export poultry farm must be clean, not contaminated by rodents or vermin and sourced from a site where contact with poultry is prevented.
- 8.2 No used litter is to be stockpiled on the farm, and any spilt litter at the end of a production cycle must be cleaned up before any new batches of birds are placed on the farm.
- 8.3 Litter and feed trucks must be cleaned and disinfected with an AQIS approved disinfectant inside and out after being loaded with litter or feed for farms not recognised as compartments free from infectious bursal disease.
- 8.4 There must be at least a 24 hour stand-down period after this cleaning and disinfection prior to being loaded with litter or feed for the export poultry farm. During this stand-down period, the trucks must be maintained free from any contamination by birds or avian material.
- 8.5 Supply of litter and feed to the export poultry farm must occur after the stand-down period and prior to delivery of feed to any farms not recognised as compartments free from infectious bursal disease.

9 Equipment used in poultry houses

- 9.1 All equipment must be thoroughly cleaned and disinfected with an AQIS approved disinfectant prior to being used inside poultry houses. In particular, poultry transport crates and catching equipment must follow this regime of cleaning and disinfection and must be subject to a 24 hour stand-down after disinfection prior to being used to collect birds from the export poultry farm.
- 9.2 Any equipment moving from one poultry house to another must be thoroughly cleaned and disinfected before being transferred. Any such movement of equipment in and out of poultry houses on the export poultry farm must be recorded in a log book.

PART B: THE PROCESSING PLANT

10 Auditing and records for the processing plants

- 10.1 The primary and secondary processing plants must operate according to and be audited by the Veterinary Authority against the *Australian Standard for Construction of Plants and Hygienic Production of Poultry for Human Consumption AS 4465: 2005* at least on an annual basis.

- 10.2 Records must be kept of each production batch ensuring traceability of each batch of product for export and non-export production.

11 Hygiene requirements

- 11.1 To prevent cross-contamination of poultry carcasses with infectious bursal disease virus, extensive cleaning and disinfection of the processing plants and equipment must occur before processing of poultry products for export to New Zealand as the first batch of birds of the day. This must involve at least a 24 hour stand-down period between the end of production not for export to New Zealand and processing of poultry products for export to New Zealand.

- 11.2 This cleaning must comply with the *Australian Standard: Guide to Cleaning and Sanitising of Plant and Equipment in the Food Industry. AS 4709: 2001* and involve the use of chlorine-based disinfectants effective in the reduction of infectious bursal disease virus.

12 Processing and packaging details

- 12.1 To ensure that batches for export to New Zealand are clearly demarcated and separation maintained, there must be break between the processing of these birds and other birds not for export to New Zealand

- 12.2 During processing, storage and transport, poultry meat products for export to New Zealand must be maintained separate from any other poultry meat products or other avian products not intended for export to New Zealand.

- 12.3 All products for export to New Zealand must be packaged in cartons with tamper-evident seals on completion of processing.

- 12.4 The packaging used for processed poultry products for export to New Zealand must be new and clean, and have been stored in a manner to prevent any cross contamination with any avian materials.