

IMPORT HEALTH STANDARD FOR TURKEY MEAT PREPARATIONS FROM THE EUROPEAN UNION

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: 10th March 2010

USER GUIDE

The information in this import health standard is in four parts:

Part A. GENERAL INFORMATION describes the legal basis for this import health standard and the general responsibilities of the importer.

Part B. IMPORTATION PROCEDURE outlines whether a permit is required, the conditions of eligibility, and documentation that may need to accompany the consignment.

Part C. CLEARANCE PROCEDURE describes the clearance requirements at the New Zealand border and, if necessary, whether the consignment must go to a transitional facility or containment facility.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be fully completed and accompany the consignment to New Zealand.

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 turkey meat preparations from member countries of the European Union.
- 1.2 To obtain biosecurity clearance the consignment must meet the requirements of this import health standard.

2 IMPORTER'S RESPONSIBILITIES

- 2.1 It is the importer's responsibility to ensure compliance with the current relevant import health standard at the time of importation. Current import health standards are available [online](#). A register of import health standards is also publicly available for inspection at the office of the Director-General of the Ministry of Agriculture and Forestry, Pastoral House, 25 The Terrace, Wellington, New Zealand.
- 2.2 The costs to [MAF Biosecurity New Zealand](#) in performing functions relating to the importation of turkey meat preparations from member countries of the European Union must be recovered in accordance with the Biosecurity Act and any regulations made under that Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance must be covered by the importer or agent.

- 2.3 Commercial consignments of products imported into New Zealand for human consumption in New Zealand must comply with the Food Act 1981. These requirements are independent of the import health standard requirements and are managed by the New Zealand Food Safety Authority (NZFSA). Importers are advised to contact the NZFSA or consult the [NZFSA website](#).

3 EQUIVALENCE

- 3.1 The import health standard has been agreed as suitable for trade between the exporting and the importing countries. It is expected that the consignment will meet the import health standard conditions in every respect.
- 7.1 Occasionally, due to circumstances beyond the control of the importer or exporter, a consignment will not comply with the import health standard. In such cases, an application for equivalence may be considered, equivalence granted and a permit to import issued at the discretion of MAF Biosecurity New Zealand, but only if the following information is forwarded by the certifying government's Veterinary Authority:
- 7.1.1 which clause(s) of the import health standard cannot be met and how this has occurred;
 - 7.1.2 the reason(s) why the consignment is considered to be of an "equivalent health" status;
 - 7.1.3 the reason(s) why the Veterinary Authority of the country of origin believes this proposal should be acceptable to the New Zealand Ministry of Agriculture and Forestry and their recommendation for its acceptance.

4 DEFINITION OF TERMS

Animal Imports/Exports Group Manager

The Animal Imports/Exports Group Manager, Ministry of Agriculture and Forestry Biosecurity New Zealand, or any person who for the time being may lawfully exercise and perform the delegated power and functions of the Animal Imports/Exports Group Manager

Biosecurity clearance

A clearance under Section 26 of the Biosecurity Act 1993 for the entry of goods into New Zealand. (*Explanatory Note: Goods given a biosecurity clearance by an inspector are released to the importer without restriction*)

Council Directive 94/65/EC

Council Directive 94/65/EC of the European Union Council of 14 December 1994 laying down the requirements for the production and placing on the market of minced meat and meat preparations (*Official Journal L 368, 31.12.1994*)

European Union

Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands and United Kingdom

Flock

Means number of captive/housed turkeys forming a single production unit

Inspector

Means a person who is appointed an inspector under section 103 of the Biosecurity Act (1993). (*Explanatory Note: An Inspector is appointed to undertake administering and enforcing the provisions of the Biosecurity Act and controls imposed under the Hazardous Substances and New Organism Act 1996*)

MAF Biosecurity New Zealand

Ministry of Agriculture and Forestry Biosecurity New Zealand

Meat preparations

As per the definition of the Council Directive 94/65/EC meat which has had foodstuffs, seasonings or additives added to it or which has undergone a treatment insufficient to modify the internal cellular structure of the meat and thus to eliminate the characteristics of fresh meat

For this import health standard, preparations are defined as uncooked deboned turkey meat roasts and crumbed, flash-fried deboned products, including edible tissues only, that is muscle, fat and skin. This does not include offal or giblets. The product is derived from turkeys that have passed ante-mortem and post-mortem inspection

NZFSA

The New Zealand Food Safety Authority

Official veterinarian

A veterinarian authorised by the Veterinary Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of Chapter 5.2 of the OIE *Code* pertaining to principles of certification

OIE Code

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

Preparation plant

Establishment where slaughtered turkeys are processed into final products following specific standard operating procedures. Slaughtering (also called primary processing) and processing into meat preparations can take place in the same establishment

Production cycle

The production cycle comprises all operations between the production plant and the preparation plant where the turkey meat is processed into preparations for export to New Zealand

Production plant (farm of origin)

Establishment from which the turkey meat originates. It includes hatching and rearing establishments

Slaughter plant (slaughterhouse)

Establishment where birds are slaughtered before being processed

Veterinary Authority

Means the Governmental Authority of an OIE Member, comprising veterinarians, other professionals and para-professionals, having the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the OIE *Code* in the whole territory

Zone/region

Means a clearly defined part of a territory containing an animal subpopulation with a distinct health status with respect to a specific disease for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade

PART B: IMPORTATION PROCEDURE

5 PERMIT TO IMPORT

- 5.1 An application for a permit to import must be made in writing prior to the proposed date of importation. The application form can be found [online](#) or by contacting MAF Biosecurity New Zealand animal imports team.
- 5.3 Once the production system is assessed by MAF Biosecurity New Zealand and the application processed, a permit to import may be granted for the same production system and importer for multiple entry for a period of up to 12 months.

6 DOCUMENTATION

- 6.1 The consignment must be accompanied by appropriately completed and certified original documentation. It is the importer's responsibility to ensure that any documentation is original (unless otherwise specified) and clearly legible. Failure to do so may result in rejection of consignments or delay in obtaining biosecurity clearance and/or direction.
- 6.2 A copy of the permit to import must be attached to the consignment.
- 6.3 The consignment shall be accompanied by appropriately completed health certification which meets the requirements of Part D Zoosanitary Certification.
- 6.4 All pre-export laboratory test results should be attached to the Zoosanitary Certification. Test results should have an official stamp of the Official Veterinarian.
- 6.5 Documentation must be in English or have an English translation that is clear and legible.

7 ELIGIBILITY

- 7.1 The meat preparations must be derived from turkeys hatched and raised in production plants from member countries of the European Union and preparation plant processing has occurred in a member country of the European Union.

- 7.2 MAF Biosecurity New Zealand and NZFSA recognise the following requirements, applicable throughout the European Union, as providing the appropriate level of risk management for imports of the commodity when combined with the specific requirements of this import health standard:
- 7.2.1 The animal health requirements as described in the European council directive 94/438/EC and the commission decision 2002/99/EC; AND
 - 7.2.2 The public health regulations (EC) 852/2004, 853/2004 and 854/2004, as they pertain to meat preparations derived from fresh turkey meat (as defined by the council directive 94/65/EC) originating from member states of the European Union.
- 7.3 The description of the production system including location of production plant(s) and preparation plant(s) as well as an outline of the systems used to achieve New Zealand zoosanitary requirements must be submitted to MAF Biosecurity New Zealand by the Veterinary Authority of the exporting country with the application for an import permit.
- 7.4 The product must be turkey meat preparations as defined in this import health standard.
- 7.5 The consignment of turkey meat preparations must be clearly identified and sealed with an official seal.

PART C: CLEARANCE PROCEDURE

8 BIOSECURITY CLEARANCE

- 8.1 The inspector at the port of arrival in New Zealand will inspect the documentation accompanying the consignment and 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 Certification contains the information required by MAF Biosecurity New Zealand to accompany imports into New Zealand of turkey meat preparations for human consumption from member countries of the European Union.

MODEL ZOOSANITARY CERTIFICATION

Commodity: TURKEY MEAT PREPARATIONS

Exporting Country*:

.....

Certifying Authority:**

.....

[*must be a Member Country of the European Union; **Veterinary Authority of the exporting country]

DETAILS OF DISPATCHED CONSIGNMENT

I. Origin of the consignment

Name and address of exporter (consignor) in the exporting country:

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.....
.....

Name(s), address(es) and registration number of the production plants for the meat used in the preparations for this consignment:

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.....
.....

Name(s), address(es) and registration number of the slaughter plant(s) and preparation plant(s):

.....
.....
.....

II. Description of the consignment

The commodity contained in this consignment is identified as:

.....

Total quantity (in kilograms) of the consignment:.....

Type of packaging:

Total number of packages

(units):.....

Batch number(s) of product:.....

Unique identification number of

container/seal:.....

III. Transport to New Zealand

Place of shipment and date of departure from exporting country:

.....

IV. Destination of the consignment

Name and address of importer:.....

....., New Zealand

Expected port of arrival:....., New Zealand

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ZOOSANITARY INFORMATION

VETERINARY CERTIFICATE

I,....., being an Official Veterinarian of the exporting country, certify with respect to the products identified in this zoosanitary certificate that:

1. The turkey meat preparations are derived from turkeys that have been hatched and raised in a member country of the European Union, have been slaughtered, processed and stored in a member country of the European Union and have been kept separated from any other avian species not of equivalent zoosanitary health status.
 2. None of the production plant(s) from which the meat preparations are derived are under official movement restrictions for an outbreak of a notifiable avian disease or epidemiologically linked to an outbreak of a notifiable avian disease.
 3. The pre-export laboratory tests were carried out at a laboratory approved by the Veterinary Authority of the exporting country.
 4. **For infectious bursal disease virus type 1**, the turkey meat preparations are derived from flocks in production plants where there has been no evidence of infection with IBDV-1 virus on the basis of continuous official surveillance.
 5. **For turkey viral hepatitis**: the turkey meat preparations are derived from flocks in production plants in which there has been no clinical evidence of turkey viral hepatitis prior to slaughter.
 6. **For avian influenza** the turkey meat preparations:
 - 6.1. Are derived from production plant(s) where vaccination for avian influenza has not been practiced;
AND EITHER
 - 6.2. Are derived from flocks raised and processed in a country or zone free from Notifiable Avian Influenza according to the provisions of the OIE *Code*.
OR
 - 6.3. Are derived from a flock tested negative for Notifiable Avian Influenza prior to or at the time of slaughter;
OR
 - 6.4. Has been heated to reach a minimum internal core temperature and time of:
 - 6.4.1. 60° Celsius for 5 minutes;
OR
 - 6.4.2. 100° Celsius for 1 minute.
- (Delete 6.2, 6.3 or 6.4.1 or 6.4.2 as appropriate)

7. **For avian paramyxoviruses** the turkey meat preparations:
- 7.1. Are derived from production plant(s) where vaccination with live avian paramyxovirus vaccines is not practised;
- AND EITHER
- 7.2. Are derived from flocks raised and processed in a country or zone free of any avian paramyxovirus with an ICPI >0.2, according to the provisions of the OIE Code.
- OR
- 7.3. Are derived from flocks which have tested negative for any avian paramyxovirus with an ICPI >0.2 prior to or at the time of slaughter;
- OR
- 7.4. Has been heated to reach a minimum internal core temperature and time of:
- 7.4.1. 70° Celsius for 30 minutes;
- OR
- 7.4.2. 80° Celsius for 5 minutes.
- (Delete 7.2, 7.3 or 7.4.1 or 7.4.2 as appropriate)
8. **For salmonellosis** the turkey meat preparations:
- 8.1. Are derived from flocks where vaccination for *Salmonella gallinarum*, and *S. pullorum* is not practised;
- AND EITHER
- 8.2. Are derived from flocks raised and processed in a country, zone or compartment free of *Salmonella arizonae*, *S. gallinarum* and *S. pullorum*;
- OR
- 8.3. Have been heated to achieve an internal core temperature of 79° Celsius.
- (Delete 8.2 or 8.3 as appropriate)
9. The preparations are derived from flocks that have passed veterinary ante-mortem and post-mortem inspection at the time of slaughter and operate Good Management Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) programmes.
10. The production, slaughter and preparation plant(s) and final products fully comply with European Community law and the preparations are eligible for intra-community trade without restriction.
11. The product is fit for human consumption.
12. During slaughter, processing and storage the products intended for export to New Zealand have had no opportunity for cross-contamination with other products not of equivalent health status.
13. The turkey meat preparations for export to New Zealand have been placed in a clean container with an official seal of the exporting country.

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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