

DRAFT IMPORT HEALTH STANDARD FOR TURKEY MEAT AND MEAT PRODUCTS FROM THE UNITED KINGDOM

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: 21 December 2006

USER GUIDE

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

Part A. GENERAL INFORMATION contains sections of general interest, including those relating to the legal basis for MAF 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 and, if necessary, in a transitional facility in New Zealand 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. When MAF has accepted health certification produced by a government authority in the exporting country as meeting the requirements of the model health certification this is noted.

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 turkey meat and turkey meat products from the United Kingdom.
- 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 Biosecurity Standards Group Manager.

2 IMPORTER'S RESPONSIBILITIES

- 2.1 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 <http://www.biosecurity.govt.nz/commercial-imports/import-health-standards/search>
- 2.2 Commercial consignments of products imported into New Zealand for human consumption 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 consult the NZFSA website: www.nzfsa.govt.nz/imported-food/index.htm or contact the NZFSA.
- 2.3 Once the consignment has been given biosecurity clearance into New Zealand, it is the importer's responsibility to ensure (where relevant) that the consignment complies with the Animal Products Act 1999, especially if it is returned New Zealand product, product entering operations also used for the export of animal products, or if it is to be re-exported. Information about these requirements can be obtained from the New Zealand Food Safety Authority (NZFSA) website at www.nzfsa.govt.nz/animalproducts/publications/omar/01-172.htm or by contacting the local NZFSA Verification Agency office. Certification and other official assurance requirements which may be applicable are accessible at www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm
- 2.4 The costs to MAF in performing functions relating to the importation of processed turkey meat products for human consumption shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.5 All costs involved with documentation, transport, storage and obtaining a biosecurity clearance shall be borne by the importer or agent.

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 turkey meat and turkey meat 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 the New Zealand Ministry of Agriculture and Forestry, but only if the following information is forwarded by the certifying government's veterinary authority:

- 3.1 which clause/s of the import health standard cannot be met and how this has occurred;
- 3.2 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

3.3 the reasons why the veterinary authority of the country of origin believe this proposal should be acceptable to the New Zealand Ministry of Agriculture and Forestry and their recommendation for its acceptance.

4 DEFINITION OF TERMS

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).

Equivalence

Acceptance by the Biosecurity Standards Group Manager that the circumstances relating to the importation of a consignment are such that the health status of the consignment is equivalent to the health status of a consignment that complies with the requirements of the import health standard.

Inspector

Means a person who is appointed an inspector under section 103 of the Biosecurity Act (1993).

MAF

New Zealand Ministry of Agriculture and Forestry

Meat

Skeletal muscle of vertebrate animal species (e.g. avian, amphibian, fish, mammalian, and reptilian) with naturally included or adherent tissue or bone. This definition excludes animal by-products.

Meat product

A product containing meat as an ingredient (such as meat patties, meat pies, salami or sausage), or meat that has been treated so that the cut surface of the meat no longer has the characteristics of fresh meat.

Official Veterinarian

A veterinarian of an exporting country's veterinary administration who is authorised according to official procedures to sign international veterinary certificates.

Terrestrial Code

The World Organization for Animal Health (Office International des Epizooties) *Terrestrial Animal Health Code*.

Transitional facility

Means (a) any place approved as a transitional facility in accordance with section 39 of the Biosecurity Act (1993) for the purpose of inspection, testing, storage, treatment, holding or destruction of uncleared goods; or (b) a part of a port declared to be a transitional facility in accordance with section 39 of the Biosecurity Act (1993).

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 World Organisation for Animal Health (Office International des Epizooties).

PART B: IMPORTATION PROCEDURE

5 PERMIT TO IMPORT

- 5.1 A permit to import is not required for consignments that meet the requirements of this import health standard.

6 DOCUMENTATION

- 6.1 The consignment shall be accompanied by appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.
- 6.2 All pre-export laboratory test results should 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 The meat or meat products must be derived from turkeys hatched and raised in the United Kingdom.
- 7.2 Turkey meat products must be derived from turkey meat and not include giblets (i.e. crop, heart, intestines, kidneys, liver, respiratory tissues and spleen).
- 7.3 All serological tests must be carried out at a laboratory approved by the Veterinary Authority.

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 certification contains the information required by MAF to accompany imports of turkey meat and turkey meat products to New Zealand from the United Kingdom:

MODEL ZOOSANITARY CERTIFICATION

COMMODITY: Turkey Meat and Turkey Meat Products

COUNTRY: UNITED KINGDOM

CERTIFYING AUTHORITY: Department of Environment, Food and Rural Affairs
(DEFRA)

I. ORIGIN OF THE CONSIGNMENT

(i). Name/s and address/es of processing premises:

(ii). Processing premises registration number:

II. CONSIGNMENT DESCRIPTION

(i). The commodity contained in this consignment is (describe form and packaging):

(ii). Amount (in kgs) of the consignment:

III. DESTINATION OF THE CONSIGNMENT

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

IV. ZOOSANITARY INFORMATION

VETERINARY CERTIFICATE

I,....., being an Official Veterinarian authorised by DEFRA, certify with respect to the products identified in this zoosanitary certificate that:

- 1 The products originate from Bernard Matthews Ltd establishments which free from infectious bursal disease virus type 1.
- 2 The products originate from an establishment with flock freedom from turkey viral hepatitis on the basis of liver condemnation rates less than 30%.
- 3 The products:
 - EITHER 2.1 have originated from birds hatched and kept in an establishment with all the following measures:
 - (i) there is no vaccination of broilers for avian influenza virus, avian paramyxovirus-1, *Salmonella pullorum* or *S. gallinarum*
 - (ii) the establishment is in a zone free from both notifiable avian influenza and Newcastle disease according to definitions given in the current Terrestrial Code
 - (iii) the establishment has flock freedom from infection with avian paramyxovirus-1 based on routine screening using the intra-cerebral pathogenicity index (ICPI) test where negative means ICPI less than 0.0
 - (iv) the establishment has routine screening for avian paramyxoviruses other than paramyxovirus-1 using the haemagglutination test and has remained free of evidence of these viruses for the 21 days prior to slaughter of the birds from which the turkey meat or turkey meat products have been derived
 - (v) the establishment has flock freedom from *Salmonella arizonae*, *S. gallinarum* and *S. pullorum* based on routine screening of parent and broiler flocks using either the rapid slide agglutination or serum agglutination test
 - OR 2.2 were cooked so that they reach a minimum core temperature of 79 degrees Celsius and then were held at a core temperature of 70 degrees Celsius for at least 30 minutes or 80 degrees Celsius for at least 5 minutes.
4. The products are derived from broiler birds that passed veterinary ante- mortem and post-mortem inspection at the time of slaughter.
5. The establishments and product fully comply with European Community law and the product is eligible for intra-community trade without restriction.

- 6. The products are fit for human consumption and Hazard Analysis Critical Control Points (HACCP) were implemented at all points of slaughter and processing.
- 7. The products were processed first of the day to avoid cross-contamination with turkey meat or turkey meat products of lower health status.
- 8. The products have been placed in a container with an official seal.

Seal number(s):

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