

# WORLD TRADE ORGANIZATION

G/SPS/N/NZL/363  
Date of distribution

(##-####)

Committee on Sanitary and Phytosanitary Measures

Original:

## NOTIFICATION

<b>1. Member to Agreement notifying:</b> <u>NEW ZEALAND</u> <b>If applicable, name of local government involved:</b>
<b>2. Agency responsible:</b> Ministry of Agriculture and Forestry
<b>3. Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):</b> Turkey meat and turkey meat products
<b>4. Regions or countries likely to be affected, to the extent relevant or practicable:</b> United Kingdom
<b>5. Title, language and number of pages of the notified document:</b> Import health standard for the importation of Turkey Meat and Turkey Meat Products into New Zealand from the United Kingdom. (English) – 11 pages.
<b>6. Description of content:</b>  1 The products must originate from Bernard Matthews Ltd establishments which are free from infectious bursal disease virus type 1. 2 The products must 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 3.1 must 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, <i>Salmonella pullorum</i> or <i>S. gallinarum</i> (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

	<p>have been derived</p> <p>(v) the establishment has flock freedom from <i>Salmonella arizonae</i>, <i>S. gallinarum</i> and <i>S. pullorum</i> based on routine screening of parent and broiler flocks using either the rapid slide agglutination or serum agglutination test</p> <p>OR 3.2 have been cooked so that they reach a minimum core temperature of 79 degrees Celsius and then held at a core temperature of 70 degrees Celsius for at least 30 minutes or 80 degrees Celsius for at least 5 minutes.</p> <p>4. The products must be derived from broiler birds that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.</p> <p>5. The establishments and product must fully comply with European Community law and the product is eligible for intra-community trade without restriction.</p> <p>6. The products must be fit for human consumption and Hazard Analysis Critical Control Points (HACCP) were implemented at all points of slaughter and processing.</p> <p>7. The products must be processed before turkey meat or turkey meat products of lower health status to avoid cross-contamination.</p> <p>8. The products must be placed in a container with an official seal.</p>
7.	<p><b>Objective and rationale:</b> <input type="checkbox"/> food safety, <input checked="" type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input checked="" type="checkbox"/> protect humans from animal/plant pest or disease, <input checked="" type="checkbox"/> protect territory from other damage from pests</p>
8.	<p><b>International standard, guideline or recommendation:</b>  <input type="checkbox"/> Codex Alimentarius Commission, <input checked="" type="checkbox"/> Office International des Epizooties, <input type="checkbox"/> International Plant Protection Convention, <input type="checkbox"/> None</p> <p><b>If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:</b></p>
9.	<p><b>Relevant documents and language(s) in which these are available:</b> This import health standard is based on the MAF Import risk analysis: chicken meat and chicken meat products; Bernard Matthews Foods Ltd turkey meat preparations from the United Kingdom completed in March 1999, and the review of submissions of this risk analysis completed in September 1999. The risk analysis and associated review of submissions are available on the MAF Biosecurity New Zealand website at <a href="http://www.biosecurity.govt.nz/files/pests-diseases/animals/risk/chicken-meat-ra.pdf">http://www.biosecurity.govt.nz/files/pests-diseases/animals/risk/chicken-meat-ra.pdf</a> and <a href="http://www.biosecurity.govt.nz/files/pests-diseases/animals/risk/chicken-meat-subs.pdf">http://www.biosecurity.govt.nz/files/pests-diseases/animals/risk/chicken-meat-subs.pdf</a>.</p> <p>The draft import health standard differs from the measures proposed in the 1999 import risk analysis in five regards:</p> <ol style="list-style-type: none"> <li>1) It is proposed that there is on-going certification of freedom from Infectious Bursal Disease virus – 1 in Bernard Matthews Ltd flocks.</li> <li>2) The measures for avian influenza have been expanded from applying to highly pathogenic avian influenza to notifiable avian influenza to recognise changes in the World Animal Health Terrestrial Code that have been made since 1999.</li> <li>3) Directives covering human health and salmonellosis have been recently adopted by</li> </ol>

the European Community Council and manage the risk of *Salmonella enteritidis* PT4 and *S. typhimurium* DT104. Certification that establishments and product fully comply with European Community law and the product is eligible for intra-community trade without restriction to mitigate the risk to human health from salmonellosis has been agreed with the New Zealand Food Safety Authority.

- 4) The draft import health standard proposes the tests that would be required to demonstrate flock freedom.
- 5) Cooking times are combined as an option to mitigate the risks from all heat-sensitive pathogens.

**10. Proposed date of adoption:** April 2007

**11. Proposed date of entry into force:** April 2007

**12. Final date for comments:** February 2007

**13. Texts available from:**  **National notification authority**,  **National enquiry point, or address, fax number and E-mail address (if available) of other body:** Ms Sally Griffin, Coordinator, SPS New Zealand, PO Box 2526, Wellington, New Zealand.  
Tel: +64 4 819 0431; Fax: +64 4 819 0731; E-mail: [sps@maf.govt.nz](mailto:sps@maf.govt.nz)  
Website: [www.maf.govt.nz/biosecurity/sps/transparency/notifications/index.htm](http://www.maf.govt.nz/biosecurity/sps/transparency/notifications/index.htm)