

# **IMPORT HEALTH STANDARD FOR FISH FOOD AND FISH BAIT FROM ALL COUNTRIES**

**Issued pursuant to Section 22 of the Biosecurity Act 1993**

**Dated:**

The information in this import health standard is in five 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 completed fully and accompany the consignment to New Zealand.

Part E. APPENDIX A contains a list of equivalent time/temperature requirements for rendered poultry products.

## **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 fish food from all countries.
- 1.2 To obtain biosecurity clearance the fish food must meet the requirements of this import health standard.
- 1.3 This import health standard may be reviewed, amended or revoked at the discretion of the Animal Import/Export Group Manager.

### **2. IMPORTER'S RESPONSIBILITIES**

- 2.1 The costs of MAF in performing functions, powers and duties provided for in the Biosecurity Act relating to the importation of products for fish food will be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.2 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance must be borne by the importer or agent.

- 2.3 In order to facilitate clearance at the border, documentation to enable an Inspector to determine that the consignment complies with eligibility conditions, such as appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION, should accompany the consignment.

Where irradiation of fish food has proved impractical in the country of origin, the importer may arrange, prior to shipment, for irradiation to be carried out by:

Schering-Plough Animal Health Ltd  
33 Whakatiki St  
Upper Hutt  
New Zealand  
Tel 0800 783 745 or +64 4 439 1952.

All consignments are subject to approval and acceptance by Schering Plough Animal Health Ltd. Items must be packaged so that they fit into a container with the dimensions 384mm x 600mm x 276mm. The item must weigh no more than 8kg.

In certain circumstances packages larger or heavier than specified above, may be able to be irradiated subject to approval by Schering-Plough Animal Health Ltd, otherwise they must be irradiated in another country.

It is the importer's or agent's responsibility to ensure that all feed that contains ruminant protein complies with labelling as set out in the requirements of New Zealand's Biosecurity (Ruminant Protein) Regulations 1999. The labelling requirements are available online at: <http://www.biosecurity.govt.nz/pest-and-disease-response/pests-and-diseases-watchlist/tsc/surveillance/ruminant-feed-labelling>

The Agricultural Compounds and Veterinary Medicines Act 1997 (ACVM Act) requires certain oral nutritional compounds (such as stock feed) to be registered prior to their importation. To establish a product's status under the ACVM Act importers should request a Class Determination (a paid discretionary service) for the product prior to importation to facilitate its entry under the ACVM Act. If the product is determined as requiring registration, a letter containing relevant advice will be forwarded. More information about Class Determination can be found at: <http://www.nzfsa.govt.nz/acvm/subject/registration/class.htm>

It is the importer's or agent's responsibility to ensure that they comply with the current version of the relevant import health standard at the time of importation. Current versions of import health standards are available online at <http://www.biosecurity.govt.nz/ihs/search>

### 3. DEFINITION OF TERMS

#### **Animal Imports and Exports Group Manager**

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

### ***Artemia salina* and *Artemia franciscana***

These two species of brine shrimp are known to be present in New Zealand. Brine shrimp larvae are hatched in salt water from dried cyst-like eggs and are commonly used as fish food.

### **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).

### **Competent Authority**

The Veterinary Authority or other Governmental Authority of a country 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 *Terrestrial Animal Health Code* in the whole territory.

### **Equivalence**

Acceptance by a Chief Technical Officer that measures that are not identical have the same effect.

### **Inspector BA**

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

### **MAFBNZ**

The Ministry of Agriculture and Forestry Biosecurity New Zealand.

### **Non-viable**

Not capable of living or developing independently.

### **Official Veterinarian**

An official veterinarian means a veterinarian authorised by the Veterinary Administration 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 the chapter of the OIE *Terrestrial Animal Health Code* pertaining to obligations of certification.

### **OIE Code**

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

### **Permit to import (Import Permit)**

A written order issued by the Director-General of MAF authorising the importation of risk goods to a specified facility.

### **Shelf stable**

Not requiring refrigeration or freezing before opening.

## **Zooplankton**

Zooplankton are organisms drifting in the water column of oceans, seas, and bodies of fresh water, and include *Daphnia* sp., krill (order: *Euphausiacea*) and mysida shrimps (family: *Mysidae*).

## **Zoosanitary certificate**

A certificate issued by the exporting country in accordance with the provisions of the OIE *Terrestrial Animal Health Code*.

## **4. 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 requirements 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, equivalence granted and a permit to import 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:

- which part 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 believes this proposal may be acceptable to the New Zealand Ministry of Agriculture and Forestry and its recommendation for its acceptance.

## **PART B. IMPORTATION PROCEDURE**

### **5. PERMIT TO IMPORT**

A permit to import is not required for consignments that meet the import health standard.

### **6. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 6.1 Where required, the consignment must be accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.
- 6.2 Documentation must be in English, but may be bilingual (language of exporting country/English).

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 for terrestrial animal use are NOT eligible for import under this import health standard

7.2 Provided all conditions specified under this import health standard are met, the following items are eligible for importation under this import health standard and may be given biosecurity clearance:

7.3 Shelf-stable fish food and fish bait may be given biosecurity clearance provided it is packaged for retail sale in hermetically sealed containers.

7.4 Viable *Artemia salina* and *Artemia franciscana* to be used for aquatic animal or fish food may be given biosecurity clearance if the *Artemia* species is noted in accompanying documentation or on the packaging.

7.5 The following products for fish food may be given biosecurity clearance provided they are accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.

7.5.1 Rendered poultry products

7.5.2 Rendered ruminant products

7.5.3 Fishmeal and fish oil

7.5.4 Non-viable zooplankton (other than *Artemia salina* and *Artemia franciscana*)

7.5.5 Non-viable blood worms (chironomid midge larvae)

7.5.6 Non shelf stable fish bait

## **PART C. CLEARANCE PROCEDURE**

### **8. BIOSECURITY CLEARANCE**

Providing that the documentation and consignment meets ALL requirements noted under ELIGIBILITY and PART D. ZOOSANITARY CERTIFICATION (where required), 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.

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

## **PART D. ZOOSANITARY CERTIFICATION**

### **9. EXPORT CERTIFICATION**

The following Model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of consignments of products for fish food into New Zealand from all countries:

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**10. MODEL ZOOSANITARY CERTIFICATION**

Commodity: FISH FOOD

To: NEW ZEALAND

Exporting Country:

Competent Authority:

**I. ORIGIN OF THE CONSIGNMENT**

Name/s and address/es of processing premises: .....

.....

Processing premises registration number: .....

**II. CONSIGNMENT DESCRIPTION**

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

.....

Amount (in kg) of the consignment: .....

**III. DESTINATION OF THE CONSIGNMENT**

Name and address of New Zealand importer:.....

.....

## IV. ZOOSANITARY INFORMATION

### VETERINARY CERTIFICATE

I, ..... (list name of Official Veterinarian)  
being the Official Veterinarian of, .....,  
(list the exporting country) after due enquiry, certify that:

1. For fish food comprising of:  
(Delete a product category if it does not apply to the consignment)

- 1.1 Rendered poultry products

The rendered poultry products are manufactured entirely from poultry and do not contain any protein derived from ruminants.

The rendered poultry products are NOT derived from poultry that were slaughtered as an official disease control measure.

The rendered poultry products are derived from poultry that at the time of slaughter did not show any clinical signs of disease.

The rendered poultry products were processed in premises under the supervision of the Competent Authority.

The rendered poultry products have undergone an industrial rendering process, subjecting the product to:

- i a core temperature of at least 100°C for 25 minutes

OR

- ii a core temperature of at least .....°C for ..... minutes  
(insert one equivalent time-temperature, as listed in Part E. APPENDIX A)

*(Delete product category 1.1 if it is not applicable to the consignment)*

- 1.2 Rendered ruminants products

- 1.2.1 The rendered ruminant products are manufactured entirely from ruminant animal and do not contain any protein derived from poultry.

- 1.2.2 The rendered ruminant products originate from animals born and reared in either Australia or New Zealand, which are recognised as having a negligible BSE risk and as free from scrapie, in accordance with the specifications in the OIE *Terrestrial Animal Health Code*.

- 1.2.3 The rendered ruminant products are NOT derived from ruminants that were slaughtered as an official disease control measure.
- 1.2.4 The rendered ruminant products were derived from animals that passed ante-mortem and post-mortem veterinary inspection at the time of slaughter and were processed in premises under the supervision of the Competent Authority.
- 1.2.5 The rendered ruminant products are derived from ruminants that at the time of slaughter did not show any clinical signs of disease.
- 1.2.6 The rendered ruminant products have been subjected to an industrial rendering process, subjecting the product to:
- i. a core temperature of more than 133°C for at least 20 minutes.
- OR
- ii. a core temperature greater than 100°C for at least 125 minutes, AND a core temperature greater than 110°C for at least 120 minutes, AND a core temperature greater than 120°C for at least 50 minutes.
- OR
- iii. a core temperature greater than 100°C for at least 95 minutes, AND a core temperature greater than 110°C for at least 55 minutes, AND a core temperature greater than 120°C for at least 13 minutes.
- OR
- iv. a core temperature greater than 100°C for at least 16 minutes, AND a core temperature greater than 110°C for at least 13 minutes, AND a core temperature greater than 120°C for at least 8 minutes, AND a core temperature greater than 130°C for at least 3 minutes.
- OR
- v. a core temperature greater than 80°C for at least 120 minutes, AND a core temperature greater than 100°C for at least 60 minutes.
- OR
- vi. a core temperature greater than 118°C for at least 40 minutes.

*(Delete rendering process options not applicable to the consignment)*

Explanatory note: The products may be cooked in such a manner that the time-temperature requirements are achieved at the same time.

*(Delete product category 1.2 if it is not applicable to the consignment)*

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1.3 Fishmeal and fish oil

1.3.1 The fishmeal and fish oil are manufactured entirely from fish or crustaceans and do not contain any protein derived from ruminants or poultry.

1.3.2 The product is NOT derived from animals that were slaughtered as an official disease control measure.

1.3.3 The product is derived from animals that at the time of slaughter did not show any clinical signs of disease.

1.3.4 The fishmeal and fish oil has been heat treated at a minimum core temperature of 80°C for a period of no less than 20 minutes.

*(Delete product category 1.3 if it is not applicable to the consignment)*

1.4 Species of zooplankton (other than *Artemia salina* and *Artemia Franciscana*)

1.4.1 The product contains no viable zooplankton.

1.4.2 The zooplankton has been subjected to an irradiation dose of at least 2.5 Mrads (25 kGy).

*(Delete product category 1.4 if it is not applicable to the consignment)*

1.5 Blood worms (chironomid midge larvae)

1.5.1 The product contains no viable blood worms (chironomid midge larvae).

1.5.2 The blood worms (chironomid midge larvae) have been subjected to an irradiation dose of at least 2.5 Mrads (25 kGy).

*(Delete product category 1.5 if it is not applicable to the consignment)*

2 For fish bait comprising of:

2.1 Non shelf stable fish bait

1.5.2 The fish bait has been subjected to an irradiation dose of at least 2.5 Mrads (25 kGy).

*(Delete product category 2.1 if it is not applicable to the consignment)*

3 During manufacturing, quality control measures were in place to ensure that contamination with other products did not occur.

.....  
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: APPENDIX A

### EQUIVALENT TIME-TEMPERATURE COMBINATIONS FOR RENDERED POULTRY PRODUCTS

Rendered poultry products that have not been subjected a core temperature of at least 100°C for 25 minutes may be eligible for import under this import health standard provided:

- the products are accompanied by an original zoosanitary certificate that endorses one of the following equivalent time-temperature combinations, and
- the products meet all other requirements of this import health standard.

Time-temperature combinations equivalent to 100°C for 25 minutes involve the rendered poultry product reaching one of the following:

|                               |       |     |      |         |
|-------------------------------|-------|-----|------|---------|
| a minimum core temperature of | 80°C  | for | 1364 | minutes |
| a minimum core temperature of | 85°C  | for | 500  | minutes |
| a minimum core temperature of | 90°C  | for | 184  | minutes |
| a minimum core temperature of | 95°C  | for | 68   | minutes |
| a minimum core temperature of | 105°C | for | 10   | minutes |
| a minimum core temperature of | 110°C | for | 4    | minutes |
| a minimum core temperature of | 115°C | for | 2    | minutes |
| a minimum core temperature of | 120°C | for | 1    | minutes |