



Import Health Standard for Turkey Meat and Meat Products

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Ministry of Agriculture and Forestry

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New Zealand

Issuing Authority

This standard is issued under section 22 of the Biosecurity Act 1993 (the Act).

Dated at Wellington this 04th day of October 2010

Manager Animal Imports and Exports
Ministry of Agriculture and Forestry (MAF)
For Director General
Ministry of Agriculture and Forestry
(Issued under delegated authority)

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Import Health Standard for Turkey Meat and Meat Products

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Part A. Introduction

Background

1. Under section 22 of the Act, this document is the Import Health Standard for turkey meat and meat products.
2. A Guidance Document will be issued by MAF to accompany this Import Health Standard. The document will provide guidance information relevant to how requirements may be met including definitions of common Import Health Standard terms used in this standard.
3. Consignments of product 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.

Scope

4. This standard specifies the requirements that must be met to import turkey meat and meat products into New Zealand.
5. For the purposes of this standard, turkey meat and meat products may be one or more of the following:
 - Whole turkey carcasses (including head-and-feet-on carcasses);
 - Bone-in turkey meat and meat products;
 - Boneless turkey meat and meat products;
 - Reconstituted turkey meat and meat products.

6. Turkey meat and meat products imported into New Zealand shall be:
 - Derived from any member of the domesticated avian sub-species *Meleagris gallopavo gallopavo*
 - Derived from birds slaughtered at or after 8 weeks of age
 - Derived from birds slaughtered in processing plants which operate effective Good management Practice (GMP) and Hazard Analysis Critical Control Point (HACCP) programmes
7. The turkey meat and meat products must meet the general requirements contained in Part B of this standard and the specific requirements contained in Part C of this standard where they apply.

Outcomes

8. All imports of turkey meat and meat products must be subject to risk management measures for specified risk organisms. Based on the likelihood of risk organism entry and/or establishment in New Zealand and consequent impacts.
9. The risk organisms associated with turkey meat and meat products that are subject to specific risk management requirements are:
 - Avian paramyxovirus-1, Newcastle disease virus (NDV)
 - Highly pathogenic notifiable avian influenza virus (HPNAI)
 - *Salmonella arizonae*
 - Avian paramyxovirus-2 (APMV-2) and APMV-3
 - Turkey coronavirus (TCV)
 - Turkey viral hepatitis (TVH)
10. For each risk organism, specific risk management requirements are specified in Part C using the general format:
 - Country, zone or compartment * freedom; or
 - Specified measures to verify premises and/or flock freedom; or
 - Specified thermal treatment.
11. MAF and the Veterinary Authority of the exporting country will negotiate the content of the zoosanitary certificate to determine how the level of risk management specified by this standard will be achieved, taking into account:

* Compartment requirements see PART E Appendix 2

- The verifiable health status of the exporting country/zone/compartment; and
 - The national systems, legislation and standards in the exporting country for regulatory oversight of the turkey meat industry; and
 - The capabilities and preferences of the exporting country's Veterinary Authority.
12. Upon conclusion of negotiations, country-specific zoosanitary certificate templates will be included in the Guidance Document for this standard.

Part B. General requirements

Approved countries

13. Countries must be approved by MAF to export turkey meat and meat products to New Zealand. A list of eligible countries is included in the Guidance Document for this standard.

Commodity Eligibility

14. Eligible product shall meet all conditions outlined in the scope section of this Import Health Standard

Documentation requirements

See Guidance Document for permit to import information and model documentation

15. The documentation that accompanies the consignment to New Zealand must consist of:
- Zoosanitary certificate (Negotiated export certificate) – signed and stamped on every page by an Official Veterinarian of the Veterinary Authority of the exporting country
 - Laboratory reports – original or certified copies
 - Permit to import
16. The documentation specified must:
- Be original, unless otherwise specified; and
 - Accompany the imported goods; and
 - Be in English or have an English translation.

Approval of export systems

17. All turkey meat and meat products must be derived from a production system that is approved by MAF.

18. Production system approval requires a production system outline to be submitted to MAF. This must be endorsed by the exporting country's Veterinary Authority, as detailed in Part E, Appendix 1. In the case of a specific disease free compartment, a biosecurity plan shall also be submitted (according to Part E, Appendix 2).
19. MAF approval of the production system outline (+/- biosecurity plan) is required prior to an importer/exporter submitting an application for a permit to import for a consignment. MAF reserves the right to audit facilities from countries approved to export product to New Zealand.

Processing requirement

20. Birds must be slaughtered, in an abattoir approved by the Veterinary Authority for export of turkey meat and meat products to New Zealand, and passed ante-mortem and post-mortem inspection on the day of slaughter.

Laboratory testing requirements

21. Laboratory testing must be conducted at a laboratory approved by the Veterinary Authority of the exporting country, to conduct the required export testing.
22. Where flock testing options are used to satisfy specified requirements for identified risk organisms (Part C), sampling of birds for diagnostic testing shall be randomised, and representative of the flock from which the product is derived.
23. Laboratory samples from birds must be collected, processed, and stored in accordance with the recommendations in the OIE Code and/or OIE Manual, and/or specified by MAF.
24. OIE diagnostic test(s) for international trade shall be used unless otherwise stated in the standard.

Packaging and storage requirements

25. The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free of contaminants.
26. The container in which the product for export is to be transported must be sealed by either the Veterinary Authority approved veterinarian or by an Official Veterinarian and the unique seal number and date of sealing must be recorded on the zoosanitary certificate.

Retorted product

27. The requirements for retorted product are stated in the MAF Import Health Standard for: [Importing Specified Foods for Human Consumption Containing Animal Products](#).

Part C. Specified requirements for identified risk organisms

Avian paramyxovirus (APMV-1), Newcastle disease (ND)

28. The product for export is derived from flocks with a vaccination status of:

- Not vaccinated for ND;
or
- Vaccinated for ND using an inactivated vaccine;
or
- Vaccinated with a live lentogenic vaccine strain where sequence analysis of the F0 gene has demonstrated no more than two basic amino acids between residues 113 and 116 and no phenylalanine at residue 117;

AND EITHER

29. The product for export is derived from birds kept in a country/zone/compartiment free from ND virus since hatching or for the 21 days before export, with current OIE Code surveillance requirements being met to claim freedom;

OR

30. The product for export is derived from flocks demonstrated to be free of ND virus by testing at least 60 birds within the 7 day period before slaughter. The diagnostic test used is one recommended for international trade by the current OIE Code for virus detection;

OR

31. The product for export has been cooked and reached a core temperature of one of the following:

- (i) 65°C for 840 seconds; or
- (ii) 70°C for 574 seconds; or
- (iii) 74°C for 280 seconds; or
- (iv) 80°C for 203 seconds.

Highly pathogenic notifiable avian influenza (HPNAI)

EITHER

32. The product for export is derived from birds kept in a country/zone/compartiment free from HPNAI since hatching or for the 21 days before export, with current OIE Code surveillance requirements being met to claim freedom;

OR

33. The product for export is derived from flocks demonstrated to be free of H5 and H7 avian influenza viruses by testing at least 60 birds within the 7 day

period before slaughter. The diagnostic test used is one recommended for international trade by the current OIE Code for virus detection;

OR

34. The product for export has been cooked and reached a core temperature of one of the following:
- (i) 65°C for 840 seconds; or
 - (ii) 70°C for 574 seconds; or
 - (iii) 74°C for 280 seconds; or
 - (iv) 80°C for 203 seconds.

Salmonella arizonae

EITHER

35. The product for export is derived from turkeys in a country/zone/compartiment free from *S. arizonae*. The surveillance requirements, approved by MAF, have been met to claim freedom;

OR

36. The product for export is derived from turkey breeding flocks, hatcheries, and rearing farms free from *S. arizonae*, with the guidelines in Chapters 6.4 and 6.5 of the OIE Code being met to claim freedom;

OR

37. The turkey meat is derived from flocks demonstrated to be free of *S. arizonae* by testing at least 60 birds within the 7 day period before slaughter with either:
- (i) Bacteriology culture on samples of pooled faeces or intestinal content; or
 - (ii) A MAF approved diagnostic test;

OR

38. The product for export has been cooked and reached a core temperature of 79°C.

Avian paramyxovirus-2 (APMV-2) and APMV-3

EITHER

39. The product for export does not include entire turkey carcasses, and is free from intestinal and respiratory tissue;

OR

40. The product for export includes entire turkey carcasses and one of the following three requirements apply:
- The turkey carcasses are derived from birds kept in a country/zone/compartiment free from APMV-2 and APMV-3 since hatching

or for the 21 days before export. The surveillance requirements, approved by MAF, have been met to claim freedom;

or

- The turkey carcasses are derived from flocks demonstrated to be free of APMV-2 and APMV-3 by testing at least 60 birds within the 7 day period before slaughter with either:
 - (i) Virus isolation on samples of pooled faeces or intestinal content; or
 - (ii) A MAF approved diagnostic test;

or

- The turkey carcasses have been cooked and reached a core temperature of one of the following:
 - (i) 65°C for 840 seconds; or
 - (ii) 70°C for 574 seconds; or
 - (iii) 74°C for 280 seconds; or
 - (iv) 80°C for 203 seconds.

Turkey coronavirus (TCV)

EITHER

41. The product for export does not include entire turkey carcasses and is free from bursal tissue;

OR

42. The product for export includes entire turkey carcasses and one of the following three requirements apply:

- The turkey carcasses are derived from birds in a country/zone/compartiment where no known case of TCV has been recorded;

or

- The turkey carcasses are derived from flocks demonstrated to be free of TCV by testing at least 60 birds within the 7 day period before slaughter with either:
 - (i) RT-PCR on samples of pooled faeces or intestinal content; or
 - (ii) A MAF approved diagnostic test;

or

- The turkey carcasses have been cooked and reached a core temperature of one of the following:
 - (i) 65°C for 840 seconds; or
 - (ii) 70°C for 574 seconds; or
 - (iii) 74°C for 280 seconds; or
 - (iv) 80°C for 203 seconds.

Turkey viral hepatitis

EITHER

43. The product for export does not include entire turkey carcasses, and is free from liver, pancreatic and intestinal tissue;

OR

44. The product for export includes entire turkey carcasses which were derived from birds slaughtered in an approved abattoir with documented evidence that demonstrates liver condemnation rates less than 30%.

Part D. Equivalence

45. The requirements for importation of turkey meat and meat products are met if, in the opinion of the Director General, the measures taken for managing the risks associated with the importation of those goods are equally effective at managing those risks as the requirements specified in (1) to (44) above. If an equivalence measure(s) is approved, MAF will issue a permit to import (under Section 22 of the Biosecurity Act).

See Guidance Document on how to apply for equivalence.

Part E. Appendices

Appendix 1 - Production system outline requirements

The production system from which New Zealand imports turkey meat and meat products must be specifically approved by MAF on the basis of a production system outline submission. This will clarify the systems used to meet the specific risk management requirements of the Import Health Standard and OIE Code recommendations, where risk mitigation measures refer to the OIE Code.

The production system outline will require all farms and processing plants, associated with product for export to New Zealand, to meet the standards set out in their production system outline.

The following steps must be addressed prior to an application for a permit to import:

1. A production system outline, endorsed by the exporting country's Veterinary Authority, is submitted to MAF.
2. The production system outline is approved by MAF as meeting all requirements of the bilaterally agreed zoosanitary certificate (this work will be prioritised by MAF and the timeline for completion will be subject to available resource).

The production system outline shall include the following:

1. Location of establishments identified in all parts of the production cycle. The production cycle refers to all operations between and including the hatching and the processing plant(s) associated with a consignment for export to New Zealand.
2. Specific detail of the turkey farm health monitoring and surveillance programmes for risk organisms to meet the requirements of this standard. Including the following:
 - Diagnostic tests used
 - Frequency and timing of testing
 - Number of birds tested and associated flock sizes
 - Measures taken in case of positive results
 - Relevant historical laboratory reports
 - Flock management practises from hatching through to slaughter e.g. all-in-all-out
3. Evidence of current operation of the following:

- Good Management Practice (GMP)
 - Hazard Analysis and Critical Control Point (HACCP) programme
4. Evidence of laboratory approval by the Veterinary Authority for export of turkey meat and meat products to New Zealand.
 5. Evidence of abattoir approval by the Veterinary Authority and the standard operating procedures in place for ante-mortem and post-mortem inspections in accordance with the OIE Code.
 6. Specific detail of the precautions used during processing, storage and transport to avoid contact of the commodity with risk organisms.

Note - Changes to the production system, within a current approval period, shall be notified to MAF.

A permit to import from MAF serves as evidence of approval of the production system outline. Once provided to the prospective importer/exporter the permit to import shall be valid for 12 months.

Appendix 2 - Compartment requirements

The following steps must be addressed prior to an application for a permit to import:

1. A biosecurity plan, according to the OIE, and endorsed by the exporting country's Veterinary Authority is submitted to MAF.
2. The biosecurity plan is approved by MAF as meeting requirements of a specific disease free compartment (this work will be prioritised by MAF and the timeline for completion will be subject to resource availability).
3. Records of procedures and systems (including test results) of all establishments forming the compartment for at least the 12 months preceding the application for an import permit must be available on request.
4. Approval of the biosecurity plan by MAF may include an audit, at the importer/exporter's expense.

The following documents must be submitted to MAF with an application for a permit to import:

1. Original letter dated, officially stamped and signed by the Veterinary Authority of the exporting country:
 - Stating that the compartment's Biosecurity plan under which trade is eligible to occur has been officially endorsed.
 - Stating that the surveillance and monitoring programme in place has been audited against the biosecurity plan and that the Veterinary Authority is satisfied that it can verify that the compartment is free of the disease for which the compartment is formed.
2. Original letter dated, officially stamped and signed by the Veterinary Authority of the exporting country:
 - Certifying that the compartment has been maintained free of the disease for which the compartment is formed for at least the 12 months preceding the application for an import permit.
 - Stating that records of procedures and systems (including test results) of the establishment(s) forming the compartment for at least the 12 months preceding the application for an import permit are available to MAF upon request.
 - Stating that all procedures, systems and characteristics of the establishment(s) forming the compartment have been maintained and are identical to those described in the approved biosecurity plan.
3. A permit to import from MAF serves as evidence of approval of the compartment. Once provided to the prospective importer/exporter the permit

to import shall be valid for 12 months, after which there will be an annual reassessment of the compartment by the Veterinary Authority of the exporting country and MAF.

3. The exporting company must receive either a faxed copy, or a scanned and emailed copy, of the permit to import, prior to commencing the production cycle for product for export to New Zealand.

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