

# **IMPORT HEALTH STANDARD FOR PIG BY-PRODUCTS FROM CANADA AND/OR THE UNITED STATES OF AMERICA**

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

**Dated: 18 March 2011**

## **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 your general responsibilities as an importer.

Part B. IMPORTATION PROCEDURE outlines whether a permit is required, the conditions of eligibility, and documentation that may need to accompany your 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 pig by-products from Canada and/or the United States of America.
- 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 importers responsibility to ensure that they are compliant with the current relevant import health standard at the time of importation. Current versions of

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 MAFBNZ in performing functions relating to the importation of insert your product/animal shall 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 shall be covered by the importer or agent.
- 2.3 All pet food products (irrespective of whether or not they contain animal product) imported for sale in New Zealand are subject to the Agricultural Compounds and Veterinary Medicines Act 1997 and its regulations. This Act is administered by the New Zealand Food Safety Authority. Pet food products, whether imported or manufactured in New Zealand, are exempt from registration under this Act provided they comply with Regulation 8 of the ACVM Regulations 2001, available at <http://www.legislation.govt.nz/>. Importers should request a Class Determination of the product prior to importation to facilitate entry of the product into the country. If the product is determined as requiring registration, the letter will contain relevant advice. More information about Class Determination can be found at: <http://www.foodsafety.govt.nz/elibrary/industry/class-determination-request-form/index.htm>
- The other legislation that covers pet food production in New Zealand is the Animal Products Act (APA) regime. As the principal focus of the APA is primary processing, in general pet food imported into New Zealand will not be subject to its provisions. A key exception where the APA would apply is where imported product contains animal product that results from the death of the source animal (e.g. red meat) is not in a ready for sale state. The requirements relating to this can be found at: <http://www.foodsafety.govt.nz/industry/sectors/petfood-inedibles>
- 2.4 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: <http://www.foodsafety.govt.nz/industry/importing/food-importer/index.htm> or contact the NZFSA.
- 2.5 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 <http://www.foodsafety.govt.nz/industry/general/animal-products/omars/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 <http://www.foodsafety.govt.nz/elibrary/industry/official-assurances-programme-amendments/index.htm>

### **3 EQUIVALENCE**

- 3.1 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 conditions in every respect.
- 3.2 Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply with the specific requirements of this import health standard. In such cases, a permit to import application may be made, an equivalence granted and an import permit issued at the discretion of MAFBNZ. The following information is forwarded by the certifying government's Veterinary Authority:
- 3.2.1 which clause/s of the import health standard cannot be met and how this has occurred;
- 3.2.2 the reason the consignment is considered to be of an "equivalent health" status;
- 3.2.3 the reasons 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 By-products**

Mechanically removed meat and other animal parts that remain after the skeletal muscle has been removed in dressing or trimming. Meat by-products include offal, fat and blood intended for human consumption and products intended for use as fertiliser, animal foods, medicines and industrial use. This does not include sausage casings.

#### **Certifying Official**

A person authorised by the Veterinary Authority of the exporting country to sign international veterinary certificates.

#### **MAFBNZ**

Ministry of Agriculture and Forestry Biosecurity New Zealand

**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.

**Official Veterinarian**

A veterinarian authorised by the Veterinary Administration of the country to perform animal health and/or public health inspections of commodities and, when appropriate, perform certification in conformity with the provisions of the chapter of the *Terrestrial Code* pertaining to principles of certification.

**Terrestrial Code**

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

**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 *Terrestrial Code* in the whole territory.

**PART B. IMPORTATION PROCEDURE****5 PERMIT TO IMPORT**

- 5.1 A permit is only required for pig-by products that need further processing in New Zealand for (See Part C. Clearance Procedure).

<http://www.biosecurity.govt.nz/forms/imports-animal-products>

- 5.2 Application for a permit to import must be made prior to the proposed date of importation in writing to:

Animal Imports Team

MAFBNZ

PO Box 2526

Wellington 6140

New Zealand

Email: [animalimports@maf.govt.nz](mailto:animalimports@maf.govt.nz)

Fax: +64 4 894 0733

## **6 ELIGIBILITY**

6.1 This import health standard allows the importation of pig by-products derived from animals born, continuously raised and slaughtered in Canada and/or the United States of America as defined in this import health standard. These products are eligible for import provided all the following requirements are met:

- a. The by-products must be clearly labelled with the exporting country (either Canada or the United States of America);
- b. The by-products must be accompanied by certification that complies with Part D. Zoosanitary Certification;
- c. The by-products must be directed to a transitional facility for further processing in New Zealand, unless they have been cooked to reach one of the following minimum core temperature/time parameters:

56 degrees Celsius for 60 minutes;  
57 degrees Celsius for 55 minutes;  
58 degrees Celsius for 50 minutes;  
59 degrees Celsius for 45 minutes;  
60 degrees Celsius for 40 minutes;  
61 degrees Celsius for 35 minutes;  
62 degrees Celsius for 30 minutes;  
63 degrees Celsius for 25 minutes;  
64 degrees Celsius for 22 minutes;  
65 degrees Celsius for 20 minutes;  
66 degrees Celsius for 17 minutes;  
67 degrees Celsius for 15 minutes;  
68 degrees Celsius for 13 minutes;  
69 degrees Celsius for 12 minutes; or  
70 degrees Celsius for 11 minutes.

(Note: The import conditions for porcine casings from Canada and the United States are in the Import Health Standard for the Importation into New Zealand of Porcine Sausage Casings for Human Consumption from Canada and the United States of America available online at

<http://www.biosecurity.govt.nz/imports/animals/standards/meacasic.all.htm>

## **7 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

7.1 The consignment must be accompanied by appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.

7.2 Documentation must be in English, but may be bilingual (e.g. French/English).

- 7.3 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.
- 7.4 Where an official stamp cannot be obtained, the zoosanitary certificate must be printed on paper that carries the Competent Authority's departmental seal. The signature of the Official Veterinarian or Certifying Official must be in a different colour of ink to that of the printing.

## **PART C. CLEARANCE PROCEDURE**

### **8 BIOSECURITY CLEARANCE AND DIRECTION**

- 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 in this import health standard, the consignment may be given, pursuant to section 25 of the Biosecurity Act 1993, a biosecurity direction authorising the consignment to move to the transitional facility named in the permit to import, or, pursuant to section 26 of the Biosecurity Act 1993, a biosecurity clearance.
- 8.3 If the consignment is to be sent to a New Zealand premises operating a risk management programme under the Animal Products Act 1999, the Inspector shall forward a copy of the certification to the Technical Supervisor, NZFSA Verification Agency at the destination premises. The Inspector shall also notify the Technical Supervisor by e-mail of the imminent arrival of the consignment.

### **9 TRANSITIONAL FACILITY**

- 9.1 Pig by-products directed to a transitional facility must be cooked so that they reach one of the following minimum core temperature/time parameters:

56 degrees Celsius for 60 minutes;  
57 degrees Celsius for 55 minutes;  
58 degrees Celsius for 50 minutes;  
59 degrees Celsius for 45 minutes;  
60 degrees Celsius for 40 minutes;  
61 degrees Celsius for 35 minutes;

62 degrees Celsius for 30 minutes;  
63 degrees Celsius for 25 minutes;  
64 degrees Celsius for 22 minutes;  
65 degrees Celsius for 20 minutes;  
66 degrees Celsius for 17 minutes;  
67 degrees Celsius for 15 minutes;  
68 degrees Celsius for 13 minutes;  
69 degrees Celsius for 12 minutes; or  
70 degrees Celsius for 11 minutes.

Note: Meat may be directed to a transitional facility for storage before being directed to a transitional facility for processing if indicated on the import permit.

- 9.2 Where the by-products are trimmed, the trimming waste may be processed by cooking as stated in clause 9.1.
- 9.3 All packaging and solid waste (including any trimming waste not processed according to clause 9.1) must be collected and disposed of by a process such as autoclaving, deep burial, incineration, or rendering approved by MAFBNZ.
- 9.4 All liquid waste must be disposed of through a municipal waste water management system, or a method approved by MAFBNZ.
- 9.5 The operator of the transitional facility must record details of disposal that may be audited by MAFBNZ.

## **PART D. ZOOSANITARY CERTIFICATION**

### **10 NEGOTIATED EXPORT CERTIFICATION**

- 10.1 The following Model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of pig by-products into New Zealand from Canada and the United States of America.

**11 MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY: PIG BY-PRODUCTS**

**CERTIFYING AUTHORITY:**

Exporting Country:.....

Agency:.....

Department:.....

**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**

**MANUFACTURER’S DECLARATION**

I, ..... being the Manager of the factory where the pig by-products identified in this Zoosanitary Certificate have been manufactured, certify that:

1. The consignment includes: **(Delete options as appropriate)**

EITHER a) cooked pig by-products that have reached at least one of the following minimum core temperature/times:

- 56 degrees Celsius for 60 minutes;
- 57 degrees Celsius for 55 minutes;
- 58 degrees Celsius for 50 minutes;
- 59 degrees Celsius for 45 minutes;
- 60 degrees Celsius for 40 minutes;
- 61 degrees Celsius for 35 minutes;
- 62 degrees Celsius for 30 minutes;
- 63 degrees Celsius for 25 minutes;
- 64 degrees Celsius for 22 minutes;
- 65 degrees Celsius for 20 minutes;
- 66 degrees Celsius for 17 minutes;
- 67 degrees Celsius for 15 minutes;
- 68 degrees Celsius for 13 minutes;
- 69 degrees Celsius for 12 minutes; or
- 70 degrees Celsius for 11 minutes;

OR b) none of the above. (*Note: By-products that are certified as none of the above need to be processed in New Zealand prior to being given a biosecurity clearance.*)

Signature of Manager: .....

Date: .....

**VETERINARY CERTIFICATE**

I, ..... being an Official Veterinarian or  
Certifying Official accredited to provide export certification on behalf of the  
..... (*insert Canadian or United States of  
America*) Government Veterinary Authority, certify with respect to the pig by-products  
identified in this Zoosanitary Certificate that:

- 1. During the 12 months prior to the scheduled date of export, African swine fever, foot and mouth disease, classical swine fever, rinderpest and swine vesicular disease have not occurred in the country/countries of origin.....(*insert Canada or the United States of America*).
- 2. The pig by-products are derived from animals born, continuously raised and slaughtered in ..... (*insert Canada and/or the United States of America*).
- 3. The pig by-products were prepared in establishments operating under.....(*insert Canadian or United States of America*) Government Veterinary Supervision.
- 4. The products were derived from animals that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.
- 5. After examination of all records and documentation on which the Manufacturer’s Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer’s Declaration.

NOTE: If this consignment does not originate from pigs born, raised, and slaughtered in the country exporting this consignment, additional certification must be provided by the country of origin certifying that the pig meat/pig meat products/pig by-products are eligible for export to Canada or the USA (as applicable) and New Zealand.

Signature of Official Veterinarian or Certifying Official: .....

Name and address of Veterinarian or Certifying Official: .....

.....  
.....

Date: .....

(*Note: The signature of the Official Veterinarian or Certifying Official must be applied to all pages of zoosanitary certification in a different colour of ink to that of the printing.*)