

IMPORT HEALTH STANDARD FOR THE IMPORTATION INTO NEW ZEALAND OF PROCESSED PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM MEXICO (STATE OF SONORA)

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: 31 August 2001

USER GUIDE

The information in MAF 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.

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 processed pig meat products for human consumption from Mexico (State of Sonora).
- 1.2 Obtaining biosecurity clearance for each consignment of processed pig meat products for human consumption imported into New Zealand from Mexico (State of Sonora) is dependent upon the consignment meeting the requirements of this import health standard.

- 1.3 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 Director Animal Biosecurity.

2. IMPORTER'S RESPONSIBILITIES

- 2.1 The costs to MAF in performing functions relating to the importation of processed pig meat products for human consumption shall 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 shall be borne by the importer or agent.
- 2.3 Once the consignment has been cleared for entry, it is the importer's responsibility to ensure that the consignment complies with any relevant requirements under the Animal Products Act 1999. For example, if the consignment is to be processed/stored in MAF licensed/approved premises or re-exported. These responsibilities are outlined in Appendix A to this import health standard.
- 2.4 Please note that commercial consignments of products imported into New Zealand for human consumption must comply with the Food Regulations (1984) of New Zealand. Importers are advised to contact the New Zealand Ministry of Health if in doubt whether or not imported foods are eligible for sale within New Zealand.

3 DEFINITION OF TERMS

Biosecurity Clearance

As defined by the Biosecurity Act 1993.

Director Animal Biosecurity

The Director Animal 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 Director Animal Biosecurity.

Equivalence

Acceptance by MAF 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

As defined by the Biosecurity Act 1993.

MAF

The New Zealand Ministry of Agriculture and Forestry.

Official Veterinarian

A civil service veterinarian or a specially appointed veterinarian, as authorised by the Veterinary Administration of the country.

4. EQUIVALENCE

- 4.1 It is expected that the animal product will meet the conditions of this import health standard in every respect. If the products do not comply with the requirements, an application for equivalence may be submitted to MAF for consideration. Detailed information supporting the application for equivalence must be forwarded to MAF for a decision.

PART B. IMPORTATION PROCEDURE

5 PERMIT TO IMPORT

- 5.1 Importations of processed pig meat products for human consumption into New Zealand from Mexico (State of Sonora) which meet the requirements of this import health standard may, subject to sections 27 and 28 of the Biosecurity Act, be given biosecurity clearance and do not require a biosecurity direction to a transitional facility. As such, they do not require a permit to import.

6 ELIGIBILITY

- 6.1 The products shall be identifiable as originating from Mexico.
- 6.2 The products shall be commercially packed in the original unopened packaging. Full containers of meat shall be sealed.

7 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

- 7.1 The consignment shall be accompanied by appropriately completed health certification which meets the requirements of PART D. ZOOSANITARY CERTIFICATION.
- 7.2 Documentation shall be in English, but may be bilingual (language of exporting country/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.

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.

- 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.
- 8.3 If the consignment is to be sent to a New Zealand premises licensed under the Meat Act 1981 or operating a risk management programme under the Animal Products Act 1999, the Inspector shall forward a copy of the certification to the Technical Supervisor, MAF Verification Agency at the destination premises. The Inspector shall also notify the Technical Supervisor by e-mail of the imminent arrival of the consignment.

PART D. ZOOSANITARY CERTIFICATION

9 NEGOTIATED EXPORT CERTIFICATION

- 9.1 The following documents are recognised by MAF as equivalent to the requirements of PART D. ZOOSANITARY CERTIFICATION, and are approved to accompany imports of processed pig meat products for human consumption into New Zealand from Mexico (State of Sonora) when appropriately completed by a representative of the exporting country's competent authority:

10. MODEL ZOOSANITARY CERTIFICATION

COMMODITY: PROCESSED PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION

CERTIFYING AUTHORITY:

Agency:

Department:

Country:

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 DECLARATION

I,, being the manager of the factory where the pig meat products identified in this Zoo-Sanitary Certificate have been manufactured, certify that:

(NB: The pig meat products must have been processed in accordance with EITHER 10.1 OR 10.2 below.)

EITHER

10.1 The pig meat products have been heated (cooked) to one of the following minimum core temperatures for the corresponding period of time: EITHER

- 56°C for 60 minutes, OR
- 57°C for 55 minutes, OR
- 58°C for 50 minutes, OR
- 59°C for 45 minutes, OR
- 60°C for 40 minutes, OR
- 61°C for 35 minutes, OR
- 62°C for 30 minutes, OR
- 63°C for 25 minutes, OR
- 64°C for 22 minutes, OR
- 65°C for 20 minutes, OR
- 66°C for 17 minutes, OR
- 67°C for 15 minutes, OR
- 68°C for 13 minutes, OR
- 69°C for 12 minutes, OR
- 70°C for 11 minutes.

(Delete temperature/time parameters that do not apply).

OR

10.2 During processing, the pig meat has been subjected to a procedure that changed the pH of the meat to:

- pH 5 or below, OR
- pH 7 or above.

Signature of *Manufacturer*:

Date:

10.3 After due enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration.

Signature of *Official Veterinarian*:

Date:

Name and Address of Office:

VETERINARY CERTIFICATE

I,, being a Government Veterinary Officer of Mexico or a veterinarian accredited to provide export certification on behalf of the Government Veterinary Service of Mexico, certify with respect to the processed pig meat products identified in this Zoo-Sanitary Certificate that:

- 10.4 African swine fever, foot and mouth disease, rinderpest and swine vesicular disease have not occurred in Mexico during the previous 12 months.
- 10.5 The pork products are derived from animals raised and slaughtered in Sonora state, which has remained free of hog cholera (classical swine fever) during the previous 12 months.
- 10.6 The pork products are derived from animals that have not been vaccinated with a live hog cholera virus vaccine.
- 10.7 The pork products have not been in contact with any potential source of hog cholera virus.
- 10.8 The products were derived from animals that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.
- 10.9 The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and operates under Government Veterinary Supervision.
- 10.10 The products were manufactured in premises licensed for export to the United States of America and in accordance with United States regulations.
- 10.11 The products are sound and fit for human consumption.

Signature of *Official Veterinarian*:

Date:

Name and address of office:

N.B. Official stamp of the government veterinary authority of the exporting country must be applied to all pages of the Zoo-Sanitary Certification.

Ref: AI-MX010

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APPENDIX A

REQUIREMENTS UNDER THE ANIMAL PRODUCTS ACT 1999 WITH REGARD TO IMPORTS OF MEAT PRODUCTS OR MEAT BYPRODUCTS

These notes consist of 'generic' advice from the MAF Food Assurance Authority (MAF Food) for the benefit of importers/exporters involved in importing meat products and/or meat byproducts into New Zealand

Once the consignment has been cleared for entry into New Zealand (i.e. given a biosecurity clearance), it is the importer's responsibility to ensure (where relevant) that the consignment complies with the Animal Products Act 1999. For example, if the consignment is to be processed/stored in MAF licensed/approved premises or re-exported. The purpose of these notes is to advise importers/exporters of their obligations under the Animal Products Act 1999.

It is recommended that importers contact the MAF Verification Agency (MAF VA) Technical Supervisor at the New Zealand premises of destination for further clarification on any points covered in these notes.

There are three basic scenarios which will be covered in this document:

- A. Meat products or meat byproducts imported into New Zealand with the intention of subsequent export to another country.
- B. Meat products or meat byproducts being imported for use within New Zealand.
- C. Meat products or meat byproducts of New Zealand origin being returned from overseas.

In each case, the products must comply with a current import health standard in order to be eligible for a biosecurity clearance to enter New Zealand.

A. Meat Products or Meat Byproducts Imported into New Zealand with the Intention of Subsequent Export to Another Country

Background

Meat products and meat byproducts may be imported with the intention of:

- Storing the product/byproduct in New Zealand without processing it and then exporting it to another country; or
- Processing the product/byproduct in New Zealand (either on its own or mixed with product/byproduct of New Zealand origin) and then exporting it to another country.

In these situations, the provision of onward certification from MAF is dependent on a number of factors. One of these is that it has been at all times since import in a premises licensed pursuant to the Meat Act 1981; operating a risk management programme registered under the Animal Products Act 1999 or approved by MAF Food. Another factor is that the incoming health certificate establishes that the imported product/byproduct is eligible for export to the next country. This latter requirement needs to be covered by a special arrangement on the certificate accompanying the consignment into New Zealand. In order to receive onward certification from MAF, an incoming health certificate from the exporting country controlling authority will be required, irrespective of whether the Import Health Standard requires a certificate to enter New Zealand or not.

Notes for the advice of exporters

1. Where MAF export certification will be required for the imported consignment, i.e., when the product or byproduct is being imported with the intention of it being re-exported from New Zealand, the consignment must be accompanied by a Health certificate from the country of origin, irrespective of whether or not the Import Health Standard specifies the need for a health certificate.

2. It is the responsibility of the New Zealand importer to advise the exporting country's controlling authorities of the intended ultimate or final country or destination, i.e., the country to which the consignment is intended to be exported after storage or processing in New Zealand. This needs to be done prior to a Health certificate being produced in the exporting country to ensure that the product will be eligible for re-export from New Zealand to the final intended market.

For example: Australian product is to be imported into New Zealand, it will be processed in a licensed premises or a premises operating a risk management programme and will be combined with product of New Zealand origin, the combined product is intended to be exported to Germany. To do this would mean that the incoming certificate produced by the Australian authorities to permit entry into New Zealand would also need to contain a statement declaring that the product is eligible for export to Germany.

MAF Food strongly recommends that the importer make contact with the MAF VA Technical Supervisor at the New Zealand premises the consignment is intended to be stored or processed at to ensure that all details required to provide an outgoing certificate are covered appropriately. Outlined below are details that are usually required in order for MAF to be able to authorise further certification. However, each final intended country will have its own specific set of requirements, and these will need to be dealt with on a case by case basis, e.g., if the consignment is intended to be exported to Japan, full name and address details of the slaughter and processing premises would be required in addition to the generic advice outlined below.

3. Certification

- 3.1 *For Edible Products*

The Health certificate must be signed by a Government Veterinary Officer certifying the country of origin of the animals from which the product was derived, and that the animals have undergone and passed ante-mortem and post-mortem veterinary inspection at the time of slaughter and were processed in premises under the supervision of the controlling authority and in accordance with the law of the country of origin.

- 3.2 *For Inedible Byproducts*

The export certificate must be signed by a Government Veterinary Officer certifying the country of origin or the animals from which the byproducts were derived, and that the byproducts were processed in premises under the supervision of the controlling authority and in accordance with the law of the country of origin. A time/temperature endorsement will be required for heat-treated byproducts.

- 3.3 *For both products and byproducts, the certificate must also contain:*

- (a) date(s) of slaughter/initial refrigeration;
- (b) the name and official number of the slaughter and/or processing premises;
- (c) species, and for cervine species, the full scientific name;
- (d) confirmation that the product has been processed in premises licensed for export to the country for which final export certification of the imported product is required; and
- (e) confirmation that the product produced in the premises is eligible for export to the country for which final export certification is required.

4. The importer is to ensure that the MAF VA Technical Supervisor at the premises of destination in New Zealand is advised of the impending arrival of the consignment at least 3 days in advance and that the original health certificate is made available to the Technical Supervisor.

B. Meat Products or Meat Byproducts Imported for Use in New Zealand

Background

Products/byproduct being imported into New Zealand with the intention of it being utilised on the New Zealand domestic market only creates an issue if the imported consignment is intended to enter a premises licensed pursuant to the Meat Act 1981; operating a risk management programme under the Animal Products Act 1999 or approved by MAF Food. In order to protect the integrity of export certification all product/byproduct entering such a premises must be accounted for. Product or byproduct designated for use only on the domestic market is required to be controlled in a special way in export premises. To maintain the integrity of export certification the following conditions need to be taken into account.

Notes for the advice of importers

1. If the product/byproduct is intended to be processed/stored at a premises licensed pursuant to the Meat Act 1981; operating a risk management programme under the Animal Products Act 1999 or approved by MAF Food, the importer is to ensure that the MAF VA Technical Supervisor at the premises of destination in New Zealand is advised of the impending arrival of the consignment, at least 3 days in advance. If this does not occur, the consignment will be retained, until the Technical Supervisor is satisfied about the origin and final use/destination of the consignment.
2. If the product/byproduct has an accompanying original Health certificate from the country of origin, the certificate must be made available to the Inspector-in-Charge.

C. Meat Products or Meat Byproducts of New Zealand Origin Being Returned from Overseas

Background

Exports from New Zealand are controlled by the Animal Products Act 1999. Conditions exist covering animal and public health requirements. These may be modified by the requirements of the importing country.

In respect to animal products (edible or inedible) exported from New Zealand the Animal Products Act jurisdiction applies until the product leaves the 12 mile territorial limit. At this point, product/byproduct leaving New Zealand is considered to be outside government control. The exporter (or importer) may, for a number of reasons, desire to bring the product/byproduct back to New Zealand. Because the product/byproduct has gone outside of New Zealand government control, full importation conditions should apply, as if the product/byproduct had not come from New Zealand.

Notwithstanding, under certain circumstances, the product/byproduct can be deemed to be still under some form of control and hence assist the exporter/importer with re-entry. Product/byproduct which has not been further traded or exited the customs bond at the port of entry is eligible for consideration. The exporter may be allowed to re-import the product/byproduct to New Zealand using the original MAF certificates and, in some cases, a certificate of non-manipulation from the foreign government.

(NB: in cases where the original certificate is not available, for example where it has been retained by the importing country authorities, a certified copy of the original certificate is acceptable.)

Product/byproduct which has been tampered with or which has left the customs bond is not eligible for special consideration – regardless of whether, in the case of product, the carton seals remain intact. These situations are considered to be no different to any other product/byproduct intending to be exported from that country.

Notes for the advice of importers

1. If the product/byproduct has been rejected by the importing country's authorities, i.e., at import inspection, but has remained under their control, it may be returned to New Zealand without the need for a Health certificate to be issued by the importing country. The original New Zealand certificate must be returned with the consignment.

The following details are required to be advised to the MAF VA Technical Supervisor at the New Zealand premises of destination:

- (a) quantity and identification marks of the consignment;
- (b) name of the vessel carrying the product/byproduct;
- (c) port of discharge and the vessel's estimated arrival date;
- (d) reasons for return of the consignment – this may be the importing country's authorities' report on the rejection;
- (e) history of the consignment since leaving New Zealand including its handling and storage in any other country – a non-manipulation certification from the authorities of the importing country is the preferred means of meeting this requirement. The original New Zealand health certificate is to be returned as well;
- (f) the original New Zealand health certificate;
- (g) premises to which the consignment is to be taken. The consignment will normally be directed to the last processing premises noted on the outgoing New Zealand health certificate. However, this must be a licensed premises with a fulltime Technical Supervisor, not a coldstore.

(NB: sometimes importers may wish to send imported consignments to a New Zealand premises other than the one of origin. This is acceptable in some circumstances, but the products must be sent to a licensed export premises with a full-time Technical Supervisor.)

2. The importer is to ensure that the Technical Supervisor at the premises of destination in New Zealand is advised of the impending arrival of the consignment, at least 3 days in advance.
3. If the product/byproduct has entered the importing country, i.e., cleared Customs and was no longer under the immediate control of the import authorities, then in addition to the above details, a Health certificate issued by the authorities of the country returning the product is required.

This certificate must be signed by a Government Veterinary Officer certifying that the product/byproduct was handled in premises under the supervision of the controlling authority and in accordance with the regulations of the country returning the product. All conditions of entry into New Zealand must be complied with.

The Health certificate is to be made available to the MAF VA Technical Supervisor at the premises of destination in New Zealand.