

# **IMPORT HEALTH STANDARD FOR THE IMPORTATION INTO NEW ZEALAND OF PROCESSED PIG MEAT OR PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM THE UNITED STATES OF AMERICA**

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

**Dated: 7 June 2006**

## **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 or pig meat products for human consumption from the United States of America.
- 1.2 Obtaining biosecurity clearance for each consignment of processed pig meat or pig meat products for human consumption imported into New Zealand from the United States of America 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 Biosecurity Standards Group Manager.

## **2 IMPORTER'S RESPONSIBILITIES**

- 2.1 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: [www.nzfsa.govt.nz/imported-food/index.htm](http://www.nzfsa.govt.nz/imported-food/index.htm) or contact the NZFSA.
- 2.2 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 [www.nzfsa.govt.nz/animalproducts/publications/omar/01-172.htm](http://www.nzfsa.govt.nz/animalproducts/publications/omar/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 [www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm](http://www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm)
- 2.3 The costs to MAF in performing functions relating to the importation of processed pig meat or pig meat products for human consumption shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.4 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance shall be borne by the importer or agent.

## **3 DEFINITION OF TERMS**

### **Biosecurity Clearance**

As defined by the Biosecurity Act 1993.

### **Biosecurity Standards Group Manager**

The Biosecurity Standards Group Manager, 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 Biosecurity Standards Group Manager.

### **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.

### **Processed pig meat or pig meat product**

Processed pig meat or pig meat products are meat or products that have been processed as specified in The MANUFACTURER'S DECLARATION, Sections 10.1 of this Import Health Standard. No other form of treating or altering meat is considered to be processing for the purposes of this Import Health Standard.

## **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 or pig meat products for human consumption into New Zealand from the United States of America 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 the United States of America.
- 6.2 The products shall be commercially packed in the original unopened packaging. Full containers of product 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 The veterinary certificate must be printed on paper that carries the USDA departmental seal. The signature of the official veterinarian must be in a different colour of ink to that different to that of the printing.
- 7.4 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 is considered by an inspector to meet 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 or pig meat products for human consumption into New Zealand from the United States of America when appropriately completed by a representative of the exporting country's competent authority:

**10. MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY:** PROCESSED PIG MEAT OR 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'S DECLARATION

I, ..... being the manager of the factory where the pig meat or pig meat products identified in this Zoosanitary Certificate have been manufactured, certify that:

1. The pig meat or pig meat products have been processed by:

EITHER i) heating to one of the following minimum core temperatures for the corresponding period of time:

- 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;

OR ii) heating by microwave to a minimum core temperature of 88°C for a minimum of 60 seconds;

OR iii) a procedure that changed the pH of the meat to:

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

(Delete temperature/time or pH parameters that do not apply)

2. During manufacture, quality control measures were in place to ensure that no cross contamination of untreated and treated products has occurred.

3. The pig meat or pig meat products are derived entirely from pigs which were:

- 3.1 resident in the United States of America, OR
- 3.2 resident in Canada and exported to the United States of America for slaughter, OR
- 3.3 resident and slaughtered in Canada and exported to the United States of America for further processing\*.

(NB: \*In this instance, a certificate must be provided by the Canadian Food Inspection Agency certifying that the pig meat or pig meat products described on this certificate have been produced in premises listed for the United States of America and are eligible for export to the United States of America and New Zealand.)

Signature of *Manufacturer*: .....

Date: .....

**VETERINARY CERTIFICATE**

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

1. African swine fever, foot and mouth disease, hog cholera (classical swine fever), rinderpest and swine vesicular disease have not occurred in the United States of America during the previous 12 months.
2. The products were derived from animals that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.
3. The products originate from a Government licensed slaughtering establishment that slaughters animals for human consumption and operates under Government Veterinary Supervision.
4. The products are sound and fit for human consumption.
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.

Signature of *Official Veterinarian*: .....

Name and address of veterinarian: .....

Date: .....