



Ref: CTO 2016 040 [B]  
America

**Veterinary Certification for Turkey Meat from the United States of**

**CTO direction as to equivalent measures in relation to turkey and turkey meat products from the United States of America**

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Howard Pharo, Manager, Imports & Exports, Animals, at the Ministry for Primary Industries, give the following direction for turkey meat and turkey meat products from the United States in relation to the Import Health Standard: [Turkey meat and turkey meat products](#), 22 June 2015 (IHS POUTURIC.GEN) and as proposed by the United States Department of Agriculture (USDA) in a country specific veterinary certificate.

I direct that the following measures set out in USDA veterinary certificate, different from those in Parts 1.1, 1.6, 1.7, 1.8, 2.1, 2.2, 2.3, 2.4, 2.5, and 2.6 of POUTURIC.GEN, may be applied to effectively manage risks.

The following clauses in the model veterinary certificate are replaced as listed below:

- (1) *The commodity for export contains one or more of the following chilled or frozen turkey meat and turkey meat products derived from domesticated turkey (Meleagris gallopavo gallopavo) (delete as necessary):*
- (a) *Whole turkey carcasses that have been subject to routine evisceration procedures. These may be uncooked, unskinned, and may include the head and feet.*
  - (b) *Bone-in turkey products such as wings or legs.*
  - (c) *Boneless turkey meat products such as breasts and boned-out thighs.*
  - (d) *Reconstituted turkey meat products comprised of meat and skin.*

The following wording is proposed by the USDA:

The turkey meat and turkey meat products described herein was obtained from turkeys which;

- a. Were hatched and reared in the USA or legally imported into the USA;
- b. slaughtered in the USA; and
- c. originated from flocks which were not slaughtered in an official disease control or eradication program.

The veterinary certificate has been agreed for only boneless turkey meat or bone-in meat such as wings or legs that do not contain adherent viscera. This requirement is not documented on the agreed certificate but will be listed as follows on the FSIS export library; "Ineligible Products" section: "Turkey and turkey products: Whole carcasses or any cuts that may have vertebrae with adherent viscera, such as lung or kidney."

- (2) *The commodity for export was derived from a Competent Authority approved:*  
*Production system <name>, with a production system outline that is to the satisfaction of an MPI CTO;*

Because the whole US turkey production system has been assessed as meeting the requirements of the import health standard there is no need to list specific approved production system outlines. Any turkey meat from the USA certified as eligible for export to New Zealand will be from the approved production system outline.

- (3) *Sampling of flocks for diagnostic testing was randomised, and representative of the flock from which the product is derived. The sample size was of a sufficient size to give 95% confidence of detecting infection where there is at least a 5% prevalence in the flock, or as specified in the IHS.*
- (4) *Samples were collected under the supervision of the Official Veterinarian.*
- (5) *Laboratory samples from birds were collected, processed, and stored in accordance with the recommendations in the OIE Code and/or Terrestrial Manual, and/or as specified in the MPI document: Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards (MPI-STD-TVTL)*
- (6) *Laboratory or other diagnostic tests used on birds were those approved by MPI and listed in the MPI document MPI-STD-TVTL.*

Evidence of laboratory approval has been supplied as part of the production system outline, therefore it is not necessary to certify this for each consignment. (Laboratory testing is not necessary if only supplying cooked product.)

For raw product that does not contain carcasses, only flock testing for *Salmonella arizonae* is required and demonstration of how the code requirements for freedom for AI and ND are met. Details of the *Salmonella arizonae* serotyping have been submitted and are satisfactory. These details have all been provided to MPI during veterinary certificate negotiation.

It is therefore acceptable for this clause not to be certified for each consignment, the requirements of the IHS are met through the approved production system outline and the details provided during certificate negotiation.

- (7) *Every turkey has passed ante-mortem and post-mortem inspection in slaughter and processing plants which operate GMP and HACCP programmes to the satisfaction of the Competent Authority.*

The following wording proposed by the USDA provides an equivalent measure:

The turkey meat and turkey meat products were obtained from turkey found to be free, during ante-and post-mortem inspection, of clinical signs of systemic infectious or contagious reportable diseases transmissible by the certified products to which the species is susceptible.

The turkey meat and turkey meat products are produced in FSIS inspected facilities that adhere to the performance standards for US Pathogen Reduction which have been verified by FSIS through monitoring and HACCP system regulations.

- (8) *The product for export is packaged in sealed, leak proof packaging.*  
 (9) *The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free from contaminants.*

The following wording proposed provides an equivalent measure:

The conditions of handling, storage, and transportation of the products comply with the hygienic requirements and State and Federal laws and regulations of the United States, with no exposure to product that does not meet the requirements above.

- (10) *The container in which the product for export is to be transported has been sealed under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.*

This clause is not certified by the official veterinarian but will be included as a declaration on the veterinary certificate to be completed by the exporter. The USDA have assured that each carton will be uniquely identified and linked to the accompanying certification.

- (11) *Avian paramyxovirus type 1 (APMV-1), Newcastle disease virus (NDV)*  
 (a) *The turkey meat or turkey meat products were derived from flocks:*  
     (i) *Kept in a country, zone or compartment (delete as necessary) free from Newcastle disease (ND) since hatching or for the 21 days before slaughter for export, with the Code surveillance requirements being met to claim freedom; and*  
     (ii) *With a vaccination status of:*  
         1. *Not vaccinated for ND; or*  
         2. *Vaccinated for ND using an inactivated vaccine; and/or*  
         3. *Vaccinated with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an intracerebral pathogenicity index (ICPI) not exceeding 0.4 <enter name of vaccine, manufacturer, active ingredient >; or*  
 (b) *The turkey meat or turkey meat products have been cooked in accordance with the Code recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of <enter temperature in degrees Celsius> for <enter time> seconds.*  
     (i) *65°C for 39.8 seconds*  
     (ii) *70°C for 3.6 seconds*  
     (iii) *74 °C for 0.5 seconds*  
     (iv) *80 °C for 0.03 seconds.*

The following proposed wording provides an equivalent level of protection. The surveillance undertaken for Newcastle disease has been assessed during the production system outline assessment and it is not necessary to list this clause on the veterinary certificate, additionally the USDA have indicated all vaccines available for use in the US meet the requirements of the IHS, so it is not necessary to certify this for each consignment.

The entire consignment of turkey meat and turkey meat products comes from turkey which have been kept in a Newcastle disease (as defined by OIE) free country or zone free<sup>2</sup> since they were hatched or for at least the past 21 days. The abattoir and cutting plant are not situated in a Newcastle disease infected zone.<sup>3</sup>

(12) *Avian paramyxovirus type 2 (APMV-2) and APMV-3*

- (a) *The turkey meat or turkey meat products do not include entire carcasses or cuts of turkey that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or*
- (b) *The turkey meat or turkey meat products:*
  - (i) *Were derived from flocks kept in a country, zone or compartment (delete as necessary) free from APMV-2 since hatching or for the 21 days before slaughter for export and surveillance demonstrates the absence of disease or infection; or*
  - (ii) *Were derived from flocks demonstrated to be free from APMV-2 by testing <enter number of turkeys tested> turkeys from each flock within the 7 days prior to slaughter with the following test <enter test type> as listed in MPI-STD-TVTL; or*
  - (iii) *Have been cooked in accordance with the Code recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least <enter temperature in degrees Celsius> for at least <enter time> seconds.*
    - 1. *65°C for 39.8 seconds*
    - 2. *70°C for 3.6 seconds*
    - 3. *74°C for 0.5 seconds*
    - 4. *80°C for 0.03 seconds*

This clause is omitted from the veterinary certificate as all eligible cuts of meat will meet clause 12(a).

(13) *Highly pathogenic avian influenza (HPAI)*

- (a) *The turkey meat or turkey meat products were derived from flocks kept in a country, zone or compartment (delete as necessary) free from HPAI since hatching or for the 21 days before slaughter for export, with current Code surveillance requirements being met to claim freedom; or*
- (b) *The turkey meat or turkey meat products were cooked in accordance with the Code recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of at least <enter temperature in degrees Celsius> for at least <enter time> seconds.*
  - (i) *60.0°C for 507 seconds*
  - (ii) *65.0°C for 42 seconds*
  - (iii) *70.0°C for 3.5 seconds*
  - (iv) *73.9°C for 0.51 seconds*

The following clause proposed by the USDA is considered to provide an equivalent outcome. The information provided as part of the production system outline demonstrates the Code surveillance requirements are met.

The entire consignment of turkey meat or turkey meat products comes from turkeys which have been kept in a country or zone free<sup>1</sup> from infection with high pathogenicity avian influenza viruses in commercial poultry since they were hatched or for at least the past 21 days.

- <sup>(1)</sup> For the import of poultry meat from the United States a HPAI free zone shall be defined as a county.

(14) *Turkey corona virus (TCV)*

- (a) *The turkey meat or turkey meat products do not include entire turkey carcasses and are free from bursal of Fabricius tissue; or*
- (b) *One of the following requirements apply:*
  - (i) *The turkey meat or turkey meat products were derived from birds in a country, zone or compartment where no known case of TCV has been recorded; or*
  - (ii) *The turkey meat or turkey meat products were derived from flocks demonstrated to be free from TCV by testing at least 60 birds within the 7 day period before slaughter with a test listed in MPI-STD-TVTL; or*
  - (iii) *The turkey meat or turkey meat products were have been cooked in accordance with the Code recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least <enter temperature in degrees Celsius> for at least <enter time> seconds.*
    - 1. *65°C for 39.8 seconds*
    - 2. *70°C for 3.6 seconds*
    - 3. *74°C for 0.5 seconds*
    - 4. *80°C for 0.03 seconds*

This clause is omitted from the veterinary certificate as all eligible cuts of meat will meet clause 14(a).

(15) *Turkey viral hepatitis*

- (a) *The turkey meat or turkey meat products do not include entire turkey carcasses, and are free from liver, pancreatic and intestinal tissue; or*
- (b) *The turkey meat or turkey meat products were derived from birds slaughtered in a Competent Authority approved abattoir with documented evidence that demonstrates liver condemnation rates are less than 2%.*

This clause is omitted from the veterinary certificate as all eligible cuts of meat will meet clause 15(a).

(16) *Salmonella arizonae*

- (a) One of the following requirements must apply (*delete as necessary*):
- (i) *The turkey meat or turkey meat products were derived from flocks kept in a country, zone or compartment (delete as necessary) that is free from Salmonella arizonae as demonstrated by surveillance conducted in accordance with the Code Chapter for Prevention, detection and control of Salmonella in poultry; or The turkey meat or turkey meat products were derived from poultry breeding flocks, hatcheries, and rearing farms free from S. arizonae, as demonstrated by surveillance conducted in accordance with the Code Chapter for Prevention, detection and control of Salmonella in poultry; or*
  - (ii) *The turkey meat or turkey meat products were derived from flocks demonstrated to be free from S. arizonae by testing samples from <enter number of turkeys tested> turkeys from each flock at slaughter with the following test <enter test type> as listed in MPI-STD-TVTL.*
  - (iii) *The turkey meat or turkey meat products were derived from flocks demonstrated to be free from S. arizonae by testing at least 60 birds within the 7 day period before slaughter with either Salmonella culture on samples of pooled faeces or intestinal content, or the following test <insert test> as listed in MPI-STD-TVTL; or*
- (b) *The turkey meat or turkey meat products have been cooked in accordance with the table below and reached a core temperature of at least <enter temperature in degrees Celsius> for at least <enter time> seconds*
1. *60°C for 2030 seconds*
  2. *62°C for 1073 seconds*
  3. *65°C for 370 seconds*
  4. *70°C for 41 seconds*
  5. *72°C for 19 seconds*
  6. *74°C for 9 seconds*
  7. *76°C for 4 seconds*
  8. *79°C for 1 second*

All turkey meat eligible for export to New Zealand will have been sourced from flocks that have undergone testing listed on the FSIS export library's requirements to demonstrate flock freedom from *S. Arizonae*. The following proposed clause is acceptable.

The turkey meat or meat product is derived from the carcasses of the progeny of flocks that participate in the National Poultry Improvement Plan, and are thus monitored for Salmonella.

The turkey meat or meat product is derived from flocks demonstrated to be free of *Salmonella arizonae* by APHIS approved laboratories with serotyping capability for *Salmonella arizonae*.

This direction takes effect from the date of signing and continues in effect until amended or revoked.

Signed at Wellington this 15<sup>th</sup> day of December 2016

Howard Pharoah  
Acting pursuant to delegated Chief Technical Officer authority  
Ministry for Primary Industries