

Ministero della Salute

DGISAN

0000543-P-13/01/2015

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Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA
NUTRIZIONE
Ufficio IX-ex DGSAN

REGIONE DEL VENETO - GIUNTA REGIONALE SEZIONE VETERINARIA E SICUREZZA ALIMENTARE	
Data di arrivo	
Data registraz.	14 GEN. 2015
Prot. N.	15903
Indice classificazione	Pratica / Fascicolo
E-900.02.16	

Regioni e Province Autonome
di Trento e Bolzano
Servizi Veterinari
Loro Sedi

p. c. Associazioni di categoria
Loro Sedi

Segretariato Generale
Ufficio III ex DSVet

Oggetto: Esportazione verso il Giappone di pollame sottoposto a trattamento termico

Con la presente si desidera dare indicazioni circa la procedura da seguire al fine di ottenere l'abilitazione ad esportare verso il Giappone prodotti di pollame sottoposti a trattamento termico.

Si trasmette pertanto in allegato il protocollo d'intesa concordato con le Autorità Giapponesi che al momento è in attesa di approvazione definitiva da parte del MAFF.

Al fine di avviare una ricognizione presso gli stabilimenti del settore che desiderano essere inseriti in un elenco di stabilimenti interessati ad esportare ed ottenere l'abilitazione, le aziende dovranno far pervenire allo scrivente Ufficio la documentazione richiesta (punto 8 del protocollo, pagina 2-3) entro il 24 febbraio 2014.

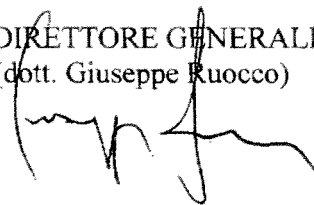
Al riguardo si richiama l'attenzione delle ditte interessate sui seguenti punti del protocollo:

1. per poter esportare prodotti cotti gli stabilimenti devono essere in grado di garantire il trattamento termico richiesto dalle Autorità giapponesi = 70° C o più per minimo 1 minuto;
2. sono previsti requisiti specifici per garantire la separazione dei prodotti cotti rispetto alla materia prima utilizzata per la loro produzione nonché specifiche disposizioni relativa al flusso del personale;
3. le aziende che intendono inserirsi in elenco dovranno sostenere tutte le spese di viaggio, vitto, alloggio ed interpretariato per gli ispettori del MAFF Giapponese che dovranno dare l'abilitazione definitiva all'esportazione.

Si pregano i Servizi Veterinari Regionali in indirizzo di trasmettere la presente alle A.S.L. di propria competenza territoriale e agli stabilimenti interessati.

Ringraziando per la fattiva collaborazione si porgono distinti saluti.

IL DIRETTORE GENERALE
(dott. Giuseppe Ruocco)



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Animal health requirements for heat-processed poultry meat and poultry meat products to be exported from Italy to Japan

1. This document defines the animal health requirements for heat-processed poultry meat and poultry meat products to be exported to Japan from Italy.
2. In this document, the following definitions apply:
 - (1) **Heat processing** means the heat treatments by maintaining the temperature at the center of poultry meat and poultry meat products at 70°C or higher for one minute or more, at any of the designated facilities described in Article 7-1 and 7-2.
 - (2) **Poultry** means chicken, quail, ostrich, pheasant, guinea fowl, turkey and anseriformes (such as duck and goose).
 - (3) **Poultry meat and poultry meat products** means meat, fat, tendon and viscera of poultry and products made therefrom (excluding meat meal and MBM (meat and bone meal)).
 - (4) **Notifiable Avian influenza (NAI)** means an infection of poultry caused by highly pathogenic notifiable avian influenza (HPNAI) or low pathogenic avian influenza (LPNAI) as defined in the OIE Terrestrial Animal Health Code.
 - (5) **NAI etc.** means NAI, Newcastle disease, fowl cholera and salmonellosis (caused by *Salmonella pullorum* or *Salmonella gallinarum* only)
 - (6) **Outbreak** means an appearance of clinical signs or detection of antigens or pathogens of, or antibodies (antibodies to NAI only) to, a disease.
 - (7) **The Japanese animal health authorities** means the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government.
3. In order for Italy to export heat-processed poultry meat and poultry meat products, the following requirements must have been fulfilled in Italy.
 - (1) NAI etc. are designated as notifiable diseases by and to the animal health authorities of Italy.
 - (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such animal health authorities.
4. The poultry used to produce heat-processed poultry meat and poultry meat products to be exported to Japan must fulfill the following requirements:
 - (1) The poultry for the production of heat-processed poultry meat and poultry meat



- products to be exported to Japan must be born and raised only in Italy.
- (2) It is raised at a farm where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.
 - (3) It is confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the Government of Italy at an approved slaughter facility (defined in Article 5).
5. The slaughter facilities (the "approved slaughter facilities") where poultry for heat-processed poultry meat and poultry meat products to be exported to Japan is slaughtered must be approved by the Government of Italy.
 6. The processing facilities (the "approved processing facilities") where poultry meat and poultry meat products to be exported to Japan are processed (prior to heat processing) must be approved by the Government of Italy.
- 7.1. Upon application by the animal health authorities of Italy, the Japanese animal health authorities will designate particular processing facilities (the "designated facilities") meeting the attached standard in the Annex 1 (the "designation standard") as approved, for a period of two years in principle, to perform heat processing of poultry meat and poultry meat products to be exported to Japan.
 - 7.2. The animal health authorities of Italy may apply for the extension of the designated period of the designated facilities to the Japanese animal health authorities. Upon the application, the Japanese animal health authorities will extend the designated period of the designated facilities for another two years when the Japanese animal health authorities confirm that the designated facilities meet the designation standard by examining the results described in Article 14-2 and by conducting on-site inspection described in Article 9-2. (The extended period of two years may be further extended by the same procedure).
8. The documents which show following items in English or Japanese language should be submitted by the animal health authorities of Italy to Japanese animal health authorities at the application described in Article 7.1.
 - (1) Facility name, Facility address and Registration number of the facility
 - (2) Scale of the facility (i.e. ground-floor area, total-floor area)
 - (3) Number of workers and organization chart of the facility



- (4) General description of heat-processed poultry meat and meat products to be exported to Japan
 - (a) Species of poultry (chicken, duck, goose, etc.)
 - (b) Process for production including heat method, heating temperature, heating period
 - (c) Measuring method and place of temperature of heat-processing
- (5) General description of structure of the facility
 - (a) Drawing which shows the structure of pre-heating area and post-heating area
 - (b) Arrangement plan of major equipment including heat-processing equipment
 - (c) Photographs of an isolated appearance (dividing walls etc.) between pre-heating area and post-heating area
 - (d) Photographs of attachment point between heat-processing equipment and dividing walls
 - (e) Kind of heat-processing equipment (batch-type steamer, tunnel-type fryer etc.)
- (6) General description of traffic line in the facility
 - (a) Traffic line of the products from entrance to exit
 - (b) Traffic line of drainage and waste
 - (c) Traffic line of water supply
 - (d) Traffic line of air
 - (e) Traffic line of workers
- (7) List of Standard Operation Procedures (SOP)
- (8) Map around the facility
- (9) Other information that Japanese animal health authorities consider necessary

9.1. In response to an application made under Article 7-1, the Japanese animal health authorities will conduct on-site inspections of proposed facilities at the expense of Italy to confirm whether they meet the designation standard.

9.2. In response to an application made under Article 7-2, the Japanese animal health authorities will conduct on-site inspections of the designated facilities at the expense of Italy to confirm whether they meet the designation standard, as necessary.

10. When the designated facilities are planned to be altered including reconstruction, enlargement (expansion) and/or other changes of the structure stipulated in the Annex 1 (the "alterations"), the animal health authorities of Italy must apply in advance to the Japanese animal health authorities for approval in response to the Annex 2.



11. The animal health authorities of Italy must notify the Japanese animal health authorities immediately if any designated facilities change their names or addresses.
12. At least once per month the manager of each designated facility must confirm that preventive measures against the occurrence of sanitary hazards are conducted and that proper quality is ensured in the heat-processing procedure, and the results of such verification must be maintained in written form for at least two years.
13. The manager of each designated facility must keep a written record for at least two years of the following items:
 - i) date of heat processing
 - ii) quantity of poultry meat and poultry meat products of each product item, with their heating records
 - iii) date and quantity of each shipment, by destination country.
- 14-1. The animal health authorities of Italy must visit the designated facilities at least once every six months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements of this document. The animal health authorities of Italy must maintain written records of the results of each visit for two years.
- 14-2. The animal health authorities of Italy must report the results of the visit conducted in the previous six-month period described in Article 14-1. in a written form to the Japanese animal health authorities once every six months.
15. If the animal health authorities of Italy finds that any designated facility does not meet the designation standard or the animal health requirements of this document as the result of the visit made under Article 14-1., such authorities must immediately suspend all exports to Japan of heat-processed poultry meat and poultry meat products from such designated facility and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
16. In the case of a suspension under Article 15, if appropriate remedial actions have been taken for the relevant designated facility, the animal health authorities of Italy may report the relevant information to the Japanese animal health authorities and resume the exports from the facility with the permission of the Japanese animal health authorities.



17. The animal health authorities of Italy must, upon request, provide the Japanese animal health authorities with a copy of the written record of the result of each visit made under Article 14-1.
18. The Japanese animal health authorities may conduct on-site inspections of the designated facilities if necessary to confirm whether they meet the designation standard and the animal health requirements of this document.
19. In any of the following cases, the Japanese animal health authorities may revoke the designation of facilities and immediately suspend the import of heat-processed poultry meat and poultry meat products produced in such facilities.
- (1) When the designated facilities do not meet the designation standards.
 - (2) When it is found that the designated facilities are designated by a fraudulent or other unjust means.
 - (3) When it is found that the designated facilities commit a wrongful or unfaithful act in relation to the operation of the designated facilities.
 - (4) When the designated facilities do not comply with an order of the Japanese animal health authorities relevant to corrective measures to violations without any justifiable reasons.
 - (5) When the designated facilities do not export heat-processed poultry meat and poultry meat products to Japan for two years since the facilities were designated without any justifiable reasons.
 - (6) When the results of the visit to the designated facilities described in Article 14-2. are not reported to Japanese animal health authorities for the second time in a row without any justifiable reasons.
 - (7) Unless otherwise above items from (1) to (6), when the designated facilities are found to be in violations of the animal health requirements and such violations cause or are likely to cause severe harm to animal health.
20. The animal health authorities of Italy must ensure that heat-processed meat and poultry meat products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent contamination with pathogens of any animal infectious diseases prior to shipment.
21. In the case that heat-processed poultry meat and poultry meat products are transported



to Japan through third countries, they must be packed in a container sealed by the animal health authorities of Italy with a seal that can be obviously differentiated from that of the third countries.

22. In case of suspicion or confirmation of an outbreak of NAI etc., the animal health authorities of Italy must inform the Japanese animal health authorities of the relevant information within 24 hours.

23. The animal health authorities of Italy must issue inspection certificates for all heat-processed poultry meat and poultry meat products exported to Japan, stating the following items in detail in English:

- (1) Compliance with each requirement of Articles 3 to 6 and Article 20.
- (2) Name, address and approval number of slaughter facilities and processing facilities.
- (3) Name, address and approval number of the designated facilities.
- (4) Dates of slaughter, processing and heat-processing.
- (5) Identification number of the seal of the container (for shipments through third countries).
- (6) Date and name of the port of shipment.
- (7) Date and place of issuance of the inspection certificate, and name and title of the signatory.

24. The animal health requirements stipulated in this document must be applied to heat-processed poultry meat and poultry meat products to be exported to Japan originated from poultry which was slaughtered on or after XXXX.



Annex 1

Designation Standard

1. The designated facilities must have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipment, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipment including heat-processing equipment.
2. The pre-heating area must be isolated from the post-heating area except for windows of heat-processing equipment.
3. In case that the entrance and exit of heat-processing equipment are opened, preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
4. The pre-heating area must have facilities for storage, treatment and inspection.
5. The post-heating area must be walled off from the outside and have heat-processing equipment furnished with instruments for inspection such as temperature recorders and equipment or instruments for inspection, cooling, storage and packing after heat-processing.
6. The pre-heating area and the post-heating area must have individual facilities, such as the entrance and exit, locker room, etc., for personnel of each area in order to prevent recontamination.
7. Floors, walls and ceilings must be smooth and easy to clean; floors shall be made of impermeable material, sloped properly and provided with drainage and be able to be easily disinfected.
8. The designated facilities must be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. The designated facilities must be equipped with a procedural manual for preventing

occurrence of sanitary hazards and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing.

10. Personnel who supervise compliance with the series of procedures of the procedural manual of Article 9 are posted.



Annex 2

The permission procedures for the alterations of the designated heat-processing facilities

1. If the designated heat-processing facilities intend to make the alterations, the animal health authorities of Italy must submit to the Japanese animal health authorities showing the details of the alterations including construction period of the alterations at least one month before starting construction. The animal health authorities of Italy must be permitted for the alterations by the Japanese animal health authorities.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated facilities which concern the requirements for designated facilities in Annex 1.
 1. The example of the alterations is as follows. Even in case of change except the following mentioned changes, the changes involve the following mentioned changes (including temporary), it needs a preliminary submission.
(reconstruction)
 - ① A reconstruction concerning the heat-processing equipments (increase or decrease of the equipment, the way of the heating processing etc.).
 - ② A reconstruction concerning the separation between the pre-heating area and post-heating area.
 - ③ A reconstruction of the inner wall (except the wall that separate the pre- heating area and post-heating area) that is accompanied by the change of the worker's flow line and/or the raw materials and/or product's flow line.
 - ④ A reconstruction concerning the outer wall.
 - ⑤ A reconstruction accompanied by the change of use of the area in the designated facility.
 - (enlargement)
 - ① An enlargement which involves a construction which is not totally independent from the designated area.
 - ② An enlargement which involves a construction which shares a registration number, name, address etc., of the designated facility.
3. The Japanese animal health authorities must suspend the importation of the heat-

processed poultry meat and poultry meat products that were produced in the designated facilities (or a part of facilities) after the starting of construction of the alterations.

4. When the construction for alterations is completed, the animal health authorities of Italy must submit a completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities. After receiving the completion reports the Japanese animal health authorities may perform the on-site inspection for the designated facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated facilities (or a part of the facilities) to produce the heat-processed poultry meat and poultry meat products to be exported to Japan.
5. In case of the Article 4, the Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of Italy.



(Common for all facilities)

Points to be checked at the on-site inspection

At the on-site inspection, Japanese inspectors check whether the facilities satisfy the draft of the animal health requirements (especially the designation standard of Annex 1) the contents of which both countries have already accepted in principle. The followings are the main points to be checked at the on-site inspection, but please be noted that there are some other points to be checked in detail.

The on-site inspection is carried out based on the documents which are submitted under Article 8 of the draft AHRs. Therefore, please refer to the following points when you prepare the document to submit.

Designation standard 1

The designated facilities must have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipment, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipment including heat-processing equipment.

(1) The inspectors check the pre-heating area and the post-heating area.

*Under Article 8. (5) (a) of the draft AHRs, "building map which shows the structure of pre-heating area and post-heating area" of each facilities should be submitted to Japan before the inspection. Please refer to the attached ideal map (Appendix 1) which satisfies the designation standard. The pre-heating area means the area from the place to carry in the raw materials into the facility to the place of heat-processing equipment (including the changing room for workers at the pre-heating area), and the post-heating area means the area from the door to carry out the materials from heat-processing equipment to the place to carry out the products to the outside of facility (including the changing room for workers at the post-heating area).

Designation standard 2

The pre-heating area must be isolated from the post-heating area except for windows of heat-processing equipment.

- (2) As the map of Appendix 1 shows, in the case that the pre-heating area and the post-heating area abut each other directly, both areas must be isolated distinctly by establishing the wall between each area, and the inspectors check the situation of the isolation at the on-site inspection.

Designation standard 3

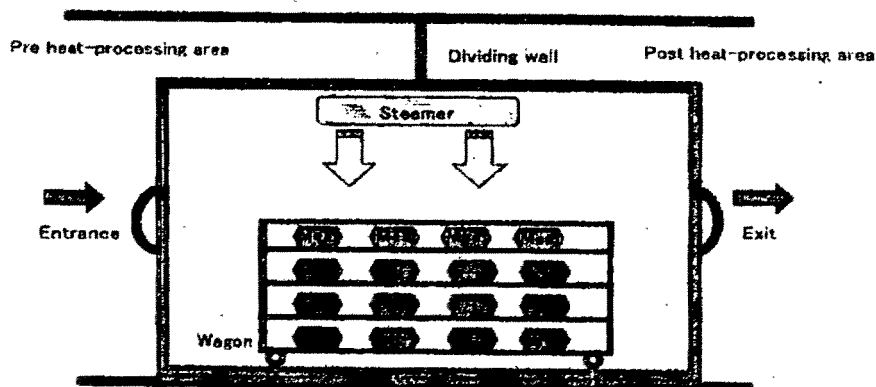
In case that the entrance and exit of heat-processing equipment are opened, preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.

- (3) There are two types of heat-processing equipment, "Batch style" and "Continuous style." As to Batch style*, the door of carrying in and the door of taking out are not opened at the same time, therefore, the pre-heating area and the post-heating area are not connected spatially. As to Continuous style, because the door of carrying in is opened, both areas are connected spatially. Therefore, for the equipment of continuous style, the inspectors check the preventative measures against the flow of the air from the pre-heating area to the post-heating area.

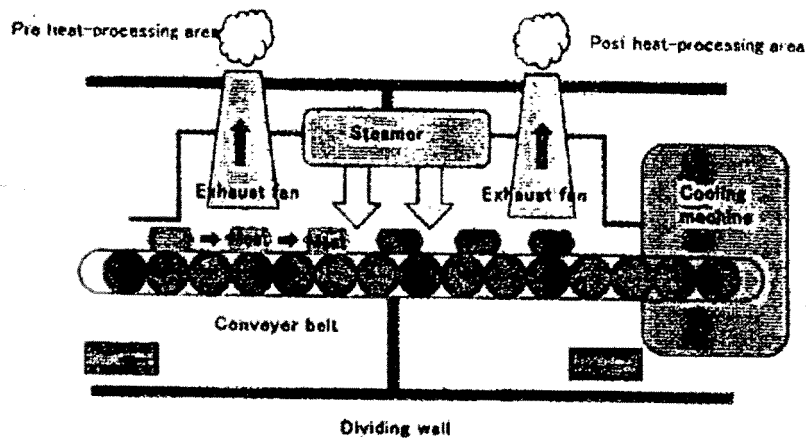
***batch style and continuous style**

1. batch style: The batch style means the style to place the meat in the equipment, close the door and then take out the meat after the heating is finished. The equipment must have a door on the pre-heating area for carrying in and another door on the post-heating area for taking out. Each door must be interlocked and not to be able to open at same time.

The structure of the batch style heat-processing equipment (ex. Steamer):



2. continuous style: The continuous style means the one-way style that the meat is transported by conveyer through the equipment to be heated continuously. This style can prevent that the heated meat intersects with the pre-heated meat. However, as the entrance and exit of the equipment are opened, the preventative measures against the flow of the air from the pre-heating area into the post-heating area such as carrying out the post-heating area to be under the positive pressure are necessary. The structure of the continuous style heat-processing equipment (ex. Steamer):



Designation standard 5

The post-heating area must be walled off from the outside and have heat-processing equipment furnished with instruments for inspection such as temperature recorders and equipment or instruments for inspection, cooling, storage and packing after heat-processing.

(4) This standard prescribes the post-heating area. The inspectors check the structure of the heat-processing equipment, the method of heat processing, and the place (during heat processing? or the post-heating area?) and the method of confirmation of "the heat treatments by maintaining the temperature at the center of poultry meat and its products at 70°C or higher for one minute or more" stipulated in Article 2. (1) of the draft AHRs.

(Reference: method to confirm heat processing)

1. Method to insert the thermometer into the pre-heated meat and measure the temperature over time during heating:

This is the popular method of batch style and the method to measure by inserting the thermometer terminal which set up inside the chamber into the core of meat. The measured temperature is automatically recorded.

2. Method to check the core temperature of meat after heat processing:

This method is to insert the thermometer into the heated meat and check whether the core temperature can be kept the standard temperature more than 1 minute. Inspector uses stopwatch to check the measuring time.

Designation standard 6

The pre-heating area and the post-heating area must have individual facilities, such as the entrance and exit, locker room, etc., for personnel of each area in order to prevent recontamination.

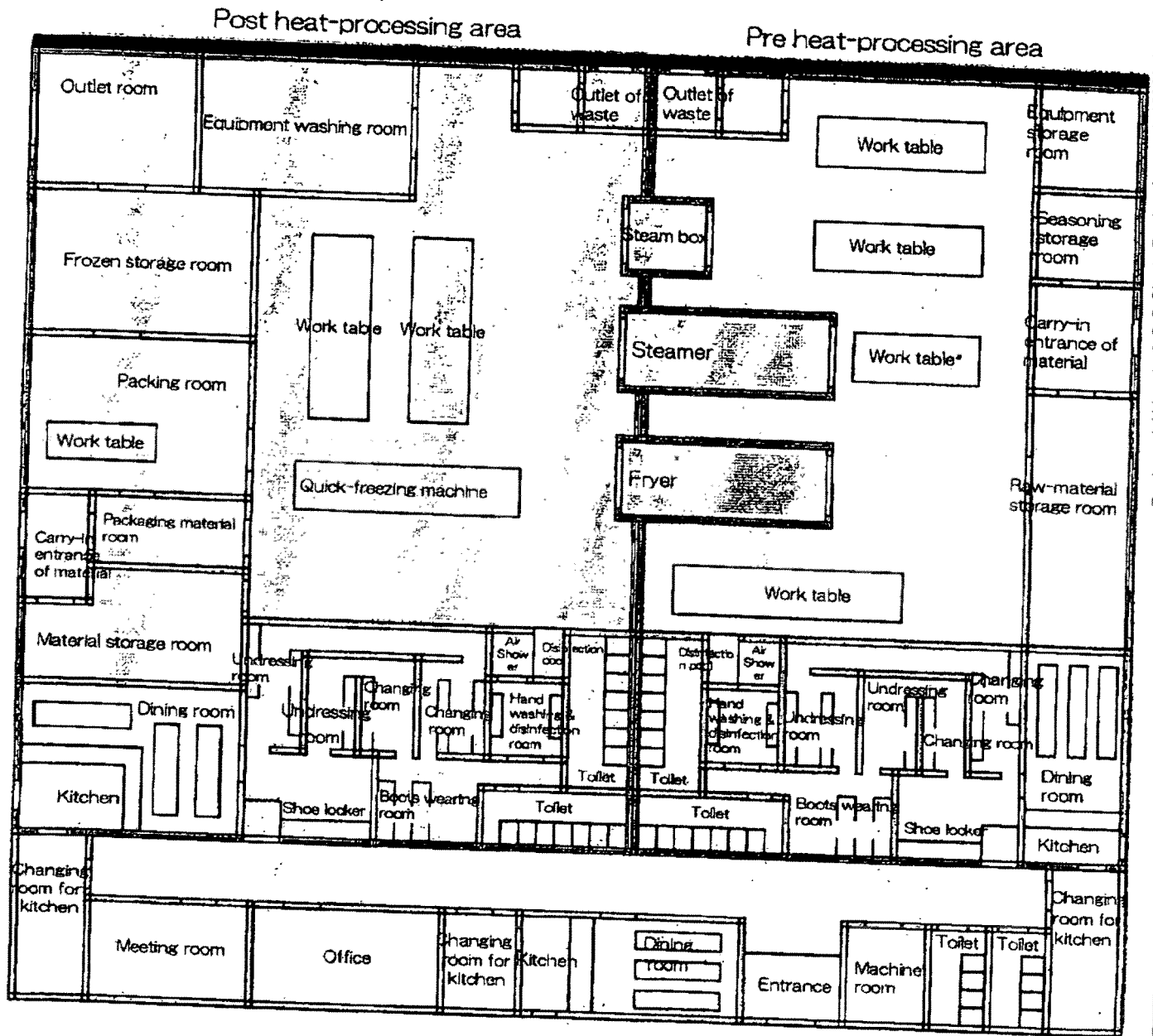
(5) The inspectors check the each entrance and exit, each locker room, etc. for personnel of the pre-heating area and the post-heating area respectively.






(6) Under Article 8. (6) (a)~(e) of the draft AHRs, "general description of traffic line" of each facility should be submitted to Japan before the inspection. The inspectors check based on these documents whether the traffic lines of workers, products, etc. are not crossed between the pre-heating area and the post-heating area and the traffic line of products is not from the pre-heating area to the post-heating area.

* Please refer to the attached ideal map of designation standard (Appendix 2~5) regarding the documents of Article 8. (6) (a)~(e) of the draft AHRs.



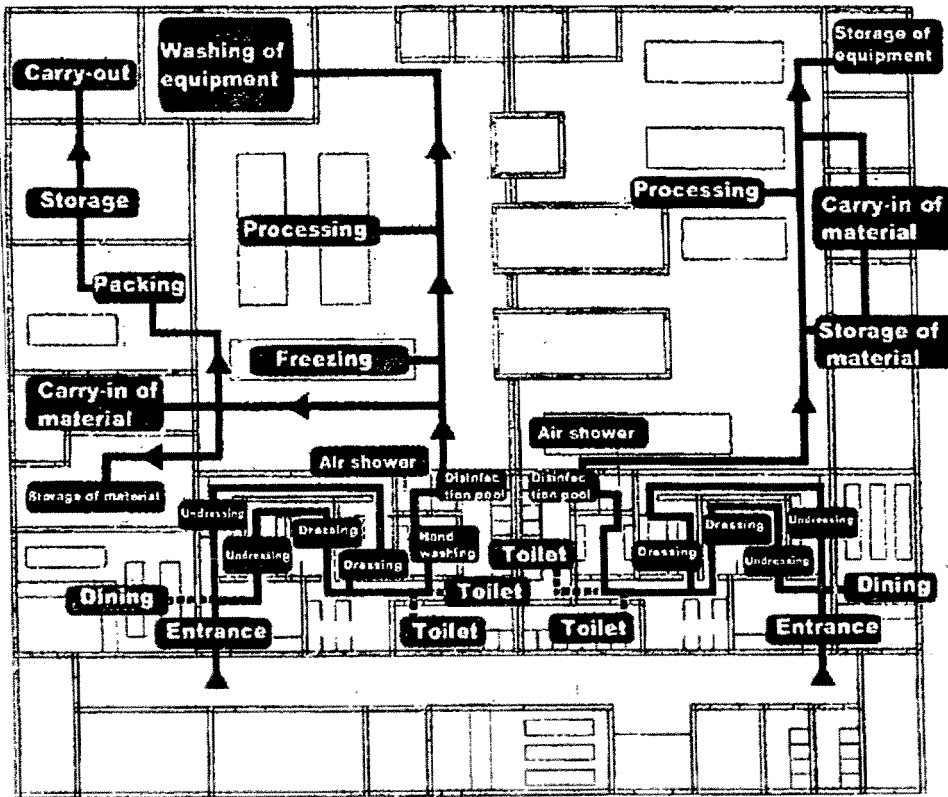
OFloor plan (Pre heat-processing area · Post heat-processing area)



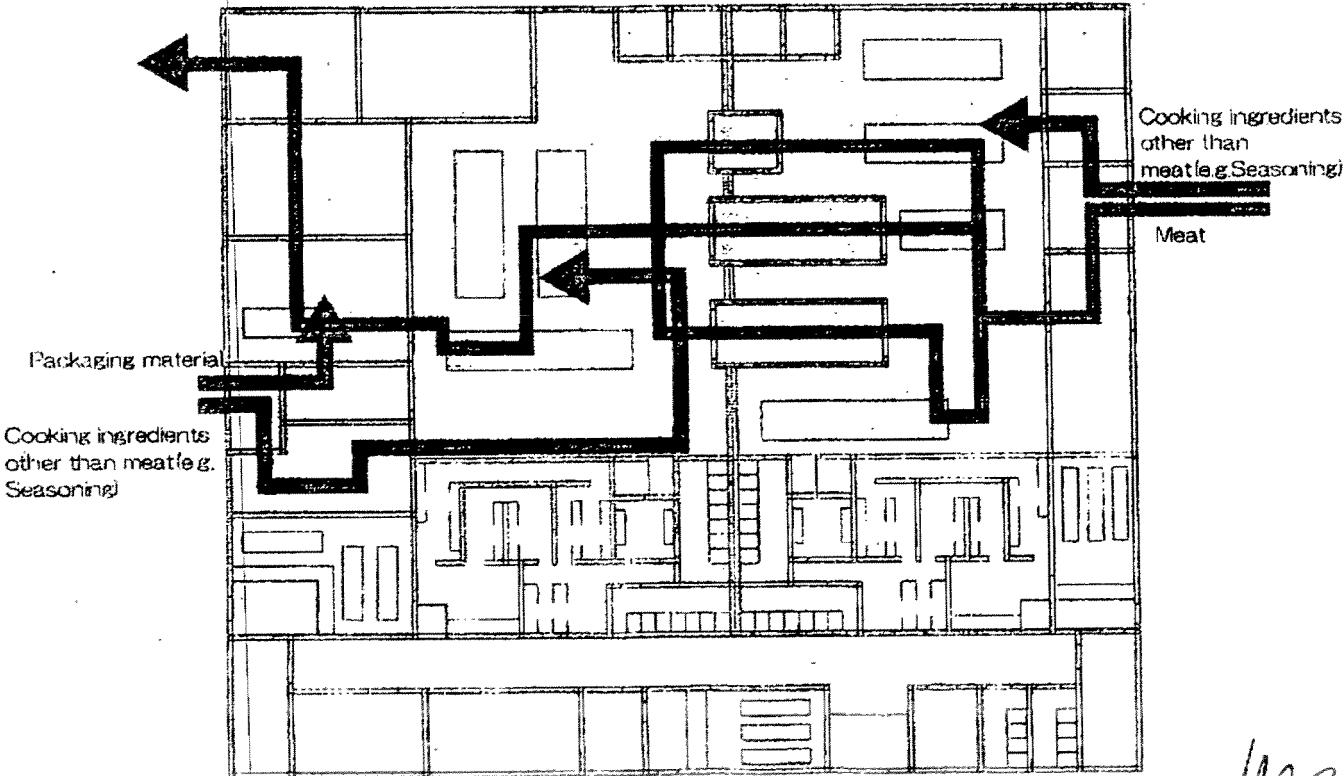
-  Working section of pre heat-processing area
-  Section for workers of pre heat-processing area
-  Working section of post heat-processing area
-  Section for workers of post heat-processing area
-  Section other than processing area

Woz

O Traffic line of worker



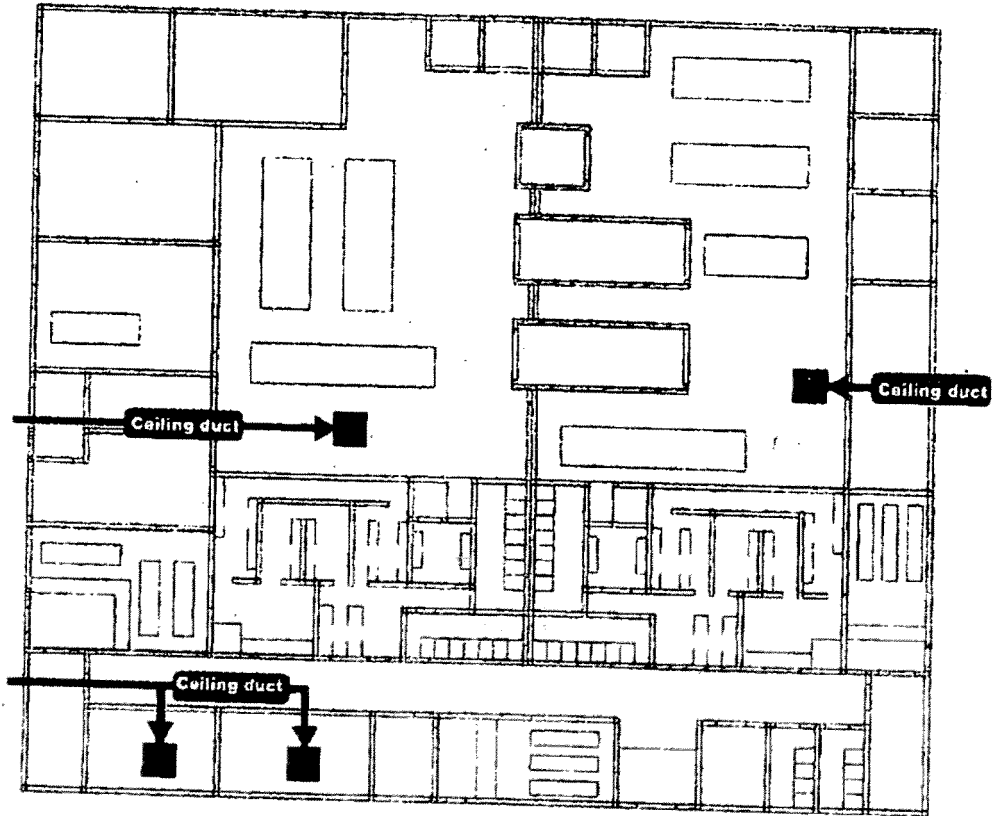
O Traffic line of raw material, products and packaging material



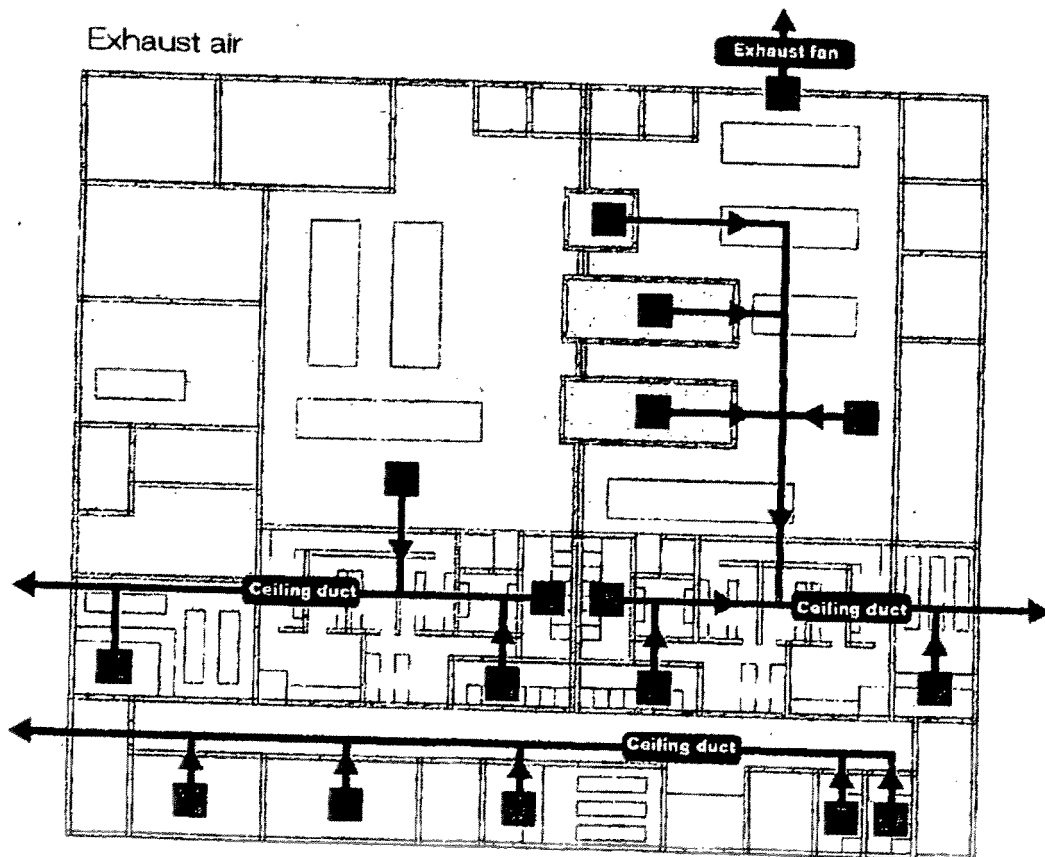
Handwritten signature

OTraffic line of air

Air supply

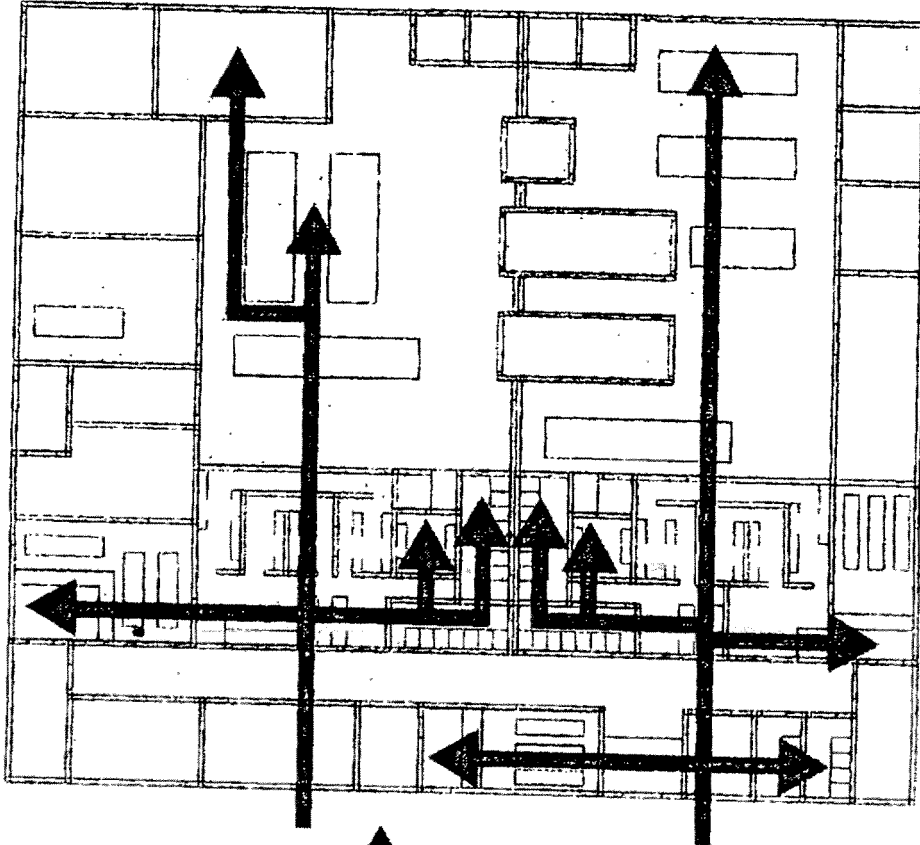


Exhaust air

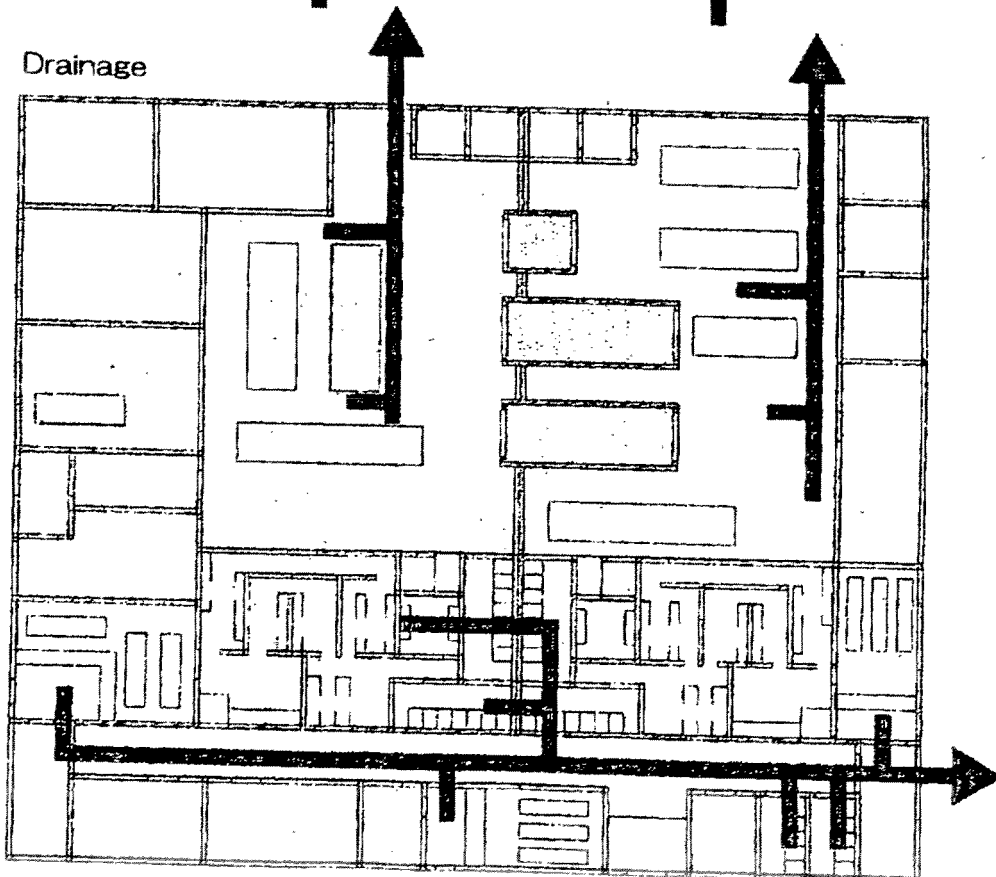


OTraffic line of water

Water supply

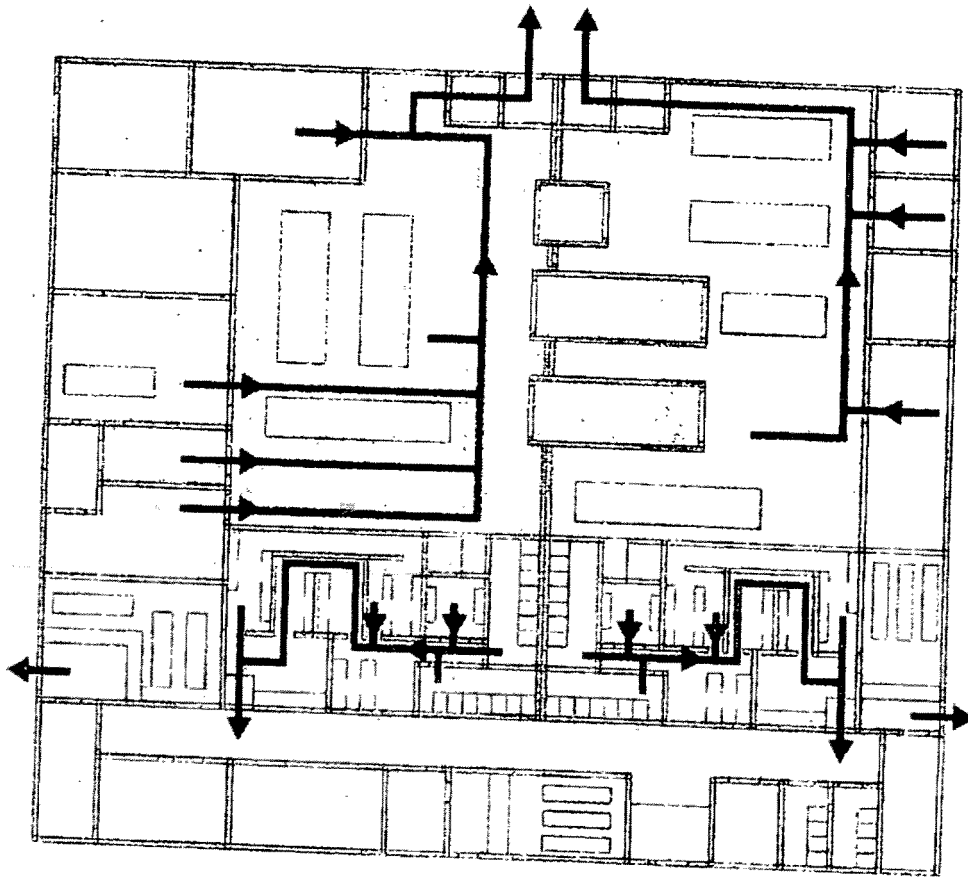


Drainage



Handwritten signature or initials.

OTraffic line of waste





Ministero della Salute
Ministry of Health

Certificato veterinario per carni e prodotti a base di carne di pollame trattate termicamente destinati ad essere esportati dall'Italia verso il Giappone

Health certificate for heat-processed poultry meat and poultry meat products intended to be exported from Italy to Japan

Certificato nr/Certificate number: _____

Autorità centrale competente/Competent central Authority: Ministero della Salute/Ministry of Health

Autorità che rilascia il certificato (ASL)
Authority issuing the certificate (Local Sanitary Unit): _____

Speditore (nome e indirizzo)
Consignor (name and address): _____

Destinatario (nome e indirizzo)
Consignee (name and address): _____

Specie pollame:
Species of poultry: _____

Denominazione del prodotto:
Kind of product _____

Numero di pezzi: _____ Peso netto (Kg): _____
Number of pieces Net weight

Mezzo di trasporto/Mean of transport: _____

Numero del sigillo/Seal number: _____

Stabilimento/i di origine (Nome, indirizzo e numero di riconoscimento)
Establishment/s of origin (Name, address and approval number)

Macello (Nome, indirizzo e numero di riconoscimento)
Slaughter facility (Name, address and approval number): _____

Impianto di trasformazione (Nome, indirizzo e numero di riconoscimento)

Processing facility (Name, address and approval number): _____

Impianto designato (Nome, indirizzo e numero di riconoscimento)

Designated facility (Name, address and approval number): _____

Data di macellazione/*Date of slaughter:* _____

Data di trasformazione

Date of processing: _____

Data e tipo di trattamento termico di lavorazione (bollitura, cottura a vapore, frittura profonda.../*Date and type of heat treatment (boiling, heated steam, deep-frying...)*

Luogo (aeroporto/porto) e data di partenza prevista/*Place (airport/port) and foreseen date of departure:*

Attestazioni sanitarie/*Health informations*

Il sottoscritto, veterinario ufficiale, certifica che i prodotti sopra descritti soddisfano i seguenti requisiti/*I, the undersigned official veterinarian, certify that the above mentioned heat-processed products satisfy the following requirements:*

- NAI, malattia di Newcastle, colera aviare e salmonellosi (*S. pullorum* e *S. Gallinarum*) sono malattie denunciabili in Italia/
NAI, Newcastle disease, fowl cholera and Salmonellosis (S. pullorum e S. Gallinarum) are designated as notifiable diseases in Italy;
- L'Italia applica un piano di monitoraggio per le NAI, i cui esiti sono conosciuti dalle Autorità veterinarie italiane, conformemente al Codice OIE/
In Italy a surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by animal health Italian authorities;
- Il pollame utilizzato per la produzione di carni di pollame e prodotti a base di carne di pollame cotti/
The poultry used to produce heat-processed poultry meat and poultry meat products:

1. origina da un allevamento in cui almeno negli ultimi 21 giorni prima della macellazione del pollame non è stato confermato alcun focolaio di NAI, malattia di Newcastle, colera aviare e Salmonella/
it is raised at a farm where no outbreak of NAI, Newcastle disease, fowl cholera and salmonellosis has been confirmed for at least 21 days before the slaughter date;



2. è stato riconosciuto, a seguito di ispezione ante e post - mortem condotta da un ufficiale veterinario in un macello autorizzato, indenne da segni riconducibili a malattie infettive del pollame/

it is confirmed free from any poultry infectious diseases as a consequence of ante and post - mortem inspection conducted by official veterinarian at an approved slaughter facility.

- La carne di pollame e i prodotti a base di carne di pollame sono stati sottoposti ad un trattamento termico che ha mantenuto a 70°C o più la loro temperatura al centro per almeno un minuto/

Poultry meat and poultry meat products have undergone an heat processing by maintaining the temperature at the center of poultry meat and poultry meat products at 70°C or higher for one minute or more;

- I suddetti impianti di macellazione e di trasformazione delle carni di pollame e prodotti a base di carne di pollame cotti destinati al Giappone sono approvati dalle competenti Autorità italiane/

The above mentioned slaughter and processing facilities are approved by the competent Italian authority;

- Carni di pollame e prodotti a base di carne di pollame cotti sono stoccati in imballaggi o contenitori puliti e igienici e manipolati in modo da evitare la loro contaminazione da parte di patogeni di ogni malattia animale prima della spedizione/

Heat-processed poultry meat and poultry meat products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent contamination with pathogens of any animal diseases prior to shipment;

- Carni di pollame e prodotti a base di carne di pollame cotti sono idonei al consumo umano e incondizionatamente idonei alla libera commercializzazione nell'UE/

Heat-processed poultry meat and poultry meat products are fit to human consumption and unconditionally fit to intra-UE trade;

- I prodotti sono stati lavorati in condizioni sanitarie conformi alle leggi e regolamenti italiani che sono almeno equivalenti alle leggi e regolamenti del Giappone/

The meat product was processed under sanitary conditions in accordance with laws and regulations of the Italy which are at least equivalent to laws and regulations of Japan.

Fatto a: II/.....
Done at On

Nome del veterinario ufficiale italiano (in stampatello)
Name of the government veterinarian of Italy (in capital letter)

Firma
Signature _____

Timbro Ufficiale
Official seal stamp

¹⁾ Cancellare secondo i casi/Delete as appropriate

