

## **Quarantine Requirements for the Importation of Poultry Meat**

(TRANSLATION)

(In case of any divergence in the translation, Chinese text shall prevail.)

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### **Article 1**

#### **1.1 Definition**

**1.1.1** “Poultry” refers to animals including chicken, ducks, geese, turkey and other animals designated by the central competent authority of this country.

**1.1.2** “Meat” refers to products for human consumption including carcasses, meat and internal organs derived from poultry and the products manufactured by using aforementioned carcasses, meat and internal organs.

**1.1.3** “Designated establishments” refer to establishments for producing meat, including slaughterhouses, cutting plants, processing plants, cold stores and warehouses.

### **Article 2**

These Requirements may not be applicable to an exporting country which has signed a bilateral agreement with this country to include the relevant quarantine requirements.

### **Article 3**

To import meat, the exporting country (zone) shall have been recognized as free from highly pathogenic avian influenza (HPAI) and Newcastle disease (ND) by the central competent authority of this country.

### **Article 4**

**4.1** If the exporting country (zone) has not yet been recognized by the central competent authority of this country as free from ND, its meat shall have been heat treated using one of the following methods before exportation:

**4.1.1** The core temperature of the meat products reaching 70°C for at least 30 minutes.

**4.1.2** The core temperature of the meat products reaching 80°C for at least 9 minutes.

**4.1.3** The core temperature of the meat products reaching 100°C for at least 1 minute.

**4.1.4** Other heating method(s) to assure complete destruction of the ND virus.

### **Article 5**

The HPAI, ND and H5 or H7 subtype low pathogenicity notifiable avian influenza (LPNAI) shall

be notifiable diseases and be subject to regular surveillance program(s) in the exporting country.

#### **Article 6**

The exporting country (zone) must be free from HPAI, ND and H5 or H7 subtype LPNAI for at least 90 days before the slaughter date of the exported poultry meat.

#### **Article 7**

The ante- and post-mortem inspection system in the slaughtering of the exporting country shall meet the requirements set by the relevant regulations of this country.

#### **Article 8**

**8.1** To export meat to this country, the competent authority of the exporting country shall submit the questionnaire and the documents filled out by the establishment(s) to the animal quarantine authority of this country for approval. The approval process includes document reviews and on-site inspections to confirm that the inspection system of slaughtering of the exporting country meets the requirements set by the relevant regulations of this country. Necessary expenses for the inspection shall be borne by the exporting country. Also they must be in accordance with relevant laws and regulations.

**8.2** The animal quarantine authority of this country may review the relevant data mentioned in 8.1 to assess the poultry meat inspection system and the official management and supervision measures of the exporting country. Based on the result of the reviewing process and the on-site audit, the animal quarantine authority of this country may determine the following results:

**8.2.1** A systematic approval for the exporting country.

**8.2.2** A partial approval for meat produced from designated establishments audited by this country.

**8.2.3** Rejection of the application.

#### **Article 9**

The designated establishments shall record the species, place of origin of the poultry, dates of slaughtering, processing, and quantity of each batch of the poultry meat, which was slaughtered, cut, processed, or stored in the establishments, and shall keep the records for at least two years.

#### **Article 10**

A sample copy of veterinary certificate and official stamp from the competent authority of the exporting country shall be submitted for approval by the animal quarantine authority of this country before it can be used.

#### **Article 11**

**11.1** The poultry for slaughter shall be born and raised in the exporting country (zone).

**11.2** Article 11.1 does not apply if the poultry is imported from a third country (zone), and the third

country (zone) conforms to the requirements of Article 3, 5 and 6 of these Requirements.

## **Article 12**

**12.1** Meat cut, processed, and stored in the designated establishments shall originate from poultry slaughtered in the exporting country.

**12.2** Article 12.1 does not apply for meat imported from a third country (zone) if the following requirements are complied with:

**12.2.1** The third country (zone) shall be a country (zone) in compliance with Article 3 and Article 4 of this Requirements.

**12.2.2** The meat shall originate from poultry which are born and raised in the third country (zone).

**12.2.3** The meat shall come from the designated establishments in the third country (zone) which are approved by the animal quarantine authority of this country.

**12.2.4** The meat shall be imported directly from the third country into the exporting country and shall not be transshipped through other countries (zones).

## **Article 13**

The poultry or meat shall not be in contact with those from different origins during transport from the raising farm to the slaughterhouse and during holding, slaughtering, processing, cutting, packing, storage and shipping.

## **Article 14**

The poultry shall be subject to and pass ante- and post-mortem inspections at the designated establishments supervised by the competent authority of the exporting country. The meat shall be fit for human consumption. The regulations for the ante- and post-mortem inspection shall comply with those of this country.

## **Article 15**

While in the designated establishments or being transported, the meat shall be kept in sanitary conditions and be free from contamination by pathogenic organisms or toxic substances and shall also be transported with clean and sanitary containers. The package or the surface of the meat shall bear the stamp of the competent authority of the exporting country indicating the registration number of the designated establishments.

## **Article 16**

If the shipment needs to be transshipped through a third country (zone) during transportation, it shall comply with the requirements of the "Rules of Import Quarantine Operation for Animal Products Transported by Closed Container".

## **Article 17**

If necessary, the animal quarantine authority of this country may send inspectors to conduct on-site re-inspection at the exporting country. Any necessary expenses for the re-inspection shall be borne by the exporting country, and they must be in accordance with relevant laws and regulations. If the exporting country does not accept the inspection or non-compliance with these Requirements has been found, this country may suspend the importation of the meat from the exporting country or from the designated establishments concerned.

#### **Article 18**

**18.1** If HPAI, H5 or H7 subtype LPNAI or other infectious animal diseases occur or if the poultry meat are found to be contaminated by toxic substances, the competent authority of the exporting country shall immediately suspend the exportation of the meat to this country and inform the animal quarantine authority of this country.

**18.2** After investigation, the competent authority of the exporting country shall inform the animal quarantine authority of this country about the details of the event.

#### **Article 19**

The competent authority of the exporting country shall have official veterinarians at the designated establishments and conduct regular inspections of these establishments. If an establishment is found with any incompliance with these Requirements, the competent authority of the exporting country shall nullify its qualification as a designated establishment, stop the export of its poultry meat to this country, and inform the animal quarantine authority of this country about the details of the event.

After the non-compliance has been corrected, the competent authority of the exporting country shall inform the animal quarantine authority of this country.

#### **Article 20**

**20.1** An original veterinary certificate issued by the quarantine authority of the exporting country in English, Chinese or both Chinese and English is required to accompany each consignment. The certificate shall state the following:

**20.1.1** Name and address of consignor and consignee.

**20.1.2** Name, address and registration number of the designated establishments.

**20.1.3** Type of products, number of the packages and net weight.

**20.1.4** Date of slaughtering the fresh meat, date of packaging of the processed meat, and the slaughter date of the processed meat.

**20.1.5** If the exporting country (zone) has not yet been recognized as free from ND by the central competent authority of this country of this country, it shall state the temperature and time of heat treatment in accordance with Article 4. If the provisions of Article 11.2 or 12.2 apply to this consignment, the name of the third country or the designated establishments must be stated.

- 20.1.6** The exporting country (zone) must be free from HPAI, ND and H5 or H7 subtype LPNAI for at least 90 days before the slaughter date of the exported meat.
- 20.1.7** The consignment complies with Articles 11 to 15 of these Requirements.
- 20.1.8** Container numbers and seal numbers.
- 20.1.9** Date, place, and authority of issuance of the certificate; official stamps and the name and signature of the veterinary officer.

