

Animal health requirements for meat and meat products derived from cattle to be exported to Japan from Uruguay
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Animal health requirements for meat and meat products derived from cattle to be exported to Japan from Uruguay are as follows.

(Definitions)

For the purpose of these animal health requirements:

"beef etc."

means meat (skeletal muscle, diaphragm and tongue) derived from cattle and meat products made from such meat

Beef etc. does not include the head (excluding tongue), feet (legs under distal portion of the tarsal and carpal joints), hooves, and viscera of cattle.

"the exported beef etc. to Japan"

means beef etc. to be exported to Japan from Uruguay

"carcasses etc."

means carcasses, diaphragms and tongues

"occurrence"

means:

a) detection of specific antigens, nucleic acid or antibodies that are not the consequence of vaccination of relevant diseases; or

b) isolation and identification of the pathogen of the relevant disease;

as specified for individual diseases

"the designated farms"

means the farms which are designated by the animal health authority of Uruguay for the production of cattle to be slaughtered for the exported beef etc. to Japan

"the designated slaughterhouses"

means the slaughterhouses which are designated by the animal health authority of Uruguay and the Minister of Agriculture, Forestry and Fisheries Japan for handling the exported beef etc. to Japan

"the other designated facilities"

means the facilities which are designated by the animal health authority of Uruguay for handling the exported beef etc. to Japan (such as processing facilities and storage facilities. The designated slaughterhouses are not included.)

"the animal health authority of Uruguay"

means General Directorate of Livestock Services (DGSG), Ministry of Livestock Agriculture and Fisheries(MGAP)

"the Japanese animal health authority"

means the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government

"OIE"

means the World Organisation for Animal Health

(General requirements)

1. Uruguay is free from rinderpest. Vaccination against rinderpest and importation of cloven-hoofed animals that have been vaccinated against rinderpest are legally prohibited by the laws of Uruguay.
2. Uruguay is free from bovine spongiform encephalopathy (BSE).
3. Uruguay is free from foot and mouth disease (FMD).
4. Vaccination programs against FMD are officially being carried out and controlled in cattle in Uruguay in accordance with the laws of Uruguay.

(Requirements for cattle to be slaughtered for the exported beef etc. to Japan)

5. Cattle that have been slaughtered for the production of the exported beef etc. to Japan must have been born and raised only in the designated farms until shipment to the designated slaughterhouses.
6. Cattle that have been slaughtered for the production of the exported beef etc. to Japan must be handled in a manner preventing exposure to any causative agents of animal infectious diseases until they are slaughtered at the designated slaughterhouses. Especially, such animals must be transported with a disinfected vehicle directly from the designated farms to the designated slaughterhouses, without any contact with cloven-hoofed animals other than those from the designated farms.
7. Cattle that have been slaughtered for the production of the exported beef etc. to Japan must have received ante- and post- mortem inspections conducted by the official veterinarian of the animal health authority of Uruguay at the designated slaughterhouses, paying particular attention to the head and feet, and demonstrated no evidence of animal infectious diseases including FMD.

(Requirements for farms for the production of cattle to be slaughtered for the exported beef etc. to Japan (the designated farms))

8. Farms for the production of cattle to be slaughtered for the exported beef etc. to Japan must not be placed under the monitoring by the animal health authority of Uruguay as a result of a serological surveillance on FMD conducted by the animal health authority of Uruguay.
9. The animal health authority of Uruguay must designate farms located in Uruguay which comply with the condition described in Paragraph 8 as farms for the production of cattle to be slaughtered for the exported beef etc. to Japan.
10. If a farm is placed under the monitoring by the animal health authority of Uruguay as a result of a serological surveillance on FMD conducted by the animal health authority of Uruguay, the animal health authority of Uruguay must notify the fact and provide the information of such farm to the Japanese animal health authority.
11. The animal health authority of Uruguay must provide the Japanese animal health authority with a record on shipment of cattle to be slaughtered for the production of the exported beef etc. to Japan from farms upon request.
12. The Japanese animal health authority may conduct on-site inspections of the designated farms, if necessary.

(Requirements for the exported beef etc. to Japan)

13. The exported beef etc. to Japan must be derived from cattle slaughtered in the designated slaughterhouses, and processed and stored in the designated slaughterhouses and/or the other designated facilities.
14. The exported beef etc. to Japan must be obtained from carcasses etc. which have been subjected, at the designated slaughterhouses, to the following procedures.
 - removal of the major lymphatic nodes and identifiable lymphoid tissues and blood clots
 - maturation after slaughter in accordance with the process described in Paragraph 15
 - deboning. Deboning is not applied to diaphragm and tongue.
15. The carcasses or diaphragms from which the exported beef etc. to Japan are derived must have been submitted to maturation at a temperature greater than + 2°C for a minimum period of 24 hours after slaughter and prior to deboning. Regarding carcasses, after the maturation, it must be confirmed the pH value is less than 6.0 when measured in the middle of both longissimus dorsi muscles of the carcasses by the official veterinarian of the animal health authority of Uruguay stationed at the designated slaughterhouses. Regarding diaphragms, it must be confirmed that carcasses of same origin fulfill the above requirement.

The tongues from which the exported beef etc. to Japan are derived must have been submitted to maturation at a temperature greater than + 2°C for a minimum period of 24 hours after post-mortem inspection. Regarding tongues, after the maturation, it must be confirmed the pH value is less than 6.0 when measured at least in two points of the tongues by the official veterinarian of the animal health authority of Uruguay stationed at the designated slaughterhouses.
16. The exported beef etc. to Japan must be segregated and handled in a manner preventing contact with other products at the designated slaughterhouses and the other designated facilities.
17. The exported beef etc. to Japan must be handled in a manner preventing exposure to any causative agents of infectious animal diseases until shipment to Japan. Clean and sanitary wrappings and/or containers such as cardboard boxes must be used to pack the exported beef etc. to Japan.
18. The animal health authority of Uruguay must provide the Japanese animal health authority with information of farms of origin of cattle slaughtered for the production of the exported beef etc. to Japan upon request.

(Requirements for the designated slaughterhouses)

19. The designated slaughterhouses must be located in Uruguay and comply with standards laid down in the annex 1 (hereinafter referred to as “the designation standards”).
20. When a slaughterhouse applies for the designation as a facility for production of the exported beef etc. to Japan, the animal health authority of Uruguay must conduct on-site inspection of the facility to confirm whether they comply with the designation standards, in response to the application from the facilities.
21. The animal health authority of Uruguay submits an application for designation by the Minister of Agriculture, Forestry and Fisheries Japan when it has been judged that a facility complies with the designation standards as a result of the on-site inspection conducted under Paragraph 20. The animal health authority of Uruguay submits the documents which show the following items in English or Japanese language to the

Japanese animal health authority as the application document.

- (1) Facility name, Facility address and Approval number of the facility
 - (2) Scale of the facility (i.e. ground-floor area, total-floor area)
 - (3) Number of workers, the stationed official veterinarians of the animal health authority of Uruguay and organization chart of the facility
 - (4) General description of the exported beef etc. to Japan
 - (a) Procedure for production including maturation and deboning
 - (b) Description of pH measuring method, measuring equipment and place for measurement
 - (5) General description of structure of the facility
 - (a) Building map which shows the structure of the facility (including a map which shows that pre-maturation area and post-maturation area of the facility are clearly separated and carcasses etc. after maturation do not come into contact with those before maturation)
 - (b) Layout of major equipment including those for maturation, pH measurement and deboning
 - (c) Photographs showing implementation of maturation, pH measurement and deboning
 - (d) Photographs of the facility showing that pre-maturation area and post-maturation area of the facility are clearly separated and carcasses etc. after maturation do not come into contact with those before maturation
 - (6) General description of traffic line in the facility
 - (a) Traffic line from reception of cattle to shipment of final products
 - (b) Traffic line of drainage and waste (including animal by-products)
 - (c) Traffic line of workers
 - (7) List of Standard Operation Procedures (SOP) (copy of SOP for processing of the exported beef etc. to Japan in accordance with the animal health requirements of this document)
 - (8) Copy of records on ante- and post-mortem inspections, result of pH measurement, record of temperature management of maturation chiller, and record of calibration of pH measuring equipment (if applicable)
 - (9) General description of a traceability system to trace each product to its origin
 - (10) Other information that Japanese animal health authority considers necessary
22. In response to the application submitted under Paragraph 21, the Japanese animal health authority will conduct on-site inspections of the facilities at the expense of Uruguay to confirm whether they comply with the designation standards.
23. The Japanese animal health authority may replace its on-site inspection described in Paragraph 22 with receiving the report of the on-site inspection conducted by the animal health authority of Uruguay in accordance with 20, if the Japanese animal health authority confirms that the criteria in annex 2 are fully complied with.
24. The Japanese animal health authority may suspend the application of Paragraph 23 if the Japanese animal health authority recognizes that the conditions in annex 2 are not fully satisfied or if the Japanese animal health authority considers it inappropriate to apply Paragraph 23.
25. The animal health authority of Uruguay and the Minister of Agriculture, Forestry and Fisheries Japan designate a facility as the designated slaughterhouse when the Japanese animal health authority confirms that the facility complies with the designation standards by examining the application submitted under Paragraph 21 and either the result of the on-site inspection conducted under Paragraph 22 or examining the report of the on-site inspection submitted from the animal health authority of Uruguay under Paragraph 23. A facility is regarded as the designated

slaughterhouse on the day when designation by both authorities is completed.

26. When the designated slaughterhouses have plan on alteration including reconstruction, enlargement and/or other changes of the structure related to the designation standards, the animal health authority of Uruguay must notify the Japanese animal health authority in advance. In case that the Japanese animal health authority recognizes that the designated slaughterhouse will not be able to comply with the designation standards as a result of such alteration, designation may be suspended or revoked.
27. The animal health authority of Uruguay must notify immediately to the Japanese animal health authority, if the designated slaughterhouses change the name or address, or are no longer used as the designated slaughterhouses.
28. The animal health authority of Uruguay must visit the designated slaughterhouses at least once every six months and check whether the facilities comply with the requirements of the designation standards and the animal health requirements of this document. The animal health authority of Uruguay must maintain written records of the results of each visit for two years.
29. If the animal health authority of Uruguay recognizes that the designated slaughterhouse does not comply with the designation standards or the animal health requirements of this document through the supervision by the stationed official veterinarians or the visit conducted under Paragraph 28, the animal health authority of Uruguay must immediately suspend all shipments of the exported beef etc. to Japan from the said facility and inform the Japanese animal health authority of relevant information of the case without delay.
30. In the case of a suspension under Paragraph 29, if appropriate corrective actions have been taken for at the suspended designated slaughterhouse and verified by the animal health authority of Uruguay, the animal health authority of Uruguay may report the relevant information to the Japanese animal health authority and resume the exports from the facility with the permission of the Japanese animal health authority.
31. The animal health authority of Uruguay must, upon request, provide the Japanese animal health authority with a copy of the written record of the result of each visit made under Paragraph 28.
32. The Japanese animal health authority may conduct on-site inspections of the designated slaughterhouses if necessary to confirm whether they comply with the designation standards and the animal health requirements of this document.
33. If the Japanese animal health authority recognizes that the designated slaughterhouse does not comply with the designation standards or the animal health requirements of this document, the Japanese animal health authority may revoke the designation and immediately suspend all exports of the exported beef etc. to Japan from the said facility.

(Requirements for the other designated facilities)

34. The other designated facilities must be located in Uruguay and comply with the animal health requirements of this document. The animal health authority of Uruguay must inform the Japanese animal health authority of the name, address, registration number and type of operation (processing, storage etc.) of the other designated facilities prior to export of beef etc. originating from said facilities. In addition, the animal

health authority of Uruguay must notify immediately to the Japanese animal health authority if there is any change in the above-mentioned information of the other designated facilities.

35. The other designated facilities must handle only meat etc. originating from animals born and stayed for entire life within Uruguay and handled only at the designated slaughterhouses and/or the other designated facilities.
36. Storage facilities which comply with following conditions may be designated as the other designated facilities. In this case, the said other designated facilities may be used only for the temporary storage of final products until shipment.
 - (1) The area for the exported beef etc. to Japan ("the storage area") handles only meat etc. which complies with Paragraph 35 above.
 - (2) The exported beef etc. to Japan which is handled in the storage area must be completely wrapped and boxed, and must be completely discriminated from any meat etc. other than products which comply with Paragraph 35 above.
 - (3) The exported beef etc. to Japan must be handled not to be commingled with any meat etc. other than products complying with Paragraph 35 above.
37. The quantities, production areas and date of processing of beef etc. must be recorded in the master record and the master record must be kept for at least two years at the other designated facilities. In addition, a farm of origin of the exported beef etc. to Japan must be able to be traced.
38. The official veterinarians of the animal health authority of Uruguay who are stationed at the other designated facilities or who visit the other designated facilities periodically must confirm that the other designated facilities comply with the requirements in Paragraphs 35 to 37 above. If the designated facilities do not comply with the requirements in Paragraphs 35 to 37 above, the animal health authority of Uruguay must immediately revoke the designation of the said facilities, inform the Japanese animal health authority of the name etc. of the said facilities, and suspend the shipment to Japan of the exported beef etc. to Japan from the said facilities.
39. The Japanese animal health authority may conduct on-site inspections of the other designated facilities and examination of the master records. When any non-compliance with the animal health requirements is identified, they may suspend the importation of the exported beef etc. to Japan from the designated facilities.

(Others)

40. If any of the exported beef etc. to Japan is transported through the third countries, the exported beef etc. to Japan must be placed in an enclosed container. The animal health authority of Uruguay must seal the container with an official seal that can be readily identified. In case the said seal is found to be damaged at the time of inspection after arrival in Japan, the exported beef etc. to Japan in question may not be released into Japan.
41. The animal health authority of Uruguay must maintain the current animal health system, the system for individual identification and traceability in cattle, measures to prevent introduction, control spread, and detect FMD, rinderpest and BSE. Especially for FMD, the animal health authority of Uruguay will maintain the current system for border control, surveillance and diagnosis, and domestic control measures. In case that the animal health authority of Uruguay intends to amend or abolish the regulations or measures on FMD, rinderpest, or BSE, the animal health authority of Uruguay must notify the Japanese animal health authority of the fact in advance.

42. If the animal health authority of Uruguay or the Japanese animal health authority confirms an FMD occurrence in neighboring countries of Uruguay or identify an increase of the risk of FMD occurrence in Uruguay, the animal health authority of Uruguay must provide relevant information on such incidence and information on measures already conducted or to be conducted, to the Japanese animal health authority upon request.
43. In case that the animal health authority of Uruguay plans to amend control measures against FMD including the vaccination program, they must provide the Japanese animal health authority with the relevant information.
44. Based on the information provided under Paragraphs 41 to 43, the Japanese animal health authority may take necessary measures such as temporary suspension of the importation of the exported beef etc. to Japan or revision of the animal health requirements.
45. If an occurrence of FMD, rinderpest or BSE is confirmed in Uruguay, the animal health authority of Uruguay must immediately inform the Japanese animal health authority and suspend issuing inspection certificate of the exported beef etc. to Japan. The animal health authority of Uruguay must provide detailed information of the occurrence and measures taken. The Japanese animal health authority immediately bans the importation of meat etc. from Uruguay. Any of the exported beef etc. to Japan which are then en route to Japan must be rejected except for meat etc. which was demonstrated to have no epidemiological links to the occurrence.
46. The Japanese animal health authority may conduct on-site visit in order to evaluate FMD free status of Uruguay.
47. The animal health authority of Uruguay must inform Japanese animal health authority of occurrence of animal infectious diseases without delay when immediate notification has been made to OIE pursuant to the provisions of the Terrestrial Animal Health Code of OIE. The animal health authority of Uruguay must provide reports concerning occurrence of animal diseases upon request from the Japanese animal health authority.

(Issue of inspection certificate)

48. The animal health authority of Uruguay must be responsible for issuing an inspection certificate for the exported beef etc. to Japan, certifying the following items in detail in English:
 - (1) Each requirement of items 1 to 8 and 14 to 17
 - (2) Province of origin
 - (3) Name, address and approval number of the designated slaughterhouses
 - (4) Name, address and approval number of the other designated facilities (in case the exported beef etc. to Japan is processed and stored in multiple designated facilities, all facilities must be listed)
 - (5) Dates of slaughter, cutting, processing and packaging
 - (6) Date, authority' name and place of issue of the inspection certificate, and name and title of signatory
 - (7) Identification number of the official seal sealing up the container etc. (in case the transporting container etc. is sealed up with a seal in accordance with item 40)

Annex 1

The designation standards

1. A facility must handle only cloven-hoofed animals born and stayed for entire life within Uruguay and meat and meat products originating from such animals.
2. A facility must be equipped to conduct all the following processing procedures appropriately in accordance with the animal health requirements of this document.
 - slaughtering (including removal of the major lymphatic nodes and identifiable lymphoid tissues and blood clots during slaughtering)
 - maturation
 - deboning
3. A facility must be equipped for the measurement of the pH value after maturation. Such equipment must be calibrated periodically and record of the calibration must be kept at the facility.
4. A facility must have the official veterinarian of the animal health authority of Uruguay stationed at the facility. The stationed official veterinarian must conduct ante- and post-mortem inspections and pH measurement stipulated in Paragraph 3 of the designation standards, and supervise the meat processing at the facility.
5. A facility must keep record of pH measurement stipulated in Paragraph 3 of the designation standards for each carcass etc. with information of corresponding cattle slaughtered.
6. A facility must have pre-maturation area and post-maturation area which are clearly separated so that carcasses etc. after maturation do not come into contact with those before maturation at the facility.
7. A facility must have a structure which will allow beef etc. which does not comply with Paragraphs 13 to 17 of the animal health requirements of this document, such as carcasses etc. which does not reach a pH below 6.0 as a result of pH measurement stipulated in Paragraph 3 of the designation standards, to be clearly segregated from the exported beef etc. to Japan while being stored, processed and shipped from the facility.
8. A facility must have SOP developed for processing of the exported beef etc. to Japan in accordance with the animal health requirements of this document.
9. A facility must assign a personnel who supervise the processing of the exported beef etc. to Japan (hereinafter referred to as “the supervisor”) and such supervisor must verify whether the processing of the exported beef etc. to Japan is conducted in accordance with the SOP stipulated in Paragraph 8 of the designation standards at least once per month. The results of the verification must be maintained in written form for at least two years.
10. The supervisor stipulated in Paragraph 9 of the designation standards must keep written records of the following items regarding the exported beef etc. to Japan for at least two years:
 - i) Date of slaughter, date of maturation, temperature for maturation, result of pH measurement conducted after maturation, and name of the official veterinarian of the animal health authority of Uruguay who conducted pH measurement
 - ii) Shipping date, quantity and destination

Annex 2

Requirements for application of the provision in Paragraph 23

1. The Japanese animal health authority makes an audit of the system for designation and supervision of facilities by the animal health authority of the exporting country, and confirms the followings;
 - (a) The exporting country has regulations which prescribe specific programs to designate and supervise the facilities.
 - (b) The programs referred in 1 (a) above are consistent with the animal health requirements of this document
 - (c) Facilities designated under the programs referred in 1 (a) comply with the animal health requirements of this document.

2. The animal health authority of exporting country complies with the following items;
 - (a) The animal health authority of exporting country notifies the Japanese animal health authority when regulations referred in 1 (a) above are revised/amended.
 - (b) The animal health authority of exporting country provide information or data of the facilities or the programs referred in 1 (a) above upon request from the Japanese animal health authority.
 - (c) The animal health authority of exporting country accepts audit from Japanese animal health authority.