



File No:98/201

August 1998

H:\ANIMAL\_Q\PROJECTS\BIRD\MEAT\CHICK4.DOC

## QUARANTINE REQUIREMENTS FOR THE IMPORTATION OF COOKED CHICKEN MEAT

### 1. DOCUMENTATION

- a. A permit, in writing, to import de-boned cooked chicken meat/meat products<sup>i</sup> (herein referred to as cooked chicken meat) into Australia must be obtained by the Australian importer from the Director of Animal and Plant Quarantine (Australia) (herein called the Director) prior to the product first being imported.
- b. Each application for permission to import must include the following details:
  - country of export
  - name of the exporting and importing companies
  - name, address and identification/veterinary control number of the processing establishment
  - country of origin of raw materials
  - product type and name
  - full details of any process of manufacture the meat has been subjected to including core temperature/time treatment processes, packaging and labelling and post-processing quality control.
- c. Each application will be assessed on the above criteria as well as any other criterion which is considered relevant by the Director.
- d. Product type exported must correspond exactly to approved product.

### 2. REQUIREMENTS

- a. Certification accompanying each consignment must be endorsed by an official veterinarian in accordance with the current "Quarantine Requirements for the Importation of Cooked Chicken Meat" and will require on arrival, a "Quarantine Entry".
- b. Only de-boned cooked chicken meat is permitted for importation.

---

<sup>i</sup> Chicken meat is defined as any part of a chicken, being a part that is intended or able to be consumed as human food, but does not include bone or fat not attached to the tissues of the chicken from which it was derived. Chicken meat product refers to chicken meat with the addition of other ingredients of animal or plant origin.

- c. The chickens from which the cooked chicken meat/meat products are produced must be clinically healthy and must originate from the country of export of the cooked chicken meat/meat products.
- d. The chickens must be slaughtered and the meat processed in establishments currently approved by the Director. The standard of construction and facilities of slaughter and processing establishments must be equivalent to those found in Australian establishments. Product must be processed and handled in an hygienic manner and in accordance with good manufacturing practices as applied in Australia. AQIS may take into account existing approvals granted by competent veterinary authorities of foreign countries.

Note: The *Australian Standard for Hygienic Production of Poultry Meat for Human Consumption* will be used as a guide in the assessment of slaughter and processing establishments for approval to process product for export to Australia. The *AQIS Code of Hygienic Practice for the Production of Heat Treated Refrigerated Foods Packaged for Extended Shelf Life* will be used as a guide in evaluating the processing and handling of product for export to Australia.

- e. Officials of the veterinary authority of the country of export must be present in plants at all times when slaughtering chickens and processing cooked chicken meat for export to Australia.
- f. Chicken meat for export to Australia must be processed and stored separately from all other meat products.
- g. Access of workers in raw meat areas to unpackaged cooked product shall be prevented by physical means.
- h. Processing equipment (cookers, ovens etc) shall be equipped with an AQIS- approved system for recording the cooking time and core temperature of the product. Such records shall be maintained for all consignments for export to Australia for at least two years and be made available to AQIS on request.
- i. While preparing product for Australia, establishments must conduct slaughter and processing operations in accordance with quality assurance principles and shall have a HACCP program in place.
- j. All ingredients of animal or plant origin present in product for export to Australia shall comply with AQIS quarantine and other Australian requirements.

Note: Imported cooked chicken meat must comply with the *Imported Food Control Act 1992* and the Australian Food Standards Code under the *National Food Authority Act 1991*. Under this legislation, AQIS may inspect, sample, hold and test imported cooked chicken meat for microbial agents or residues of public health concern. Additional requirements regarding labelling, packaging and food composition standards

must also be complied with. Information on the Australian Food Standards Code may be obtained from the Australia New Zealand Food Authority.

- k. The cooked chicken meat/meat products shall be imported in containers which are sealed with numbered official seals.

### 3. SANITARY CERTIFICATION

3.1 Each consignment must be accompanied by a Sanitary Certificate in accordance with the Office International des Epizooties (OIE) International Animal Health Code Model Certificate No. 4. signed by an Official Veterinarian. The certificate must be in English and must provide details of:

- the packaging of the meat including details of the labelling,
- the addresses and veterinary approval numbers of establishments at which the animals from which the meat was derived were slaughtered, the cutting-up establishment at which it was prepared, the establishment at which it was processed and the establishment at which it was stored prior to export,
- the names and addresses of the exporter and the consignee.

3.2 The Official Veterinarian must certify in English, in addition to requirements under part IV of OIE Model certificate No.4 Attestation of Wholesomeness, that the following requirements are met:

- (i) the cooked chicken meat/meat product was de-boned and derived from clinically healthy birds which originated in the country of export and from a flock in which Newcastle disease, avian influenza or fowl cholera was not reported. The birds passed ante-mortem and post-mortem inspection under official veterinary supervision;
- (ii) establishment(s) where the chickens were slaughtered and the meat was processed and stored must have current AQIS approval and meet AQIS requirements for facilities and hygienic operation;

Note: The name, address and veterinary control number of each plant must be specified;

- (iii) where poultry/meat which is ineligible for export to Australia is slaughtered/ processed in an establishment which also slaughters/processes chickens/ meat, for export to Australia, the poultry/meat for export to Australia was slaughtered/processed before the ineligible products, and following thorough cleaning and sanitising at the end of the previous day's operations;
- (iv) Access of workers in raw meat areas to unpackaged cooked product was prevented by physical means;
- (v) the chicken meat/meat product was heated at the following core temperature/ time;
  - 74°C for 165 minutes or
  - 75°C for 158 minutes or
  - 76 °Cfor 152 minutes or

77°C for 145 minutes or  
 78 °C for 138minutes or  
 79°C for 132 minutes or  
 80 °C for 125 minutes

Note: The temperature/time parameter used must be specified;

- (vi) the temperature recording equipment was checked during the cooking process and was found to be in good order. Records confirm that the time/temperature parameters specified in (iv) were achieved;
- (vii) the cooked chicken meat/meat product complies with relevant national standards of the exporting country for control of residues and microbial agents of public health concern in food;
- (viii) the cooked chicken meat/meat product for Australia was processed separately and physically separated during storage from other products;
- (ix) the cooked chicken meat/meat product was packed on ---- (date), in clean, new packaging in a manner which prevented contamination;
- (x) the identification number(s) of the processing and packing establishment(s) is readily visible on the package or wrapping containing the cooked chicken meat/meat product in such a way that the numbers cannot readily be removed without damage to the package or wrapping;
- (xi) the cooked chicken meat/meat product is to be shipped in a clean container, bearing official seal(s) of which are intact at the time of export. This container does not contain any meat which is not eligible for export to Australia.

#### **4. VERIFICATION**

AQIS will maintain appropriate systems to verify these requirements will be complied with on an ongoing basis. Elements of this system will include:

- (1) An authorised quarantine officer will conduct a visual inspection of the product and documentation on arrival in Australia;
- (2) Inspection and detention of consignments and sampling/analysis of samples may be performed under the Imported Food Inspection Program (IFIP);
- (3) At the discretion of the Director, premises producing cooked chicken meat/meat product for export to Australia may be inspected/audited as to all aspects of compliance with these requirements.

#### **5. REVIEW**

Conditions for importation may be reviewed at any time at the discretion of the Director.

SARAH KAHN  
Assistant Director  
Animal Quarantine Policy Branch