



Turkey Meat and Turkey Meat Products

POUTURIC.GEN

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Title

Guidance Document: Turkey Meat and Turkey Meat Products

About this document

This guidance document contains information about acceptable ways of ensuring compliance with the requirements in the Import Health Standard (IHS): Turkey Meat and Turkey Meat Products.

Any guidance on how to comply with the applicable requirements may not be the only way to achieve compliance. Stakeholders are encouraged to discuss departures from the approaches outlined in this guidance document with the Ministry for Primary Industries (MPI) to avoid expending resources on the development of alternative approaches which may later be considered unsuitable.

The term “must” is not typically used in guidance. In this particular document if the term “must” is used, it is used in the context of quoting or paraphrasing the requirements set out in the related IHS: Turkey Meat and Turkey Meat Products.

Related Requirements

Import Health Standard: Turkey Meat and Turkey Meat Products

Document history

Refer to Appendix 1.

Contact Details

For further information and questions about this guidance document, please contact:

Ministry for Primary Industries
Regulation & Assurance
Animal Imports
PO Box 2526
Wellington 6140
Email: animalimports@mpi.govt.nz

Disclaimer

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1 Purpose

- (1) This guidance document has been issued to accompany the *IHS: Turkey Meat and Turkey Meat Products*. This guidance document should be read in conjunction with that IHS.
- (2) This document includes:
 - a) A table listing countries with MPI approved export systems to import turkey meat and turkey meat products into New Zealand
 - b) Model veterinary certificates
 - c) Negotiated country-specific veterinary certificates

2 Background

- (1) The *IHS: Turkey Meat and Turkey Meat Products*, which this guidance document accompanies, contains generic import requirements. These are the rules to manage the biosecurity risk of importing turkey meat and meat products from all countries that can meet the requirements of the IHS and in doing so meet New Zealand's appropriate level of protection. The generic IHS serves as the basis for country-to-country (bilateral) negotiations. This guidance document contains a model veterinary certificate and the bilaterally-agreed veterinary certification for trade in turkey meat and turkey meat products. This country-specific veterinary certificate represents what will be certified prior to exporting consignments of turkey meat and turkey meat products from the country specified.
- (2) General information about importing poultry can be found here:
<http://mpi.govt.nz/importing/food/poultry/>

3 Definitions

- (1) Refer to Schedule 2 in *IHS: Turkey Meat and Turkey Meat Products*.

4 Importer responsibilities

- (1) The costs to MPI in performing functions relating to the importation of turkey meat and turkey meat products will be recovered in accordance with the Biosecurity Act 1993 (the Act) and any regulations made under that Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance must be covered by the importer or agent.
- (2) Consignments that do not comply with the requirements of the IHS may be re-shipped, or destroyed using an MPI-approved destruction method.

5 Guidance

5.1 Equivalence

- (1) MPI may accept an alternative method, system or process that can be shown to achieve the biosecurity requirements of the IHS (i.e. equivalence).
- (2) MPI's preference is that the exporting country's Competent Authority makes equivalence requests. Equivalence requests can be lodged with animalimports@mpi.govt.nz.
- (3) Note that a permit to import is not required to import turkey meat and turkey meat products into New Zealand provided the requirements of the IHS are met.
- (4) A permit may be required where specific equivalence measures are approved by MPI other than by a negotiated veterinary certificate as specified in the IHS. A permit to import serves as evidence of

equivalence decisions which will be written as specific notes in the special conditions section of the permit.

- (5) Permit to import application forms can be found on the MPI website at: <http://www.biosecurity.govt.nz/regs/imports/animals/forms>.
- (6) Completed applications are lodged with animalimports@mpi.govt.nz.

5.2 Inspection and verification

- (1) On arrival, all documentation accompanying the consignment will be verified by an inspector. The inspector may also inspect the consignment, or a sample of the consignment on arrival.
- (2) Inspectors are able to inspect and verify due to their authorised powers under the Act.
- (3) These requirements are independent of the IHS requirements.

5.3 Food and Animal Products Acts

- (1) Commercial consignments of products imported into New Zealand for human consumption must comply with relevant requirements of the Food Act 1981 and the Food Act 2014 as it comes into force, and the Australia New Zealand Food Standards Code. Importers of food intended for sale for human consumption must be listed with MPI. These requirements are independent of the IHS requirements. Importers are advised to consult MPI's food safety website: <http://foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm>
- (2) The importation of the following animal material or product must comply with the inspection requirements issued in Overseas Market Access Requirements (OMAR) 01/172 under the Animal Products Act 1999:
 - a) Imported animal material or product, or product containing animal material or product, that is of New Zealand origin and have been returned to New Zealand for domestic sale or use, or for re-export, and
 - b) Imported animal material or product of foreign origin intended for export or further processing for export.
- (3) A prerequisite requirement of this OMAR is biosecurity clearance. The inspection requirements can be found at: <http://foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm> or obtained from your local Verification Services office <http://www.foodsafety.govt.nz/about/verification-agency/>

5.4 Retorted product

- (1) The requirements for retorted product are stated in the MPI IHS: *Importing Specified Foods for Human Consumption* [EDIPROIC.ALL](#).

5.5 Incorporation of material by reference

- (1) Incorporation by reference means that standards, guidelines or lists are incorporated into the IHS and they form part of the requirements. This is done because technical documents are too large or impractical to include in the IHS.
- (2) For international standards, importers need to refer to the most recent version of the standards that are incorporated by reference in the IHS.

5.6 Exporting country systems and certification

5.6.1 Approval of exporting systems

- (1) MPI recommends Competent Authorities that request the approval of their exporting systems refer to Section 3 of the *Code* titled *Quality of Veterinary Services*, to prepare evidence for MPI regarding capabilities and preferences of the exporting country's Competent Authority.
- (2) The table below lists those exporting countries that meet the requirements set out in the *IHS: Turkey Meat and Turkey Meat Products*.

Countries with approved exporting systems	Details of any disease free compartments or zones	Date agreed
United States	None agreed	13 December 2016

5.6.2 Agreed country-specific veterinary certificates

- (1) Requests from exporting countries to negotiate veterinary certification for the import of turkey meat and meat products into New Zealand will be prioritised according to MPI resources available at the time of application.
- (2) A model veterinary certificate is provided in this guidance document and can be used by the Competent Authority as a reference for country-specific veterinary certificate negotiation.
- (3) All country-specific veterinary certificates agreed between an exporting country's Competent Authority and MPI are included in the table below:

Country	Link to certificate	S27 CTO direction #	Date agreed	Date applicable for use	Comments
United States	United States Vet Cert Turkey Meat & Products	2016 040 [B]	13 December 2016	20 February 2017	Ineligible commodities are whole carcasses or cuts that may have vertebrae with adherent viscera, such as bone in breast with vertebrae and thigh with back bone attached.

- (4) Country-specific veterinary certificates with equivalent measures will be recorded with a number relevant to a Chief Technical Officer (CTO) direction under section 27(1)d(iii) of the Act, to enable border staff to clear the goods and record the number in the MPI database.
- (5) When a newly negotiated country-specific veterinary certificate replaces one which is currently in use, the application of new import conditions will apply according to the dates listed in the table. At that time previous veterinary certificates for that country can no longer be used.

5.7 Diagnostic tests and vaccines for international trade

- (1) MPI lists all approved diagnostic tests and vaccines in the MPI document: *Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards MPI-STD-TVTL*.

- (2) Where OIE recommended diagnostic tests and vaccines are listed, details can be found in the *OIE Manual of Diagnostic Tests and Vaccines* found on the OIE website: <http://www.oie.int/en/international-standard-setting/terrestrial-manual/access-online/>
- (3) The OIE Terrestrial Animal Health Code Chapter listing the prescribed and alternative diagnostic tests for OIE listed diseases is found on the OIE website: http://www.oie.int/index.php?id=169&L=0&htmfile=chapitre_1.1.3.htm


6 Veterinary Certification

6.1 Model veterinary certificate

Country:					
Part I: Details of dispatched consignment	I.1. Consignor (Exporter): Name: Address:		I.2. Certificate reference number:		
			I.3. Competent Authority:		
	I.4. Consignee (Importer): Name: Address:				
	I.5. Country of origin ISO Code*		I.6. Zone or compartment of origin**:		
	I.7. Country of destination: ISO Code*		I.8. Zone or compartment of destination**:		
	I.9. Place of origin: Name: Address:				
	I.10. Place of shipment:		I.11. Date of departure:		
	I.12. Means of transport: Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Identification:		I.13. Expected border post:		
			I.14. CITES permit No(s)**: Not applicable		
	I.15. Description of commodity:		I.16. Commodity code (HS Code) :		
		I.17. Total quantity: Gross Weight: Net weight:			
I.18. Temperature of commodities for transport Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.19. Total number of packages:			
I.20 Container identification or seal number:		I.21. Type of packaging:			
I.22. Commodities intended for use as: Human Consumption <input type="checkbox"/> Animal Feed <input type="checkbox"/> Further Processing <input type="checkbox"/> Technical Use <input type="checkbox"/> Other <input type="checkbox"/>					
I.23. Not Applicable					
I.24. Identification of commodity: <input type="checkbox"/> Domestic turkey (<i>Meleagris gallopavo gallopavo</i>)					
Nature of commodity	Treatment type	Approval no. of establishment	Lot ID	Net weight	Date of production
* Optional ** If referenced in Part II					

Country:	Certificate Reference Number:
Part II: Veterinary Information	<p>The undersigned Official Veterinarian certifies that the turkey meat or turkey meat products described above satisfy the following requirements:</p> <p>Commodity eligibility</p> <p>(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 (<i>Meleagris gallopavo gallopavo</i>) (<i>delete as necessary</i>):</p> <ul style="list-style-type: none"> (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. <p>Approval of export systems</p>
	<p>(2) The commodity for export was derived from a Competent Authority approved:</p> <ul style="list-style-type: none"> (a) Production system <name>, with a production system outline that is to the satisfaction of an MPI CTO; and (b) Specific disease free compartment <name> with a Biosecurity Plan that is to the satisfaction of MPI (<i>delete this clause if not applicable</i>) <p>Diagnostic testing requirements</p> <p>(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.</p> <p>(4) Samples were collected under the supervision of the Official Veterinarian.</p> <p>(5) Laboratory samples from birds were collected, processed, and stored in accordance with the recommendations in the OIE <i>Code</i> and/or <i>Terrestrial Manual</i>, and/or as specified in the MPI document: <i>Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards</i> (MPI-STD-TVTL)</p> <p>(6) Laboratory or other diagnostic tests used on birds were those approved by MPI and listed in the MPI document MPI-STD-TVTL.</p> <p>Processing</p> <p>(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.</p> <p>Packaging and storage requirements</p> <p>(8) The product for export is packaged in sealed, leak proof packaging.</p> <p>(9) The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free from contaminants.</p> <p>(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.</p> <p>Specified requirements for identified risk organisms</p> <p><i>(Delete those clauses not applicable to the product for export).</i></p> <p>(11) Avian paramyxovirus type 1 (APMV-1), Newcastle disease virus (NDV)</p> <ul style="list-style-type: none"> (a) The turkey meat or turkey meat products were derived from flocks: <ul style="list-style-type: none"> (i) Kept in a country, zone or compartment (<i>delete as necessary</i>) free from Newcastle disease (ND) since hatching or for the 21 days before slaughter for export, with the <i>Code</i> surveillance requirements being met to claim freedom; and (ii) With a vaccination status of:

	<ol style="list-style-type: none"> 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
	<p>(b) The turkey meat or turkey meat products have been cooked in accordance with the <i>Code</i> 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.</p> <ol style="list-style-type: none"> (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.
(12)	<p>Avian paramyxovirus type 2 (APMV-2) and APMV-3</p> <p>(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</p> <p>(b) The turkey meat or turkey meat products:</p> <ol style="list-style-type: none"> (i) Were derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) 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 <i>Code</i> 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. <ol style="list-style-type: none"> 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
(13)	<p>Highly pathogenic avian influenza (HPAI)</p> <p>(a) The turkey meat or turkey meat products were derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) free from HPAI since hatching or for the 21 days before slaughter for export, with current <i>Code</i> surveillance requirements being met to claim freedom; or</p> <p>(b) The turkey meat or turkey meat products were cooked in accordance with the <i>Code</i> 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.</p> <ol style="list-style-type: none"> (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
(14)	<p>Turkey corona virus (TCV)</p> <p>(a) The turkey meat or turkey meat products do not include entire turkey carcasses and are free from bursal of Fabricius tissue; or</p> <p>(b) One of the following requirements apply:</p> <ol style="list-style-type: none"> (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 <i>Code</i> 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. <ol style="list-style-type: none"> 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
(15)	<p>Turkey viral hepatitis</p> <p>(a) The turkey meat or turkey meat products do not include entire turkey carcasses, and are free from liver, pancreatic and intestinal tissue; or</p> <p>(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%.</p>

	<p>(16) <i>Salmonella arizonae</i></p> <p>(a) One of the following requirements must apply (<i>delete as necessary</i>):</p> <ul style="list-style-type: none"> (i) The turkey meat or turkey meat products were derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) that is free from <i>Salmonella arizonae</i> as demonstrated by surveillance conducted in accordance with the Code Chapter for Prevention, detection and control of <i>Salmonella</i> in poultry; or (ii) The turkey meat or turkey meat products were derived from poultry breeding flocks, hatcheries, and rearing farms free from <i>S. arizonae</i>, as demonstrated by surveillance conducted in accordance with the Code Chapter for Prevention, detection and control of <i>Salmonella</i> in poultry; or (iii) The turkey meat or turkey meat products were derived from flocks demonstrated to be free from <i>S. arizonae</i> 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. (iv) The turkey meat or turkey meat products were derived from flocks demonstrated to be free from <i>S. arizonae</i> by testing at least 60 birds within the 7 day period before slaughter with either <i>Salmonella</i> culture on samples of pooled faeces or intestinal content, or the following test <insert test> as listed in MPI-STD-TVTL; or <p>(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</p> <ul style="list-style-type: none"> (i) 60°C for 2030 seconds (ii) 62°C for 1073 seconds (iii) 65°C for 370 seconds (iv) 70°C for 41 seconds (v) 72°C for 19 seconds (vi) 74°C for 9 seconds (vii) 76°C for 4 seconds (viii) 79°C for 1 second
<p>Official Veterinarian</p> <p>Name:</p> <p>Address:</p>	<p>Official position:</p> <p>Signature:</p> <p>Date:</p> <div style="text-align: center;">  <p>Official Veterinarian signature, Official stamp and date</p> </div>

Appendix 1 – Document History

Date First Issued	Title	Shortcode
14 April 2011	Guidance Document: Turkey Meat and Meat Products	POUTURIC.GEN
Date of Issued Amendments	Title	Shortcode
22 June 2015	Guidance Document: Turkey Meat and Turkey Meat Products	POUTURIC.GEN
20 February 2017	Guidance Document: Turkey Meat and Turkey Meat Products	POUTURIC.GEN