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| STANDARD FORM AUTHORIZEDBY THE MINISTRY OF HEALTH, LABOUR AND WELFARE OF JAPAN |  |

HEALTH CERTIFICATE FOR EXPORT OF
PROCESSED BEEF PRODUCTS FROM JAPAN TO SINGAPORE

|  |  |
| --- | --- |
| No. | :  |
|  |  |
| DATE | : (Month/Day/Year) |

1. Identification of the products

|  |  |
| --- | --- |
| (Species of origin) | (Name of products) |
| (Number of packages) | (Net weight of consignment with unit of measurement) | (Shipping marks) |
| (Consignor) | (Consignor address) |
| (Consignee) | (Destination) |

1. Origin of the products

|  |  |  |
| --- | --- | --- |
| (Name) | (Est. No.) | (Address) |
| (Slaughterhouse) |  |  |
| (Cutting plant) |  |  |
| (Processing plant) |  |  |

Date of production: ………………………………

Type of packaging: ………………………………

I hereby certify that:

1. The meat which is the raw material of the beef products is derived from cattle that were born, raised and slaughtered in Japan.

OR

1) The beef products have been prepared from beef which originated from establishments in the third countries/regions authorized by the Singapore Food Agency (SFA) and are not suspended or subjected to zonal restriction imposed by the SFA from exporting to Singapore.

1. The meat which is the raw material of the beef products is derived from cattle tested (in accordance with Japan’s legislation and current surveillance program) and not found to be suspect or confirmed BSE cases, and were not suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
2. The meat which is the raw material of the beef products is derived from cattle that were slaughtered in Japan using methods which did not include a stunning process with a device injecting compressed air or gas into the cranial cavity, or a pithing process.
3. Specified risk materials[[1]](#footnote-1)1 have been cleanly removed from products for export to Singapore without contamination of the meat.
4. The meat which is the raw material of the beef products is derived from cattle which passed ante-mortem and post-mortem inspections under veterinary supervision and were found free from contagious, infectious and parasitic disease at time of slaughter. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.

OR

5) The meat which is the raw material of the beef products is imported from the slaughtering and/or cutting establishment(s) in the third countries/regions authorized by SFA, Singapore, and is found to be sound, wholesome and fit for human consumption.

1. The meat which is the raw material of the beef products is derived from cattle which were slaughtered, processed, packed and stored hygienically at the above-mentioned establishment(s) certified by the Ministry of Health, Labour and Welfare in Japan (MHLW) and accredited for the import of beef by SFA, Singapore, and is found to be sound, wholesome and fit for human consumption.
2. The beef products have been prepared in an establishment, certified by MHLW and accredited for import of beef products by SFA. The establishment is audited regularly by MHLW for compliance with sanitary standards based on Food Sanitation Act in Japan and conditions for export to Singapore.
3. For beef products, the products do not contain mechanically separated/recovered meat.
4. The beef products have not been treated with chemical preservatives or other foreign substances that could be harmful to human health.
5. The beef products were packed under hygienic conditions and every precaution has been taken to prevent contamination prior to export.
6. Traceability of the beef products through a reliable system is in place.
7. Retort processed meat products (e.g. canned meat) have been heat treated (sterilizing process with sterilizing value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.

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| Name of inspector | : ……………………………………………  |
| Official title | : …………………………………………… |
| Signature | : …………………………………………… |
| (Name of prefecture or city) | : ……………………………………………  |

1. 1 SRMs as defined under Japan’s Law on Special Measures Against Bovine Spongiform Encephalopathy (Law No. 70 of June 14, 2002), Abattoir Law (Law No. 114 of August 1, 1953) and Food Sanitation Law (Law No. 233 of December 24, 1947) are head (except the tongue and cheek meat), spinal cord and vertebral column from cattle over 30 months of age, and tonsils and distal ileum (limited to a two-meter portion from its junction with the cecum) from cattle of all ages. [↑](#footnote-ref-1)