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

HEALTH CERTIFICATE FOR EXPORT OF  
PROCESSED PORK 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 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 pork products is derived from pigs which were born, raised and slaughtered in Japan and which have not been swill-fed.

OR

1) The pork products have been prepared from pork 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 pork products is derived from animals which passed ante-mortem and post-mortem inspections under veterinary supervision and were found to be free from any signs suggestive of ASF, CSF or other contagious, infectious and parasitic diseases including Trichinosis 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.
2. The meat which is the raw material of the pork products is derived from animals 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 pork by SFA, Singapore, and is found to be sound, wholesome and fit for human consumption.

OR

3) The meat which is the raw material of the pork 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 pork products have been prepared in an establishment certified by MHLW and accredited for import of pork 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.
2. The pork products have not been treated with chemical preservatives or other foreign substances that could be harmful to human health.
3. The pork products were packed under hygienic conditions and every precaution has been taken to prevent contamination prior to export.
4. Retort processed pork 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) | : …………………………………………… |