

# IMPORT HEALTH STANDARD FOR PIG MEAT AND PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM THE SONORA STATE OF MEXICO

Issued pursuant to Section 22 of the Biosecurity Act 1993

Dated: 18 March 2011

Certification of all imported raw or uncooked consumer-ready pork will be assessed by target evaluators at the New Zealand border, and some consignments will be identified for inspection. Consignments identified for inspection will be recorded in the Risk Profile Specific Commodity Verification Workbook.

Under a CTO direction that has been in place since May 2012, Biosecurity Inspectors must direct consignments that are identified for inspection to a transitional facility (TFGen Annex F) nominated by the importer. Border staff must inform MPI by email when such directions are given.

Clearance of consignments from the facility must also be notified to MPI [animal.imports@mpi.govt.nz](mailto:animal.imports@mpi.govt.nz)

**CTO direction to biosecurity inspectors pursuant to s104 (1) of the Biosecurity Act**

## **Guidance information**

In this import health standard and including the zoosanitary certificate, MPI defines head and neck as the following:

*'The head and the attached tissues that are present as a result of the normal procedure of removing the head from the carcass at the atlanto-occipital joint, i.e. the head and jawl reference item 4350 UNECE Standard (ECE/TRADE/369)'.*

## **Background Information**

## **USER GUIDE**

The information in this import health standard is in four parts:

Part A. GENERAL INFORMATION describes the legal basis for this import health standard and your general responsibilities as an importer.

Part B. IMPORTATION PROCEDURE outlines whether a permit is required, the conditions of eligibility, and documentation that may need to accompany your consignment.

Part C. CLEARANCE PROCEDURE describes the clearance requirements at the New Zealand border and, if necessary, whether the consignment must go to a transitional facility or containment facility.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be fully completed and accompany the consignment to New Zealand.

## **PART A. GENERAL INFORMATION**

### **1. IMPORT HEALTH STANDARD**

- 1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for pig meat and pig meat products for human consumption from the Sonora State of Mexico.
- 1.2 To obtain biosecurity clearance the consignment must meet the requirements of this import health standard.

### **2. IMPORTER'S RESPONSIBILITIES**

- 2.1 It is the importers responsibility to ensure that they are compliant with the current relevant import health standard at the time of importation. Current versions of import health standards are available online. A register of import health standards is also publicly available for inspection at the office of the Director-General of the Ministry of Agriculture and Forestry, Pastoral House, 25 The Terrace, Wellington, New Zealand.
- 2.2 The costs to MAFBNZ in performing functions relating to the importation of insert your product/animal shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance shall be covered by the importer or agent.
- 2.3 Commercial consignments of products imported into New Zealand for human consumption must comply with the Food Act 1981. These requirements are independent of the import health standard requirements and are managed by the New Zealand Food Safety Authority (NZFSA). Importers are advised to contact the NZFSA or consult the NZFSA website at <http://www.foodsafety.govt.nz/industry/importing/food-importer/index.htm>
- 2.4.1 Once the consignment has been given biosecurity clearance into New Zealand, it is the importer's responsibility to ensure (where relevant) that the consignment complies with the Animal Products Act 1999, especially if it is returned New Zealand product, product entering operations also used for the export of animal products, or if it is to be re-exported. Information about these requirements can be obtained from the New Zealand Food Safety Authority (NZFSA) website at <http://www.foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm> or by contacting the local NZFSA Verification Agency office. Certification and other official assurance requirements which may be applicable are accessible at <http://www.foodsafety.govt.nz/elibrary/industry/official-assurances-programme-amendments/index.htm>

### **3. EQUIVALENCE**

- 3.1 The import health standard has been agreed as suitable for trade between the exporting and the importing countries. It is expected that the consignment will meet the conditions in every respect.
- 3.2 Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply completely with the specific requirements of this import health standard, but may meet the outcomes sought. In such cases, a permit to import application may be made, an equivalence granted and an import permit issued at the discretion of MAFBNZ. The following information must be forwarded by the certifying government's veterinary authority for an equivalence to be considered:
- 3.2.1 which clause/s of the import health standard cannot be met and how this has occurred;
  - 3.2.2 the reason the consignment is considered to be of an "equivalent health" status;
  - 3.2.3 the reasons why the veterinary authority of the country of origin believes this proposal will be acceptable to the New Zealand Ministry of Agriculture and Forestry and their recommendation for its acceptance.

### **4 DEFINITION OF TERMS**

#### **Certifying Official**

A person authorised by the Veterinary Authority of the exporting country to sign international veterinary certificates.

#### **MAFBNZ**

Ministry of Agriculture and Forestry Biosecurity New Zealand

#### **Meat**

Skeletal muscle of vertebrate animal species (e.g. avian, amphibian, fish, mammalian, and reptilian) with naturally included or adherent tissue or bone. This definition excludes animal by-products.

#### **Meat Products**

This refers to products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat (e.g. cooked or cured). The following are not regarded as meat products: meat which has undergone only cold treatment, or raw meat, which has been minced or seasoned.

**Official Veterinarian**

A veterinarian authorised by the Veterinary Administration of the country to perform animal health and/or public health inspections of commodities and, when appropriate, perform certification in conformity with the provisions of the chapter of the *Terrestrial Code* pertaining to principles of certification.

**Terrestrial Code**

The World Organisation for Animal Health (Office International des Epizooties) *Terrestrial Animal Health Code*.

**Veterinary Authority**

Means the governmental Veterinary Service that has authority for implementing, supervising and auditing the animal health measures and international veterinary certification processes recommended by the *Terrestrial Code*.

**PART B. IMPORTATION PROCEDURE****5 PERMIT TO IMPORT**

- 5.1 A permit is required for pig meat and pig meat products that require further processing in New Zealand for (See Part C. Clearance Procedure).  
<http://www.biosecurity.govt.nz/forms/imports-animal-products>
- 5.2.1 Application for a permit to import must be made prior to the proposed date of importation in writing to:

Animal Imports Team  
MAFBNZ  
PO Box 2526  
Wellington 6140  
New Zealand  
Email: [animalimports@maf.govt.nz](mailto:animalimports@maf.govt.nz)  
Fax: +64 4 894 0733

**6 ELIGIBILITY**

- 6.1 This import health standard allows the importation of pig meat and pig meat products for human consumption from the Sonora State of Mexico as defined in this import health standard. These products are eligible for import provided all the following requirements are met:
- a. The meat must be from pigs born, raised, and slaughtered in the Sonora State of Mexico, and clearly labelled with the exporting country (Mexico).

b. The meat must be accompanied by certification that complies with Part D. Zoosanitary Certification.

c. The meat must be directed to a transitional facility for in New Zealand, unless it has been subject to one of the following measures:

EITHER i) COOKING where the product reached one of the following minimum core temperature/time parameters:

56 degrees Celsius for 60 minutes;  
57 degrees Celsius for 55 minutes;  
58 degrees Celsius for 50 minutes;  
59 degrees Celsius for 45 minutes;  
60 degrees Celsius for 40 minutes;  
61 degrees Celsius for 35 minutes;  
62 degrees Celsius for 30 minutes;  
63 degrees Celsius for 25 minutes;  
64 degrees Celsius for 22 minutes;  
65 degrees Celsius for 20 minutes;  
66 degrees Celsius for 17 minutes;  
67 degrees Celsius for 15 minutes;  
68 degrees Celsius for 13 minutes;  
69 degrees Celsius for 12 minutes; or  
70 degrees Celsius for 11 minutes;

OR ii) CURING where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:

reached a pH of 5 or lower; or  
was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or  
qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

OR iii) PREPARATION as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing.

## **7. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 7.1 The consignment must be accompanied by appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.
- 7.2 Documentation must be in English, but may be bilingual (e.g. Spanish/English).
- 7.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity direction and/or clearance or rejection of consignments.
- 7.4 Where an official stamp cannot be obtained, the zoosanitary certificate must be printed on paper that carries the Veterinary Authority's departmental seal. The signature of the Official Veterinarian or Certifying Official must be in a different colour of ink to that of the printing.

## **PART C. CLEARANCE PROCEDURE**

### **8. BIOSECURITY CLEARANCE AND DIRECTION**

- 8.1 Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival. The Inspector may also inspect the consignment, or a sample of the consignment.
- 8.2 Providing that the documentation meets all requirements noted under Part D. Zoosanitary Certification and the consignment meets the conditions of Eligibility in this import health standard, the consignment may be given, pursuant to section 25 of the Biosecurity Act 1993, a biosecurity direction authorising the consignment to move to the transitional facility named in the permit to import, or, pursuant to section 26 of the Biosecurity Act 1993, a biosecurity clearance.
- 8.3 If the consignment is to be sent to a New Zealand premises operating a risk management programme under the Animal Products Act 1999, the Inspector shall forward a copy of the certification to the Technical Supervisor, NZFSA Verification Agency at the destination premises. The Inspector shall also notify the Technical Supervisor by e-mail of the imminent arrival of the consignment.

## 9. TRANSITIONAL FACILITY

9.1 Pig meat and pig meat products directed to a transitional facility, must be subject to:

EITHER i) COOKING where the product reaches one of the following minimum core temperature/time parameters:

56 degrees Celsius for 60 minutes;  
57 degrees Celsius for 55 minutes;  
58 degrees Celsius for 50 minutes;  
59 degrees Celsius for 45 minutes;  
60 degrees Celsius for 40 minutes;  
61 degrees Celsius for 35 minutes;  
62 degrees Celsius for 30 minutes;  
63 degrees Celsius for 25 minutes;  
64 degrees Celsius for 22 minutes;  
65 degrees Celsius for 20 minutes;  
66 degrees Celsius for 17 minutes;  
67 degrees Celsius for 15 minutes;  
68 degrees Celsius for 13 minutes;  
69 degrees Celsius for 12 minutes; or  
70 degrees Celsius for 11 minutes;

OR ii) CURING where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:

reached a pH of 5 or lower; or  
was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or  
qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

OR iii) PREPARATION as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing.

Note: Meat may be directed to a transitional facility for storage before being directed to a transitional facility for processing if indicated on the import permit.

- 9.2 Where the meat requires trimming, the trimming waste may be processed according to the cooking parameters stated in clause 9.1.i, and/or curing stated in clause 9.1.ii of this import health standard.
- 9.3 All packaging and solid waste (including any trimming waste not processed according to clause 9.1.i or 9.1.ii) must be collected and disposed of by a process such as autoclaving, deep burial, incineration, or rendering approved by MAFBNZ.
- 9.4 All liquid waste must be disposed of through a municipal waste water management system, or a method approved by MAFBNZ.
- 9.5 The operator of the transitional facility must maintain records of disposal that may be audited by MAFBNZ.

## **PART D. ZOOSANITARY CERTIFICATION**

### **10. NEGOTIATED EXPORT CERTIFICATION**

- 10.1 The following Model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of pig meat and pig meat products for human consumption from the Sonora state of Mexico.



**11 MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY:** PIG MEAT/PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION

**CERTIFYING AUTHORITY:**

Agency:.....

Department:.....

**I. ORIGIN OF THE CONSIGNMENT**

(i). Name/s and address/es of processing premises.....

.....

(ii). Processing premises registration number:.....

**II. CONSIGNMENT DESCRIPTION**

(i). The commodity contained in this consignment is (describe form and packaging):.....

.....

(ii). Amount (in kgs) of the consignment:.....

**III. DESTINATION OF THE CONSIGNMENT**

(i). Name and address of New Zealand importer:.....

.....

.....

#### IV. ZOOSANITARY INFORMATION

##### MANUFACTURER'S DECLARATION

I, ..... being the Manager of the factory where the pig meat or pig meat products identified in this Zoosanitary Certificate have been manufactured, certify that:

1. The consignment includes pig meat/pig meat products which have been (**delete options as appropriate**):

EITHER a) cooked to one of the following core temperature/times:

56 degrees Celsius for 60 minutes;  
57 degrees Celsius for 55 minutes;  
58 degrees Celsius for 50 minutes;  
59 degrees Celsius for 45 minutes;  
60 degrees Celsius for 40 minutes;  
61 degrees Celsius for 35 minutes;  
62 degrees Celsius for 30 minutes;  
63 degrees Celsius for 25 minutes;  
64 degrees Celsius for 22 minutes;  
65 degrees Celsius for 20 minutes;  
66 degrees Celsius for 17 minutes;  
67 degrees Celsius for 15 minutes;  
68 degrees Celsius for 13 minutes;  
69 degrees Celsius for 12 minutes; or  
70 degrees Celsius for 11 minutes;

OR b) cured where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:

reached a pH of 5 or lower; or  
was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or  
qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

OR c) prepared as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues removed: axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes; and

any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing;

OR

d) none of the above. (*Note: Products that are certified as d) none of the above need to be processed in New Zealand prior to being given a biosecurity clearance.*)

Signature of Manager: .....

Date: .....

**VETERINARY CERTIFICATE**

I, ..... being an Official Veterinarian or Certifying Official accredited to provide export certification on behalf of the Government Veterinary Authority, certify with respect to the pig meat or pig meat products identified in this Zoosanitary Certificate that:

1. African swine fever, foot and mouth disease, rinderpest and swine vesicular disease have not occurred in Mexico during the previous 12 months.
2. The pig meat/pig meat products are derived from animals born, raised and slaughtered in Sonora State, which has remained free of hog cholera (classical swine fever) during the previous 12 months.
3. The pig meat/pig meat products are derived from animals that have not been vaccinated with a live hog cholera virus vaccine.
4. The pig meat/pig meat products have not been in contact with any potential source of hog cholera virus.
5. The pig meat/pig meat products were derived from animals that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.
6. The pig meat/pig meat products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and operates under Government Veterinary Supervision.
7. The pig meat/pig meat products were manufactured in premises licensed for export to the United States of America and in accordance with United States regulations.
8. The pig meat/pig meat products are sound and fit for human consumption.
9. After examination of all records and documentation on which the Manufacturer's Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration.

Signature of Official Veterinarian or Certifying Official:.....

Name and address of Official Veterinarian or Certifying Official:.....

.....

Date:.....

(Note: The signature of the Official Veterinarian or Certifying Official must be applied to all pages of zoosanitary certification in a different colour of ink to that of the printing.)