



Turkey Meat and Turkey Meat Products

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TITLE

Import Health Standard: Turkey Meat and Turkey Meat Products

COMMENCEMENT

This Import Health Standard comes into force on 22 June 2015.

ISSUING AUTHORITY

This Import Health Standard is issued under section 24A of the Biosecurity Act 1993.

Dated at Wellington this 22nd day of June 2017.

Grant Clarke
(Acting) Manager, Import and Export Animals
Ministry for Primary Industries
(acting under delegated authority of the Director-General)

Contact for further information
Ministry for Primary Industries (MPI)
Regulation & Assurance Branch
Animal Imports
PO Box 2526
Wellington 6140
Email: animalimports@mpi.govt.nz

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Introduction

This introduction is not part of the legal requirements of this Import Health Standard (IHS), but is intended to indicate its general effect.

Purpose

- (1) This IHS specifies the minimum requirements that must be met when importing turkey meat and turkey meat products into New Zealand.

Background

- (1) The Biosecurity Act 1993 (the Act) provides the legal basis for excluding, eradicating and effectively managing pests and unwanted organisms.
- (2) Import health standards issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation, before biosecurity clearance can be given.
- (3) A guidance document accompanies this IHS providing information on how the requirements may be met.

Who should read this Import Health Standard?

- (1) This IHS applies to importers of turkey meat and meat products.

Why is this important?

- (1) It is the importer's responsibility to ensure the requirements of this IHS are met. Consignments that do not comply with the requirements of this IHS may not be cleared for entry into New Zealand and/or further information may be sought from importers. Consignments that do not comply with the requirements of this IHS may be re-shipped or destroyed under the Act in accordance with this IHS prior to release or equivalence determined. Importers are liable for all associated expenses.

See guidance document for more information about importer responsibilities.

Equivalence

- (1) The Chief Technical Officer (CTO) may approve measures under section 27(1)(d) of the Act, different from those set out in this IHS, that may be applied to effectively manage risks associated with the importation of these goods.

See guidance document for more information about equivalence.

Biosecurity clearance

- (1) A biosecurity clearance, under section 26 of the Act, may be issued when turkey meat and turkey meat products meet all the requirements of this IHS, provided the applicable requirements of section 27 in the Act are met.

Document History

- (1) Refer to Schedule 1.

Other information

- (1) This is not an exhaustive list of compliance requirements and it is the importer's responsibility to be familiar with and comply with all New Zealand laws.

See guidance document for more information about inspection and verification of consignments.

Food Act 2014 and Animal Products Act 1999

- (2) 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, the Australia New Zealand Food Standards Code, and the Animal Products Act 1999.

See guidance document for more information about the Food Act 1981 and Animal Products Act 1999.

Part 1: Requirements

1.1 Application

- (1) This IHS applies to:
 - a) Whole turkey carcasses that have been subjected to routine evisceration procedures. This may be uncooked, unskinned, and may include the head and feet.
 - b) Bone-in turkey meat and turkey meat products such as wings or legs.
 - c) Boneless turkey meat and turkey meat products such as breasts and boned-out thighs.
 - d) Reconstituted turkey meat and turkey meat products comprised of meat and skin.

See the guidance document for information on retorted products.

- (2) Turkey meat and turkey meat products must be derived from any member of the domesticated avian sub-species *Meleagris gallopavo gallopavo*.
- (3) This IHS applies to imports of turkey meat and turkey meat products from all countries.

1.2 The outcome this IHS is seeking to achieve

- (1) The outcome this IHS is seeking to achieve is the effective management of biosecurity risks associated with eligible consignments of turkey meat and turkey meat products.
- (2) The biosecurity risk organisms associated with turkey meat and turkey meat products that are managed by the requirements of this IHS are:
 - a) Avian paramyxovirus type 1 (APMV-1), Newcastle disease virus.
 - b) Highly pathogenic avian influenza virus.
 - c) *Salmonella arizonae*.
 - d) Avian paramyxovirus type 2 (APMV-2) and APMV-3.
 - e) Turkey coronavirus.
 - f) Turkey viral hepatitis

1.3 Incorporation of material by reference

- (1) The following international standards are incorporated by reference in this IHS under section 142M of the Act:
 - a) The World Organisation for Animal Health (OIE) *Manual of Diagnostic Tests and Vaccines for Terrestrial Animals* (the *Manual*), available at the OIE website: <http://www.oie.int/international-standard-setting/terrestrial-manual/access-online/>.
 - b) The OIE *Terrestrial Animal Health Code* (the *Code*), available at the OIE Website: <http://www.oie.int/international-standard-setting/terrestrial-code/access-online/>.
- (2) The following material is incorporated by reference in this IHS under section 142M of the Act:
 - a) *MPI Approved Diagnostic Tests, Vaccines, Treatments and Post-arrival Testing Laboratories for Animal Import Health Standards* ([MPI-STD-TVTL](#)).
- (3) Under section 142O(3) of the Act it is declared that section 142O(1) does not apply. That is, a notice under section 142O(2) of the Act is not required to be published before material that amends or replaces the above listed standards, guideline or lists has legal effect as part of these documents.

See guidance document for more information about incorporation by reference and section 142O(1).

1.4 Definitions

- (1) For the purposes of this IHS and the associated guidance document, terms used that are defined in the Act have the meanings set out there. The Act is available at the following website:
<http://www.legislation.govt.nz/>.
- (2) See Schedule 2 for additional definitions that apply.

1.5 Exporting country systems and certification

- (1) Turkeymeat and turkey meat products to which this IHS applies may only be imported from a country where the Competent Authority has provided the following evidence to the satisfaction of the CTO:
 - a) The verifiable animal health status of avian populations in the exporting country, zone or compartment, with respect to biosecurity risk organisms of concern.
 - b) The national systems/programmes and standards in the exporting country for regulatory oversight of the poultry industry.
 - c) The capabilities and preferences of the exporting country's Competent Authority with respect to achieving equivalent outcomes to requirements stated in this IHS.

See guidance document for more information about countries with CTO approved exporting systems that meet the requirements above.

- (2) Once satisfied with the exporting country systems, MPI and the Competent Authority may commence negotiation of a country-specific veterinary certificate.

See guidance document for more information about country-specific veterinary certificates that have been agreed for trade.

- (3) The product must be from turkey flocks with a production system outline that meets the requirements detailed in Schedule 3 of this IHS.

- (4) Specified requirements in Part 2 of this IHS may be met by a specific disease-free compartment established in accordance with the Code Chapters for Zoning and Compartmentalisation and Application of Compartmentalisation. Turkeymeat and turkey meat products may be imported from applicable disease free compartments where evidence is provided to the satisfaction of the CTO that there is a biosecurity plan in accordance with the Code endorsed by the Competent Authority of the exporting country.

See the guidance document for more information about compartments that have been agreed for trade.

- (5) Specified requirements in Part 2 of this IHS may be met by a specific disease-free zone established in accordance with the Code Chapters for Zoning and Compartmentalisation. Turkeymeat and turkey meat products may be imported from applicable disease free zones where evidence is provided, to the satisfaction of the CTO, by the Competent Authority of the exporting country of the systems in place to establish and maintain disease free zones in accordance with the Code.

See the guidance document for approved disease free zones.

- (6) Prior to commencing the production cycle for product for export to New Zealand the production system outline (and biosecurity plan when applicable) must be presented to MPI and the evidence provided must be to the satisfaction of a CTO.

MPI reserves the right to perform an in-country or desk-top audit at any time, including prior to the first shipment of turkey meat and turkey meat products.

1.6 Diagnostic testing and vaccination

- (1) Any laboratory conducting any pre-export or surveillance testing where required by this IHS must be approved by the Competent Authority of a country approved to export the product to New Zealand.
- (2) Laboratory samples must be collected, processed, and stored in accordance with the recommendations in the *Code* and/or the *Manual* or as described in MPI-STD-TVTL.
- (3) Diagnostic test(s) and vaccines used must be approved by MPI and listed in MPI-STD-TVTL.
- (4) Where flock testing options are used to satisfy requirements in Part 2, sampling of turkeys for diagnostic testing must be randomised, and representative of the flock from which the product is derived and samples must be collected under the supervision of the Official Veterinarian. The sample size selected must be sufficiently large to give 95% confidence of detecting infection where there is at least a 5% prevalence in the flock.
- (5) All products and vaccinations administered to meet the specific disease requirements in Part 2 must be administered according to the manufacturer's instruction in a country approved to export to New Zealand. All vaccinations were either the final dose of a primary course or the recommended booster to complement the primary course.
- (6) All product names, manufacturers, active ingredients (where applicable), dose and date of treatment must be recorded on the veterinary certificate.
- (7) All vaccine names, whether they are inactivated or modified live virus, and the virus types and strains included in the vaccine must be recorded on the veterinary certificate.

See guidance document for more information about diagnostic tests and vaccines for international trade.

1.7 Processing

- (1) Every turkey must be slaughtered in an abattoir approved by the Competent Authority for export of the product to New Zealand, and pass ante-mortem and post-mortem inspection. The abattoir and processing plant must operate *Good Manufacturing Practice* (GMP) and *Hazard Analysis and Critical Control Point* (HACCP) programmes to the satisfaction of the Competent Authority.

1.8 Packaging and storage

- (1) The product for export must be commercially packaged in sealed, leak proof packaging.
- (2) The product for export must be stored and subsequently transported in a hygienic manner and be kept free of contaminants.
- (3) The container that the product for export will be transported in must be sealed under Competent Authority supervision and the unique seal number and date of sealing must be recorded on the veterinary certificate.

1.9 Import permit

- (1) An import permit under section 24D(2) of the Act is required if a CTO has approved an equivalent measure prior to import under section 27(1)(d) of the Act, different from that set in this IHS that may be applied to effectively manage biosecurity risks.
 - a) The importer must apply to the Director-General for an import permit and include the following information to obtain a permit:
 - i) the name and address of the exporter

- ii) the type of product
 - iii) the name and address of the New Zealand importer
 - iv) the date of proposed importation
- (2) An import permit is not required where a CTO has approved an equivalent measure prior to import under section 27(1)(d) of the Act, different from that set in the IHS in the form of a negotiated veterinary certificate.

See the guidance document for more information about equivalence and permits.

1.10 The documentation that must accompany goods

- (1) The consignment must arrive in New Zealand with:
- a) A veterinary certificate, that must include all of the following:
 - i) a unique consignment identifier
 - ii) the description, species, and amount of product
 - iii) date(s) of production
 - iv) name and address of the importer (consignee) and exporter (consignor)
 - v) name, signature and contact details of the Official Veterinarian
 - vi) certification and endorsements that the requirements outlined in Part 1 and Part 2 of this IHS have been met
 - vii) all diagnostic test(s), treatments and vaccines used to meet this IHS, and date of application to the supply flock
 - b) A copy of an import permit if required by clause 1.9(1).
 - c) Original laboratory reports; copies of laboratory reports endorsed by the Official Veterinarian; or a tabulated summary of laboratory results endorsed by the Official Veterinarian must include:
 - i) unique identification for each animal, consistent with the veterinary certificate
 - ii) dates of sample collection
 - iii) test type
 - iv) test result
- (2) A country-specific veterinary certificate must accompany the consignment where equivalent measures have been negotiated and approved by a CTO under section 27(1)(d) of the Act.
- See guidance document for more information about country-specific veterinary certificates that have been agreed for trade.*
- (3) A separate veterinary certificate must be supplied for each flock from which the turkey meat and turkey meat products have been sourced.
- (4) All documents must:
- a) be original, unless otherwise stated
 - b) accompany the imported goods
 - c) be in English or have an English translation that is clear and legible
 - d) be endorsed on every page by the Official Veterinarian with their original stamp, signature and date or be endorsed in the space allocated and all pages have paper based alternative security features.
- (5) Documentation copies must be sent to the Biosecurity Inspector at the airport/port of arrival at least one working day in advance of importation.

Part 2: Specified Requirements for Identified Risk Organisms

- (1) The Competent Authority of the exporting country is required to issue a signed, stamped and dated veterinary certificate containing declarations regarding the following diseases:

See guidance document for a model veterinary certificate and agreed country-specific veterinary certificates for trade in turkey meat and turkey meat products.

2.1 Avian paramyxovirus (APMC-1), Newcastle disease virus (NDV)

- (1) The turkey meat or turkey meat products must be derived from flocks:
- a) kept in a country, zone or compartment free from Newcastle disease (ND) since hatching or for the 21 days before slaughter for export, with Code surveillance requirements being met to claim freedom; and
 - b) with a vaccination status of:
 - i) not vaccinated for ND; or
 - ii) vaccinated using an inactivated vaccine for ND; and/or
 - iii) 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; or
- (2) The turkey meat or turkey meat products must be cooked in accordance with the Code recommendations for inactivation of NDV in meat.

2.2 Avian paramyxovirus-2 (APMV-2) and APMV-3

- (1) The turkey meat or turkey meat products must not include entire turkey 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
- (2) One of the following requirements apply:
- a) The turkey meat or turkey meat products must be derived from turkeys kept in a country, zone or compartment free from APMV-2 and APMV-3 since hatching or for the 21 days before slaughter for export in accordance where surveillance demonstrates the absence of disease or infection; or
 - b) The turkey meat or turkey meat products must be derived from flocks demonstrated to be free from APMV-2 and APMV-3 by carrying out testing on a statistically valid randomly selected sample of within the 7 day period before slaughter with a diagnostic test listed in MPI-STD-TVTL; or
 - c) The turkey meat or turkey meat products have been cooked in accordance with the Code recommendations for inactivation of NDV in meat.

2.3 Highly pathogenic avian influenza virus (HPAI)

Important information for importers

Update: 8 March 2017

Avian Influenza Outbreaks

A recent outbreak of avian influenza in the USA was confirmed on 4 March 2017.

Until these outbreaks are resolved the USA is unable to declare country freedom from avian influenza. However, zoning/regionalisation arrangements certified by the Competent Authorities are acceptable.

Turkey meat and turkey meat products from the affected country produced in the three weeks prior to notification of these outbreaks until resolution of the outbreaks is notified, that have been certified to be derived from a country free from avian influenza are not eligible for import.

- (1) The turkey meat or turkey meat products must be derived from turkeys kept in a country, zone or compartment free from HPAI since hatching or for the 21 days before slaughter for export, with current OIE Code surveillance requirements being met to claim freedom from HPAI; or
- (2) The turkey meat or turkey meat products must be cooked in accordance with the Code recommendations for inactivation of avian influenza virus in meat.

2.4 Turkey coronavirus (TC)

- (1) The turkey meat or turkey meat products must not include entire turkey carcasses and must be free from bursa of Fabricius tissue; or
- (2) One of the following requirements apply:
 - a) The turkey meat or turkey meat products must be derived from birds in a country, zone or compartment where no known case of TCV has been recorded; or
 - b) The turkey meat or turkey meat products must be 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
 - c) The turkey meat or turkey meat products must be cooked in accordance with the Code recommendations for inactivation of NDV in meat.

2.5 Turkey viral hepatitis virus

- (1) The turkey meat or turkey meat products must not include entire turkey carcasses, and must be free from liver, pancreatic and intestinal tissue; or
- (2) The turkey meat or turkey meat products must be derived from birds slaughtered in a Competent Authority approved abattoir with documented evidence that demonstrates liver condemnation rates are less than 2%.

2.6 *Salmonella arizonae*

- (1) The turkey meat or turkey meat products must be derived from flocks kept in a country, zone or compartment free from *Salmonella arizonae* as demonstrated by surveillance, conducted in accordance with the Code Chapter for prevention, detection and control of Salmonella in poultry; or
- (2) The turkey meat or turkey meat products must be derived from breeding flocks, hatcheries, and rearing farms free from *Salmonella arizonae*, as demonstrated by surveillance conducted in accordance with the Code Chapter for prevention, detection and control of Salmonella in poultry; or
- (3) The turkey meat or turkey meat products must be derived from flocks demonstrated to be free from *Salmonella arizonae* by testing at least 60 birds within the 7 day period before slaughter with either:
 - a) Salmonella culture on samples of pooled faeces or intestinal content; or
 - b) A test listed in MPI STD-TVTL; or
- (4) The turkey meat or turkey meat products must be cooked and reach a core temperature of one of the following time and temperature parameters:
 - a) 60°C for 2030 seconds;
 - b) 62°C for 1073 seconds;
 - c) 65°C for 370 seconds;

- d) 70°C for 41 seconds;
- e) 72°C for 19 seconds;
- f) 74°C for 9 seconds;
- g) 76°C for 4 seconds;
- h) 79°C for 1 second.

Schedule 1 – Document History

Date First Issued	Title	Shortcode
14 April 2011	Import Health Standard: Turkey Meat and Meat Products	POUTURIC.GEN
Date of Issued Amendments	Title	Shortcode
22 June 2015	Import Health Standard: Turkey Meat and Meat Products	POUTURIC.GEN

Schedule 2 – Definitions

Abattoir

Premises (including facilities for moving and lairaging animals) used for the slaughter of animals to produce products and approved by the Official Veterinarian of the Competent Authority of the exporting country.

Ante-Mortem Inspection

An Official Veterinarian or Competent Authority approved veterinarian inspection on the day of slaughter to determine freedom from clinical signs of infectious diseases in live animals destined for product for export to New Zealand.

Biosecurity Clearance

A clearance under section 26 of the Act for the entry of goods into New Zealand.

Explanatory note: Goods given a biosecurity clearance by an Inspector are released to the importer without restriction.

Carcass

The processed body of a slaughtered animal after evisceration procedures. For the purposes of this IHS, carcasses may be uncooked, unskinned and may include the head and feet.

Compartment

An animal subpopulation contained in one or more establishments under a common biosecurity management system with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

Competent Authority

The Veterinary or other Governmental Authority of an OIE Member, that has the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the *Code* in the whole territory.

CTO Direction

Chief Technical Officer (CTO) Direction - equivalent measures recorded by number 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.

Director-General

The chief executive of the Ministry for Primary Industries.

Flock

A number of birds of one kind kept together and share the same likelihood of exposure to a pathogen e.g. the same environment and the same management practises.

Giblets

Edible components of the carcass removed during routine evisceration.

Import permit

A permit issued by the Director General of MPI pursuant to section 24D(2) of the Act.

Inspector

A person who is appointed an inspector under section 103 of the Act.

Explanatory note: An Inspector is appointed to undertake administering and enforcing the provisions of the Act and controls imposed under the Hazardous Substances and New Organism Act 1996, and the Convention on the International Trade in Endangered Species.

Meat Products

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.

MPI

Ministry for Primary Industries, New Zealand.

Official Veterinarian

A veterinarian authorised by the Competent Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the OIE Code Chapter for certification procedures.

OIE

The World Organisation for Animal Health.

Post Mortem Inspection

An Official Veterinarian or Competent Authority approved veterinarian necropsy inspection at slaughter to determine freedom from gross pathological signs of infectious diseases in turkey flocks destined for product for export to New Zealand.

Reconstituted Meat

Reconstituted meat is known as meat slurry or emulsified meat. It is a liquefied meat produce used as a meat supplement in foods such as chicken nuggets and food for domestic animals. Poultry is the most common meat slurry.

For the purposes of this IHS reconstituted turkey meat products are processed turkey comprised of only turkey meat and skin.

Surveillance

The systematic ongoing collection, collation, and analysis of information related to animal health and the timely dissemination of information to those who need to know so that action can be taken.

The Code

The OIE Terrestrial Animal Health Code as found on the OIE website.

The Manual

The World Organisation for Animal Health (OIE) Manual of Diagnostic Tests and Vaccines for Terrestrial Animals.

Veterinary Certificate

A certificate, issued in conformity with the provisions of the *Code* Chapter for certification procedures, describing the animal health and/or public health requirements which are fulfilled by the exported commodities.

Zone

A clearly defined part of a territory containing an animal subpopulation with a distinct health status with respect to a specific disease for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade.

Schedule 3 – Production System Outline Requirements

- (1) A production system outline must be provided to the satisfaction of a CTO prior to commencing the production cycle for product for export to New Zealand.
- (2) A production system outline must:
 - a) Be officially endorsed by the exporting country's Competent Authority.
 - b) Provide the location of establishments identified in all parts of the production cycle.
 - c) Provide specific detail of the turkey farm health monitoring and surveillance programmes/systems for risk organisms to meet the requirements of this IHS including the following:
 - i) Diagnostic tests used.
 - ii) Frequency and timing of testing.
 - iii) Number of birds tested and associated flock sizes.
 - iv) Measures taken in case of positive results.
 - v) Relevant historical laboratory reports.
 - vi) Flock management practices from hatching through to slaughter e.g. all-in-all-out.
 - vii) Details of vaccines administered to the source flock (must include vaccine name and nature, manufacturer's recommendation and registration information i.e. use in turkeys).
 - viii) Provide evidence that the Competent Authority has verified/approved the effectiveness of the following:
 - 1) GMP
 - 2) HACCP programme
 - d) Provide evidence of the laboratory's approval by the Competent Authority of the exporting country to conduct the required pre-export and/or surveillance testing.
 - e) Provide evidence of abattoir approval by the Competent Authority.
 - f) Provide evidence of the standard operating procedures in place for ante-mortem and post-mortem inspections carried out under supervision of the Official Veterinarian in accordance with the Code Chapter for Biological hazards of animal health and public health importance through ante- and post-mortem inspection.
 - g) Outline the precautions used during processing, storage and transport to avoid contact of the commodity with risk organisms.
- (3) Any change to the production system must be notified to the Competent Authority and re-approved. Re-approval must be to the satisfaction of a CTO.
- (4) MPI reserves the right to audit facilities production systems prior to the export of product to New Zealand.