Ministry for Primary Industries
Manatū Ahu Matua

Import Health Standard

Duck Meat and Duck Meat Products

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4 July 2014

An import health standard issued under the Biosecurity Act 1993

New Zealand Government

TITLE

Import Health Standard: Duck Meat and Duck Meat Products

COMMENCEMENT

This Import Health Standard comes into force on 4 July 2014.

ISSUING AUTHORITY

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

Dated at Wellington this 4th day of July 2014

Matthew Stone
Director, Animal and Animal Products
Ministry for Primary Industries
(acting under delegated authority of the Director General)
A copy of the instrument of delegation may be inspected at the Director General's office.

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Introduction

This introduction is not part of the Import Health Standard, but is intended to indicate its general effect.

Purpose

(1) This import health standard (IHS) specifies the minimum requirements that must be met when importing duck meat and duck meat products.

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 specify requirements to be met for the effective management of risks associated with importing goods that pose a biosecurity threat to New Zealand. They include requirements that must be met in the exporting country, during transit, and during importation, before biosecurity clearance can be given.

(3) This particular IHS sets out the minimum requirements that must be met when importing duck meat and duck meat products into New Zealand.

(4) A guidance document for duck meat and duck meat products accompanies this standard providing information on how the requirements may be met.

Who should read this Import Health Standard?

(1) This IHS applies to importers of eligible consignments of duck meat and duck 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 or treated/tested in accordance with this IHS prior to release or equivalence determined. Importers are liable for all associated expenses.

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. If an equivalence measure is approved a permit to import may be issued under section 24D(2) of the Act, if the Director-General considers it appropriate to do so.

See guidance document for more information about equivalence and permits

Contacts

(1) For all matters relating to the operation of this IHS, including inspections, audits and treatments, please contact your local MPI office.

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.

Food Act 1981 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 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: General Requirements

1.1 Application

(1) The products may be imported into New Zealand from all countries that meet the requirements of this IHS.

1.2 The outcome this standard 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 duck meat and duck meat products.

(2) The biosecurity risk organisms associated with duck meat and duck meat products that are managed by this IHS are:

a) Avian paramyxovirus type 1 (Newcastle disease virus)
b) Highly pathogenic avian influenza viruses
c) Duck hepatitis virus
d) Derzsy's disease virus (Muscovy ducks and their hybrids only)
e) *Salmonella arizonae*

(3) For whole duck carcasses or cuts of duck that may contain adherent viscera, risk management requirements are also imposed for:

a) Avian paramyxovirus type 2
b) Duck virus enteritis virus

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 MPI 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) (http://www.biosecurity.govt.nz/files/regs/imports/animals/mpi-std-tvt-diagnostic-tests-vaccines-treatments-post-arrival-testing.pdf

(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) Refer to Schedule 1.

1.5 Eligibility

(1) Eligibility is limited to one or more of the following chilled or frozen meat and meat products:

a) A whole duck carcass that has been subject to routine evisceration procedures. These may be uncooked, un-skinned, and may include the head and feet.
b) Bone-in duck meat and duck meat products such as wings or legs.
c) Boneless duck meat and duck meat products such as breasts, boned-out thighs.
d) Reconstituted duck meat and duck meat products comprised of meat and skin.

(2) Product must be derived from one or more of the following species of ducks:

a) Domestic duck (*Anas platyrhynchos domestica*).
b) Pekin duck, or (*Anas peking*).
c) Muscovy duck (*Cairina moschata*).
d) Muscovy duck hybrids (mulard or moulard ducks).

See the guidance document for information on retorted products.

1.6 Exporting country systems and certification

(1) Importers may only import eligible duck meat and meat products (the products) from a country where the Competent Authority has provided evidence to the satisfaction of a CTO of the following:

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.

(2) Once satisfied, MPI and the Competent Authority may commence negotiation of country-specific Veterinary Certification.

See guidance document for more information about country systems and veterinary certificate negotiation.

(3) Requirements in Part 2 may be met by a specific disease free compartment endorsed by the Competent Authority. Any specific disease free compartment must meet the requirements in Schedule 3 of this IHS.

(4) The products must be from duck flocks with a production system outline that meets the requirements detailed in Schedule 2 of this IHS.

(5) 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.

See guidance document for more information about exporting countries and poultry systems that meet the requirements above.

In order to be satisfied with the evidence provided an in-country or desk-top audit may be carried out at any time, including prior to the first shipment of goods.

1.7 Diagnostic testing and vaccination

(1) Any laboratory conducting the pre-export and/or surveillance testing as specified in the IHS must be approved by the Competent Authority of a country approved for export to New Zealand.

(2) Where flock testing options are used to satisfy specified requirements in Part 2, sampling of ducks 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.

(3) 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.

(4) Diagnostic tests and vaccines used must be approved by MPI and listed in MPI-STD-TVTL.

See guidance document for more information about tests and vaccinations.

1.8 Processing

(1) Every duck 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 GMP and HACCP programmes to the satisfaction of the Competent Authority of the exporting country.

1.9 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 in which the product for export is to be transported must be sealed under Competent Authority supervision and the unique seal number and date of sealing must be recorded on the veterinary certificate.

1.10 The documentation that must accompany goods

(1) The consignment must arrive with a veterinary certificate and laboratory results from the exporting country's Official Veterinarian certifying the consignment meets all the requirements of this IHS. Where equivalence has been negotiated and agreed with MPI, a country-specific veterinary certificate must be certified.

(2) A veterinary certificate that accompanies a consignment must include all of the following:

a) A unique consignment identifier.
b) The description, species, and amount of product.
c) The name and address of the importer (consignee) and exporter (consignor).
d) The name, signature and contact details of the Official Veterinarian.
e) Certification and endorsement that the general requirements outlined in Part 1 of the IHS have been met for laboratories, processing and packaging and storage.
f) Certification and endorsement that the specified requirements outline in Part 2 of this IHS have been met.
g) The name of diagnostic test(s), treatments and vaccines used to meet this IHS, and date of application to the supply flock.

(3) A separate veterinary certificate must be supplied for each flock from which the product for export has been sourced.

(4) A tabulated summary of laboratory results which must include dates of sample collection, test type, test results, and sample size or copies of laboratory reports must accompany the consignment.

See guidance document for more information about the country-specific veterinary certificates that have been agreed for trade and a model veterinary certificate.

(5) All documents must:

a) Be original, unless otherwise stated in the IHS.
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.

1.11 Biosecurity clearance

(1) A biosecurity clearance, under section 26 of the Act 1993, may be issued when the duck meat and duck meat products meet all the requirements of this IHS, provided the applicable requirements of the section 27 of the Act are met.

Part 2: Specified Requirements for Identified Risk Organisms

See guidance document for more information about specified requirements for risk organisms and the term surveillance.

2.1 Avian paramyxovirus type1 (APMV-1), Newcastle disease virus (NDV)

(1) The product for export must be cooked in accordance with the *Code* recommendations for inactivation of NDV in meat; or

(2) The product for export must be derived from flocks:

a) Kept in a country, zone or compartment free from ND since hatching or for the 21 days before export, with *Code* surveillance requirements being met to claim freedom.
b) With a vaccination status of not vaccinated for Newcastle disease (ND); or vaccinated using an inactivated vaccine for ND; or 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.

2.2 Avian paramyxovirus type 2 (APMV-2)

(1) The product for export must not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or

(2) If the product for export includes entire carcasses or cuts of duck meat that may contain remnants of adherent viscera one of the following requirements apply:

a) The product must be derived from flocks kept in a country, zone or compartment free from APMV-2 since hatching or for the 21 days before export where surveillance demonstrates the absence of disease or infection; or
b) The product must be derived from flocks demonstrated to be free from APMV-2 by testing at least 60 ducks at slaughter with a test for APMV-2 listed in MPI-STD-TVTL; or
c) The product for export must be cooked in accordance with the *Code* recommendations for inactivation of NDV in meat.

2.3 Highly pathogenic avian influenza (HPAI) viruses

(1) The product for export must be derived from flocks kept in a country, zone, or compartment free from HPAI since hatching or for the 21 days before export, with current *Code* surveillance requirements being met to claim freedom; or

(2) The product for export must be cooked in accordance with the *Code* recommendations for inactivation of avian influenza virus in meat.

2.4 Duck hepatitis virus (DHV)

(1) The product for export must be derived from flocks kept since hatching in a country recognised by the Competent Authority as free from duck virus hepatitis; or

(2) The product for export must be derived from flocks:

a) Kept since hatching in an establishment managed in accordance with the *Code* Chapter for biosecurity procedures in poultry where duck virus hepatitis has not been recognised.
b) That showed no clinical signs of duck viral hepatitis on the day of slaughter.
c) That have a vaccination status of either not vaccinated for DVH, or vaccinated with a vaccine for DVH listed in MPI-STD-TVTL; or

(3) The product for export must be cooked to a core temperature of at least 62°C for no less than 30 minutes.

2.5 Duck virus enteritis (DVE) virus

(1) The product for export must not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or

(2) If the product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera one of the following requirements apply:

a) The product for export must be derived from flocks kept since hatching in a country recognised by the Competent Authority as free from DVE; or
b) The product for export must be derived from flocks:

i) Kept since hatching in an establishment managed in accordance with the *Code* Chapter for biosecurity procedures in poultry where DVE has not been recognised.
ii) That showed no clinical signs of DVE on the day of slaughter.
iii) That have a vaccination status of either not vaccinated for DVE, or vaccinated with a vaccine for DVE listed in MPI-STD-TVTL; or

c) The product for export must be cooked in accordance with the *Code* recommendations for inactivation of NDV in meat.

2.6 Derzsy's disease virus

(1) The product for export must not contain duck meat derived from Muscovy ducks (*Cairina moschata*) or their hybrids (known as mulard or moulard ducks); or

(2) If the product for export is derived from Muscovy ducks or their hybrids:

a) The product for export must be derived from flocks kept since hatching in a country recognised by the Competent Authority as free from Derzsy's disease; or
b) The product for export must be derived from flocks:

i) Kept since hatching in an establishment managed in accordance with the *Code* Chapter for biosecurity procedures in poultry where Derzsy's disease has not been recognised.
ii) That showed no clinical signs of Derzsy's disease on the day of slaughter.
iii) That have a vaccination status of either not vaccinated for Derzsy's disease, or vaccinated with a vaccine for Derzsy's disease listed in MPI-STD-TVTL.

2.7 *Salmonella arizonae*

(1) The product for export 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 product for export 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 product for export must be derived from a flock that has been demonstrated to be free from *Salmonella arizonae* by testing at least 60 birds at slaughter with a test for *Salmonella arizonae* listed in MPI-STD-TVTL; or

(4) The product for export must be cooked and have reached a core temperature for one of the time/temperature parameters as specified below:

Core Temperature (°C)	**Time (seconds)**
60	2030
62	1073
65	370
70	41
72	19
74	9
76	4
79	1

Schedule 1 – Definitions

(1) For the purposes of this standard 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) The following specific definitions also apply:

Abattoir

Premises (including facilities for moving and lairaging birds) used for the slaughter of birds 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 duck flocks 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).

Biosecurity Plan

A plan that identifies potential pathways for the introduction and spread of disease in a zone or compartment, and describes the measures which are being or will be applied to mitigate the disease risks, if applicable, in accordance with the recommendations in the *Code*. A Biosecurity Plan must comply with the *Code* Chapters on zoning and compartmentalisation, and application of compartmentalisation.

Carcass

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

Code

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

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.

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.

GMP (Good Manufacturing Practice)

A Competent Authority approved food control operation aimed at ensuring that products are consistently manufactured to a specified quality appropriate to their intended use. It thus has two complementary and interacting components; the manufacturing operation itself and the control system and procedures.

HACCP (Hazard Analysis and Critical Control Point)

A system that identifies, evaluates and controls hazards that are significant for food safety.

Inspector

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

Manual

The OIE Manual of Diagnostic Tests and Vaccines for Terrestrial Animals.

Meat

Skeletal muscle with naturally included or inherent tissue or bone. This definition excludes animal by-products, offal, and giblets.

Meat Products

Products prepared from or with meat that 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). Can include products where meat is an ingredient and where all other ingredients meet the requirements of their relevant import health standard.

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.

Permit to Import

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

Post Mortem Inspection

Inspection of the carcass and viscera at slaughter, carried out under supervision of the Official Veterinarian, to determine freedom from gross pathological signs of infectious diseases.

Production Cycle

The production cycle refers to all operations that take place between and including hatching of the ducks for export, and the processing plant(s) associated with the consignment for export to New Zealand.

Reconstituted Meat

Reconstituted meat is also known as meat slurry or emulsified meat. It is a liquefied meat produce used as a meat supplement in foods and food for domestic animals. Poultry is the most common meat slurry. For the purposes of this IHS reconstituted meat products must be comprised of only duck meat and skin.

Surveillance

Competent Authority supervised systematic ongoing collection, collation, and analysis of information related to animal health and the timely dissemination of information so that action can be taken. For the purposes of this IHS, for risk organisms, where disease specific surveillance recommendations are made in the *Code*, the *Code* recommendations must be met. For other risk organisms, surveillance must meet the recommendations in the *Code* Chapter for animal health surveillance.

Veterinary Certificate

A certificate, issued in conformity with the provisions of the OIE *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 2 – 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 duck 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 ducks).
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.

Schedule 3 – Compartment and Zone Requirements

(1) If the option of importing from a specified disease free compartment or zone is selected for any of the identified risk organisms a biosecurity plan must be provided, to the satisfaction of a CTO prior to commencing the production cycle for product for export to New Zealand.

(2) A biosecurity plan must:

a) Be prepared in accordance with the *Code.*
b) Be officially endorsed by the exporting country's Competent Authority.
c) Meet the requirements of a specific disease free compartment or zone.
d) Include an original letter dated, officially stamped and signed by the Competent Authority of the exporting country:

i) Stating that the compartment's or zone's biosecurity plan under which trade is eligible to occur has been officially endorsed.
ii) Stating that the surveillance and monitoring programme in place has been audited against the biosecurity plan and that the Competent Authority is satisfied that it can verify that the compartment is free of the disease for which the compartment is formed.

e) Include an original letter dated, officially stamped and signed by the Competent Authority of the exporting country:

i) Certifying that the compartment or zone has been maintained free of the disease for which the compartment is formed for at least the 12 months prior to commencing the production cycle for product for export to New Zealand.
ii) Stating that records of procedures and systems (including test results) of the establishment(s) forming the compartment (or zone where applicable), for at least the 12 months prior to commencing the production cycle for product for export to New Zealand, are available to MPI upon request.
iii) Stating that all procedures, systems and characteristics of the establishment(s) forming the compartment (or zone where applicable) have been maintained and are identical to those described in the approved biosecurity plan.

(3) Any change to the biosecurity plan or production system outline 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 prior to the export of product to New Zealand.

(5) MPI reserves the right to audit compartments or zones prior to the export of product to New Zealand.