

IMPORT HEALTH STANDARD FOR THE IMPORTATION OF SPECIFIED MEAT PRODUCTS FROM FRANCE FOR USE ON FLIGHTS LEAVING NEW ZEALAND

1. IMPORT HEALTH STANDARD

Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for the importation of specified meat products from France for use on flights leaving New Zealand.

2. PERMIT TO IMPORT

2.1 A permit to import is required for the importation of specified meat products from France for use on flights leaving New Zealand.

This permit is obtained from:

Director Animal Biosecurity
Ministry of Agriculture and Forestry
P O Box 2526, Wellington, New Zealand.

2.2 Attached to, and an integral part of the permit to import, is the current import health standard which describes the conditions under which the animal product may be imported to New Zealand.

3. INFORMATION TO BE SUPPLIED BY IMPORTER

The importer shall supply the following information:

- 3.1 name and address of exporter;
- 3.2 name and address of manufacturer;
- 3.3 description and type of product;
- 3.4 official number of French premises (for meat).

4. REVIEW OF IMPORT HEALTH STANDARD

The import health standard may be reviewed and amended if there are changes in New Zealand's import policy, or the animal health status of the originating country, or for any other reason, at the discretion of the Directory Animal Biosecurity.

5. DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

The permit to import has been issued for multiple consignments. A copy of the permit to import and the import health standard, together with all the required information and ORIGINAL certification, which must be in English or a bilingual (French/English) form, must accompany the consignment to New Zealand.

6. IMPORTER'S RESPONSIBILITIES

All costs associated with the importation, which may include testing, treatment, transport, servicing and veterinary certification must be borne by the importer.

7. ELIGIBILITY FOR IMPORTATION

7.1 The products shall be commercially packaged and the packaging shall be intact.

7.2 The following products may be imported under this import health standard:

7.2.1 pate and terrine

7.2.2 caviar from Australia or France;

7.2.3 frozen uncooked guinea fowl meat, duck meat and pheasant meat.

8. HEALTH CERTIFICATION

8.1 Health certification is not required for pate, terrine and caviar.

8.2 For frozen uncooked guinea fowl meat, duck meat and pheasant meat, each consignment must be accompanied by a certificate issued by an official government veterinary officer which states that:

8.2.1 The products originate from a unit/property of origin free from avian influenza and Newcastle disease.

8.2.2 In the preceding two months, no case of avian influenza or Newcastle disease has occurred within a 10 km radius of the unit/property of origin.

8.2.3 The products were derived from birds killed and processed at officially licensed premises in accordance with European Community legislation.

8.2.4 The products were derived from birds that passed veterinary ante-mortem and post-mortem inspection as sound and fit for human consumption.

9. BIOSECURITY DIRECTION

The products may be imported into premises approved under *MAF Regulatory Authority Standard 152.04.02F Requirements for Flight Kitchens for Disposal of Quarantine Refuse*.

The products may be given a biosecurity direction provided that:

- 9.1 The products are taken directly to an approved transitional facility (i.e. flight kitchen premises) nominated on the permit to import.
- 9.2 The products shall only be used for the preparation of meals for aircraft leaving New Zealand.
- 9.3 Upon completion of meal preparation, all scraps, packaging materials and unused products are to be destroyed by incineration. Destruction shall be carried out on the transitional facility premises or be undertaken by the MAF Quarantine Service.

10. BIOSECURITY CLEARANCE

The products will not be eligible for Biosecurity Clearance.