

Attachment 13-2: Quarantine Requirements for the Importation of Poultry

Meat

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

Promulgated on March 29, 2022

Amended by Ministry of Agriculture on February 7, 2025

1. Terms used in the quarantine requirements are defined as follows:
 - 1.1 The countries (zones) free and not free from designated infectious animal diseases: The free countries (zones) refer to those that have been recognized by the central competent authority as being free from highly pathogenic avian influenza (HPAI) and Newcastle disease (ND) pursuant to Paragraph 1, Article 33 of the “Statute for Prevention and Control of Infectious Animal Diseases”; except for above-mentioned countries (zones), other countries (zones) are deemed as not being free.
 - 1.2 Poultry: The animals refer to chickens, ducks, geese, turkeys and other animals as specified by the central competent authority.
 - 1.3 Meat: The term refers to carcasses, meat, viscera and products made by carcasses, meat, and viscera derived from poultry for human consumption.
 - 1.4 Designated establishments: The term refers to establishments for producing meats which include slaughterhouses, cutting plants, and processing plants.

Poultry meat that is manufactured with procedures that comply with the criteria of high-temperature sterilization canning procedure are excluded from the quarantine requirements.
2. The regulations do not apply to exporting countries (zones) where there are bilateral agreements between the exporting and importing countries.
3. Poultry meat shall be imported from countries (zones) that are free from designated infectious animal diseases, excluding those imported according to Article 4.
4. For importation of meat from the countries (zones) that are not recognized as being free from ND, it must comply with one of the following heat-treatments:
 - 4.1 The core temperature of meat or meat products reaches 70°C for at least 30 minutes;
 - 4.2 The core temperature of meat or meat products reaches 80°C for at least 9 minutes;
 - 4.3 The core temperature of meat or meat products reaches 100°C for at least 1 minute;

4.4 The provisions of the World Organisation for Animal Health (WOAH) Terrestrial Animal Health Code (hereinafter the WOAH Code).

4.5 Other heat-treatments that are verified to be able to inactivate ND viruses.

5. HPAI, ND, and the H5 and H7 hemagglutinin subtypes of low pathogenic avian influenza (LPAI) are listed by the exporting country as notifiable animal diseases with regular monitoring or surveillance measures.
6. HPAI, ND and the H5 and H7 subtypes of LPAI have not occurred for at least 28 days prior to the slaughtering of poultry in the exporting country (zone).
7. The criteria of meat slaughtering hygiene of the exporting country shall be in compliance with the relevant requirements of the importing country.
8. For the importation of meat, the competent authority of the exporting country shall submit the questionnaire of control measures on meat hygiene and basic information of the designated establishments of audits to the import/export animal quarantine authority for reviewing and conducting on-site audits in order to assess that the criteria of meat slaughtering hygiene of the exporting country are in compliance with relevant regulations of the importing country. The expense shall be shouldered by the exporting country, according to relevant regulations. For an exporting country which has signed bilateral or multilateral agreement with the importing country, the expenses should be shouldered according to the agreement.

The import/export animal quarantine authority may take one of the following measures according to the review of the aforementioned information and results of the on-site audits:

 - 8.1 The importation is granted with adoption of systematic approval;
 - 8.2 The importation of meat produced by the designated establishments is approved after audit; or
 - 8.3 The importation is not approved.
9. The designated establishments shall record the original information on the species, place of origin, dates of slaughtering/processing and quantity of the slaughtered, cut, processed, and stored poultry in detail and keep the records for at least 2 years.
10. The competent authority of the exporting country shall provide the sample of the veterinary certificate and official stamp for approval to the import/export animal quarantine authority before it can be used.

11. The poultry slaughtered in the designated establishments shall be born and raised in the exporting country.

The preceding Paragraph is not applied to poultry imported from a third country (zone), which comply with the requirements stipulated in Article 3, Article 5, Article 6 and the following requirements:

- 11.1 The poultry shall be born and raised in the third country;

- 11.2 The poultry have been examined by the competent authority of the third country and found without clinical signs of any infectious animal diseases; and

- 11.3 The poultry shall be transported from the third country directly without transiting via countries (zones) not recognized as being free from the designated infectious animal diseases and changing transport tools.

12. The meats that are cut, processed and stored in the designated establishments and shall be slaughtered in the exporting country.

The preceding Paragraph is not applied to meat slaughtered in a third country (zone), which complies with the following requirements:

- 12.1 The third country (zone) shall comply with the requirements of Article 3 and Article 4;

- 12.2 The meat shall be derived from poultry born and raised in the third country (zone);

- 12.3 The meat shall originate from designated establishments approved by the import/export animal quarantine authority; and

- 12.4 The meat shall be transported from the third country directly without transiting via countries (zones) not recognized as being free from the designated infectious animal diseases and changing transport tools.

13. The poultry shall pass ante-mortem and post-mortem inspections, which are in compliance with relevant regulations supervised by the inspectors dispatched by the competent authority of the exporting country. The meat shall be eligible for human consumption. The inspection of slaughtering of the exporting country shall meet the relevant regulations of the importing country.

14. The poultry shall not be exposed to poultry or meat of other origins during the procedures of detaining, slaughtering, processing, cutting, packaging, storing and transporting from farms to slaughterhouses for slaughtering.

15. The meat shall not be contaminated by pathogenic organisms of infectious animal diseases in the designated establishments or procedures of transportation, and shall be shipped in clean and sanitary containers. The registration numbers of the designated establishments shall be indicated on the surface of meat or their packages.

16. The process of the consignment transported to the importing country shall comply with the “Regulations of Import Quarantine Operation for Animal Products

Transported by Closed Container”.

17. The import/export animal quarantine authority may dispatch inspectors to conduct an on-site re-inspection if necessary. The expense shall be shouldered by the exporting country, according to relevant regulations. If the exporting country does not accept the inspection, or any non-compliance with the quarantine requirements are found during the audit, the import/export animal quarantine authority may suspend importation of the meat.
18. Once outbreaks of HPAI, the H5 and H7 subtypes of LPAI or other infectious animal diseases occur in the exporting country (zones), the competent authority of the exporting country (zones) must immediately suspend the exportation of the meat and immediately notify the import/export animal quarantine authority.

The competent authority of the exporting country (zone) shall inform the import/export animal quarantine authority with detail investigation outcomes mentioned in the preceding Paragraph in a timely manner.
19. The competent authority of the exporting country shall dispatch veterinarians to the designated establishments for regular inspections. Once any non-compliance of the quarantine requirements is found, the competent authority of the exporting country must immediately suspend exportation of the meats and notify the import/export animal quarantine authority. After the correction of the found non-compliance is completed, the competent authority of the exporting country shall notify the import/export animal quarantine authority as well.
20. Each consignment shall be accompanied by an original veterinary certificate issued by the competent authority of the exporting country. The certificate shall state the following information in English or Chinese:
 - 20.1 Names and addresses of the importer and exporter;
 - 20.2 Names, addresses and registration numbers of the designated establishments.
 - 20.3 Names, amount of packages and weights of meat;
 - 20.4 Slaughter dates of the fresh meat; and packing dates of processed meat products with the slaughter dates of meat of origin;
 - 20.5 For the exporting country (zone) that are not recognized as being free from ND, statements attesting that the poultry meat fulfill the requirements stipulated in Article 4, including methods of heat-treatments, actual temperature and duration. For those that belong to the second Paragraph of Article 11 or the second Paragraph of Article 12, the names of the third country and designated establishments shall be stated;
 - 20.6 No outbreaks of HPAI, ND and the H5 and H7 subtype LPAI have occurred for at least 28 days prior to the slaughtering of poultry in the exporting country (zone).

20.7 Statements attesting that the poultry meat fulfill the regulations stipulated in Article 11 to Article 15;

20.8 Numbers of containers and seals; and

20.9 Date, place, name and official stamp of the issuing authority, and printed name and signature of the issuing veterinary officer.