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| STANDARD FORM AUTHORIZEDBY THE MINISTRY OF HEALTH, LABOUR AND WELFARE OF JAPAN |  |

HEALTH CERTIFICATE FOR EXPORT OF
BEEF FROM JAPAN TO SINGAPORE

（別紙様式６－１　食肉衛生証明書様式（牛肉））

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| --- | --- |
| No. | : ……………………… |
|  |  |
| DATE | : ………………………(Month/Day/Year) |

1. Identification of the products

|  |  |
| --- | --- |
| (Species of origin) | (Name of products) |
| (Number of packages) | (Net weight of consignment with unit of measurement) | (Shipping marks) |
| (Consignor) | (Consignor address) |
| (Consignee) | (Destination) |

1. Origin of the products

|  |  |  |
| --- | --- | --- |
| (Name) | (Est. No.) | (Address) |
| (Slaughterhouse) |  |  |
| (Cutting/Processing plant) |  |  |

Date of slaughter: ………………………………

Date of production: ………………………………

Type of packaging: ………………………………

I hereby certify that:

1. The beef is derived from cattle that were born, raised and slaughtered in Japan.
2. The beef is derived from cattle tested (in accordance with Japan’s legislation and current surveillance program) and not found to be suspect or confirmed BSE cases, and were not suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
3. The beef is derived from cattle that were slaughtered in Japan using methods which did not include a stunning process with a device injecting compressed air or gas into the cranial cavity, or a pithing process.
4. Specified risk materials[[1]](#footnote-1) have been cleanly removed from products for export to Singapore without contamination of the meat.
5. The beef is derived from cattle which passed ante-mortem and post-mortem inspections under veterinary supervision and were found free from contagious, infectious and parasitic diseases at time of slaughter. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
6. The beef is derived from cattle that were slaughtered, processed, packed and stored hygienically at the above-mentioned establishment(s) certified by the Ministry of Health, Labour and Welfare in Japan (MHLW) and accredited for import of beef by SFA, Singapore, and is found to be sound, wholesome and fit for human consumption.
7. There is a reliable system in place for the traceability of the cattle.
8. The beef is prepared in establishment(s), in compliance with BSE control measures and sanitary standards based on Abattoir Law in Japan and conditions for export to Singapore, and the establishment(s) are audited regularly by MHLW.
9. The beef has not been treated with chemical preservatives or other foreign substances that could be harmful to human health.
10. The beef was packed under hygienic conditions and every precaution has been taken to prevent contamination prior to export.

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| Name of meat inspector | : ……………………………………………  |
| Official title | : …………………………………………… |
| Signature | : …………………………………………… |
| (Name of prefecture or city) | : ……………………………………………  |

1. 1 SRMs as defined under Japan’s Law on Special Measures Against Bovine Spongiform Encephalopathy (Law No. 70 of June 14, 2002), Abattoir Law (Law No. 114 of August 1, 1953) and Food Sanitation Law (Law No. 233 of December 24, 1947) are head (except the tongue and cheek meat), spinal cord and vertebral column from cattle over 30 months of age, and tonsils and distal ileum (limited to a two-meter portion from its junction with the cecum) from cattle of all ages. [↑](#footnote-ref-1)