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

HEALTH CERTIFICATE FOR EXPORT OF
PROCESSED POULTRY PRODUCTS FROM JAPAN TO SINGAPORE

（別紙様式２－２　衛生証明書様式（家きん肉製品））

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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 products

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

Date of production: ………………………………

Type of packaging: ………………………………

I hereby certify that:

1. The meat which is the raw material of the poultry products is derived from animals that were born, raised and slaughtered in Japan.
2. The meat which is the raw material of the poultry products is derived from animals 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.
3. The meat which is the raw material of the poultry products is derived from animals which were slaughtered, processed, packed and stored hygienically at above-mentioned establishment(s) approved by the Director-General, Food Administration for export to Singapore, and is found to be sound, wholesome and fit for human consumption.
4. The poultry products have been prepared in an establishment approved by the Director-General, Food Administration for export to Singapore. The establishment is audited regularly by MHLW for compliance with sanitary standards based on Food Sanitation Act in Japan and conditions for export to Singapore.
5. The poultry products have not been treated with chemical preservatives or other foreign substances that could be harmful to human health.
6. The poultry products were packed under hygienic conditions and every precaution has been taken to prevent contamination prior to export.
7. Retort processed poultry products (e.g. canned meat) have been heat treated (sterilizing process with sterilizing value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.

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