



Ref: CTO 2015 085 [1]

Meat: NZ and AU Origin- US Reject

CTO direction to biosecurity inspectors for the clearance of *Meat of New Zealand and Australian Origin Rejected at the US border.*

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Vicki Melville, Manager Animal Imports, Ministry for Primary Industries (under delegated authority), give the following directions for *US market rejected meat of New Zealand and Australian origin* to be given clearance in accordance with the following measures, different from those in the applicable import health standards for,

New Zealand Origin Meat Products, Meat Byproducts and Deer Velvet Returning From Other Countries MEANZOIC.ALL (issued 19 July 2001) where clause 6.1 states that "The meat products shall be within their original unopened packaging on arrival. The carton seals must be intact or in the case of full container loads, the official New Zealand seals must be intact."

And

Beef/Deer/Sheep/Goat Meat and Meat Products from Australia MEABDSIC.AUS (issued 23 May 2000) where clause 7.2 states that "The products shall be commercially packed in the original unopened packaging. Full containers of meat shall be sealed."

Cartons rejected overseas because of carton damage, are considered equivalent to unopened packaging providing that:

- The packaging including the liner is the original packaging, with the official seal intact.
- The damage is obvious handling or transit damage, and not an attempt at opening the carton.
- The damage to the cartons is not big enough to allow manipulation of its content.
- The history of the consignment is completely traceable including but not limited to:
 - The original export certification or certified copies thereof;
 - The bill(s) of lading;
 - The original shipping mark;
 - Date of import;
 - Refusal notification (including date and reason for refusal);
 - Evidence that the consignment was never released from bond.

Australian-origin meat and meat products that have been rejected overseas but meet the traceability criteria outlined above are deemed equivalent to Australian-origin meat that was directly imported into New Zealand from Australia. The entire consignment including paperwork must be made available for inspection when entering New Zealand.

The consignment is to be directed to an importer-nominated Transitional Facility (TF) approved for Animal Products, where exposed meat will be trimmed off and collected in accordance with the TF operation manual. The non-exposed meat is eligible for biosecurity clearance.

The trimmings must be 1) heat treated so that they will reach a core temperature of 70°C or greater for at least 30 mins; or 2) disposed of as biosecurity waste.

The reason for directing clearance is that the biosecurity risks associated with this CTO direction have been assessed and are managed effectively.

This direction takes effect from the date of signing and continues in effect until amended or revoked.