

# **IMPORT HEALTH STANDARD FOR THE IMPORTATION INTO NEW ZEALAND OF PRE-COOKED HEAT-AND-EAT MEALS CONTAINING ANIMAL PRODUCTS FOR HUMAN CONSUMPTION FROM CANADA AND THE UNITED STATES OF AMERICA**

**Issued pursuant to Section 24A of the Biosecurity Act 1993 (the Act)  
Dated: 31 October 2014**

## **USER GUIDE**

The information in Ministry of Primary Industries (MPI) animal product import health standards is presented in numerically ordered sections with descriptive titles. Sections are grouped into one of four parts, designated alphabetically.

Part A. GENERAL INFORMATION contains sections of general interest, including those relating to the legal basis for MPI import health standards and the general responsibilities of every importer of animals and animal products.

Part B. IMPORTATION PROCEDURE contains sections that outline the requirements to be met prior to and during importation. Whether a permit to import is required to be obtained prior to importation is noted, as are conditions of eligibility and general conditions relating to documentation accompanying the consignment.

Part C. CLEARANCE PROCEDURE contains sections describing the requirements to be met at the New Zealand border prior to any consignment being given biosecurity clearance.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be completed by the appropriate personnel as indicated in the certification and accompany the consignment to New Zealand.

## **PART A. GENERAL INFORMATION**

### **1 IMPORT HEALTH STANDARD**

- 1.1 Pursuant to section 24A of the Act, this document is the import health standard for the importation into New Zealand of pre-cooked heat-and-eat meals containing animal products for human consumption from Canada and the United States of America.
- 1.2 Obtaining biosecurity clearance for each consignment of pre-cooked heat-and-eat meals containing animal products imported into New Zealand is dependent upon the consignment meeting the requirements of this import health standard.
- 1.3 This import health standard may be reviewed, amended or revoked if there are changes in New Zealand's import policy or the animal health status of the originating country, or for any other lawful reason, at the discretion of the Director-General.

## **2 IMPORTER'S RESPONSIBILITIES**

- 2.1 The costs to MPI in performing functions relating to the importation of pre-cooked heat-and-eat meals containing animal products shall be recovered in accordance with the Act and any regulations made under that Act.
- 2.2 All costs involved with documentation, transport, storage and obtaining a biosecurity clearance shall be borne by the importer or agent.
- 2.3 Commercial consignments imported into New Zealand for human consumption must comply with relevant requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code. Importers of food intended for sale for human consumption must be listed with MPI. These requirements are independent of the IHS requirements. Importers are advised to consult MPI's food safety website: <http://www.foodsafety.govt.nz/industry/importing/>.
- 2.4 The importation of the following animal material or product must comply with the inspection requirements issued in Overseas Market Access Requirements (OMAR) 01/172 under the Animal Products Act 1999:
- a) Re-imported animal products or products containing animal product of New Zealand origin returned to New Zealand for domestic sale or use, or for re-export, and
  - b) Imported animal products or products containing animal product of foreign origin intended for export or further processing for export.
- 2.5 A prerequisite requirement of this OMAR is biosecurity clearance. The inspection requirements can be found at: <http://foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm> or obtained from your local Verification Services office <http://www.foodsafety.govt.nz/about/verification-agency/contact.htm>.

## **3 DEFINITION OF TERMS**

### **Animal products**

Non-viable products derived from animals.

### **Biosecurity Clearance**

A clearance under section 26 of the Act for the entry of goods into New Zealand.

(Explanatory Note: Goods given a biosecurity clearance by an inspector are released to the importer without restriction)

### **Equivalence**

Acceptance by MPI that the circumstances relating to the importation of a consignment are such that the health status of the consignment is equivalent to the health status of a consignment that complies with the requirements of the import health standard.

### **Heat-and-eat meals**

Means fresh, frozen, freeze-dried or dehydrated foods portioned and packaged with the intent of consumption after rehydration and/or heating.

**Inspector**

A person who is appointed an inspector under section 103 of the Act.

(Explanatory Note: An inspector is appointed to undertake administering and enforcing the provisions of the Act and controls imposed under the Hazardous Substances and New Organism Act 1996, and the Convention on the International Trade in Endangered Species)

**Pre-cooked**

Product has been heat treated to the minimum core temperatures for the specified minimum times as detailed under Section 10 prior to any subsequent dehydration, freeze-drying or other process that could reasonably be assumed to render the heat treatment less effective.

**Sealed Packaging**

The packaging is impervious and sealed at the point of manufacture. The original packaging must be intact i.e. has not been opened.

**Specified risk materials (SRMs)**

From animals of all ages: the entire head (excluding the tongue) including the brain, eyes, trigeminal ganglia and tonsils; the thymus; and the intestines from the duodenum to the rectum.

From animals older than 6 months: the spleen and spinal cord.

From animals older than 30 months: the vertebral column (including dorsal root ganglia).

**4 EQUIVALENCE**

4.1 The Chief Technical Officer (CTO) may approve measures under section 27(1)(d) of the Act, different from those set out in this IHS, that may be applied to effectively manage risks associated with the importation of these goods. If an equivalent measure is approved a permit to import may be issued under section 24D(2) of the Act, if the Director-General considers it appropriate to do so.

4.2 Permit applications can be accessed here:  
<http://www.biosecurity.govt.nz/forms/imports-animal-products>.

**PART B. IMPORTATION PROCEDURE****5 PERMIT TO IMPORT**

5.1 Importation into New Zealand of pre-cooked heat-and-eat meals containing animal products which meet the requirements of this import health standard may, subject to sections 27 and 28 of the Act, be given biosecurity clearance and do not require a biosecurity direction to a transitional facility. As such, they do not require a permit to import.

## **6 ELIGIBILITY**

- 6.1 The product must be commercially packaged and sealed in foil or plastic. The product is not required to be shelf stable.
- 6.2 Pre-cooked heat-and-eat meals containing poultry meat may not be imported under this import health standard.

## **7 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 7.1 The consignment shall be accompanied by appropriately completed health certification which meets the requirements of PART D. ZOOSANITARY CERTIFICATION.
- 7.2 Documentation shall be in English, but may be bilingual (language of exporting country/English).
- 7.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity direction and/or clearance or rejection of consignments.

## **8 BIOSECURITY CLEARANCE**

- 8.1 Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival. The Inspector may also inspect the consignment, or a sample of the consignment.
- 8.2 Providing that the documentation meets all requirements noted under PART D. ZOOSANITARY CERTIFICATION and the consignment meets the conditions of section 7. ELIGIBILITY, the consignment may, subject to sections 27 and 28 of the Biosecurity Act 1993, be given a biosecurity clearance pursuant to section 26 of the Biosecurity Act 1993.

## **PART D. ZOOSANITARY CERTIFICATION**

### **9 NEGOTIATED EXPORT CERTIFICATION**

- 9.1 The following Model Zoosanitary Certificate contains the information required by MPI to accompany imports of pre-cooked heat-and-eat meals containing animal products for human consumption from Canada and the United States of America into New Zealand:

**10 MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY:** PRE-COOKED HEAT-AND-EAT MEALS CONTAINING ANIMAL PRODUCTS FOR HUMAN CONSUMPTION

**CERTIFYING AUTHORITY:**

Agency: .....

Department: .....

Country: .....

**I. ORIGIN OF THE CONSIGNMENT**

(i) Name/s and address/es of processing premises: .....

(ii) Processing premises registration number: .....

**II. CONSIGNMENT DESCRIPTION**

(i) The commodity contained in this consignment is (describe form and packaging): .....

.....

(ii) Amount (in kgs) of the consignment: .....

**III. DESTINATION OF THE CONSIGNMENT**

(i) Name and address of New Zealand importer: .....

.....

#### IV. ZOOSANITARY INFORMATION

##### MANUFACTURER'S DECLARATION

I, ....., being the manager of the factory where the products identified in this Zoo-Sanitary Certificate have been manufactured, certify that:

*(Delete as applicable)*

1. For mammalian meat:

1.1 The product contains only meat derived from animals slaughtered in Canada or the United States of America.

1.2 The product contains meat that is free of bone.

1.3 During manufacture of the product, the meat products have been heated to the following minimum core temperatures/times, prior to freeze-drying, dehydrating or any other process:

**Either:** 1.3.1 70°C for at least 25 minutes;

**Or:** 1.3.2 80°C for at least 3 minutes.

2. For egg products:

2.1 The egg products have been heated to the following minimum core temperatures/times, prior to freeze-drying, dehydrating or any other process:

**Either:** 2.1.1 60°C for at least 30 minutes;

**Or:** 2.1.2 100°C for at least 1 minute.

3. For dairy products:

3.1 The milk used to manufacture the dairy ingredients used during manufacture of the product has been heat treated:

**Either** 3.1.1 a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]);

**Or** 3.1.2 if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]);

**Or** 3.1.3 if the milk has a pH of 7.0 or over, the HTST process applied twice.

Name and Signature of Manager:

.....

Date: .....

**VETERINARY CERTIFICATE**

I, ....., an Official Veterinarian authorised by the USA/Canadian Government certify, after due enquiry, with respect to the products identified in this Zoosanitary Certificate that:

- 1. For products containing meat and meat products, the meat was derived from animals that passed veterinary ante-mortem and post-mortem inspection.
- 2. The products (*delete as applicable*):
  - 2.1 Originate from the United States of America; or
  - 2.2 Originate from Canada and the products do not contain any specified risk materials (SRMS).

(*Note: See Section 3. DEFINITION OF TERMS for definition of SRMs.*)
- 3. After due enquiry, I have no reason to doubt the Manufacturer’s Declaration.

Name and Signature of Official Veterinarian: .....

Date: .....

Name and Address of Office: .....

**N.B. Official stamp of the government veterinary authority of the exporting country must be applied to all pages of the Zoo-Sanitary Certification.**