

MAF's Public Notification No. 2004-14

According to the Article 34 of the Domestic Animal Epidemic Prevention Act and the Article 35 of the Domestic Animal Epidemic Prevention Act's Enforcement Regulation, Import Sanitation Conditions on Thai Poultry Products Treated by Heat are established & announced publically as follows.

April 1, 2004
Minister of the MAF

Import Sanitation Conditions on Thai Poultry Products Treated by Heat

1. These import sanitation conditions are applied to eatible poultry products treated by heat(hereinafter referred as exporting livestock products) and exported from Thailand(hereinafter referred as exporting country) to Korea.
2. Exporting country must manage Highly Pathogenic Avian Influenza and Velogenic Viscerotropic Newcastle Disease as compulsory report diseases, and must guess the same diseases beforehand periodically, and must enforce preventive policies against the same epidemics like taking slaughtering action on chickens & ducks, movement limit & disinfection when the same disease occur in exporting country.
3. Poultry which is produced for exporting livestock product must be hatched and raised in exporting country.
4. Exporting livestock products must coincide with the following standards:
 - a. Farms in which poultry produced for exporting livestock products was raised must be located within a region in a radius of 10 Km from the center of those farms in which Highly Pathogenic Avian Influenza and Velogenic Viscerotropic Newcastle Disease didn't occur for at least 30 days before butchering.
 - b. Slaughterhouses, processing plants & processing plants for heat-treatment where poultry produced for exporting livestock products must be located within a region in a radius of 3 Km from the center of those facilities in which Highly Pathogenic Avian Influenza and Velogenic Viscerotropic Newcastle Disease didn't occur for at least 30 days before butchering, processing & heat-treatment.
 - c. Slaughterhouses, processing plants & processing plants for heat-treatment where poultry produced for exporting livestock products must be in proper places selected by exporting country's government after that government inspection for sanitation,

and processing plants for heat-treatment must be satisfied with the No.5's standards for heat-treatment facilities and exporting country's government must select them and then must inform Korean government of these proper plants, and these proper plants must be plants that Korean government must check them by the spot inspection or other ways and then must recognize them.

- d. Poultry materials which are produced for exporting livestock products must be produced from healthy poultry in result that exporting country's government veterinary officers inspect in ways of living-body & dissection.
 - e. Exporting livestock products must be treated by heat at the 70°C that their central parts' temperature is kept up the lowest for 30 minutes, at the 75°C that their central parts' temperature is kept up the lowest for 5 minutes, or at the 80°C that their central parts' temperature is kept up the lowest for 1 minute, and must be also treated by heat in order to get rid of Highly Pathogenic Avian Influenza's virus and Velogenic Viscerotropic Newcastle Disease's virus completely.
 - f. Packing of exporting livestock products must have a mark of pass-the-test that those exporting livestock products were treated in a safe way on the public sanitation, and those competent marks of pass-the-test must be informed to Korean government in advance.
 - g. Exporting livestock products must not excess the permissible standards (which must follow the Korean government relative regulations) that residue such as antibiotic, synthetic antibiotic substance, agricultural chemical, hormone, heavy metal, radioactivity, etc. causes harm on the public sanitation, and must not have food poisoning virus like salmonella, staphylococcus aureus, vibrio parahaemolyticus, clostridium perfringens, listeria monocytogenes, escherichia coli O157:H7, etc., and must not be medicated by the ingredients like ionizing radiation, ultraviolet treatment & meat tenderizer which have reverse effect on those poultry meat's composition or characteristic.
 - h. Packing paper of exporting livestock products must get a permission from exporting country, and must be harmless to human body, and must be made of good materials which don't cause the environmental pollution.
5. The standards for heat-treatment facilities are as follows:
- a. Heat-treatment facilities must be designed by before-heating handling facilities like raw materials' handling, and after-heating handling facilities such as heating handling and product packing, etc. separately.
 - b. Both before-heating handling facilities & after-heating handling facilities of heat-treatment must be isolated completely except passageways that can be opened or closed.
 - c. Before-heating handling facilities of heat-treatment must have facilities that keep raw materials, treat and inspect.
 - d. After-heating handling facilities of heat-treatment must be shut off from outside

completely, and the same facilities must have heating facilities with inspection tools like temperature recording machine, etc., and must have facilities or apparatus for inspection, cooling-keeping & packing after-heating handling.

- e. Both before-heating handling facilities & after-heating handling facilities of heat-treatment must be classified & managed by operators per each facilities in order to prevent re-pollution, and each facilities must have facilities such as entrance, dressing room and toilet, respectively.
 - f. Heat-treatment facilities' ground, wall & ceiling must be made of non-osmosis materials which is easy to clean them, its ground must be inclined properly, its must have water facilities, and can be disinfected, either.
6. When exporting livestock products are exported, exporting country's government veterinary officers must issue export inspection certificates described in English in detail before shipments as the following each details:
- (1) Above mentioned details in No.2. or No.4
 - (2) Product name, packing type, packing volume & weight
 - (3) Name and address of slaughterhouses, processing plants (or processing plants for heat-treatment) & depository
 - (4) Date/Month/Year of slaughtering, processing & heat-treatment, handling way, container's sealing No.
 - (5) Vessel's name or flight's name, shipment date & shipment place's name
 - (6) Address and name(or company name) of exporter & importer
 - (7) Issuing date & place of inspection certificate, issuer's belonging, position, name & signature
7. In case that poultry's major diseases like Highly Pathogenic Avian Influenza and Velogenic Viscerotropic Newcastle Disease occurred or were confirmed under suspicion of occurrence, exporting country's veterinary authorities must inform Korean veterinary authorities of these facts within 24 hours by fax or e-mail, etc.
8. While import inspections on exporting poultry products, in case that Korean veterinary authorities finds improper items on these import sanitation conditions, Korean veterinary authorities can order the owner of competent exporting poultry products to send back to exporting country, and can cancel relevant workplaces.
9. Korean veterinary officers can have a right to study the question on the spot & to investigate into production records of exporting workplaces, in case that the spot survey or investigation are improper, Korean veterinary officers can stop exporting to Korea.

< *Additional Clauses* >

①(Enforcement Date) These import sanitation conditions go into effect from April 1, 2004.

②(Application Time) These import sanitation conditions are applied to shipments for exporting to Korea after April 1, 2004.

③(Passage Management) According to the the Article 5's regulations of *MAF's Public Announcement No. 2000-34*(May 2,2000), at present, as of March 9, 2004, those workplaces of which have been approved by Korean government are recognized as getting approvals from Korean government already. However, processing plants for heat-treatment(including cases of heat-treatment facilities set up in processing plants) are not recognized as getting approvals from Korean government already.

⇒ Translated by Lee, Hoon-shik,

Thai Trade Center, Seoul

(OFFICE OF COMMERCIAL AFFAIRS

ROYAL THAI EMBASSY, Seoul)