

VETERINARY CONDITIONS FOR IMPORTATION OF POULTRY AND POULTRY PRODUCTS

Singapore Food Agency (SFA)

POULTRY AND POULTRY PRODUCTS

- a) Infection with high pathogenicity avian influenza (HPAI) viruses is a notifiable disease in the country of export.
- b) The country has been free from high pathogenicity avian influenza (HPAI) for the past twelve (12) months prior to export¹.

¹ For SFA-accredited countries with HPAI outbreak(s), for resumption of trade, the following condition must be met: the country has been free from HPAI for past 28 days following a stamping out policy in accordance with Article 10.4.6 of OIE Terrestrial Animal Health Code.

OR

The products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza virus in accordance with OIE guidelines.

- c) The country is not practising AI vaccination to control the disease.
- d) The meat has been derived from animals which were born and bred in the country of origin since birth.
- e) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
- f) The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Food Administration for export to Singapore.
- g) The meat has not been treated with chemical preservatives or other substances injurious to health.
- h) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.
- i) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.

- j) Pathogen reduction treatments (PRTs) may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing. The establishment may use only SFA-approved PRTs up to their maximum use levels. PRTs are used in addition to proper hygiene practices and not used to make contaminated meat fit for human consumption.

II. ADDITIONAL CONDITIONS FOR CHILLED POULTRY

- a) The product must not be derived from thawed frozen poultry.
- b) The product is sealed with leak-proof packaging and has a shelf life of at least 10 days at ≤ 4 °C, from the date of packing.