

**Application form  
for the designation of heat-processing facilities for meat and its  
products derived from cloven-hoofed animals**

(Important notice)

The information required by Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries (MAFF), for the evaluation of heat-processing facilities to export heat-processed meat and its products derived from cloven-hoofed animals to Japan are set out below.

- All information should be submitted in English.
- Please check where applicable or fill in the blanks.

Date of application (day/month/year) : \_\_\_\_\_

The exporting country : \_\_\_\_\_

**【A】Facility Profile**

(1) Facility name : \_\_\_\_\_

Facility address : \_\_\_\_\_

Registration number of the facility : \_\_\_\_\_

(2) Scale of the facility

Total-floor area : \_\_\_\_\_

(3) Number of workers

total : \_\_\_\_\_

{ pre heating area : \_\_\_\_\_  
post heating area : \_\_\_\_\_  
storage area : \_\_\_\_\_

supervisor : \_\_\_\_\_

others : \_\_\_\_\_

※Please fulfill the numbers on average per day

(4) Year of Established : \_\_\_\_\_

(5) Capacity of production : \_\_\_\_\_ tons / year

## **【B】Heat-processing**

(1) Pre-heating

a. Kind of raw material (species of cloven-hoofed animals) : \_\_\_\_\_

b. Country of origin of raw materials : \_\_\_\_\_

(2) Heat-processing

a. Number of heat-processing equipment : \_\_\_\_\_

b. Ways of heat-processing by each heat-processing equipment :

Equipment 1 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

Equipment 2 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

Equipment 3 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

\*If the facility has more heat-processing equipment, please add the lines as necessary.

\*Please circle the way of heat-processing. In case the way of heat-processing is by steam, please circle “<100°C or >100°C”.

c. Temperature management of the meat products by the heat-processing equipment

Equipment 1 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

Equipment 2 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

Equipment 3 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

\*Please add the lines as necessary in accordance with the number of heat-processing equipment.

d. Measuring method and place for central temperature for meat and meat products in heat processing

Equipment 1 : \_\_\_\_\_

\_\_\_\_\_

Equipment 2 : \_\_\_\_\_

\_\_\_\_\_

Equipment 3 : \_\_\_\_\_

\_\_\_\_\_

\*Please add the lines as necessary in accordance with the number of heat-processing equipment.

e. Kind of heat-processed products intended to be exported from the facility to Japan :

\_\_\_\_\_

f. Kind of products other than “e”, produced in the facility :

\_\_\_\_\_

### **【C】Management**

(1) Standard operation procedures (SOP) for the following items;

(Pre-heating and Post-heating)

•Comprehensive sanitary management : equipped / not equipped

•Sanitary management for staff : equipped / not equipped

•Training program for staff : equipped / not equipped

•Sanitary management for water supply : equipped / not equipped

•Sanitary management for draining and waste : equipped / not equipped

(Pre-heating)

•Sanitary management for equipment for storage, treatment and inspection :

equipped / not equipped

•Maintenance of equipment for storage, treatment and inspection :

equipped / not equipped

•Sanitary handling for material : equipped / not equipped

•Way of storage, treatment and inspection : equipped / not equipped

(Post-heating)

•Sanitary management for equipment for inspection, cooling, storage and packing:  
equipped / not equipped

•Maintenance of equipment for inspection, cooling, storage and packing :  
equipped / not equipped

•Sanitary handling for heat-processed products : equipped / not equipped

•Way of inspection, cooling, storage and packing after heat -processing :  
equipped / not equipped

•Sanitary management for heat-processing equipment : equipped / not equipped

•Maintenance of heat-processing equipment : equipped / not equipped

•Confirmation of the heat-processing temperature and time : equipped / not equipped

•Way of inspection of heat-processed products : equipped / not equipped

※In case SOP is not equipped, please describe measure of management on each item.

(Title of unequipped SOP)

(Measure of management)

\*If the facility has more heat-processing equipment, please add the lines as necessary.

## **[D]Additional Information**

a. Countries to which the products are exported from the facility :

---

b. Actual export amount in the last twelve months (if applicable) :

                     kg

**-Remarks-**

Relevant documents attached to this application :

- Organization chart of the facility
- Building map which shows the structure of pre-heating area and post-heating area
- Arrangement plan of major equipment including heat-processing equipment
- Photographs of an isolated appearance (dividing walls etc.) between pre-heating area and post-heating area
- Photographs of attachment point between heat-processing equipment and dividing walls
- Traffic line of the products from entrance to exit
- Traffic line of drainage and waste
- Traffic line of water supply
- Traffic line of air

- Traffic line of workers
- List of Standard Operation Procedures (SOP)
- Map around the facility
- Table of manufacturing process by each product

# Application form for the designation of heat-processing facilities for poultry meat and its products

(Important notice)

The information required by Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries (MAFF), for the evaluation of heat-processing facilities to export heat-processing poultry meat and its products to Japan are set out below.

- All information should be submitted in English.
- Please check where applicable or fill in the blanks.

Date of application (day/month/year) : \_\_\_\_\_

The exporting country : \_\_\_\_\_

## **【A】Facility Profile**

(1) Facility name : \_\_\_\_\_

Facility address : \_\_\_\_\_

Registration number of the facility : \_\_\_\_\_

(2) Scale of the facility

Total-floor area : \_\_\_\_\_

(3) Number of workers

total : \_\_\_\_\_

{ pre heating area : \_\_\_\_\_  
post heating area : \_\_\_\_\_  
storage area : \_\_\_\_\_

supervisor : \_\_\_\_\_

others : \_\_\_\_\_

※Please fulfill the numbers on average per day

(4) Year of Established : \_\_\_\_\_

(5) Capacity of production : \_\_\_\_\_ tons / year

## **【B】Heat-processing**

(1) Pre-heating

a. Kind of raw material (species of poultry) : \_\_\_\_\_

b. Country of origin of raw materials : \_\_\_\_\_

(2) Heat-processing

a. Number of heat-processing equipment : \_\_\_\_\_

b. Ways of heat-processing by each heat-processing equipment :

Equipment 1 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

Equipment 2 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

Equipment 3 : steam(<100°C, >100°C)•boil•fry•roast•grill•other(\_\_\_\_\_)

\*If the facility has more heat-processing equipment, please add the lines as necessary.

\*Please circle the way of heat-processing. In case the way of heat-processing is by steam, please circle “<100°C or >100°C”.

c. Temperature management of the meat products by the heat-processing equipment

Equipment 1 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

Equipment 2 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

Equipment 3 : \_\_\_\_\_ °C, \_\_\_\_\_ minutes (core of the meat)

\*Please add the lines as necessary in accordance with the number of heat-processing equipment.



d. Measuring method and place for central temperature for poultry meat and meat products in heat processing

Equipment 1 : \_\_\_\_\_

\_\_\_\_\_

Equipment 2 : \_\_\_\_\_

\_\_\_\_\_

Equipment 3 : \_\_\_\_\_

\_\_\_\_\_

\*Please add the lines as necessary in accordance with the number of heat-processing equipment.

e. Kind of heat-processed products intended to be exported from the facility to Japan :

\_\_\_\_\_

f. Kind of products other than “e”, produced in the facility :

\_\_\_\_\_

### **【C】Management**

(1) Standard operation procedures (SOP) for the following items;

(Pre-heating and Post-heating)

•Comprehensive sanitary management : equipped / not equipped

•Sanitary management for staff : equipped / not equipped

•Training program for staff : equipped / not equipped

•Sanitary management for water supply : equipped / not equipped

•Sanitary management for draining and waste : equipped / not equipped

(Pre-heating)

•Sanitary management for equipment for storage, treatment and inspection :

equipped / not equipped

•Maintenance of equipment for storage, treatment and inspection :

equipped / not equipped

•Sanitary handling for material : equipped / not equipped

•Way of storage, treatment and inspection : equipped / not equipped

(Post-heating)

•Sanitary management for equipment for inspection, cooling, storage and packing:  
equipped / not equipped

•Maintenance of equipment for inspection, cooling, storage and packing :  
equipped / not equipped

•Sanitary handling for heat-processed products : equipped / not equipped

•Way of inspection, cooling, storage and packing after heat -processing :  
equipped / not equipped

•Sanitary management for heat-processing equipment : equipped / not equipped

•Maintenance of heat-processing equipment : equipped / not equipped

•Confirmation of the heat-processing temperature and time : equipped / not equipped

•Way of inspection of heat-processed products : equipped / not equipped

※In case SOP is not equipped, please describe measure of management on each item.

(Title of unequipped SOP)

(Measure of management)

\*If the facility has more heat-processing equipments, please add the lines as necessary.

## **[D]Additional Information**

a. Countries to which the products are exported from the facility :

---

b. Actual export amount in the last twelve months (if applicable) :

                     kg

**-Remarks-**

Relevant documents attached to this application :

- Organization chart of the facility
- Building map which shows the structure of pre-heating area and post-heating area
- Arrangement plan of major equipment including heat-processing equipment
- Photographs of an isolated appearance (dividing walls etc.) between pre-heating area and post-heating area
- Photographs of attachment point between heat-processing equipment and dividing walls
- Traffic line of the products from entrance to exit
- Traffic line of drainage and waste
- Traffic line of water supply
- Traffic line of air

- Traffic line of workers
- List of Standard Operation Procedures (SOP)
- Map around the facility
- Table of manufacturing process by each product