

参 考 资 料

1. カナダのと畜場における扁桃除去に関するSSOP

SSOP FOR REMOVAL OF TONSILS AT SLAUGHTER

Chapter 11 of the Meat Hygiene Manual of Procedures is a reference document for operators of registered establishments wishing to engage in international export of Canadian meat products, including beef and beef products. Included in the Chapter is general information concerning export qualification as well as information that is market specific. The removal of palatine tonsils is addressed as a special requirement applicable to specific commodities in section 11.6 of the chapter, and supplemented by Annex R-1, both of which have been reproduced below.

The Meat Hygiene Manual of Procedures, including Chapter 11 and associated Annexes, is available at the Canadian Food Inspection Agency website:
<http://www.inspection.gc.ca/english/anima/meavia/mmopmmhv/mane.shtml>

11.6 SPECIAL REQUIREMENTS APPLICABLE TO SPECIFIC COMMODITIES

11.6.1 High quality beef

Under access arrangements negotiated in the General Agreement on Tariffs and Trade (GATT), imports of "high quality" Canadian beef are permitted by the United States of America, Switzerland, Japan, Republic of Korea, Taiwan and the EU member States.

The EU (European Union) includes the following countries:

- Austria, Belgium, Cyprus, Czech Republic, Denmark (except for the Faeroe Islands and Greenland), Eire (Republic of Ireland), Estonia, Finland, France (including the overseas departments of Guadeloupe, French Guyana, Martinique and Réunion and the Principality of Monaco but excluding the overseas territories), Germany, Greece, Hungary, Italy (excluding the Vatican or the Republic of San Marino), Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal (including Azores and Madeira), Slovakia, Slovenia, Spain (including Canary Islands and the Balearic Isles but excluding Ceuta and Melilla), Sweden and the United Kingdom (including the Channel Islands and Isle of Man).

(1) Definitions

There are two definitions to describe "high quality beef".

(a) High quality beef having the following characteristics:

Carcasses or any cuts from cattle not over 30 months of age which have been fed for 100 days or more on a nutritionally balanced, high energy feed

concentration containing no less than 70 per cent grain, and at least 20 pounds total feed per day.

It is understood that Canadian beef Grades AA, AAA and Prime (58% to 49% meat yield) automatically meet the definition above. The Canada Choice grade employed as an alternative grade description for Canada AAA graded beef would also satisfy this definition.

(b) Beef quarters, wholesale cuts, boneless primal and subprimal cuts or portioned steaks from carcasses possessing the following characteristics:

- (i) Minimum external white fat covering over the ribeye muscle at the 12th rib of 0.4 inch to 0.9 inch.
- (ii) Carcass weight of 273 to 386 kg.
- (iii) Minimum ribeye area at 12th rib 9 square inches.
- (iv) Maximum Age - 30 months. Carcass must have no visible ossification of cartilage buttons over tips of spinous processes associated with the 1st through 11th thoracic vertebrae.
- (v) Minimum intermuscular fat intermingled in lean in longissimus (ribeye) muscle at the 12th rib: equivalent to modest fat content of lean beef, 6% minimum fat determined on a wet tissue basis.

N.B. This will not apply to other muscles of a carcass.

- (vi) Colour: Lean meat must be a bright, cherry red colour at time of cutting of carcass.
- (vii) Fresh chilled carcasses or cuts must be at a temperature (internal of ribeye muscle) of less than 4 C when packed for shipment

(2) Certification

(a) In the case of **EU**, the Canadian high quality beef must be covered by a "Certificate of Authenticity issued by the Canadian Food Inspection Agency (Annex C).

This certificate is in addition to the Certificate of Inspection, form CFIA 1454 and other certification required by the importing country.

The Official Certificate stamp must be applied at the bottom of the certificate of authenticity above the signature of the issuing officers.

Original and copies must be individually signed and stamped.

It is a condition of sale of high quality (non-manufacturing) beef to the E.U., Japan and the United States that the shipment be certified by a grader as having met the quality criteria of the importing country.

The operator of the exporting establishment in Canada accepts the responsibility of establishing, with input from the Area Office as required, procedures which will allow the Canadian Beef Grading Agency grading staff to certify that the product shipped meets the standards required by the export contract.

In light of the presence of the inspection legend and of the specification for high quality beef, the Certificate of Authenticity shall be signed by an Official Veterinarian and by a Grader of the Canadian Beef Grading Agency. The official veterinarian should be the last one to sign the certificate.

In view of the fact that this certificate will be accompanied by the Certificate of Inspection, Form CFIA 1454, the certificate number shall be the number of the Certificate of Inspection.

An original and at least one copy of the Certificate of Authenticity corresponding to the model in Annex B shall be issued. They shall be printed and completed in one of the official languages of the EU, i.e. English, French, German or Italian. Handwritten documents must be printed in block capitals. The original certificate and the copy(ies) shall be presented to the customs authority of the importing State.

For your information, please, note that the Certificate of Authenticity is valid for three months from the date of issue. However, the certificate may not be presented after 31 December of its year of issue.

N.B. In the case of bison meat, EU recognizes Grades A1, A2 and A3 as high quality bovine meat. The certificate of authenticity can therefore be issued with the following statement added to the back: "Bison meat graded A1, A2 and A3 under the standards of the Canadian Food Inspection Agency meets the definition above".

(b) In the case of **Switzerland**, the EU definition of high quality beef applies. Switzerland, although not an EU country, insists on the same Certificate of Authenticity as EU countries, in addition to the usual certification.

(c) In the case of **Japan**, in addition to Form CFIA 1454 the certificate shown in Annex A, in the section on Japan (11.7.3), is to be used. Definition No. 1 (b) meets the Japanese requirements for High Quality Beef.

(d) In the case of the **Republic of Korea**, in addition to Form CFIA 1454, the certificate shown in Annex A, in the section on the Republic of Korea (11.7.3), is to be used. At present, the Republic of Korea recognizes Canada AAA, Canada

AA and Canada A Grades of either Canada 1 or Canada 2 yield as meeting their specification for High Quality Beef. The newly introduced Canada Prime grade in 1997 which differs from the Canada AAA beef grade only in the higher required marbling level of at least "slightly abundant" or more would also satisfy the High Quality Beef specifications. Equally the Canada Choice export labelling grade which is employed as an alternate grade description for Canada AAA grade beef would also satisfy this definition.

(e) In the case of the **United States of America** the following certification in the English language should be shown on the accompanying Inspection Certificate for Fresh Meat and Meat by Products (Form CFIA 1450):

"I hereby certify to the best of my knowledge and belief that the herein described fresh, chilled or frozen beef, meets the specifications prescribed in regulations issued by the U.S. Department of Agriculture (7 CFR 2853.106 (a) and (b))."

Meat graded Canada AA and AAA under the standards of the Canadian Food Inspection Agency automatically meets the U.S. specifications. As of August 18, 1997 the Canada Prime and Canada Choice grades of beef would also meet the U.S. specifications.

(f) In the case of **Taiwan**, in addition to Form CFIA 1454, the certificate shown in Annex A in the section on Taiwan (11.7.3), is to be used. At present, Taiwan recognizes Canada AAA Grades as meeting their specification for High Quality Beef. The Canada Prime and the Canada Choice export grade would also satisfy the High Quality Beef specifications of Taiwan as they are higher or at least equivalent to Canada AAA.

11.6.2 Organs and glands for pharmaceutical purposes

Unless specific requirements are listed for a particular country in 11.7.3, regarding the export of organs and glands for pharmaceutical purposes, the following applies.

Organs and glands derived from food animals which have passed inspection may be exported provided the following conditions are met:

- (i) the product has been prepared under hygienic conditions;
- (ii) the product has been packed in containers meeting the importing country's labelling requirements. The words "for pharmaceutical purposes" should be shown on the containers;
- (iii) it should be noted that export stamps or stickers shall not be applied unless specifically required by the importing country;

(iv) Form CFIA 1454 accompanies the shipment and has the words "for pharmaceutical purposes" typed on it.

11.6.3 Meat products derived from ruminants - restrictions related to BSE

11.6.3.1 General information

Several countries have imposed restrictions on the importation of Canadian meat products derived from ruminants following the report of BSE in Canada.

Available information on restrictions imposed is summarized in Annex R of this section. It is important to note that this information relative to BSE is in addition to the information already available in the section specific to each country which continues to apply (e.g., the EU already has specific requirements relative to BSE).

The information provided in this section represents the best effort to inform interested parties on the current situation. In order to do so annex R includes also foreign markets that have not imposed a ban on the import of Canadian products but that have either restrictions or certification requirements regarding BSE when available. Changes to the information provided could be made by importing countries without prior notice or restrictions unknown to the CFIA may apply. Under the circumstances, it is important to reiterate that exporters are responsible to ensure that the products destined for export meet the applicable requirements of the countries of destination.

11.6.3.2 Specific BSE requirements

Available information on BSE related requirements established by authorities of importing countries is included in the section specific to the country or was distributed to Area Offices.

Beef tongues: When import requirements refer to removal of tonsils, without specifying palatine tonsils, the tongues must be harvested making a cut caudal to (just behind) the vallate papillae (see annex R-1 for details).

Marking requirements: To facilitate the work of all parties involved, an identification mark has been agreed upon to identify products derived from animals aged 30 months or older. The identification mark (see Annex R-2) should appear on the products in the case of unpackaged products or on the main panel of the shipping container in the case of packaged products. The size of the mark should be of at least 5 cm (sides in the case of the triangle and height in the case of the numeral), Operators of establishments where bovine meat products are manufactured are responsible for developing marking procedures, using one of the agreed upon identification marks, to the satisfaction of the CFIA to ensure

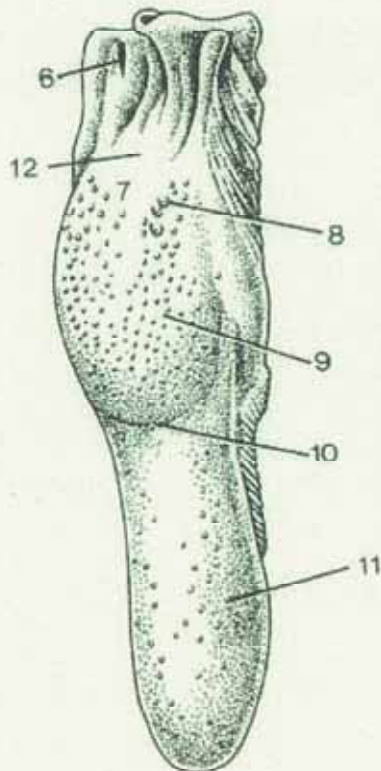
that all products derived from animals aged 30 months and older are identified as required.

As a control measure at a receiving establishment, written confirmation from the operator of the supplying establishment endorsed by the CFIA inspector to the effect that the marking is conducted in a satisfactory manner should be retained on file and made available on request.

Meat products prepackaged for retail sale on the Canadian market and prepared meat products for sale in Canada do not need to bear the markings described above.

Chapter 11 Annex R-1

Tongue, Palatine and Lingual Tonsils



Bovine tongue and tonsils / Langue bovine et amygdales

- 6. tonsillar sinus (palatine tonsil)
/ fosse tonsillaire (amygdale palatine)
- 7. root of tongue / racine de la langue
- 8. vallate papillae / papilles caliciformes
- 9. torus linguae / torus lingual
- 10. fossa linguae / fosse linguale
- 11. fungiform papillae / papille fungiforme
- 12. lingual tonsils / amygdale linguale

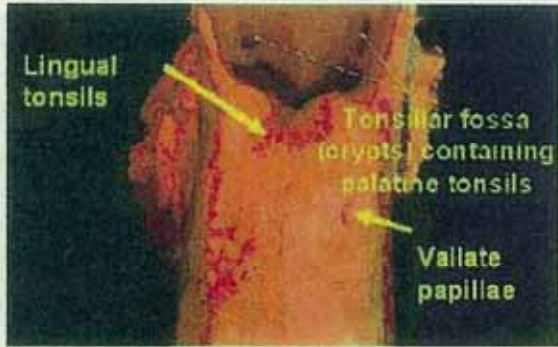
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The tongue / La langue

- 1. V linguae / V lingual
- 2. vallate papillae /
papilles caliciformes



Adult Bovine Tongue with Palatine and Lingual Tonsils and Vallate Papillae



2. カナダのと畜場における獣医官及び検査員数

と畜場における獣医官及び検査員数（カナダ）

獣医官： 457名

検査員数： 1,620名