Pet Food and Pet Treats/Chews that are NOT Produced through Extrusion or Hermetically Sealed (through Retort Processing) that Contain NO Animal-Origin Ingredients [exception fish and/or dairy and/or powdered egg] other than POULTRY and PORK [excludes Pet Treats and Chews Made from only (1) “External” Tissues of Pigs/Equines/Bovines/Caprines/Ovines such as Hide, Ears, Snouts, and Hooves or (2) Bones of Pigs/Equines]

The following certification is required for pet foods containing no animal-origin ingredients [exception: fish and/or dairy and/or powdered egg] other than poultry and porcine materials if those pet foods/chews/treats are not either hermetically sealed (through retort processing) or produced through extrusion. These are materials such as baked treats that are not produced through extrusion. Prior to endorsement of this certification, APHIS inspection of the production facility and sometimes the facilities supplying those facilities is necessary. The exporting facility must be listed in the APHIS system as approved for these exports. Exporters should contact their local VS Service Center to request the relevant pre-inspection package with details on how to obtain this approval.

[Note- the “exception: fish and/or dairy and/or powdered egg” clause means that in order to fall under these requirements the product must include porcine materials but may not include any other animal-origin ingredients other than fish and/or dairy and/or powdered egg. Product does not need to contain fish or dairy or powdered egg to fall under these requirements. This exception does not apply to liquid egg. The egg ingredient must be “powdered” prior to inclusion on the pet food.]

Required certification:

Begin “Additional Declarations” text>>>>

For Pet Food and/or Pet Treats/Chews Derived from Poultry and Pork that were NOT Produced through Extrusion or Hermetically Sealed (through Retort Processing):

The Pet Food/Treats derived from poultry and pork described below:

A. Were manufactured at the following facility: (insert facility name and address):

B. Regarding poultry meat etc. ingredients;
There have been no outbreaks of highly pathogenic avian influenza (HPAI) in the United States for at least 90 days before shipment of the materials described below; or when the United States has an outbreak of HPAI:

(1) When the state-level HPAI zoning is applied, there have been no outbreaks of HPAI in the state where birds for materials described below were produced or that through which the birds were transported for at least 90 days before shipment of the materials described below; or when the state where the materials described below is produced has an outbreak of HPAI, there have been no outbreaks of HPAI in the State for at least 90 days before the estimated earliest date of exposure for the detection of HPAI in the State.

(2) When the county-level zoning is applied, there have been no outbreaks of HPAI in the county where birds for materials described below were produced or that through which the birds were transported for at least 90 days before shipment of the materials described below; or when the County where the materials described below is produced has an outbreak of HPAI, there have been no outbreaks of HPAI in the County for at least 90 days before the estimated earliest date of exposure for the detection of HPAI in the County.

The live poultry used for the production of the materials described below did not originate from nor pass through any LPAI-banned area before being carried into poultry processing plants. An LPAI-banned area is any zone within 10 km of any premises in the State where an infection of NAI virus that is not HPAI as defined in the OIE Terrestrial Animal Health code (OIE Code) has been confirmed and restricted from export by Japanese Animal Health Authorities.

In the county where birds for the materials described below were produced, Newcastle disease (as defined in the OIE Terrestrial Animal Health Code), fowl cholera and other serious infectious fowl diseases (other than NAI) as recognized by the government of the United States have not occurred for at least 90 days before shipment of the materials described below.

The poultry meat etc. ingredients or the pet food containing the poultry meat etc. ingredients were:

1. Derived from poultry recognized to be free of any animal infectious diseases and fit for human consumption as demonstrated by passing ante-mortem inspection at slaughter.
2. Manufactured at processing facilities authorized by the government authorities in the United States as one for pet treat production and subjected to regular inspection by
animal health authorities in the United States to ensure hygienic conditions and verify these animal health requirements.
3. Subjected to one of the following minimum heat treatments: 70°C for 30 minutes, 80°C for 9 minutes, or 90°C for 1 minute.
4. Packaged ready for retail sale for pet use.

C. Regarding pork ingredients;

The United States is free from classical swine fever (CSF), foot-and-mouth disease (FMD), Rinderpest, and African Swine fever.
In the United States, vaccination against CSF, FMD, Rinderpest, and African Swine fever is prohibited.
In the United States, the importation of pigs vaccinated against CSF, FMD, Rinderpest, or African Swine fever is prohibited.

The pork meat etc. ingredients or the pet food containing the pork meat etc. ingredients were:
1. Derived from the carcasses of swine that passed ante-mortem government inspection at slaughter.
2. Manufactured in the following manufacturing facility approved by the USDA through regular on-site inspections for pet food/treat production and as meeting the "Animal Health Requirements for Pet Food/Treats Derived from Pork Exported to Japan from the United States": [insert name, address, and approval number of manufacturing facility].
3. Subjected to one of the following minimum heat treatments during production: 70 degrees Celsius for 30 minutes, 80 degrees Celsius for 9 minutes, or 90 degrees Celsius for 1 minute.
4. Packaged prior to export ready for retail sale for pet use.
5. Stored in a safe and sanitary condition from an animal health point of view until shipment to Japan.

[insert ONE of the following]:

option one:
- Were exported directly from the manufacturing facility referenced above to Japan without storage in other facilities prior to shipment.

or

option two:
- Were stored at the following facility (or facilities) between manufacture and shipment to Japan: [insert name and address of any storage facilities where product was stored between leaving manufacturing facility and being exported to Japan].
Dried pet foods produced through extrusion or hermetically sealed pet foods are not covered by the "Animal Health Requirements for Pet Food/Treats Derived from Pork Exported to Japan from the United States."

The “Product” box of the VS Form 16-4 must include the following text: “Kind of container or packaging:” followed by a description of the container or packaging type; and “Manufacturing date(s):” followed by the manufacturing date(s). Also included must be the type of product, quantity, unit of measure, and species of origin.

In the IDENTIFICATION BOX OF THE VS Form 16-4, the following information must be included:

  Container #: [insert container #]; Port of destination: [Insert port of destination]; Seal #: [Insert seal #]; Expected shipping date: [insert date product expected to leave port]

Note: If the product does also contain dairy-origin ingredients, in addition to the above declarations on the VS Form 16-4, the “Veterinary Certificate for raw milk and milk products from cloven-hoofed animals to be exported to Japan from the United States for animal consumption (not including extruded or retort processed pet foods) also containing animal-origin materials other than those derived from milk/milk products” must be added as additional pages to the VS Form 16-4, and after the “species” is identified on the first page of the VS Form 16-4, “dairy” should be inserted, e.g.: Bovine (dairy).

Note: Unless there is currently no avian influenza or Newcastle disease related restriction imposed by Japan on the United States, exporters must provide lot-specific verification to the APHIS Veterinary Services Office with each certificate submitted for endorsement for the export of poultry-origin materials to Japan documenting the location(s) from which the source birds may have been raised, transited, or slaughtered (adequate to verify that the poultry were not raised in, transited, or slaughtered in banned States/zones). This verification does not become part of the certificate or the materials shipped with the consignment to Japan. For more information on avian influenza or Newcastle disease related restrictions imposed by Japan, please go back to the Japan front page of the IREGS and select: ALERT* Important information regarding trade bans and other outbreak-related restrictions on various products