

# **IMPORT HEALTH STANDARD FOR THE IMPORTATION INTO NEW ZEALAND OF FISH FOOD, FISH BAIT, *ARTEMIA SALINA* AND *ARTEMIA FRANSISCANA* FROM ALL COUNTRIES**

**Issued pursuant to Section 22 of the Biosecurity Act 1993**

**Dated 24 July 2003**

## **USER GUIDE**

The information in MAF animal and animal product import health standards is presented in numerically ordered sections with descriptive titles. Sections are grouped into one of four parts, designated alphabetically.

Part A. GENERAL INFORMATION contains sections of general interest, including those relating to the legal basis for MAF import health standards and the general responsibilities of every importer of animals and animal products.

Part B. IMPORTATION PROCEDURE contains sections that outline the requirements to be met prior to and during importation. Whether a permit to import is required to be obtained prior to importation is noted, as are conditions of eligibility, transport and general conditions relating to documentation accompanying the consignment.

Part C. CLEARANCE PROCEDURE contains sections describing the requirements to be met at the New Zealand border and, if necessary, in a transitional facility in New Zealand prior to any consignment being given biosecurity clearance.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be completed by the appropriate personnel as indicated in the certification and accompany the consignment to New Zealand. When MAF has accepted health certification produced by a government authority in the exporting country as meeting the requirements of the model health certification this is noted. When no health certification is required to accompany consignments Part D. will note "none required".

## **PART A. GENERAL INFORMATION**

### **1 IMPORT HEALTH STANDARD**

- 1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for the importation into New Zealand of fish food, fish bait, *Artemia salina* and *Artemia franciscana* from all countries.
- 1.2 Obtaining biosecurity clearance for each consignment of fish food, fish bait, *Artemia salina* and *Artemia franciscana* imported into New Zealand from all countries is dependent upon the consignment meeting the requirements of this import health standard.

- 1.3 This import health standard may be reviewed, amended or revoked if there are changes in New Zealand's import policy or the animal health status of the originating country, or for any other lawful reason, at the discretion of the DAB.

## **2 IMPORTER'S RESPONSIBILITIES**

- 2.1 The costs of MAF in performing functions relating to the importation of fish food, fish bait, *Artemia salina* and *Artemia franciscana* shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.2 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance shall be borne by the importer or agent.
- 2.3 In order to facilitate clearance at the border, documentation to enable an Inspector to determine that the consignment complies with eligibility conditions should accompany the consignment, such as a signed manufacturer's declaration.

## **3 DEFINITION OF TERMS**

### **Artemia salina and Artemia franciscana**

the species of brine shrimp present in New Zealand. *Artemia franciscana* is found in Lake Grassmere. Brine shrimp are hatched in salt water from dried cysts and are commonly used as fish feed by aquaculturalists

### **biosecurity clearance**

as defined by the Biosecurity Act 1993

### **DAB**

The Director Animal Biosecurity, New Zealand Ministry of Agriculture and Forestry, or any person who for the time being may lawfully exercise and perform the power and functions of the Director Animal Biosecurity

### **equivalence**

acceptance by the DAB that the circumstances relating to the importation of a consignment are such that the health status of the consignment is equivalent to the health status of a consignment that complies with the requirements of the import health standard

### **hermetically sealed**

impervious (air-tight) and sealed at the point of manufacture and not able to be opened and resealed since that time e.g. cans, screw top containers with tamper proof seals, sealed foil containers, heat sealed vacuum packed plastic containers

### **Inspector**

as defined by the Biosecurity Act 1993

### **MAF**

The New Zealand Ministry of Agriculture and Forestry

### **marine fish**

any fish which does not spend any part of its life cycle in freshwater

**non-viable**

non-living or dead, not capable of germination

**Official Veterinarian**

A civil service veterinarian or a specially appointed veterinarian, as authorised by the Veterinary Administration of the country

**shelf-stable**

not requiring refrigeration or freezing

**4 EQUIVALENCE**

- 4.1 It is expected that the animal product will meet the conditions of this import health standard in every respect. If the products do not comply with the requirements, an application for equivalence may be submitted to MAF for consideration. Detailed information supporting the application for equivalence must be forwarded to MAF for a decision.

**PART B. IMPORTATION PROCEDURE****5 PERMIT TO IMPORT**

- 5.1 Importations of fish food, fish bait, *Artemia salina* and *Artemia franciscana* into New Zealand from all countries which meet the requirements of this import health standard may, subject to sections 27 and 28 of the Biosecurity Act, be given biosecurity clearance and do not require a biosecurity direction to a transitional facility. As such, they do not require a permit to import.

**6 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 6.1 The consignment shall be accompanied by appropriately completed health certification that meets the requirements of PART D. ZOOSANITARY CERTIFICATION.
- 6.2 Documentation shall be in English, but may be bilingual (language of exporting country/English).
- 6.3 It is the importer's responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity direction and/or clearance or rejection of consignments.

## **7 ELIGIBILITY**

- 7.1 The product must comprise only non-viable animal, aquatic animal, plant or mineral products, with the exception of viable *Artemia salina* and *Artemia franciscana* cysts.
- 7.2 Aquarium food product must be shelf stable and packaged for retail sale in hermetically sealed containers. Provided aquarium food meets these requirements, the requirements of 7.3 and 7.4 do not apply.
- 7.3 Product that comprises marine fish only (species and country/region of origin must be noted in documentation) **EITHER:**
- 7.3.1 Has been frozen to below -18°C for a minimum of 18 hours prior to importation; **OR**
- 7.3.2 Has been subject to irradiation with 2.5 megarads, and accompanied by certification (see Section 9).
- 7.4 Product that comprises:
- 7.4.1 Fish meal, must have been heat treated at a minimum core temperature of 85°C for 15 minutes, and accompanied by certification (see Section 9);
- 7.4.2 Poultry meal, poultry feather meal and poultry oil, must have been heat treated at a minimum core temperature of 110°C for at least 1 hour, and accompanied by certification (see Section 9);
- 7.4.3 Poultry blood meal, must have been heat treated at a minimum core temperature of 90°C for 30 minutes, and accompanied by certification (see Section 9).

(Note: where irradiation of fish food has proved impractical in the country of origin, the importer may arrange, prior to shipment, for irradiation to be carried out by Schering-Plough Animal Health Ltd at their own expense. Contact should be made via the following address: Schering-Plough Animal Health Ltd, Private Bag 908, Upper Hutt, New Zealand, Attention: Manager, Irradiation)

## **PART C. CLEARANCE PROCEDURE**

### **8 BIOSECURITY CLEARANCE**

- 8.1 Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival. The Inspector may also inspect the consignment, or a sample of the consignment.
- 8.2 Providing that the documentation meets all requirements noted under PART D. ZOOSANITARY CERTIFICATION, and the consignment meets the conditions of ELIGIBILITY, the consignment may, subject to sections 27 and 28 of the Biosecurity Act 1993, be given a biosecurity clearance pursuant to section 26 of the Biosecurity Act 1993.

## **PART D. ZOOSANITARY CERTIFICATION**

### **9 NEGOTIATED EXPORT CERTIFICATION**

The following documents are approved by MAF as being equivalent to the requirements of PART D. ZOOSANITARY CERTIFICATION, and are approved as model export certificates to accompany imports of fish food into New Zealand when appropriately completed by a representative of the exporting country's government veterinary authorities:

## **10 MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY:** Fish food from all countries

**CERTIFYING AUTHORITY:**

Agency:

Department:

Country:

### **I. ORIGIN OF THE CONSIGNMENT**

(i). Name/s and address/es of processing premises:

(ii). Processing premises registration number:

### **II. CONSIGNMENT DESCRIPTION**

(i). The commodity contained in this consignment is (describe form and packaging):

(ii). Amount (in kgs) of the consignment:

### **III. DESTINATION OF THE CONSIGNMENT**

(i). Name and address of New Zealand importer:

#### IV. ZOOSANITARY INFORMATION

##### MANUFACTURER DECLARATION

I, ....., being the manager of the facility where the marine fish, fish meal, poultry meal, poultry feather meal, poultry oil or poultry blood meal identified in this ZOOSANITARY CERTIFICATE has been processed, certify that:

1. Marine fish has been subject to irradiation with 2.5 megarads.
2. Fishmeal has been heat treated at a minimum core temperature of 85°C for 15 minutes.
3. Poultry meal has been heat treated at a minimum core temperature of 110°C for at least 1 hour.
4. Poultry feather meal has been heat treated at a minimum core temperature of 110°C for at least 1 hour.
5. Poultry oil has been heat treated at a minimum core temperature of 110°C for at least 1 hour.
6. Poultry blood meal has been heat treated at a minimum core temperature of 90°C for 30 minutes.

*(Delete the above clauses that are not applicable)*

7. During manufacture, quality control measures were in place to ensure that no cross contamination of untreated and treated products has occurred.

Signature of Manufacturer:

Date:

**VETERINARIAN DECLARATION**

I, ....., being the Official Veterinarian certify that after due enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration identified in the attached Zoosanitary Certificate.

Signature of *Official Veterinarian*:

Date:

Name and Address of Office:

**Note: Official stamp of the government veterinary authority of the exporting country must be applied to all pages of the Zoosanitary Certification**

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