THE FEDERAL MINISTRY OF HEALTH AND WOMEN’ AFFAIRS OF THE REPUBLIC OF AUSTRIA
TO THE
BUREAU OF ANIMAL AND PLANT HEALTH, INSPECTION AND QUARANTINE OF TAIWAN

ACTION PLAN
concerning inspection, quarantine and hygienic requirements for pork and pork products
to be exported from Austria to TAIWAN

- The Austrian side shall be responsible for inspection and quarantine of pork and pork products to be exported from Austria to Taiwan and the issue of health certificates in accordance with the related Taiwanese and Austrian laws and regulations.

- For the purposes of this Action Plan, ‘pork’ refers to any edible parts of pig carcass, edible red and white offal and by-products and ‘pork products’ refer to any processed meat products derived from pork.

- The Austrian side shall provide the Taiwanese side with the epidemic prevention and control system related to the notifiable diseases listed below (see next points) and provides the Taiwanese side periodically with a disease bulletin and residue control and monitoring program and its annual report, as well as the pathogen reducing control program etc.

- The Austrian side officially confirms that its territory is free from Food-and-Mouth Disease, Classical Swine Fever, African swine fever, Swine Vesicular Disease and Teschen Disease.

- The pork and pork products intended to be exported to Taiwan shall be:
  a) From pigs either born, raised and slaughtered in Austria or from pigs born and raised in a country already approved by the government of Taiwan (Council of Agriculture) to be free from infectious diseases and slaughtered in Austria;
  b) from farms free from Anthrax, Porcine Brucellosis, Aujeszky’s Disease, Atrophic rhinitis of swine, Porcine infectious pleurpneumonia, Porcine Transmissible gastroenteritis, Tuberculosis and Trichinellosis for the last twelve (12) months;
  c) from farms free from clinical symptom of Porcine reproductive and Respiratory Syndrom (PRRS) for the last twelve (12) months;
  d) from farms where no restriction or surveillance zone has been established due to notifiable diseases in swine, which should be reported in accordance with the relevant Austrian and European animal health regulations.

- In order to avoid mixing of slaughter pigs from different origin the slaughter of pigs intended for export to Taiwan (only) will be slaughtered on specific days announced beforehand by
the establishment to the Taiwanese side and controlled by official veterinarians. Regarding this matter, specific process instructions have been worked out by the concerned establishment together with the responsible veterinary authority and will be executed under supervision and regular control of the official veterinarian.

- General aspects regarding hygienic requirements: The EU legislation is binding for the entire European Union e.g. Regulations (EU) 852/2004 and 853/2004. In regards to this, according to Paragraph 54 of the national Austrian Food Safety and Consumer protection Act, the regular as well as the unannounced hygiene inspections are carried out by official veterinarians and health certificates have to be stored for control purposes for at least the two following years.

- The slaughtering and cutting plants for exporting pork to Taiwan shall meet the requirements on veterinary health and public health of Taiwanese and European laws and regulations.

- Registration and approval of meat establishments intended to export to Taiwan is handled according to EU-Legislation and to the Administrative Regulations of Taiwan on Registration of Foreign Producing Enterprise Exporting Food to Taiwan. The Taiwanese side will list all approved enterprises and their correspondent product on the official website and notify the Austrian side. Only products from the listed meat establishments shall be allowed to be imported into Taiwan.

- The Austrian official veterinarian shall carry out the following functions:
  
a) carry out ante and post-mortem inspections on the swine from which the exporting pork originated in accordance with the related Taiwanese and EU laws and regulations;

b) certify that the slaughtered swine are healthy, no clinical signs of infectious disease have been found, no pathological change lesion has been found on the carcass and viscera;

c) certify that based on a monitoring system residue levels of veterinary medicine, pesticides, heavy metals and other toxic and hazardous articles contained in the products are below the limits stipulated by Taiwan and EU;

d) certify that the pork products are free from the pathogens and in conformity with the Taiwanese and EU laws and regulations;

e) certify that the pork is hygienic, safe and fit for human consumption.

- The approved slaughtering and cutting plants, cold stores and processing plants where the consignments were manufactured and handled are subject to regular hygiene inspection by the Austrian veterinary authorities. The official hygiene inspections include in particular inter alia the correct implementation of the HACCP system and the verification of hygienic handling of by-products and edible red and white offal.
The rules for the examination of intestines and edible offal are laid down in Reg. (EU) no. 854/2004 Annex I Section IV Chapter IV, all further processing must be based on the EU laws and regulations for food intended for human consumption. Specific working instructions were established for the handling of by-products and edible offal in separated areas with flow charts to divide in clean/unclean parts. The correct identification, separate handling and disposal of animal by-products which are not intended for human consumption (i.e. used for pet food) is also part of hygiene inspections by official veterinarians.

The exported pork and pork products shall be packed or wrapped in new packaging materials complying with the international hygienic standards. The names, weight of the product, name and address of manufacturer, its approval number, storage conditions, production date and export destination of Taiwan should be labeled on the outside package in the three languages of German, English and Chinese. The surface of the package shall have the identification mark containing the approval number (obtained after official control of veterinary and health requirements). The name of the product and approval number of the meat establishment shall be marked on the internal final package.

During the packaging storage and transportation, the pork and pork products to be exported to Taiwan shall meet the veterinary hygienic requirements, and shall be prevented from being contaminated by poisonous and harmful substances.

The pork should be stored and transported with the core temperature below -18°. After it has been loaded with the products, the container should be sealed under the supervision of an Austrian veterinary officer. The seal number should be indicated in the health certificate. The packaging of the products cannot be unwrapped or changed during the transportation.

Each consignment of pork meat and products has to be accompanied by a health certificate to prove the products are in compliance with all relevant public health rules and regulations as well as the requirements of this Action Plan.

The health certificate shall be prepared in three languages (German, English and Chinese) in the format and with the contents agreed between two sides beforehand. (poss. – if requested by Taiwanese side: The Austrian side shall provide to the Taiwanese side for filing purposes a list of authorized certifying veterinarians with samples of their signature and stamping mark)

If there is any occurrence in Austria of infectious and contagious disease(s) mentioned above in this document and present in the list of the OIE which will potentially contaminate the pork, the Austrian side shall immediately stop exporting pork and pork products from the
relevant affected areas to Taiwan and notify the Taiwanese side and provide detailed information about the occurrence and the measures taken for elimination of the disease(s).

- When disease(s) has/have been eliminated completely or the epidemic crisis is over and if the exports of pork products need to be resumed, the Austrian side shall consult with the Taiwanese side for consent and re-approval in advance.

- If pork and pork products imported by Taiwan are found by the Taiwanese side to not be in compliance with the requirements of this Action Plan, the Taiwanese side will immediately notify to the Austrian side to seek for appropriate options, i.e. the return, destruction or other disposal of the product. The Austrian side will cooperate with the Taiwanese side to investigate in addressing any problems, including notifying the Taiwanese side of any corrective actions to be taken, such as the recall of any other potentially affected products and to prevent a recurrence of the non-compliance.

Vienna, December 2016