



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

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Red Meat Export Requirements for Hong Kong

Hong Kong has suspended the issuance of import permits for beef due to concerns regarding BSE. Therefore, beef and beef products will not be permitted entry until the suspension has been lifted. Additionally, Hong Kong will not accept beef originally certified for export to another country. Therefore, FSIS will not issue "in-lieu-of" certificates in such circumstances.

Eligible/Ineligible Products

A. Eligible product

1. Fresh/frozen red meat and red meat products, except beef and beef meat products (currently suspended).
2. Horsemeat
3. "For Export Only" products
 - a. Pork tongues (with bite marks)
 - b. Unopened pork hearts (with blood clots)
 - c. Pork uteri (nongravid uteri from gilts only)

B. Ineligible product

1. All beef and beef products (currently suspended).
2. Boneless meat consisting of trimmings or other pieces of shape or condition that would prevent identification with a definite carcass part. Ground beef remains eligible and is not prohibited by this requirement.
3. Meat carcasses with pleura or peritoneum removed (except swine).

4. Meat without skeletal lymph nodes (except mutton and lamb).

Labeling Requirements

- A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.
 1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
 2. Prepackaged meat, including frozen product with greater than 18 months expected shelflife, shall be labeled as follows:
 - a. a "best before" date (in Chinese and English), or
 - b. in the case of highly perishable product where a human health hazard develops after a short period, a "use by" date (in Chinese and English).
 - 1) The date shall be shown either in Arabic numerals or in both Chinese and English. It shall be expressed in terms of day, month and year, in that order.
 - 2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.
 - 3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "*end*".
 3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.
 4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:
 - a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Director of Food and Environmental Hygiene in Hong Kong.
 - b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer in that country. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Director of Food and Environmental Hygiene in Hong Kong.
 5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or

net volume expressed in metric or imperial units.

6. A handling statement recommending storage at 0°F or -18°C is required for frozen product.
 7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.
- B. Tenderized meat shall be clearly and legibly marked with the words "*TENDERIZED*" in capital letters and must be written in English and Chinese.
- C. "For Export Only" product labeling
- a. Pork Tongues - Containers must be marked "*FOR EXPORT ONLY.*"
 - b. Pork Uteri - Cartons must be labeled "*FOR EXPORT ONLY.* "
 - c. Unopened Pork Hearts - Cartons must be labeled "*FOR EXPORT ONLY.*"

Processing Requirements

- A. Pork uteri may be exported as edible product, using FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness, to certify the wholesomeness provided:
- a. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process are not acceptable.
 - b. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed and frozen. "Hot" freezing is not permitted.

Note: Importers are responsible for obtaining a special permit from the Hong Kong Food and Environmental Hygiene Department for each consignment.

Documentation Requirements

- A. Fresh/Frozen red meat and red meat products
1. Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness.
 - a. The following additional statement must be typed in the "Remarks" section. This statement is not required for pork, sheep meat, goat meat or products thereof .

"The United States is free of BSE. "
 - b. Use of the terminology "miscellaneous meat products" is unacceptable on FSIS Form 9060-5.

B. Horsemeat - Obtain FSIS Form 9060-10 (7/90), horsemeat certificate. The following statement must be entered on the FSIS Form 9060-10 or on an FSIS letterhead certificate:

"All necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing."

Note: For importation of horsemeat, an application is submitted to and is approved by the Director, Food and Environmental Hygiene Department, Hong Kong. The importer is responsible for this approval.

C. "For Export Only" products

1. Pork tongues (with bite marks, untipped), Obtain FSIS Form 9060-5 (05/06/1999)--Meat and Poultry Certificate for Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section
2. Pork hearts, unopened (with blood clots) - Obtain FSIS Form 9060-5 (05/06/1999)-- Meat and Poultry Certificate for Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section
3. Pork uteri - Obtain FSIS Form 9060-5 (05/06/1999)-- Meat and Poultry Certificate for Wholesomeness. *"For Export Only"* must be entered in the "Remarks" section.

D. Hong Kong requires that the state of refrigeration at the time of certification be indicated in the "PRODUCT AS LABELED" block of FSIS Form 9060-5. For example, a product labeled as "pork tongues" must be entered as "frozen pork tongues" when the product is shipped frozen. The term frozen may be entered in the block if the product is frozen at the time of export inspection even if "frozen" is not part of the product name. Should fresh product be shipped, (e.g. air shipment) the term "chilled" would be used.*

E. All FSIS certificates must be dated and bear the signature and title of an FSIS veterinarian.

Other Requirements

Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.

Plants Eligible to Export

All Federally inspected establishments are eligible for export of meat and meat products to Hong Kong.

Poultry Export Requirements for Hong Kong

Eligible/Ineligible Product

A. Eligible

1. Fully cooked poultry and poultry products.
2. Uncooked poultry and poultry products derived from birds slaughtered on or after April 30, 2004.
3. Poultry feet/paws derived from birds slaughtered on or after April 30, 2004.
4. Uncooked poultry and poultry products, including poultry feet, from the State of Texas with a date of production on or after August 6, 2004.

Labeling Requirements

- A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.
 1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
 2. Prepackaged food, including deep frozen product with greater than 18 months expected shelflife, shall be marked or labeled with the appropriate durability indication as follows:
 - a. a "best before" date (in Chinese and English), or
 - b. in the case of highly perishable product where a human health hazard develops after a short period, a "use by" date (in Chinese and English).
 - 1) The date shall be shown either in Arabic numerals or in both Chinese and English. It shall be expressed in terms of day, month and year, in that order.
 - 2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.
 - 3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "end".
 3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.
 4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:

- a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Director of Food and Environmental Hygiene Department in Hong Kong.
 - b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Director of Food and Environmental Hygiene Department in Hong Kong.
5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or net volume expressed in metric or imperial units.
 6. A handling statement recommending storage at 0°F or -18°C. is required for frozen product.
 7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.

B. Poultry Feet, Oil Sacs, and Tongues

1. Feet, oil sacs and tongues must be labeled accurately i.e., "*chicken feet*" or "*chicken oil sacs*"; "*turkey feet*" or "*turkey oil sacs*"; or "*duck feet*", "*duck oil sacs*" or "*duck tongues*" and the label must include the statement: *FOR EXPORT ONLY*.
2. The following must be printed on the shipping container:
 - a. "*Packed under sanitary supervision of USDA*"
 - b. the establishment number
 - c. the name and address of the establishment or distributor, and
 - d. the statement, "*Product of USA*".

Note : Use of official inspection legend is prohibited.

- C. Ducks with head and feet attached must be fully labeled to comply with the Act and Regulations. The product name shall read "Young duck with clean head and feet attached." All labeling shall bear the wording "*FOR EXPORT TO ONLY*."

Processing Requirements

- A. Poultry feet, oil sacs and duck tongues may be exported to Hong Kong under the following conditions (Hong Kong Standard):

1. Feet must be removed after dressed poultry receives final wash, before entering the evisceration room or immediately after transfer from picking to the eviscerating conveyor line.
 2. Feet must be handled sanitarily, packed in clean containers, and frozen promptly. Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet obviously unfit for food.
 3. Feet must be scaled and toenails removed.
 4. Plants in which feet are removed in the picking room must ensure that feet are not contaminated during collection.
 5. The hock joint areas must be observed for swellings and abnormalities that might affect product wholesomeness or product packaging operation.
 6. Feet shall be prepared and packed in shipping cartons in a separate room under sanitary conditions and refrigerated until frozen.
- B. Whole ducks and chickens with heads and feet attached - All such product must have passed ante-mortem and post-mortem inspection.
- a. Heads shall be completely defeathered, and mouths and nasal passages thoroughly washed. Gullets and tracheas shall be removed.
 - b. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe the joint areas for swellings or abnormalities that might affect product wholesomeness.

Documentation Requirements

- A. Uncooked poultry and poultry products except poultry feet/paws produced according to the Hong Kong standard. (See C. below for poultry feet certification.) - Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness, and an FSIS [letterhead certificate](#) with the following additional statements:
1. The meat was derived from birds found clinically free from generalized contagious, infectious and parasitic diseases.
 2. The meat was derived from birds that were free from clinical signs of avian influenza (AI) and Newcastle disease (ND). The birds have been kept on farms free from AI and ND and not situated in an AI or ND infected zone, as defined by OIE. The birds were slaughtered in an establishment not situated in AI or ND infected zone and were found to be healthy upon ante- and postmortem inspection.
 3. The birds, from which the meat was derived, were subject to ante- and postmortem veterinary inspection by an official veterinarian and the meat was found to be sound, wholesome and fit for human consumption.

4. The birds were slaughtered, processed, cut and stored in establishments approved by USDA/FSIS and are eligible to produce and store poultry meat for domestic and international commerce.
5. The birds have been slaughtered and processed hygienically and the meat complies with all current USDA laws and regulations.
6. The poultry meat was packed and transported under hygienic conditions.
7. The poultry meat has been produced subject to the U.S. National Residue Program. The results of the tests have not provided any evidence of the presence of chemical/drug residues or toxic substances which could be harmful to human health.
8. The consignment of poultry meat was derived from live poultry which had been subjected to ante- and postmortem inspection and were found free of highly pathogenic avian influenza.

In addition, slaughter dates in month/year format must be included in the Remarks section of FSIS 9060-5. Date ranges are acceptable.

- B. Fully cooked poultry and poultry products - Obtain FSIS 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness.
- C. Poultry feet (produced according to "Hong Kong Standard"), oil sacs, and tongues - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness.

1. Special certification procedures

- a. When FSIS Form 9060-5 is signed for these products, THE CERTIFICATION STATEMENT FOR POULTRY PRODUCTS FOUND DIRECTLY ABOVE THE SIGNATURE LINE ON THE FORM IS NOT CHECKED OFF.
- b. The following alternative statement should be entered in the "Remarks" section of the unchecked FSIS Form 9060-5 when the requirements of the Hong Kong Standard are met:

"This certifies that the poultry feet, oil sacs or duck tongues specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Hong Kong standards."
- c. The production date (in month/year format) must be included in the Remarks section of FSIS 9060-5.

Note : The "Hong Kong standard" and the above documentation procedure is implemented by agreement and neither the procedure nor the above statement is applicable to other countries unless specified in the FSIS Export Library.

- D. Ostrich meat - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. Exporters must present the scientific name of the bird to show that it is not from endangered species along

with certification from the Convention on International Trade in Endangered Species (CITES) and FSIS Form 9060-5 to the Hong Kong Department of Food and Environmental Hygiene for import approval.

- E. Hong Kong requires that the state of refrigeration at the time of certification be indicated in the "PRODUCT AS LABELED" block of FSIS Form 9060-5. For example, a product labeled as "chicken leg quarters" must be entered as "frozen chicken leg quarters" when the product is shipped frozen. The term frozen may be entered in the block if the product is frozen at the time of export inspection even if "frozen" is not part of the product name. Should fresh product be shipped, (e.g. air shipment) the term "chilled" would be used.*
- F. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

Other Requirements

1. Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.
2. Hermetically sealed (canned) chicken broth - Hong Kong does not require health certification (FSIS Form 9060-5) for this product. Caution: Exporters should be aware that the product will not be able to move into any other country that requires export certification if the documents are not issued prior to leaving the U.S.

Plants Eligible to Export

All Federally inspected establishments are eligible for export of poultry products to Hong Kong.

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