

**EMPOWERED UNDER SECTION 9 (1) OF THE
VETERINARY PUBLIC HEALTH ORDINANCE 1999**

**REGULATIONS FOR THE IMPORTATING OF POULTRY PART THEREOF FROM OVERSEA INTO THE
STATE OF SARAWAK, MALAYSIA
(Effective from 3 April 2023)**

- A. Animal : Poultry carcass and part thereof
B. Country of export : Oversea
C. For the purpose of : Human Consumption
D. Regulation for Importation: -

1. Import Permit

- a. Each consignment poultry parts thereof shall be accompanied by a valid import permit issued by the State Veterinary Authority, Department of Veterinary Services Sarawak permitting entry into Sarawak, Malaysia.

2. Veterinary Certification

- a. Each consignment of poultry parts thereof shall be accompanied by an official veterinary health certificate in English dated within seven (7) days issued by Government Veterinary Authority of the exporting country certifying that;
- b. The poultry were slaughtered and processed in an approved slaughtering and processing plant **(the name, address and establishment number of the slaughtering and processing plant as well as slaughter date and date of production must be clearly stated in the certificate)** which has been inspected and approved for export by the Department of Veterinary Services, Malaysia and has been under continuous supervision of the Veterinary Authority of the exporting country.
- c. The country or part of country or state of origin has been continuously free from Highly Pathogenic Avian Influenza, Low Pathogenic Avian Influenza and Newcastle Disease for the past twelve (12) months prior to and till the date of export.
- d. The poultry were derived from a registered farm which is accredited to be free from Salmonella pullorum, Salmonella gallinarum and Salmonella enteritidis; and in the case of duck or goose also free from duck viral enteritis and duck viral hepatitis in the preceding twelve (12) months prior to export.
- e. The poultry parts thereof were derived from poultry that had been subjected to ante-mortem and post-mortem inspection and were found to be healthy and free from any clinical sign of infectious or contagious diseases at the time of slaughter.
- f. The poultry meat has met microbiological standards of Malaysia listed below

Microbiological limits			
Food & Food Product	Type of tests	Microbiological standard	Criteria used
Uncooked / raw meat	Total Plate Count	2.5 million CFU/gm	Food Act 1983 / Food Regulation 1985
	Coliform	<2,400 MPN/gm	
	Staph Aureus	<250 MPN/gm	
	Salmonella Spp/ (25gm)	<250 MPN/gm	

- g. Free from harmful contaminants and residues.
- h. The poultry parts thereof have been tested at random in an accredited laboratory and found to be free from residues of nitrofurans.
- i. The packed poultry carcasses or parts were stored under sanitary conditions at chilled temperature of 0°C - 4°C or frozen at the temperature of at least -18°C at the approved slaughtering and processing plant.
- j. Every precaution had been taken to prevent contamination, treatment with preservatives/colouring matters or other foreign substances injurious to health and that the products is fit for human consumption.

3. Halal Certification

- a. The consignment of poultry parts thereof shall be accompanied by a Halal Certificate issued or endorsed and signed by the authorized personnel of the registered Islamic Organisation in the exporting country that has been approved by Malaysian Authority certifying that the slaughtering process has been done according to Muslim rites and that all slaughtering, chilling, freezing, storing, transportation and all other acts in connection with handling and consignment have been done separately from the other species of animals.
- b. The certificate contains details of the following
 - i. Name and address of the slaughtering and processing establishment
 - ii. Name and address of consignor or exporter
 - iii. Description of products ;
 - 1. Number of carcasses/products
 - 2. Date of slaughter
 - 3. Date of dispatch
 - 4. Quantity of item

4. Product inner and outer packaging must be labelled or clearly printed on the packing with

- a. Name and address of establishment number
- b. Establishment number of the abattoir,
- c. Batch number and date of slaughter

5. Transportation and Landing Place

- a. The refrigerated vehicle/container used for the transportation of poultry carcasses or parts must be in hygienic conditions and at temperature of 0°C to 4°C for chilled or at -18°C for frozen.
- b. The refrigerated vehicle/container used for transportation is solely for halal products and should only carry the said product.
- c. Each consignment of poultry carcasses or parts imported into Malaysia shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place or any other port or airport in Malaysia.

6. Testing on arrival.

- a. The consignment may be subjected to sampling and testing on declaration.

7. Surrender of Official Documents in Sarawak.

- a. Upon arrival in Sarawak, Malaysia all official documents required under each importation shall be surrendered for verification to the State Veterinary Authority, Sarawak or to any authorized officer assigned by State Veterinary Authority, Sarawak.

8. Amendments

- a. The State Veterinary Authority reserves the right to amend or revise further rules and regulations pertaining to the import of said products into Sarawak, if there are changes in Sarawak's import policy, or for any reason, as and when deemed necessary.

State Veterinary Authority, Sarawak

Tel: 082-628248, 082-628249, 082-628250 & 082-628255

Fax: 082-628227(DVS HQ) 082-629628(DVS KCH)