



# NOTIS PEMAKLUMAN

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Tarikh: 29 November 2023

**KEPADA SESIAPA YANG BERKENAAN,**

**PROSEDUR PENYENARAIAN BAGI PENGEKSPORTAN AYAM/ITIK BULAT, KERATAN, BAHAGIAN, DAGING AYAM/ITIK DAN PRODUK TAMBAH NILAI AYAM/ITIK MENTAH DAN SEPARA MASAK KE HONG KONG**

Pihak berkuasa Hong Kong, *The Centre for Food Safety (CFS)*, telah menetapkan syarat baru yang telah berkuatkuasa pada **1 Januari 2022** di mana hanya loji pemprosesan yang diluluskan oleh pihak berkuasa veterinar Malaysia dan Hong Kong sahaja yang akan dibenarkan mengeksport ayam/itik bulat, keratan, bahagian, daging ayam/itik dan produk tambah nilai ayam/itik negara **yang mentah dan separa masak** ke Hong Kong. Untuk makluman, produk *ready-to-eat* dan masak sepenuhnya (fully-cooked) tidak termasuk dalam proses penyenaian ini.

Senarai loji pemprosesan Malaysia yang telah dipersetujui untuk pengimportan ayam/itik bulat, keratan, bahagian, daging ayam/itik dan produk tambah nilai ayam/itik negara yang mentah dan separa masak oleh pihak berkuasa Hong Kong boleh dicapai di website [www.dvs.gov.my](http://www.dvs.gov.my). (Perkhidmatan> Import & Eksport > Eksport)

Loji pemprosesan yang memproses produk di dalam skop yang terlibat dan berminat untuk mengeksport ke Hong Kong masih boleh menghantar permohonan seperti digariskan di **Lampiran 1** untuk disemak dan dipertimbangkan bagi tujuan penilaian oleh pihak berkuasa Malaysia dan Hong Kong. Loji pemprosesan tersebut perlu mematuhi syarat pengimportan HK seperti di **Lampiran 2**.

Sekian, untuk makluman.

**Jabatan Perkhidmatan Veterinar**

## LAMPIRAN 1

### **Procedure for listing to export poultry meat and poultry value added to Hong Kong**

1. Only applicable for manufacturer with Veterinary Health Mark (VHM) certification and comply to specific requirements as stated in **Lampiran 2**.
2. The application for approval to export of frozen/chill poultry or poultry product must be made by writing directly to:

Senior Director  
Disease Control and Veterinary Biosecurity Division  
Department of Veterinary Services, Malaysia (DVS)  
Ministry of Agriculture & Agro-Based Industry Malaysia  
Wisma Tani, Level 5, Block 4G1, Podium 1A,  
Precint 4, 62630 Putrajaya  
Tel: 03-88702000 Fax: 03-88886472

3. Submit the following information for application:
  - i. Cover letter with company letterhead and contact person
  - ii. Completed information as in the **Annex: Application for export of meat/ poultry to Hong Kong**
  - iii. Video showing the facilities available for the hygienic slaughtering / handling / processing / production / storage and transport taken from the establishments will have to be taken to be provided to the Centre for Food Safety (CFS), Hong Kong.
4. On-site inspection will be performed by the DVS.
5. Recommendation to export will be given based on audit documents and on-site inspection.
5. DVS will forward the application to CSF Hong Kong.
6. Approval letter will be issued when CSF Hong Kong have finalised the listed manufacturer in CSF approved processing plant from Malaysia export to Hong Kong.

**SPECIFIC REQUIREMENTS FOR IMPORTATION OF POULTRY AND POULTRY PRODUCTS FROM MALAYSIA TO HONG KONG**

- 1. The products shall be fit for human consumption and in compliance with Food Laws of Malaysia and Part V of the Public Health and Municipal Services Ordinance, Chapter 132.  
([www.elegislation.gov.hk/? lang=en](http://www.elegislation.gov.hk/?lang=en))**
- 2. Health certificate is accompanied to certify that the poultry products is derived from poultry that have been inspected ante and post mortem and have met the criteria satisfactory to the Authority and all necessary precautions for the prevention of danger to public health were taken in the dressing or preparation and packing of poultry and poultry products.**
- 3. The establishment has Veterinary Health Mark certification from the Department of Veterinary Services, Ministry of Agriculture and Food Security (KPKM) and has to meet all requirements of Malaysian national legislation including a self-control programme based on Hazard Analysis Critical Control Point (HACCP) principally as well as Good Manufacturing Practice (GMP) and Sanitation Standard Operating Procedures (SSOP).**
- 4. The products have been processed in establishments subjected to the official control programme of residues of veterinary drugs, pesticides and environmental contaminants, which is planned and implemented following the recommendations of Codex Alimentarius and are in compliance with the microbiological parameters established in the Malaysian legislation.**
- 5. The animals used in the processing for export to Hong Kong is derived from farms with Malaysian Good Agricultural Practice (myGAP) certification or if imported, only from DVS approved slaughterhouse.**