

EXPORT OF FRESH, CHILLED OR FROZEN CONSUMER-READY AND/OR THERMALLY TREATED SALMONID PRODUCTS FROM THE UNITED KINGDOM TO AUSTRALIA - 5955EHC

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN / ENVIRONMENTAL HEALTH OFFICER

Associated Documents: 5955EHC

IMPORTANT

These notes provide guidance to Official Veterinarians (OV) and exporters. The NFG should have been issued to you together with export certificate 5955EHC. The NFG should not be read as a standalone document but in conjunction with certificate 5955EHC. We strongly suggest that exporters obtain full details of the importing country's requirements from the veterinary authorities in the country concerned, or their representatives in the UK, in advance of each consignment.

1. SCOPE

Export Health Certificate 5955EHC may be used for the export of fresh, chilled or frozen \***consumer-ready** or **thermally treated** salmonid products from the UK to Australia.

If the salmon product is **not** in a consumer ready form (i.e. if it requires further processing after entry into Australia), this export health certificate is **not appropriate**, as different rules apply. You are advised to request advice from APHA's CIT -Carlisle.

\***consumer-ready** salmonid is defined by DAWE as follows:

- cutlets, including the central bone and external skin but excluding fins, each cutlet weighing no more than 450 grams;
- skin-on or skinless fillets, excluding the belly flap and all bone except the pin bones, of any weight;
- eviscerated, headless fish, each fish weighing no more than 450 grams;
- product that is processed further than described above.

2. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)

This certificate may be signed by an OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government or the Welsh Government, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ (V)) authorisation, or an Official Veterinarian appointed by the Department of Agriculture, Environment and Rural Affairs, Northern Ireland (DAERA NI). Alternatively the certificate may also be signed by an Environmental Health Officer who is also a Food Competent Certifying Officer (FCCO) appointed by APHA.

Certifying Officers should sign and stamp the health certificate with their official stamp in any colour **OTHER THAN BLACK**.

A certified copy of the completed certificate must be sent to the issuing office in GB - the Centre for International Trade, Carlisle within seven days of signing.

The Certifying Officer should keep a copy for his/her own records.

In NI, as certification is provided by Government veterinarians and copies of certificates are stored on the official database (HPRM), this is not required.

3. HEALTH INFORMATION

Compliance with the health conditions referred to in point IV. (a) of the certificate may be certified on the following basis:

- a) the UK is an approved zone for infectious haematopoietic necrosis

(IHN) and viral haemorrhagic septicaemia (VHS) under Commission Decision 2009/975/EU\* and sampling and testing of all fish farms is carried out in the UK in accordance with EU rules set out in Council Directive 2006/88/EC\*;

- b) control measures for dealing with outbreaks of notifiable fish disease, e.g. Infectious Salmon Anaemia (ISA), include placing movement restrictions on any area affected by the disease;
- c) For products originating from the UK, please contact CIT Carlisle requesting a 618NDC form to certify disease clearance, or for information on control zones in the event of an outbreak.
- d) the product has been inspected, showed no signs of visible disease, and is fit for human consumption in accordance with UK law

**5. PROCESSING INFORMATION**

Paragraph IV. can be certified on the basis of familiarity with the production processes operating in the production establishment; and checks on company records of sourcing, processing, quality control checks etc. for the batches certified;

and in the case of assurances related to food safety and hygiene, on the basis of Regulation (EU) 853/2004 and 2017/625 (as amended by UK EU exit legislation) laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption, which requires official controls on fish processing premises.

**6. HEALTH INFORMATION FOR THERMALLY TREATED PRODUCT**

Paragraph V can be certified on the basis of familiarity with the production processes operating in the production establishment; and checks on company records of processing, quality control checks etc. for the batches certified;

**7. DISCLAIMER**

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Centre for International Trade - Carlisle, via the link below:

<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening>

\*If you need to refer to the EU regulations, make sure you read the consolidated version in case the regulation has been updated.