

**EXPORT OF HEAT TREATED POULTRY MEAT AND POULTRY MEAT PRODUCTS TO THE
REPUBLIC OF KOREA - 7850EHC**

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN (OV)

1. **Scope of the certificate.**

This certificate is for the export to the Republic of Korea (South Korea) of poultry meat and poultry meat products which have been heat treated. This certificate may also be used for heat treated meat by-products, which are defined by Korea as "intestines, heads and feet of poultry other than carcass or dressed meat used for food."

For further information about the requirements for heat treatment see paragraph 14 below.

2. **Korean Import Stipulations**

Exporters must be aware of the following stipulations which appear in the Korean Import Health Requirements, and which are in addition to the conditions in the export health certificate:

- a. All establishments wishing to export to Korea must be registered on a list provided by Defra to the Korean Ministry of Agriculture, Food and Rural Affairs (MAFRA)
- b. MAFRA reserves the right to make its own inspections of any listed premises before authorizing it to export to Korea.
- c. If a company on the authorized list does not make an export to Korea during a period of 3 years, MAFRA will delist that company.
- d. If the export consignment transits any other country between the UK and Korea, MAFRA must be informed and give its approval for the transit.

Exporters who wish to apply for listing, or for any other query, should contact the APHA- Carlisle at:
Tel. 03000 200 301
Email: Exports@apha.gov.uk

3. ****** IMPORTANT **** REFERENCES TO APPROVAL NUMBERS FROM 31/10/2019**

The UK has reached an agreement with Korea to update the details of the approval numbers of all UK establishments requiring listing with Korea. **With effect from 31/10/2019** the approval/registration numbers for establishments listed to export fresh poultry to Korea will cease to have references to "UK" or "EC". From that time, approval/registration numbers will include **the central unique identifier code ONLY** [four numerical digits for abattoirs (under FSA/FSS/DAERA control) - or - five/six alpha-numerical digits for cold stores, dairy and fish establishments (where under local authority approval)].

The format of the approval/registration number including the "UK" prefix and the "EC" suffix shall continue to be used and entered in the appropriate sections of export health certificates signed before and up to 31/10/2019.

The format of the approval/registration number without the "UK" prefix and the "EC" suffix shall be used and entered in the appropriate sections of export health certificates signed after 31/10/2019.

Illustrative examples Format to be used in export health certificates SIGNED BEFORE 31/10/2019	Format to be used in export health certificates SIGNED AFTER 31/10/2019
UK 2090 EC	2090
UK AB123 EC	AB123

Consignments certified before 31/10/2019 (which must contain UK and EC references in the approval/registration number) will be accepted for export to Korea upon arrival within a transitional period of 6 months after 31/10/2019.

THE NEW FORMAT APPLICABLE FROM 31/10/2019 MUST BE USED IN ALL DOCUMENTS ASSOCIATED WITH EXPORTS OF POULTRY TO KOREA, INCLUDING INTERNAL MOVEMENT CERTIFICATES OR SUPPORT HEALTH ATTESTATIONS SIGNED FROM THAT DATE.

The authorities of Korea will expect that the details of the establishments entered onto the certificate are both correct, consistent and in accordance with their own records of approved establishments. Approval codes, and other details, should exactly match the details as listed on the Ministry of Food and Drug Safety website <https://impfood.mfds.go.kr/#!CFAAA01F050>

The new listing by Korea replaces the previous listings by the Korean Ministry of Food and Drug Safety.

Health/ID marking of products: Korea will accept consignments of product bearing either the current format of oval health/ID marks (with "UK" and "EC") or any other acceptable format prescribed by the UK authorities following the UK's exit from the EU. Some consignments might contain a mix of products which each might bear different health/ID marks. Products will be identified as originating from the final establishment of production by cross-reference with the **central unique identifier number of the establishment in the oval mark/stamp of the product.**

4. **Official Signature**

This certificate may be signed by an Official Veterinarian appointed by the Department for Environment, Food and Rural Affairs (Defra), The Scottish Government The Welsh Government - Department for Rural Affairs, or an Authorised Veterinary Inspector (AVI) appointed by the Department of Agriculture, Environment and Rural Affairs Northern Ireland (DAERA), who is an Official Veterinarian (OV) on the appropriate panel for export purposes. OVs/AVIs should sign and stamp the health certificate with the OV/AVI stamp in any colour **OTHER THAN BLACK.**

A certified copy of the completed certificate must be sent to APHA - Exports in Carlisle, within seven days of issue.

The OV/AVI should keep a copy for his/her own records.

OVs must note:

- (i) **The Korean authorities insist that all parts of the certificate are filled in, including the transport details in paragraph III (c).**
- No sections must be left blank.**

5. **Dates of slaughter, cutting and processing**

Paragraphs I (h),(i) and (j) refer. It will be sufficient to give the start and finish dates for slaughtering and processing.

6. **Origins in the United Kingdom**

Paragraph IV (a) refers. The OV must confirm the information in this

paragraph by reference to movement records at the premises of despatch, and any other investigations back down the chain of production that he/she feels are necessary. The OV may need to obtain a written statement from a responsible person at the slaughterhouse.

7. **Notifiable Disease Freedom**

Paragraphs IV (b), (d) and (k) refer.

These paragraphs may be certified by the OV provided that he/she has received written authority (Form 618NDC) which will be sent to him/her by APHA Carlisle (or the equivalent office in Northern Ireland) within 10 days before shipment.

In order to certify paragraphs (b) and (d), note that Korea intends the LPAI statement to apply only to sub-types H5 or H7; if any other subtypes of LPAI have been identified they may be disregarded.

8. **Disease freedom on farms of origin**

Paragraph IV (c) refers. The OV must obtain a written statement on certificate 7850SUP from the veterinarian who is normally responsible for the farm(s) of origin. It is necessary to declare only significant outbreaks of clinical disease. If organisms are known or suspected to be present at a subclinical level (eg. E.coli under the definition of 'other serious infectious disease) it is not necessary to declare these. Clinical outbreaks of disease should be considered to occur if the production and mortality figures deviate to a significant extent from the anticipated norms.

9. **Contact with Imported Poultry Meat**

Paragraph IV(e) refers. The OV must confirm that no imported meat was handled in the slaughtering, cutting and processing premises whilst meat intended for export to Korea was being processed there. The OV may need to obtain written assurances from responsible persons in each of the premises that are involved.

If one or more of the premises have been handling imported meat during the relevant period, the OV should obtain details of which countries of origin and when the imports took place.

The up to date list of countries allowed to import poultry into RoK can be found on the APQA website

https://www.qia.go.kr/english/html/Animal_livestock/02AnimalLivestock_quar_ins_info_eng.jsp

10. **Approval of Slaughterhouses, Cutting Plants and Cold Stores**

Paragraphs II (a), (b), (c), and (d), and IV (f) refer. All meat plants in the UK must be supervised and approved by the Meat Hygiene Service division of the Food Standards Agency in England, Wales and Northern Ireland, or from 1st. April 2015 Food Standards Scotland (FSS) in Scotland. They receive a unique identification code number which appears in the centre of the official EU oval health mark which they are authorised to apply to all their output for human consumption. The premises are listed and their approval numbers are shown on lists in the website of the Food Standards Agencies.

Note that the full list of all premises involved with exports to Korea must be listed on a schedule provided by Defra to the government of Korea, and Korea must have formally agreed to this list of premises. Further details on establishment checklists and procedures for approval of establishments to export to the Republic of Korea can be obtained by contacting APHA- Carlisle at the following address: Exports@apha.gov.uk

11. **Protection from contamination during processing**

Paragraph IV (g) refers. It is the responsibility of the meat hygiene service of the Food Standards Agencies (FSA or FSS) to ensure that

the conditions in this paragraph are met in each premises at every stage along the production chain. All items arriving in the despatching cold store must have been marked with the EU oval health mark, and this may be taken as confirmation that they have met all the FSA or FSS requirements all the way back along the production chain.

12. **Harmful residues/radiation**

Paragraph IV (h) refers. All member states of the EU are required to operate a monitoring programme for residues in meat in accordance with Council Directives 96/22/EC and 96/23/EC. The UK national testing plan covers all licensed slaughterhouses in Great Britain and, on the basis of this testing plan, it can be considered that the meat does not contain levels exceeding the limits permitted in the European Community of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant; nor any beta-agonist; nor any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, which do not occur naturally in the meat.

The Korean authorities confirmed in 2004 that the residues inspection programme in the UK was determined to be equivalent to the Korean slaughterhouse hygiene control standard inspections schedule. Levels of these substances are therefore considered not to be in excess of permitted levels as set by the Korean government and the paragraph may be certified on this basis.

13. **Packaging Materials**

Paragraph IV (j) refers. The OV should confirm by personal observation, supported if necessary by documents from the manufacturers and the processing premises, that the packaging materials are new and clean, and conform to UK standards for food hygiene.

14. **Partitions within the Heat Treatment Premises**

Paragraph IV (l) refers. The partitioning should be sufficient to ensure that staff from one side do not cross to the other side during the production process. It would be acceptable for staff members to be allocated to one side on one day, and to the other side on the following day. The essential point is that there should be no staff crossover, with the potential for transmission of contamination, during the day of production.

15. **Heat Treatment**

Paragraph IV (m) refers. The heat treatment must conform to one of the time/temperature protocols listed. The OV MUST delete the 3 lines that do not apply.

16. **No paragraph 'i'**

The omission of paragraph 'i' is deliberate to avoid confusion, as the symbol 'i' may be used to number subparagraphs.

17. **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 APHA- Exports, in Carlisle, via the link below:

<https://www.gov.uk/government/organisations/animal-and-plant-health-agency>