



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
 SCOTTISH GOVERNMENT
 WELSH GOVERNMENT
 DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS-NORTHERN IRELAND

EXPORT HEALTH CERTIFICATE FOR FISH AND FISHERY PRODUCTS TO MAURITIUS					
1. Exporter (name, address):			2. Certificate N°:		
			2.1 Import Permit N°:		
			Import Date:		To:
			3. Competent Authority:		
4. Local Competent Authority:					
5. Importer (name, address):					
6. Country of origin:	ISO Code:	7. Country of dispatch:	ISO Code:	8. Country of destination:	ISO Code:
				MAURITIUS	MU
9. Place of loading:		10. Means of transport:		11. Point of entry:	
12. Conditions for transport/storage:					
13. Identification of container(s)/ Seal number(s):					
14. Name of Vessel/Carrier:					
IDENTIFICATION OF FOOD PRODUCTS					
15. Producer/Manufacturer Establishment				16. PURPOSE:	
Name:				For Human Consumption	
Address:					
Official Approval Number:					
17. COMMON NAME OF SPECIES & GENERAL DESCRIPTION OF THE PRODUCT	SCIENTIFIC NAME OF SPECIES	LOT OR PRODUCTION DATE	TYPE OF PACKAGING	NUMBER OF PACKAGES	NET WEIGHT (KG)
TOTAL:					

18. HEALTH INFORMATION:

I, the undersigned Official Inspector, certify that:

- a) the fish/fish products have been caught, handled, stored, transported, processed, and packaged under sanitary and hygienic standards as set out by Codex Alimentarius - General Principles of food hygiene and the Code of Practice for fish and fishery products (CAC/RCP 52-2003, Rev.2-2005);
- b) the fish/fish products have been stored, processed and packed by
with Approval Number
approved for export by the competent UK authority;
- c) The fish and its products have been obtained under hygienic conditions, in establishments that have implemented Good Manufacturing Practice (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Point (HACCP), under systematic verification of the Official Inspection Service from the country of origin;
- d) Representative samples of the product(s) have been subjected to bacteriological analysis in an approved laboratory and the results obtained are within the following norms:
 - i) Staphylococcus aureus in sea food, except frozen fish - nil
 - ii) Staphylococcus aureus in frozen fish - less than 100 per gram
 - iii) Total viable count at 30°C - less than 10⁶ per gram
 - iv) Absence of Salmonella and Vibrio organisms in 25 grams
- e) the histamine content in any pelagic fish species, such as tuna, becune (Acanthocybium solandri), or dorade (Coryphaena hippurus) shall be:
 - less than 100 ppm for one sample, and
 - the combined value of the two samples shall not exceed 200 ppm;
- f) the mercury content in fish species, such as marlins, swordfish, tuna and tuna like species shall not exceed 1 ppm;
- g) the total volatile basic nitrogen (TVB-N) shall not exceed 25 mg of N per 100g of fish flesh;
- h) the products are free from parasites and viruses capable of causing infection in animals or man;
- i) the product is fit for human consumption;
- j) the fish have been gutted and gilled, unless intended for bait or canning;
- k) the packaging material is being used for the first time and satisfies the sanitary-hygienical requirements established by the sanitary authority of the United Kingdom;
- l) means of transport have been prepared, treated, and satisfy the sanitary-hygienical requirements in accordance with the rules approved by the sanitary authority of the country of origin.
- m) Bivalve molluscs and gastropods were harvested in areas subjected to sanitary control for marine biotoxins, according to internationally recognized standards*;
- n) frozen fish and its products was not defrosted during storage prior to export, and the temperature in the muscle thickness is not higher than -18°C*;
- o) fish and its products have been kept at a temperature as close as possible to 0 °C (melting ice)*;
- p) phosphates or similar have not been added to frozen fish and its products before freezing*;
- q) where the frozen fish has been glazed, the declaration of net content of the frozen fish labeling is exclusive of the weigh of the glaze and the packaging*;

r) CANNED FISH

For canned products, each tin shall be

- embossed or otherwise permanently marked, in code or in plain English, to identify
 - o the producing factory,
 - o the date of production and
 - o the contents of the container.

A decoding list, endorsed by the competent authority of the UK, for deciphering the embossed codes originating from the canning factory has been produced and shared with the competent authority of Mauritius prior to effecting any imports.

s) CHILLED FISH

Chilled fish and fish products have been

- maintained at a temperature as close as possible to the temperature of melting ice (0°C).
- The core temperature of the fish will be maintained below + 4°C.
- Chilled fish and fish products will be transported in isothermic vehicles and will not be exposed to contaminated material during transportation.

t) CHILLED /FROZEN FISH FILLET has been

- properly packed and labelled as at para (12) of the import permit and is presented with the skin on.
- Fish fillets which are pre-packed in the country of origin for retail outlets may be presented skinless.

u) FROZEN FISH

- Frozen fish and fish products shall be maintained at a temperature of - 18°C or colder,
 - o **except** brine frozen tuna intended for canning, which may be kept at a temperature of - 9°C.
- Frozen fish and fish products will be transported in reefer containers capable of maintaining a temperature of - 18°C.
- Frozen fish and fish products shall be transported in refrigerated vehicles and will not be exposed to contaminated materials during transportation.

Date:..... Signed:.....

Stamp: Name in block letters:.....
Official Inspector

Address:.....
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