



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

NO:.....

EXPORT OF FRESH, CHILLED OR FROZEN CONSUMER-READY AND/OR THERMALLY
PROCESSED SALMONID PRODUCTS TO AUSTRALIA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL OF THE UK COMPETENT AUTHORITY

I. IDENTIFICATION OF CONSIGNMENT

a) Description of the products:

(i) * This consignment consists solely of the following consumer-ready product type/s (tick those that apply):

- 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:

(details of thermal processing applied - must be at least as severe as that certified at Section V. below)

or

(ii) * This consignment consists solely of non-consumer-ready product types.

b) Species Common Name:

c) Species Scientific Name:

d) Number of packages:

e) Product Presentation / Form¹:

f) The salmonid products are packaged individually, in plastic sleeves, pouches or other packaging, in cartons of any weight

g) Shipping marks:

h) Import permit number:

NO:

II. ORIGIN OF PRODUCTS

(a) Name and address of exporter:

(b) Name, address / location of specific farm(s) of origin of salmonid fish:

(c) Name, address and approval number of processing premises:

(d) Countries approved as source of raw salmonid material from which salmonid products are derived:

* Canada, Denmark, Ireland (Republic of) New Zealand, Norway, the United Kingdom, the United States of America;

(e) Country/countries approved for processing salmonid product:

* Canada, Denmark, Germany, Ireland (Republic of), Norway, Philippines, Poland, Sweden, Thailand, the United Kingdom, the United States of America;

III. DESTINATION OF PRODUCTS

a) The product was despatched from United Kingdom to:

(country and place of destination)

b) Name and address of consignee:

c) Means of transportation:

IV. HEALTH INFORMATION (product that has not been thermally treated)?

I, the undersigned, certify that the products described at Paragraph I. comply with the following requirements:

a) Zoo-Sanitary Information³

1. the fish were sourced from a population for which there is a documented system of health surveillance and monitoring administered by the Competent Authority of the country of origin;
2. the fish were not derived from a population slaughtered as an official disease control measure;

NO:

3. the fish were not juvenile salmonids (fish weighing less than 200g in head-off, de-gilled and eviscerated or sexually mature adults /spawners (fish with developed gonads);

4. **Either***

the consignment does not contain product derived from Atlantic salmon (*Salmo salar*) or rainbow trout (*Onchorhynchus mykiss*)

Or*

the salmonid fish from which the product was derived did not come from a farm infected by, or officially suspected of being infected by, infectious salmon anaemia, or from waters within 10km or one tidal interchange (whichever is greater) of an infected, or officially suspected farm.

5. the fish from which the the final product was derived were graded and inspected, resulting in the product being:

- a) free from visible lesions associated with infectious disease;
- and
- b) deemed fit for human consumption.

b) Processing Information

The products described at Paragraph I. have been processed in the country/countries mentioned in II(e) above and comply with the following requirements:

- 1. the head, gills and viscera have been removed and internal and external surfaces thoroughly washed to remove any extraneous material;
- 2. the salmonid fish were processed in a premises subject to regular inspection and audit under the supervision of the competent authority to ensure that processing practices and quality control systems are in place.;
- 3. the final salmonid products for export to Australia have been processed from raw salmonid materials sourced exclusively from countries approved by Australia and were subject to effective separation controls to ensure the prevention of inadvertent or deliberate substitution, and the prevention of comingling with, or contamination by, aquatic animal material originating in countries other than those approved.
- 4. movement of final salmonid products intended for export to Australia have been effectively tracked through all stages of processing.

V. HEALTH INFORMATION (for thermally treated products⁴)

I, the undersigned, certify that the products described at Paragraph I. comply with the following requirements:

- 1. The salmonid products have been processed and treated at premises approved by, and under the control of, the UK Competent Authority.

NO:

2. The salmonid products have been processed in accordance with one of the minimum time/temperature parameters set out below:

- a) *for salmonid roe, the product was thoroughly washed to remove any extraneous material and heated at a minimum core temperature of 65°C for a minimum period of 30 minutes;
- b) *for skin-on/skinless fillets of any weight, the product was heated to a minimum core temperature of 65°C for a minimum period of 30 minutes;

Or

- c) *the product is eviscerated, head-on rainbow trout (*Onchorhynchus mykiss*) and has been treated at a minimum core temperature of 66°C for a minimum period of 40 minutes

Date: Signed:.....RCVS

Stamp: Name in block letters:..... Official Veterinarian*/ Food Competent Certifying Officer*

Address:
.....

FOOT NOTES:

- * Delete where not applicable.
- (1) Salmonid product must be in, at least, a head-off, gilled and gutted form.
- (2) strike through all of section IV if thermally treated product
- (3) strike through all of section IV part(A)if raw material is not sourced exclusively from UK.
- (4) strike through all of section V if not thermally treated

