

**EXPORT OF POULTRY MEAT AND POULTRY MEAT PRODUCTS FROM THE UNITED KINGDOM TO THE
TURKS AND CAICOS ISLANDS**

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

Associated Documents: 8678EHC, 8678NFG (this document) and 618NDC

1. IMPORTANT

These notes provide guidance to the Official Veterinarian (OV) and the exporter. The NFG should have been issued to you together with its related export health certificate. The NFG should not be read as a standalone document but in conjunction with the health certificate. 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.

2. SCOPE OF THE CERTIFICATE

Export health certificate (8678EHC) may be used for the export of poultry meat and poultry meat products from the United Kingdom to Turks and Caicos Islands.

3. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)

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, 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.

4. IMPORT PERMIT:

Exporters are responsible for ascertaining whether an import permit is a compulsory requirement in the importing country, and if so, for ensuring that the importer has obtained the necessary permit.

5. NOTIFIABLE DISEASE CLEARANCE

Paragraphs II.1 & II.4 refer.

Definition of zone

The UK applies disease control zones around a premises where notifiable diseases of poultry are confirmed in line with Council Directive 2005/94/EC - for highly pathogenic avian influenza (HPAI) a "Protection Zone" ("PZ") of at least 3 km radius and a "Surveillance Zone" ("SZ") of at least 10 km radius are established. Movements of poultry and poultry products are strictly controlled in and out of these zones to prevent the spread of disease. This ensures that poultry and poultry products produced within these zones are

restricted and cannot be exported from these affected regions. Furthermore, for international trade purposes, exports from these zones will remain restricted until zonal and/or country freedom can be declared in accordance with OIE rules.

Paragraph II.1 refers to freedom from notifiable avian influenza and Newcastle disease. In the absence of outbreaks of these notifiable diseases in the UK, this paragraph may be certified by the OV provided he/she has received written authority (form 618NDC) which will be sent by APHA, International Trade, Carlisle or the relevant issuing office in N.Ireland within 10 days before shipment. The 618NDC clearance will relate to birds of UK origin only.

In cases where outbreaks of any of these diseases are present in the UK and provided the principle of regionalisation has been applied, further guidance will be issued which will be dependent on the disease situation and the policy line (including licensing of poultry to slaughter) in place at the time.

If the flocks of origin were originated from an EU Member State, freedom from these notifiable diseases must be certified on the basis of the assurances in the Import health certification from EU member state (or ITAHC for Northern Ireland) under which the birds were imported for slaughter, or after receiving official written confirmation of the official disease freedom status of the country/region/premises of origin from the veterinary authority of the country of origin.

Paragraph II. 2 refer. The poultry and poultry meat products must be produced in an establishment approved by the UK Competent Authority (FSA) would be able to export.

6. **HEALTH STATUS OF BIRDS**

Paragraph II.3: This can be certified based on compliance with protocol, paperwork and 618NDC. Farm registration, and Food Chain Information (FCI) must include the name and address of the private vet allocated to the farm.

Paragraphs II.4(b) & II.4(d) may be certified on the basis of ante-mortem and post-mortem inspection and abattoir protocols. The Food Standards Agency (FSA) (meat hygiene division) in England, Wales, and Food Standards Scotland (FSS) in Scotland or DAERA in N. Ireland are responsible for ensuring that all poultry intended for human consumption is subject to antemortem inspection (which may be largely based on observations at the farm of origin), and post-mortem inspection at an FSA approved slaughterhouse. FSA approved slaughterhouses produce all the carcasses free from blood, feathers, without heads and legs from the hocks and without entrails and internal organs. All meat which has passed these inspections will carry the oval health mark, as laid down in the meat hygiene regulations.

Paragraph II.4 (c) This can be certified based on the antemortem inspection conducted before slaughter and complemented with the post-mortem inspection, at the slaughterhouse.

7. **PROCESSING REQUIREMENTS:**

Paragraph II.5 (a) and (b): These paragraphs may be certified based on

FSA approval of the processing plant. The Food Standards Agency (FSA) (meat hygiene division) in England, Wales and Food Standards Scotland (FSS) in Scotland or DAERA in N. Ireland are responsible for ensuring that all processing plants producing poultry meat products intended for human consumption are approved. The approval includes an approved Hazard Analysis Critical Control point (HACCP) plan under veterinary supervision).

Paragraph II.5 (c): The OV must certify this paragraph on the basis of his/her personal knowledge and observations at the premises. If necessary, the OV may consult the establishment's trading and manufacturing records, and/or ask for a written statement from the management of the establishment.

8. Paragraph II.6 refers. The OV must certify this paragraph on the basis of his/her personal knowledge and observations at the premises. If necessary, the OV may consult the establishment's trading and manufacturing records, and/or ask for a written statement from the management of the establishment.

9. **RESIDUE TESTING AND FREEDOM FROM CONTAMINANTS**

Paragraphs II.7 II.8 refer. These paragraphs may be certified on the basis of FSA approval of the processing plant and the oval health mark, which demonstrates compliance with the EU/UK Food Hygiene Regulations, and the National Surveillance Scheme for residues (anti-microbials etc).

A testing programme for residues in meat is laid down under Directives 96/22/EC and 96/23/EC, and Council Regulations 2377/90/EEC and 426/98/EEC, which are all implemented in British national legislation by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations 1997, and the relevant legislation in the Devolved Administrations. On the basis of this testing plan it can be considered that the meat does not exceed the permitted levels of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant nor any beta-agonist or any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, or other harmful chemical residues which do not occur naturally in the meat.

10. **Labelling and packaging requirements**

Paragraphs II.10 refer - The poultry products must be stored in clean and secure wrapping or container and transported in a safe and sanitary manner to avoid contamination.

The **packaging** should meet the packaging requirements laid down in legislation laying down hygiene rules for food of animal origin and its official controls. Apart from being single use and clean, packaging materials must be strong enough to ensure effective protection of the meat, must not alter the organoleptic characteristics of the meat, and must not be capable of transmitting to the meat substances harmful to human health.

11. **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>