# Certificate to be signed by the captain accompanying frozen fishery products when entering Great Britain for placing on the market directly from a freezer, reefer or factory vessel (CCFP)

## GBHC403 v1.1 Aug-23

Part I. Details of dispatched consignment										
I.1 Consignor / Exporter			I.2 Certificate reference no.			I.3 Not in use				
Name:	Name:									
Address:			I.2.a Not in use			I.4 Not in use				
Tel:										
I.5 Consignee /	Importer				I.6 Operator responsible for the consignment					
Name:					Name:					
Address:					Address:					
Tel:			an of	Cada						
I.7 Country of origin	ISO code	I.8 Regi origi		Code	I.9 Country of destination	ISO code	I.10 Region of destination	Code		
I.11 Place of dis	spatch				I.12 Place of destination					
Name:	•				Name:					
Approval number:					Address:					
Address:										
				$\sim$						
CV										
I.13 Not in use				I.14 Date of departure Time of departure						
I.15 Not in use					I.16 Entry BCP					
				2						
					I.17 Accompanying documents					
					Type:					
					No:					

#### Captain certificate - Fishery products from freezer, reefer or factory vessel (CCFP) GBHC403

I.18 Not in use				I.19 Not in use			
I.20 Goods certified a	IS						
Canning industry							
Human consumption	n						
I.21 Not in use	I.22 Not in use						
I.23 Total number of	1.24 Q	uantity	Total net weight (kg)			Total gross weight (kg)	
packages	Total ı	Total number					
I.25 Description of go	ods		•				
No	CN title						
Species (scientific	Number of packages		Net weight Ba		h No	Type of packaging	
				CX			
			X				
Final consumer							

## Part II. Certification

#### Public Health

I, the undersigned, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the fishery products described in Part I of this certificate were produced in accordance with those requirements, in particular that the vessel appears on the list of vessels from which imports to the Union are permitted (being 'EU-listed');

#### PH/P112 Production and microbiological requirements

the products comply with health standards and the requirements for catching and handling on board vessels, landing, handling and where appropriate preparing, processing, freezing, hygienic thawing and the microbiological criteria as required by GB regulations.

In the case of frozen fishery products, that have been kept at a temperature of not more than -18°C in all parts of the product, except whole fish initially frozen in brine intended for the manufacture of canned food which may be kept at a temperature of not more than -9°C.

### PH/MK001 Marking requirements

the product(s) described in Part I of this certificate has (have) been marked in compliance with the relevant GB regulations;

#### PH/RP002 Residue plans

if of aquaculture origin, the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled in accordance with GB regulations;

#### PH/S105A Storage and transportation requirements

the products have been packaged, stored and transported in compliance with relevant GB regulations;

#### PH/MS100 Vessel requirements

the vessel has a programme based on the HACCP principles in accordance with GB regulations;

#### **Certifying Officer**

By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp:

#### Part III. Notes for completion

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

See notes in Annex II of Commission Implementing Regulation (EU) 2019/628 as regards these model certificates.

#### Part I

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Box reference I.2:	A unique document number according to your own classification.
Box reference I.5:	The name and address (street, town and post code) of the physical or legal person to whom the consignment is imported directly to in Great Britain.
Box reference I.7:	The country whose flag is being flown by the vessel issuing this document.
Box reference I.11:	The name of the vessel and approval number as listed in accordance with Article 10 of Commission Delegated Regulation (EU) 2019/625 from which the fishery products are directly imported.
Box reference I.20:	Tick 'Canning industry' for whole fish initially frozen in brine at -9°C or at a temperature higher than -18°C and intended for canning in accordance with the requirements of Section VIII, Chapter I; Part II, point 7 of Annex III to Regulation (EC) No 853/2004. Tick 'Human consumption' for the other cases.
Box reference I.25:	Insert the appropriate Harmonised System (HS) code(s) using headings such as: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 0511, 1504, 1516, 1518, 1603, 1604, 1605 or 2106.
Box reference I.25:	Treatment type: specify whether chilled, frozen or processed.

#### Part II

By signing this certificate, you, the undersigned, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EU) No 2017/625 have been met.

#### PH/P112 Production and microbiological requirements

The fishery products must comply with all the relevant requirements listed in Section VIII, Chapters I to IV of Annex III of Regulation (EC) No 853/2004 and where appropriate, the microbiological criteria laid down in Commission Regulation (EC) No 2073/2005.

Viscera and parts that may pose a danger to public health have been removed as quickly as possible and kept apart from products intended for human consumption.

#### PH/MK001 Marking requirements

The product(s) described in Part I of this certificate has (have) been marked with an identification mark in compliance with Section I of Annex II of Regulation (EC) No 853/2004.

#### Captain certificate - Fishery products from freezer, reefer or factory vessel (CCFP) GBHC403

#### PH/RP002 Residue plans

The country of origin of the fishery products must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, and providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29.

A list of trading partners with approved residue plans can be found at:

List of trading partners with approved residue monitoring control plans for products of animal origin (Available at: https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

# PH/S105A Storage and transportation requirements

Fishery products have been packaged, stored, transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004.

#### PH/MS100 Vessel requirements

The vessel which the products come from must have a programme based on the HACCP principles to control hazards implemented in accordance with Article 5 of Regulation (EC) No 852/2004.