

**EXPORT OF POULTRY MEAT (INCLUDING RAW MEAT PREPARATIONS), MEAT PRODUCTS AND MECHANICALLY SEPARATED POULTRY MEAT TO THE REPUBLIC OF THE CONGO**

**NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS**

**Associated Documents: 6137EHC, 6137NFG (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.

**EXPORTERS MAY USE THIS CERTIFICATE, BUT AT THEIR OWN RISK WHICH CAN BE REDUCED BY ENSURING THE IMPORTER CHECKS THAT IT IS ACCEPTABLE TO THE BORDER INSPECTORS/ REPUBLIC OF CONGO'S AUTHORITIES.**

Please note that this Department will assume, unless informed otherwise by an exporter or by the veterinary authorities in the country of destination, that certificate 6137EHC meets Congo's import requirements and, therefore, that it is acceptable to the importing country's authorities, however this cannot be guaranteed. Destination countries may change their requirements at short notice; not inform the Department until after a change has been made; or, in some cases, not inform the Department at all.

**It is therefore strongly advised that exporters check with their customers that certificates are acceptable to the authorities in the country of destination in advance of each consignment. This Department will not accept liability should it turn out that certification supplied by us does not meet an importing country's requirement.**

2. **SCOPE OF THE CERTIFICATE**

Export health certificate (6137EHC) may be used for the export of fresh poultry meat (**including mechanically separated poultry meat**) and **raw meat preparations** from the United Kingdom to the Republic of the Congo.

Fresh poultry meat means all parts of domestic poultry which are fit for human consumption and which have not undergone any preserving process. This includes offals such as livers, gizzards, hearts and necks which have been passed and health-marked fit for human consumption, and mechanically separated meat (MSM) derived from poultry meat as above. Chilled and frozen meat is considered to be fresh meat.

The temperature of frozen product must not exceed -18°C during storage and transport.

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 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 should sign and stamp the health certificate with the OV stamp in any colour **OTHER THAN BLACK**.

**Certified Copy Requirements**

Certifiers are only required to return a certified copy of EHCs for the following EHC types:

- if the commodity is cattle, pigs, sheep, goats or camelids
- EHCs where the certifier cannot submit certifier feedback

If you are required to return a certified copy to CITC, email a scanned copy to [certifiedcopies@apha.gov.uk](mailto:certifiedcopies@apha.gov.uk).

Retain a copy of all EHCs and supporting documentation certified for two years.

Certifiers are not required to return certified copies of other EHCs issued, however, CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

**DAERA Export Health Certificates: Provision of certified copies**

aPVPs certifying DECOL produced Export Health Certificates must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the department, where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export certification to ensure that a high standard of certification is being maintained.

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 IV (a) and (c) refer. These statements may be signed on behalf of the Department provided the OV is in receipt of written authority from APHA (for GB) or DAERA (for NI) which will be sent to the OV before shipment.

Paragraph (a) refers to freedom from notifiable avian influenza and Newcastle disease of both the premises (farms) of origin of the birds and the administrative territory where they originate. At times when the UK is not officially free of these diseases, authority to certify (a) would be given for premises eligible to export to the European Union (i.e. premises outside of any zones restricted for export to the European Union due to disease control restrictions). The authority will relate to birds of UK origin only.

If the flocks of origin were located in another country, freedom from these notifiable diseases must be certified on the basis of the assurances in the health certificate under which the birds were imported into UK, 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.

Exported poultry meat/MSM or raw meat preparations can only be derived

from poultry slaughtered in the UK.

Paragraph (c) refers to specific restrictions at the UK meat plants. At times when the UK is not officially free of notifiable diseases of poultry, authority to certify (c) would be given for premises located outside of any disease control zones in force.

6. **HEALTH STATUS OF BIRDS**

Paragraphs IV (a) and (b) refer. The reference to 'clinically healthy birds' in paragraph (a) may be certified on the basis of antemortem and post-mortem inspection. The Food Standards Agency (FSA) in England and Wales, Food Standard Scotland (FSS) or DAERA in N. Ireland are responsible for ensuring that all poultry intended for human consumption is subject to ante mortem inspection (which may be largely based on observations at the farm of origin), and post-mortem inspection at an FSA/FSS approved slaughterhouse. All poultry meat which has passed official control inspections will carry the approved oval identification mark on the packaging, as laid down in the UK meat hygiene Regulations, (The Food Safety and Hygiene (England) Regulations 2013, and the equivalent in the devolved regions).

7. **RETAINED EU LEGISLATION**

Paragraph IV (d) refers. The relevant retained EU food hygiene legislation is:

Regulation EC 852/2004-hygiene of foodstuffs

Regulation EC 853/2004-hygiene rules for food of animal origin

Regulation EC 854/2004-official controls on products of animal origin.

In the UK the above food hygiene legislation is implemented by the Food Safety and Hygiene (England) Regulations 2013, and its equivalent in the devolved regions.

If the carcass meat (or its packaging) have been marked with the official oval identification mark, the OV can assume that the meat has met all the requirements of the legislation.

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

Paragraphs IV.(e) refers. This paragraph may be certified on the basis of the oval identification mark, which demonstrates compliance with the retained EU/UK Food Hygiene Regulations, and the National Surveillance Scheme for residues (anti-microbials etc).

The UK has in place a statutory veterinary residue surveillance scheme in fulfilment of its obligations retained under the Official Controls Regulation 2017/625 and, Council Directive 96/22/EC. An annual surveillance plan is operated by the VMD under The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (England and Scotland) Regulations 2015 and respective pieces of regulations in Wales and NI. Samples are analysed from food producing animals for residues of authorised veterinary medicines, prohibited substances and various contaminants. On the basis of this testing plan it can be considered that the fresh poultry meat/poultry meat products do not exceed the permitted levels of any veterinary medicinal product, pesticides, heavy metal contaminant, and prohibited substances -beta-agonist or any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, which do not occur naturally in the meat.

9. **MEAT OF SPECIES OTHER THAN POULTRY AND FIT FOR HUMAN CONSUMPTION**

Paragraph IV. (f), (g) and (h) 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.

10. **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 Centre for International Trade, Carlisle or DAERA, via the link or e-mail address below:

- <https://www.gov.uk/guidance/contact-apha>
- DAERA - Email: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk)