

EXPORT OF POULTRY MEAT (INCLUDING RAW MEAT PREPARATIONS), MEAT PRODUCTS AND MECHANICALLY SEPARATED POULTRY MEAT TO MONGOLIA

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

Associated Documents: 8706EHC, 8706NFG (this document), 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 (8706EHC) may be used for the export of fresh poultry meat (including raw meat preparations), poultry meat products and mechanically separated poultry meat from the United Kingdom to Mongolia.

Fresh poultry meat means all parts of domestic poultry which are fit for human consumption. This includes offal 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 OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government, Welsh Government or the Department of Agriculture, Environment and Rural Affairs (DAERA) Northern Ireland, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

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

Certified Copy Requirements - England, Wales and Scotland

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the Centre for International Trade Carlisle (CITC) at the following address: certifiedcopies@apha.gov.uk.

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with

the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs 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.

Paragraph (a) refers to notifiable diseases in poultry - Highly Pathogenic Avian Influenza and Newcastle disease. The birds from which the commodity originated must, at time of slaughter, not have been from premises (farms) within any active disease control zone (Protection Zone/Surveillance Zone) established around any infected premises.

This paragraph may be certified by the OV provided he/she has received written authority which will be sent by APHA Centre for International Trade, Carlisle or the relevant issuing office in N. Ireland. The clearance 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 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 (c) refers to specific restrictions at the UK meat plants (slaughterhouse/cutting plant/processing plant/ cold store) as applicable). This paragraph may be certified by the OV provided he/she has received written authority which will be sent by APHA Centre for International Trade, Carlisle or the relevant issuing office in N. Ireland.

6. **HEALTH STATUS OF BIRDS**

Paragraphs IV (b) refers. This may be certified on the basis of ante-mortem 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 meat which has passed official control inspections will carry the approved oval health mark, as laid down in the UK meat hygiene Regulations, (The Food Hygiene (England) Regulations 2006, and the equivalent in the devolved regions).

7. **UK LEGISLATION**

Paragraph IV (d) refers.

In the UK the legislation is implemented by the Food Hygiene (England) Regulations 2006, and its equivalent in the devolved regions.

If the oval identification mark of the FSA/FSS approved establishment is applied on the packaging of the fresh Poultry meat/Poultry Meat preparation/Poultry Meat product/ MSM, the OV can assume that it has been produced in accordance with the food safety and hygiene regulations. The oval identification mark is typically applied wrapping, packaging or labelling which contains, or is attached to poultry meat/product.

8. Paragraphs IV b), d) and g) refers. These paragraphs may be certified on the basis of oval identification mark from approved slaughterhouse/s or meat products establishments which demonstrate production in an establishment approved in accordance with UK food safety and hygiene regulations.
9. Paragraph IV. (e) and (f) 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. **Testing for diseases, Salmonella**

Paragraph IV. (i) refers.

The OV may certify this paragraph on the basis and according to the National Control Programme (live birds) and the regulated microbiological testing on foodstuffs (meat). The OV is certifying the meat/products have not tested positive. Therefore they should check establishment records to determine if batches from this consignment were tested, the results were satisfactory.

National Control Program testing for live poultry

UK producers to test for Salmonella of public health significance (Salmonella enteritidis and other spp.), according to the obligatory National Control Programme. Sample sizing, frequency and method are to be selected accordingly. Testing to be done every 21 days.

National testing requirement for foodstuff

UK food producers to ensure they test under the requirements of the retained law (EU 2073/2005) on microbiological criteria for foodstuff, which covers microbiological testing of fresh poultry meat/ poultry meat preparations/MSM/ poultry meat products (including cooked products). Ensure testing is carried out for Listeria monocytogenes, Salmonella spp, Escherichia and Campylobacter spp coli depending on product category as required in Annex I of this regulation. This wouldn't necessarily be on a per-consignment basis, but it is used to demonstrate the food safety and food hygiene compliance across the UK. Sample sizing, frequency and method are to be selected accordingly. The consignment

should not be certified if Salmonella or Listeria monocytogenes are detected in any of the tested samples, and if E. coli or Campylobacter spp. testing gave unsatisfactory results in accordance with the limits of Annex I of 2073/2005.

11. Paragraph IV. (h) refers. The container should be cleaned and disinfected before the loading. The mode of transport should be safe/secure and with favourable condition for the commodity; it must be equipped with temperature tool that is moderated.

12. **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