EXPORT OF POULTRY (CHICKEN AND TURKEY) MEAT AND MEAT PRODUCTS TO VIETNAM

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

Associated Documents: 8717EHC, 8717NFG (this document)

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 (8717EHC) may be used for the export of chicken and turkey meat or meat products from the United Kingdom to Vietnam.

"Meat" refers to products including raw meat preparations and mechanically separated poultry meat, carcasses, meat, heart, liver and gizzard and products and preparations manufactured by using the aforementioned carcasses, meat, heart, liver and gizzard.

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. PREMISES APPROVAL PROCEDURES

Paragraph (d) refers. UK slaughter, cutting, processing and storage establishments need to be registered with the Vietnamese authorities, otherwise known as 'designated'. Certifiers must ensure that establishment names, addresses and approval numbers as given on the certificate match those details held on the listings of the Vietnamese authorities. These can be found at:

https://cucthuy.gov.vn/en/danh-sach-cac-doanh-nghiep-cua-22-nuoc-dudieu-kien-xuat-khau-thuc-pham-co-nguon-goc-dong-vat-tren-can-vao-viet-nam

Registration is arranged via application to the APHA Centre for International Trade in Carlisle (for GB) or DAERA (for NI). Further detail on the application procedure can be requested from the aforementioned offices.

6. <u>HEALTH STATUS OF BIRDS</u>

Paragraphs IV (a) and (c) [approved slaughterhouse and official inspections] refer. This may be certified on the basis of the oval identification mark from approved slaughterhouse/s or meat products establishments, which demonstrate satisfactory ante-mortem and post-mortem inspection and production in an establishment approved in accordance with UK food safety and hygiene regulations.

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 be subject to Food Chain Information (FCI) declaration and carry the approved oval identification mark, as laid down in the UK meat hygiene Regulations, (The Food Hygiene (England) Regulations 2013, and the equivalent in the devolved regions).

7. UK FOOD HYGIENE LEGISLATION

Paragraphs IV (e) and (g) refer. In the UK the legislation is implemented by the Food Hygiene (England) Regulations 2013, 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 in force in the UK and is approved for human consumption. The oval identification mark is typically applied to wrapping, packaging or labelling which contains, or is attached to poultry meat/product.

The transport container should be cleaned and disinfected before the loading. The means of transport should be safe/secure and with favourable condition for the commodity; it must be equipped with a temperature tool that can be regulated.

8. NOTIFIABLE DISEASE CLEARANCE

Paragraphs IV (b) and (c) [premises in a country/zone free from HPAI] refer.

Paragraph (b) refers to notifiable diseases in poultry, including Highly Pathogenic Avian Influenza (HPAI) and Newcastle disease. The poultry meat and meat products must have been obtained from animals which, at the time of despatch for slaughter, originated from premises in a free country or a zone.

Paragraph (c) requires the slaughterhouse to be in a country or zone free from HPAI.

Premises within a 'free zone' in this instance are any premises within the UK and not located within any active disease control zone (Protection Zone/Surveillance Zone) established around any infected premises.

This may be certified by the OV provided he/she has received written authorisation, which will be sent by APHA Centre for International Trade, Carlisle or the relevant issuing office in N. Ireland. This 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, 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.

9. RESIDUE AND FREEDOM FROM CONTAMINANTS

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

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.

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