

EXPORT OF POULTRY MEAT (INCLUDING RAW MEAT PREPARATIONS), MEAT PRODUCTS AND MECHANICALLY RECOVERED POULTRY MEAT TO GUINEA BISSAU

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

1. **IMPORTANT**

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7478EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7478EHC.

Certificate 7478EHC has not been formally agreed with the authorities in the importing country. Exporters are therefore strongly advised to verify the requirements of the importing country by contacting the veterinary authorities, or their representatives in the UK, in advance of each consignment. They should obtain an import permit and check this certificate against the requirements of the import permit.

If the health requirements do not match, the exporter may choose to proceed with the export using certificate 7478EHC **but strictly at exporters risk.**

2. **SCOPE OF THE CERTIFICATE**

Export health certificate (7478EHC) may be used for the export of fresh poultry meat including raw meat preparations, meat products and mechanically recovered poultry meat from the United Kingdom to Guinea Bissau.

IMPORTANT: The certificate can only be used to export poultry meat or raw meat preparations derived from poultry slaughtered in the UK.

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. Chilled and frozen meat is considered to be fresh meat.

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 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 CITA, email a scanned copy to 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 618NDC 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 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 disease 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 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) 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. Paragraph IV (g) may be certified on the basis of identification marks from fully licensed slaughterhouse/s or meat products establishments which demonstrate compliance with the requirements of the Food Hygiene (England) Regulations 2013 (as amended) and equivalent legislation in Scotland, Wales and Northern Ireland.

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#centre-for-international-trade-carlisle>