

EXPORT OF POULTRY MEAT PRODUCTS TO BARBADOS

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OV) and exporters. The Notes for Guidance (NFG) should have been issued to you together with export certificate 7499EHC. The NFG should not be read as a standalone document but in conjunction with certificate 7499EHC. 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.

1. SCOPE OF THE CERTIFICATE

Export health certificate (7499EHC) may be used for the export of heat treated poultry meat products to Barbados.

2. 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 7499NFG (Cleared 2/10/2012) (Revised 10/01/2024)

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.

3. **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.

4. **HEALTH CONDITIONS**

Paragraph IV (a) refers. The presence of the official EU oval health mark may be taken as confirmation that the meat has been produced from birds that have not been slaughtered under any official disease control programme.

5. Paragraphs IV. (b) refers. This paragraph may be certified on the basis of ante-mortem (which may be largely based on observations at the farm of origin) and post-mortem inspection at an EU approved slaughterhouse. All meat which has passed these inspections will carry the EU approved oval health mark, as laid down in the EU meat hygiene Regulations and can be deemed as fit for human consumption and placing in the EU market.

6. **NEWCASTLE DISEASE HEAT TREATMENT CONDITIONS**

Paragraph IV c) may be certified on the basis of:

- knowledge of the production process operating in the establishment; and
- checks on company records of processing, quality control checks etc. for the batches certified; and
- supplementary supporting evidence provided by the responsible Environmental Health Officer.

Heat treatment is the only method currently indicated in the OIE Terrestrial Animal Health Code recommendations for the destruction of Newcastle disease virus in meat. Destruction of the virus is achieved at the following temperature/time parameters:

	Core temperature (°C)	Time
Poultry meat	65.0	39.8 seconds
	70.0	3.6 seconds
	74.0	0.5 second
	80.0	0.03 second

The certifying OV must make the opportune enquiries he/she considers necessary (through temperature reading records and his own readings if

necessary) in order to certify that 72 degrees Celsius is reached at the core of the product during production. It would be expected that this heat treatment will be easily reached and that other parameters would not need to be considered.

7. Paragraph IV d) may be certified on the basis that the containers and **packaging** should meet the packaging requirements laid down in the EU legislation laying down hygiene rules for food of animal origin and its official controls. Apart from being single use and clean, packaging materials must be strong enough to ensure effective protection of the meat (including cross-contamination), must not alter the organoleptic characteristics of the meat, and must not be capable of transmitting to the meat substances harmful to human or animal health. Additionally, the **labels** containing the Oval Mark should be applied on the packaging of the product in a way that that unpacking of the product is impossible without damaging the integrity of the identification label. The OV is responsible to obtain assurances from the exporter/manufacturer that the packaging complies with the relevant EU rules.
8. Paragraph IV e) may be certified on the basis of the familiarity of the OV with the procurement arrangements of the producer and the handling and manufacturing processes at the plant, supported by exporter/ production manager's declarations if needed. In the case of meat supplied from other premises, this statement may be certified on the basis of support statements from the supervising OVs in the supplying premises.

9. **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