

**EXPORT OF MEAT/MEAT PRODUCTS OF BOVINE ORIGIN TO THE TURKISH REPUBLIC OF NORTHERN CYPRUS - 6822EHC**

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

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**IMPORTANT**

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued together with export certificate 6822EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but should be read in conjunction with certificate 6822EHC.

**OVs AND EXPORTERS ARE ADVISED THAT CERTIFICATE 6822EHC 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 attempt to obtain an import permit and check this certificate against the requirements of the import permit.

If the health requirements do not match or no import permit is available, the exporter may choose to proceed with the export using certificate 6822EHC, however this decision and any consequences thereof are taken strictly at the exporter's own risk.

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**1. SCOPE OF THE CERTIFICATE**

Export health certificate 6822EHC may be used for the export from the United Kingdom to The Turkish Republic of Northern Cyprus of fresh meat, meat products and composite products that meet the following requirements:

- they are derived solely from animals of the bovine species;
- they are derived from bovine animals/meat of United Kingdom origin or animals/meat legally imported into the UK;
- fresh meat and meat products must bear an official health mark or identification mark indicating that they have been obtained, processed, packaged, labelled and stored in officially approved establishments and are fit for human consumption.

**Fresh meat** means all animal parts (including offal) fit for human consumption whether chilled or frozen.

**Meat products** means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.

**Composite products** where the starting material used to manufacture the product at the establishment is already fully processed, the establishment would not need to be 'approved' under the food hygiene regulation, but must have been 'registered' and it is **not** necessary in this case, to oval mark the fully manufactured product. The Veterinary Services of Turkish Republic of Northern Cyprus have confirmed that Composite Products are exempt to bear an official oval

Health Mark or Identification Mark and are allowed for import to Northern Cyprus.

**Exporters and certifying OVs must take particular note of the disclaimer at paragraph 10.**

**2. SCHEDULES**

Section I refers. A separate schedule may be used to identify the commodities certified. In this case, Section I must be annotated 'See attached schedule'. Each page of the schedule must bear a page number and the health certificate reference number and must be signed, dated and stamped by the OV.

The schedule must be stapled to the health certificate and the OV should 'fan' and stamp over the pages of the schedule and certificate. The top stapled corner of the schedule and certificate should be folded over and stamped also. Any blank spaces in the schedule or certificate must be deleted with diagonal lines.

**3. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)**

In **England, Scotland and Wales**, this certificate must be signed by a Veterinary Officer of the Department or by an Official Veterinarian (OV) appointed by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government and holding the appropriate Official Controls Qualification (Veterinary) (OCQ (V)) authorisation.

In **Northern Ireland (NI)**, this certificate must be signed by a Veterinary Officer/Inspector (VO/VI) of the Department or an Authorised Veterinary Inspector (AVI) appointed as an OV to the appropriate export panel for export purposes by the Department of Agriculture, Environment and Rural Affairs (DAERA). For the purposes of these notes VOs, VIs and AVIs shall be referred to as OVs unless a specific reference is required.

OVs must sign and stamp the health certificate with the OV stamp in ink of a different colour to that of the printing.

In **England, Scotland and Wales**, a certified copy of the completed certificate must be sent to the APHA Centre for International Trade (CIT) at Carlisle within seven days of signing.

The OV should also keep a copy of the signed certificate and any supporting documents for at least three years after signature or receipt/dispatch of the consignment, whichever is later.

**4. NOTIFIABLE/REPORTABLE DISEASE CLEARANCE**

For meat bearing a UK/GB health or identification mark and derived from bovine animals resident in the UK at the time of slaughter, OVs may certify paragraph IV(a) on behalf of the Department provided written authority to do so has been obtained on form 618NDC from the APHA CIT at Carlisle or via disease clearance procedures in DAERA.

For meat bearing a health or identification mark derived from bovine animals legally imported into the UK, or for re-export of imported meat/meat products, OVs must make appropriate checks of import documents to ensure that the animals/goods were legally imported and

from which country they originated. In addition, OV's must also verify the territory of origin of the bovine animals from which the products were derived.

**NOTE:** OV's must exercise the utmost caution in verifying details of traceability and animal origin for imported meat and meat products. Paragraph IV(a) of the certificate may be certified **only** if OV's have all the required information and are fully confident to do so. Any supporting documentary evidence should be retained with the certified copy of the certificate in the OV's own records.

**5. SLAUGHTER FOR DISEASE ERADICATION PURPOSES**

Paragraph IV(c) may be certified on the basis of a health mark or an identification mark confirming that the animals from which the meat is derived were healthy and did not originate from area or zone subject to disease control measures due to an outbreak of epizootic notifiable disease to which the species is susceptible. For composite products, this can be the oval mark of the beef ingredients.

Meat from establishments where a disease outbreak is suspected or confirmed may not enter the human food chain but must be disposed of by slaughterhouses as a Category 2 animal by-product, i.e. high-risk material containing potential contamination.

**6. LEGAL STATEMENT - RETAINED EU LAW**

Existing EU legislation, with which the UK already complies, is incorporated into UK domestic law as 'retained EU law' under the European Union (Withdrawal) Act 2018.

Any references in guidance and certification to such EU instruments should be taken to be references to this retained EU law. Under the Withdrawal Act, the UK will ensure that current EU standards remain in force, without amendment, as part of UK domestic law (apart from corrections to make the EU legislation fully operable).

**7. FITNESS FOR HUMAN CONSUMPTION**

Paragraphs IV(d), IV(f) and IV(h) may be certified on the basis of the health mark or identification mark and / or evidence that the slaughterhouse, cutting plant, meat products plant (if applicable) and cold store are officially approved and operating in accordance with retained Regulations Nos. 852/2004, 853/2004 and 2017/625 (The EU Hygiene Regulations). For composite products, this can be the oval mark of the beef ingredients.

In the UK, the primary food legislation providing the framework for all food legislation in England, Wales and Scotland is The Food Safety Act 1990 (as amended). Similar legislation applies in Northern Ireland.

Enforcement of retained General Food Law Regulation (EC) 178/2002 and implementation and enforcement of the retained EU Hygiene Regulations is provided through secondary legislation in England by The Food Safety and Hygiene (England) Regulations 2013 (as amended) and parallel legislation in Wales and Scotland. In Northern Ireland it is provided by The Food Hygiene Regulations (Northern Ireland) 2006 (as amended).

These Regulations are enforced in the UK by the Food Standards Agency and Food Standards Scotland.

**8. RESIDUES AND OTHER UNAUTHORISED SUBSTANCES**

With regard to veterinary residues, paragraph IV(g) may be certified on the basis of the results of the National Surveillance Scheme (NSS) for residues or equivalent in EU Member States, to which all ~~UK~~ approved meat establishments are subject.

The NSS implements retained Council Directive 96/22/EC and retained Regulation (EU) 2017/625, which are transposed into national legislation by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (England and Scotland) Regulations 2015 and parallel legislation in the other devolved administrations.

With regard to compliance with microbiological criteria, paragraph IV(g) may be certified on the basis of the microbiological monitoring required by retained Commission Regulation (EC) No. 2073/2005 which forms part of the retained EU Hygiene Regulations.

**9. EXPORT OF BEEF PRODUCTS - BOVINE SPONGIFORM ENCEPHALOPATHY (BSE)**

Provided that the exported beef products meet the requirements of traceability and origin as detailed above, paragraph IV(e) may be certified on the basis of compliance with retained Regulation (EC) No. 999/2001 (as amended). The Regulation sets out EU-wide the requirements for TSE monitoring, animal feeding and the removal of specified risk material.

In the UK, enforcement of the above Regulation takes place through the following national legislation:

- **England:** The TSEs (England) Regulations 2018;
- **Wales:** The TSEs (Wales) Regulations 2018;
- **Scotland:** The TSEs Regulations (Scotland) 2010;
- **Northern Ireland:** The TSEs Regulations (Northern Ireland) 2018.

The UK competent authorities (Defra, the Devolved Administrations, the Food Standards Agency and Food Standards Scotland) ensure compliance with the legislation.

**10. DISCLAIMER**

Whereas 6822EHC takes into account certain recommendations by the World Organisation for Animal Health (WOAH) for trade in this commodity, exporters and certifying OVs are advised that the certificate has not been drafted in accordance with any specific import requirements of the importing country and has not been officially agreed with the authorities of The Turkish Republic of Northern Cyprus.

Accordingly, use of 6822EHC for export of fresh/frozen meat or meat products to The Turkish Republic of Northern Cyprus is at the exporter's risk.

It is the responsibility of the exporter to check the certificate against any relevant import permit or advice provided by the competent authority in the importing country, if these are available.

If the permit or advice do not match the assurances provided on 6822EHC, in the case of export from Great Britain, the exporter should contact the APHA CIT at Carlisle at [product.exports@apha.gov.uk](mailto:product.exports@apha.gov.uk) or by phone at 03000 200 301.

For export from Northern Ireland, exporters should contact the DAERA Trade Administration Team for meat and dairy exports by e-mail at: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk) or by telephone at 028 77442 060.