

EXPORT OF HEAT TREATED POULTRY MEAT AND POULTRY MEAT PRODUCTS TO THE REPUBLIC OF KOREA - 7850EHC

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN (OV)

1. Scope of the certificate

This certificate is for the export to the Republic of Korea of poultry meat, poultry meat products and edible poultry by-products (intestine, head, feet, etc., of poultry other than the carcass or boneless meat, that is used for human consumption) which have been heat treated.

Heat treatment must have been carried out with the internal core temperature of over 507 seconds at 60°C, 42 seconds at 65°C, 3.5 seconds at 70°C or over 0.51 seconds at 73.9°C, or through a method that is equivalent or more effective.

2. Official Signature

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/AVI stamp in any 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

Authorised Private Veterinary Practitioners (aPVPs) certifying DAERA Export Certification On-Line (DECOL) produced EHCs 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.

3. Original and copy: completing the certificates

OVs should note that the certificates issued to them have been printed with **ORIGINAL** or **COPY** on the top of the first page. One original certificate and one signed copy bearing the same serial number must be issued for each consignment.

4. Approval of meat plants and cold stores to export to the Republic of Korea

All slaughterhouses, cutting premises, manufacturing premises and cold stores intending to export poultry meat and poultry meat products to the RoK require specific approval. Each establishment in the supply chain must be included on the current lists of approved establishments maintained by the Korean authorities. There are two departments in RoK to which this applies, and each establishment must appear on both lists.

APQA:

<https://eminwon.qia.go.kr/intro/abroadworkshop/abroadworkshop.jsp>

United Kingdom establishments can be viewed by entering "GB" into the first box, then clicking the 'magnifying glass' button to view the list online.

MFDS:

<https://impfood.mfds.go.kr/?locale=en> EN

United Kingdom establishments can be viewed under 'Petition Application' and 'List of registered livestock establishments'. Select 'United Kingdom' as country. The list can further be filtered by type, name or number.

Further details on establishment checklists and procedures for approval of establishments to export to the RoK can be obtained by contacting APHA-Carlisle at the following address: Exports@apha.gov.uk

5. Details of the products

Paragraph I refers. Each component of the final consignment should be entered into the table in a). Parts b) to h) refer to the whole consignment. For dates of slaughter, cutting and processing (paragraphs c), d) and e)), the earliest and latest applicable date should be stated in each section.

6. Origin establishments

Paragraph II refers. Establishment details, including approval number as approved under the food safety competent authority, or local authority as applicable, should be entered. Where more than one function has been carried out within an establishment (e.g. cutting and processing), the information should be entered in both sections. Part d) should only be deleted if there has been no cold storage function carried out.

7. Origin of the poultry

Paragraph IV a) refers. The OV must confirm UK origin by reference to movement records at the premises of despatch, and any other investigations back down the chain of production that they feel are necessary. The OV may need to obtain a written statement from a responsible person at the slaughterhouse.

8. Notifiable disease

Paragraphs IV b) and d) refer. The relevant sections of these paragraphs may be signed on behalf of the Department provided the Official Veterinarian is in receipt of written authority which will be sent by the issuing office to the Official Veterinarian before shipment.

Paragraph IV b): Farms of origin must not have been within 10km of an outbreak of Low Pathogenic Avian Influenza (LPAI) and Newcastle Disease (ND) in the 3 months prior to slaughter.

LPAI applies only to sub-types H5 or H7; if any other subtypes of LPAI have been identified they may be disregarded.

ND refers to the infection of poultry caused by Newcastle disease virus (NDV), which is an avian paramyxovirus serotype 1 (APMV-1) that meets one of the WOAHA criteria for virulence, as per Article 10.9.1. of the WOAHA Terrestrial Animal Health Code.

Paragraph d): Slaughter, cutting, processing and storage establishments must be outside of any disease control zone in place for the control of HPAI, LPAI and ND, at the time the poultry meat to be exported to Korea was handled in the establishment. Confirmed cases of other diseases as listed in IV c) would not result in disease control zones being established upon detection in a farm.

9. Flock health assurance

Paragraph IV c) refers. The OV should obtain written support statements from the veterinarians responsible for the flocks of origin. The statement is required to cover the farm of origin for the previous 12-month period. However, it is necessary to declare only significant clinical outbreaks of disease. Clinical outbreaks of disease should be considered to occur if the production and mortality figures deviate to a significant extent from the anticipated norms.

10. Contact with imported poultry meat

Paragraph IV e) refers. The OV must confirm the origin of any imported meat handled in the slaughtering, cutting and processing premises whilst meat intended for export to Korea was being handled. The OV may need to obtain written assurances from responsible persons in each of the premises that are involved.

If one or more of the premises have been handling imported meat during the relevant period, the OV should obtain details of which countries of origin and when the imports took place and ensure the country is not prohibited from exporting to RoK. The list of countries allowed to import poultry into RoK can be found on the APQA website:

https://www.gia.go.kr/english/html/About_QIA/listqiaEngNoticeWebAction.do?type=21&clear=1

11. Meat Hygiene assurances

Paragraphs IV f), g) and i) may be certified on the basis of the oval identification mark indicating that the product has been produced in accordance with UK food hygiene regulations.

The Food Standards Agency (FSA) in England, Food Standards Scotland (FSS) in Scotland or DAERA in Northern 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. This is to ensure that only healthy birds are slaughtered. All meat which has passed these inspections will carry the oval identification mark, as laid down in the meat hygiene Regulations.

12. Harmful residues

Paragraph IV h) refers. The UK operates a monitoring programme for residues in meat. The UK national testing plan covers all licensed slaughterhouses and, on the basis of this testing plan, it can be considered that the meat does not contain levels exceeding the limits permitted in the UK of any residue materials (antimicrobial, agricultural pesticide, hormone, heavy metal, etc.), microorganisms, food irradiation, ionization process and food additives (preservatives, tenderizer, etc.) that may cause hazard to public health.

Levels of these substances are considered not to be in excess of permitted levels as set by the Korean government and the paragraph may be certified on this basis.

13. Transit to slaughter

Paragraph IV j) refers. Any poultry confirmed or suspected as having HPAI is subject to movement restrictions, and therefore will not be commingled with birds in transit. Therefore paragraph IV j) can be certified on this basis.

14. Partitions within the Heat Treatment Premises

Paragraph IV k) refers. The segregation of the areas referred to on this requirement should be certified based on the OV's knowledge of the processing establishment or on any supporting evidence that the OV relies upon. The partitioning should be sufficient to ensure that staff from one side do not cross to the other side during the production process. It would be acceptable for staff members to be allocated to one side on one day, and to the other side on the following day. The essential point is that there should be no staff crossover, with the potential for transmission of contamination, during the day of production.

15. Heat Treatment

Paragraph IV l) refers. The heat treatment must conform to one of the time/temperature protocols listed, or alternatively consist of a time/temperature above the listed protocols. The OV must delete the 4 lines that do not apply.

16. 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