EXPORT HEALTH CERTIFICATE 8821EHC FOR IMPORT INTO BOSNIA AND HERZEGOVINA OF COMPOSITE PRODUCTS INTENDED FOR HUMAN CONSUMPTION

NOTES FOR GUIDANCE (NFG) FOR THE CERTIFYING OFFICIAL VETERINARIAN

IMPORTANT

These notes provide guidance to Certifying Official Veterinarians and exporters. The NFG should have been issued to you together with the relevant export certificate. The NFG should not be read as a standalone document but in conjunction with the veterinary certificate.

It is strongly suggested 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.

SCOPE OF THE CERTIFICATE

This Export Health Certificate maybe used for the export to Bosnia and Herzegovina of composite products intended for human consumption.

2. **DEFINITIONS**

'POAO' means products of animal origin, that is materials derived from animals, whether through slaughter (e.g. meat) or collection (e.g. eggs).

'Composite product' means food containing both products of plant origin and processed products of animal origin.

Composite products must be for human consumption and must not contain unprocessed products of animal origin (e.g. raw meat).

Composite product from an unprocessed product of animal origin can be included as long as the processing of the product of animal origin is part of the manufacture of the final product.

Where the Export Health Certificate lists specific treatment requirements (e.g. pasteurisation of dairy, heat treatment of egg products) then these requirements can be met either by processing the relevant ingredient before it is included in the composite product and/or by applying the required treatment to the product itself to ensure that the POAO is sufficiently $\frac{1}{2}$ treated (e.g. the core temperature of the product obtained during processing meets at least the required time and temperature combination).

'Processing' means as any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes.

'Unprocessed products' means foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed.

 ${\bf `Processed\ products'\ means\ foodstuffs\ resulting\ from\ the\ processing\ of\ }$ unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics.

'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.

'Dairy products' means processed products resulting from the processing of raw milk or from the further processing of such processed products.

'Egg products' means processed products resulting from the processing of eggs, or of various components or mixtures of eggs, or from the further processing of such processed products.

'Processed fishery products' means processed products resulting from the processing of fishery products or from the further processing of such processed products.

If all the products contained in the final processed product are all POAO and it does not contain plant products, that is not classified as a composite product, and it may be a 'compound' product requiring different certificates for different components (e.g. salmon with butter will need a fishery product EHC and a dairy EHC).

3. ADDITION OF SCHEDULES

Where possible, information should be provided within the main body of the certificate but if there is insufficient space to enter the required information in Part I or Part II of the certificate a schedule may be used. In the relevant section of the certificate the certifying officer should annotate the certificate 'see attached schedule'. A new schedule should be created (typed or clearly written) containing the same information as that required in the certificate. The schedule must include the certificate reference number on each page and must be signed, dated and stamped by the certifying officer in a colour other than the printed text on each page and under the last entry. The schedule forms part of the certificate. All pages of the certificate, including the schedule, must be sequentially numbered. Any blank spaces in the schedule or the certificate should be struck through with diagonal lines.

4. 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.

 ${\tt OVs}$ should sign and stamp the health certificate with the ${\tt OV}$ stamp in any colour <code>OTHER</code> THAN <code>BLACK</code>.

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 CITC, 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.

5. PART I: DETAILS OF THE CONSIGNMENT

Refer to the footnotes in the 'notes' section at the end of the certificate for further guidance on completing this section.

6. PART II: HEALTH INFORMATION

An exporter/manufacturer declaration could form part of the evidence used to support certification of this section but should not be the only evidence used. Additional relevant evidence of compliance must be obtained as set out below.

- II.1 This can be certified on the basis of the OV's own knowledge of the manufacturing establishment. For composite products manufactured in the UK, this may be certified on the basis of the composite product(s) being manufactured in (an) establishment(s) that is/are either registered or approved by the relevant local authority since both registered and approved food establishments must also satisfy the requirements of UK Food Hygiene Regulations.
- ${\tt II.2}$ Each main section (II.2.A., B, C and/or D) should be certified according to the POAO within the product, with irrelevant sections to be deleted.

A Meat products

Table (A) to (D): Guidance on completion is given in the sections following the table. For (C), the 'origin' of the meat product being referred to in the EHC is the country of manufacture/treatment of the meat product, as opposed to the country of origin of the animal, the country of slaughter or the country of manufacture of the composite product.

- (E) BSE attestations: This section is only applicable where the meat products include material from bovine, ovine or caprine animals (e.g. beef, lamb or goat meat). It is divided into three main sections corresponding to the BSE status of the country/region of origin as E1 "negligible risk", E2 "controlled risk" or E3 "undetermined risk". The relevant section should be kept, and the others struck through.
- GB (England, Scotland and Wales) is listed in the Annex to Decision 2007/453/EC as having "controlled BSE risk", while Northern Ireland has "negligible BSE risk".

If you are certifying a single composite product, containing meat products that originate in different countries and have different BSE risks, you may need to retain multiple statements.

E2 "controlled risk" 1), 2), 3) and 4) may be certified on processing of the meat at an UK approved/listed establishment and on the understanding that UK import policy continues to implement specified risk material (SRM) controls that meet the requirements of Regulation (EC) No 999/2001.

E2. 5) is only applicable in the case of products containing treated intestines originally sourced from a negligible BSE risk country. If intestines are used in the composite product and they are not derived from animals slaughtered in England, Scotland or Wales, then evidence of the origin (negligible BSE risk county/region) and continuous residence there since birth is required. The last 4 meters of bovine intestine cannot be used, unless there is evidence that they were derived from animals which were born and continuously reared in a negligible BSE risk country which has never had an indigenous case of BSE (e.g. Australia and New Zealand).

B Dairy products

- a): The list of third countries/parts of countries eligible to export dairy products to the EU are listed in Implementing Regulation (EU) 2021/404. Great Britain and the Crown Dependencies have been added to the lists in this regulation.
- b): For dairy products produced in the UK, i) and iii) can be certified on the basis of oval marks from the production establishment showing the origin is farms under veterinary service control and subject to veterinary inspections. Part ii), freedom from restrictions for foot and mouth disease and rinderpest, are on the basis of Notifiable Disease Clearance see paragraph 7 below.
- c): Declare the heat treatment(s) used. Delete any statements that do not apply.
- d): Production dates should be indicated. If certifying the second ("and/or") option a copy of the current table of minimum treatments required is included below.

C Fishery products

Insert the approval number of the establishment and country of origin.

D Egg products

The establishment processing the eggs must be approved (in accordance with the relevant requirements of UK Food Hygiene Regulations.

- **D.1.** The establishment (farm) that the eggs came from must have been not within 10km of an outbreak of highly pathogenic avian influenza (HPAI) or Newcastle disease (ND) virus for at least 30 days before the eggs were collected. This can be certified on the basis of Notifiable Disease Clearance see paragraph 7 below.
- **D.2.** There is the option to certify either the notifiable disease freedom attestation as above, or to certify that the eggs have undergone the required heat treatments. The heat treatments listed first are relevant for HPAI and those listed second for ND. If treatment is required to be certified when freedom from disease D.1. cannot be certified, the relevant treatment option should be certified.

7. NOTIFIABLE DISEASE CLEARANCE

Paragraphs II.2.B.b)ii) and II.2.D.1 refer. These paragraphs may be certified provided the OV has received written authority (Form 618NDC) which will be sent to them before shipment, in GB from the APHA Centre for International Trade, or in NI from DAERA.

- II.2.B.b)ii) requires that farms are not under restriction due to foot and mouth disease or rinderpest.
- II.2.D.1 requires that that farms of origin are not in any zone restricted due to an outbreak of notifiable avian influenza for at least the 30 days before collection of the eggs.

Authority is given based on information provided at time of application. If origin farms have changed from this time, the certifying OV should seek advice from the issuing office.

8. DISCLAIMER

This certificate and NFG are 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 Animal and Plant Health Agency (APHA) in Carlisle, via the link below:

https://www.gov.uk/government/organisations/animal-and-plant-healthagency