

**EXPORT OF HEAT TREATED MEAT PRODUCTS (EXCLUDING BEEF) IN CANS OR HERMETICALLY SEALED CONTAINERS TO SINGAPORE - 619EHC**

**NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER**

**IMPORTANT**

These notes provide guidance to Official Veterinarians (OV) and exporters. The NFG should have been issued to you together with export certificate 619EHC. The NFG should not be read as a standalone document but in conjunction with certificate 619EHC. 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 619EHC may be used for the export of heat treated meat products (excluding beef) in cans or hermetically sealed containers from the United Kingdom to Singapore.

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 should sign and stamp the health certificate with the OV 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](mailto: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. **REGISTRATION OF PRODUCTION PREMISES**

Premises involved in the manufacture of the heat treated meat products intended for export to Singapore must be subject to the supervision of the Food Standards Authority (FSA). The Director General of the Singapore Agri-Food and Veterinary Services (AVA) recognises the approval of premises by the competent authority in the United Kingdom, operating through the agency of the FSA Meat Hygiene Service, or in the case of standalone meat preparations/products premises, the local authority. Any premises that is authorised to place the official oval EU health mark on its products is therefore recognised as approved. Defra is required to provide AVA with a list of such premises approved for export to Singapore. This is done by reference to the website of the FSA at the following link:

<https://www.food.gov.uk/business-guidance/approved-food-establishments>

4. **UK ORIGIN OF THE MEAT**

Paragraph IV. (a) refers. This paragraph may be certified on the basis of the slaughterhouse records covering their intake of birds or animals for slaughter. If the certifying OV does not personally have access to the slaughterhouse records he/she must obtain a written support statement from the veterinarian who is responsible at the slaughterhouse.

In the case of poultry, if the flocks for slaughter were reared from imported chicks, they must have been imported in compliance with Directive 2009/158/EC in the case of imports from the EU, or Regulation 798/2008 in the case of imports from Third Countries. In both cases the chicks must have been accompanied by the appropriate health certificate laid down in the EU legislation, and these certificates should be available for inspection in the case of any doubt.

5. **CONDITIONS OF PRODUCTION**

Paragraphs IV. (b), (c), (d), (e) and (f). All these conditions of production will have been met if the meat has been produced and marked with an official EU oval health mark in slaughterhouses, cutting and processing premises under the supervision of the Food Standards Agency (FSA), Meat Hygiene Service, and operated according to the EU Regulations 852/2004, 853/2004, and 854/2004.

Where this certificate is used for the export of meat from poultry or other animals in the form of mince or MRM, the above refers to health marking of the meat from which the mince or MRM is derived. Packaging containing meat products should bear the oval health mark with the unique identification number of the production establishment.

With reference to paragraph (f), any meat which has been treated with chemicals or other substances injurious to health cannot be qualified to receive the oval health mark. If the final certifying veterinarian is not personally responsible at the slaughtering and cutting premises, and has any doubts about this paragraph, he/she must obtain written support statements from the veterinarians who are responsible at those plants.

6. **AVIAN INFLUENZA VACCINATION**

Paragraph IV (g) refers. The AI control Directive, 2005/94/EC, lays down rules that forbid the vaccination of poultry for AI in any Member State except in extreme circumstances and with the prior approval of the EU Commission. The AI Directive is implemented in England by The Avian Influenza and Influenza of Avian Origin in Mammals (England) (No.2) Order 2006, and by its equivalent in the devolved administrations. The United Kingdom has never applied to the Commission for permission to vaccinate poultry, but has obtained permission for a very small number of zoo birds to be vaccinated. Consequently the vaccination of poultry against AI in the UK is currently illegal. The OV may certify on the basis of the current legislation.

7. **HEAT TREATMENT CONDITIONS**

Paragraph IV. (h) refers. The OV must certify this paragraph on the basis of his/her knowledge of procedures in the premises, supported if necessary by written statements from the management. The 'Fo3' standard is a heat sterilisation process designed to achieve commercial sterility in canned goods. It is equivalent to 3 minutes at 121.1 degrees C. This would eliminate *Clostridium botulinum*, and also inactivate the majority of spore forming organisms capable of causing spoilage in temperate zones. The Fo3 standard greatly exceeds the time-temperature conditions necessary to inactivate avian influenza viruses. The appropriate time/temperature combination for eliminating avian influenza is given in the OIE Terrestrial Animal Health Code as follows:

	Temperature ° C	Minimum time
Poultry Meat	60.0	507 seconds
	65.0	42 seconds
	70.0	3.5 seconds
	73.9	0.51 seconds

8. **SAUSAGE CASINGS**

Paragraph IV (j) refers. The OV must certify this paragraph on the basis of his/her knowledge of procedures in the premises, supported if necessary by written statements from the management.

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](mailto:vs.implementation@daera-ni.gov.uk)