

EXPORT OF POULTRY MEAT AND POULTRY MEAT PRODUCTS TO SINGAPORE

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 483EHC. The NFG should not be read as a standalone document but in conjunction with certificate 483EHC. 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 483EHC may be used for the export of poultry meat and poultry meat products from the United Kingdom to Singapore. This excludes canned/retorted products, for which the alternative 619EHC should be used.

For processed products, within part I.(a) of the 483EHC (the section for 'Description of the products'), the Singapore Food Agency (SFA) required that the 'Product Form' is specified as per their classifications. Therefore, in addition to the general description of the product to be exported, one of the following must be entered, as applicable to the product type:

- Processed (with heat-treatment)
- Processed (with and without heat-treatment)

'Processed (with heat-treatment)' applies when all meat within the product has been subject to heat treatment.

'Processed (with and without heat-treatment)' applies where the consignment contains meat that is processed without heat treatment, for example cured, salted or smoked, either wholly or in addition to heat treated product.

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

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

Authorised Private Veterinary Practitioners (aPVPs) 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. **CONDITIONS OF PRODUCTION**

Paragraphs IV. (b), (c), (d) refers. All these conditions of production will have been met if the meat has been produced and marked with an official oval health mark in a slaughterhouse under the supervision of the Food Standards Agency (FSA), Meat Hygiene Service, and operated according to the Food Hygiene Regulations.

Full Poultry cuts, e.g. wings, breast, legs etc., will require the OV to perform an audit check on the level of de-feathering. Singapore will not accept poultry products that have not been completely defeathered, and failure to ensure this could adversely affect trade. If there are any concerns regarding the level of defeathering required please contact APHA Centre for International Trade in Carlisle for further clarification. Photographic examples can be made available on request.

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

4. **APPROVAL BY THE SINGAPORE FOOD AGENCY**

Paragraph IV. (e) refers. The Singapore Food Agency (SFA) recognises the approval of premises by the competent authority in the United Kingdom; the Food Standards Agency (FSA) or Food Standards Scotland (FSS), or in the case of standalone meat preparations/products premises, the local authority. Any premises that is authorized to place the official oval identification mark on its products is therefore recognised as approved. Defra is required to provide SFA with a list of such premises approved for export to Singapore. This is done by reference to the website of the FSA/FSS at the following link:

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

5. **NOTIFIABLE DISEASE OR HEAT TREATMENT CONDITIONS**

Paragraph IV (a) can be certified on the basis that HPAI is a notifiable disease in all parts of the UK, as per the Avian Influenza and Influenza of Avian Origin in Mammals regulations.

For paragraph IV. (f), the OV must certify one from sub-paragraph (i), (ii) or (iii), and delete the two other options.

Sub-paragraph (i) aligns to the WOH (formerly OIE) Code Chapter 10.4 on infection with HPAI viruses, this paragraph can be certified on receipt of a valid 618NDC from the APHA office in Carlisle or equivalent in Northern Ireland. The paragraph can be certified 28 days following completion of a stamping-out policy, it is not required to wait a further 28 days following self-declaration of UK country freedom to the WOH.

To certify sub-paragraphs (ii), the OV must have received authorisation on form 618NDC, which will be sent to them by the APHA office in Carlisle (on Form 618NDC) or equivalent in Northern Ireland, based on information regarding the farms and premises of origin as supplied at time of application. The '10km surveillance zone' refers to any disease control zones currently in place due to an outbreak of HPAI in poultry as defined by the WOH. Suspensions are put in place by the Singapore Food Agency (SFA) on these areas, with reference to slaughter and export dates from which consignments will not be accepted: <https://www.sfa.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/list-of-countries-and-regions-suspended-for-hpai.pdf>

To certify sub-paragraph (iii), the meat must have been heat processed under conditions which are capable of inactivating the virus of avian influenza. An appropriate time/temperature combination is given in the WOH 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

6. **UK ORIGIN OF THE POULTRY**

Paragraph IV. (g) refers. This paragraph may be certified on the basis of the slaughterhouse records covering their intake of flocks 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.

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 documents laid down in UK legislation, and these documents should be available for inspection in the case of any doubt.

7. **SUBSTANCES IN THE MEAT**

Paragraph IV. (h) refers. See paragraph 3 above. 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.

8. **AVIAN INFLUENZA VACCINATION**

Paragraph IV. (i) 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.

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