

EXPORT OF POULTRY MEAT (INCLUDING RAW MEAT PREPARATIONS), MEAT PRODUCTS, MECHANICALLY SEPARATED POULTRY MEAT AND THOROUGHLY COOKED BONELESS POULTRY MEAT IN HERMETICALLY SEALED METAL CANS FOR HUMAN CONSUMPTION TO THE CAYMAN ISLANDS

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

Associated Documents: 7816EHC, 7816NFG (this document), and 618NDC.

1. **Important**

These notes provide guidance to the Official Veterinarian (OV) and the exporter. The NFG should have been issued to you together with its related export health certificate. The NFG should not be read as a standalone document but in conjunction with the health certificate. 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.

2. **Scope of the certificate**

The export health certificate (7816EHC) may be used for the export of poultry meat (including mechanically separated poultry meat and raw meat preparations) and poultry meat products (including hermetically sealed cooked poultry meat) for human consumption from the United Kingdom to the Cayman Islands, produced in the UK, or in the EU and legally imported into the UK from EU countries.

It may also be used for thoroughly cooked boneless meat in hermetically sealed metal cans, containers or bags from any country, that were legally imported into the UK.

3. **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/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 OV's 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 System (DECS) 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.

4. **Import permit**

Exporters are responsible for ascertaining whether an import permit is a compulsory requirement in the importing country, and if so, for ensuring that the importer has obtained the necessary permit.

5. **Export commodities containing imported poultry meat**

Where the commodity to be exported, or any poultry meat within the commodity, was imported into the UK, the OV must receive the necessary assurances relevant to the certification of each paragraph. If these assurances are not available to the OV, the 7816EHC cannot be certified.

6. **Health status of birds & fitness for human consumption**

Paragraphs IV a), b) and c) (i) 1. refer. For a), the Food Standards Agency (FSA) or Food Standards Scotland (FSS) in Scotland are responsible for ensuring that poultry intended for human consumption is subject to ante mortem inspection, and post mortem inspection at an FSA/FSS approved slaughterhouse. All meat which has passed these inspections will carry the approved oval identification mark, as laid down in the UK food hygiene regulations. Presence of this mark also allows certification of paragraph IV b), which demonstrates compliance with UK food hygiene legislation and fitness for human consumption.

For paragraph c) (i) 1., the reference to 'clinically healthy poultry' may be certified on the basis of the ante-mortem and post-mortem inspection.

7. **Heat-treated poultry meat**

Paragraph IV c) refers. Where the commodity to be exported, or the poultry meat within the commodity, has been processed to a minimum core temperature of 70°C, and in accordance with the requirements within the WOH Code for inactivation of HPAI viruses and the destruction of Newcastle disease virus, as detailed below, part IV c) (ii) may be certified and part (i) deleted. Otherwise, each clause within part IV c) (i) must be certified, and part (ii) deleted.

The following time/temperature combinations are suitable for the inactivation of high pathogenicity avian influenza viruses in meat products.	
Core temperature (°C)	Time
70.0	3.5 seconds
73.9	0.51 second

The following times for industry standard temperatures are suitable for the inactivation of ND virus present in meat.	
Core temperature (°C)	Time
70.0	3.6 seconds
74.0	0.5 second
80.0	0.03 second

When supported by scientific evidence, variations of these time/temperature combinations may be used if they achieve equivalent inactivation of the virus (provided the minimum core temperature is 70°C).

8. Testing for Salmonella spp

Paragraph IV c) (i) 2. refers. The statutory requirement of the UK Salmonella National Control Programme (NCP) is that flocks of conventional broiler chicken and fattening turkey from which the meat originated must have been sampled and tested for Salmonella within 3 weeks before slaughter. Food Chain Information at the slaughter premises must show Salmonella NCP test results and the date(s) of the sampling of their specific flock.

The OV must verify that all relevant testing has been carried out and that all the relevant test results have been negative. Where the flock has had positive results in the 30 days prior to slaughter, the meat is not eligible for export to the Cayman Islands even after being subject to processing.

For poultry that under the NCP does not require testing for Salmonella within 30 days before slaughter (such as certified organic birds), the OV must seek supporting documentation that provides the necessary assurances that the birds have tested negative for Salmonella spp. within the last 30 days before slaughter.

9. Notifiable Disease Clearance

Paragraphs IV c) (i) 3. and 4. refer. Note: as per above section 7, these paragraphs do not apply to sufficiently heat treated meat products.

These paragraphs may be certified by the OV provided that they have received written authority (Form 618NDC) which will be sent to them by APHA Centre for International Trade, Carlisle before shipment. In Northern Ireland the local equivalent arrangements will apply. Written authority will only be provided by UK central competent authorities for UK premises. For non-UK origin, assurance should be sought from the country of origin.

Authority will be given with reference to details of premises provided at the time of application, and allow certification for any origin premises (farm) outside a zone that at the time of slaughter was under restrictions due to an outbreak of HPAI or ND in poultry. Meat production premises (slaughter and processing facilities) must be outside a restricted zone at the time of and in the 30 days prior to slaughter, and until the date of certification by the OV. Disease

clearance will necessarily be given prior to the certification date; the issuing office reserves the right to withdraw this clearance if there is any change in circumstances.

10. **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:

APHA <https://www.gov.uk/guidance/contact-apha>
DAERA - Email: vs.implementation@daera-ni.gov.uk