

**EXPORT OF FRESH POULTRY MEAT PREPARATION WITH DAIRY INGREDIENTS TO THE
REPUBLIC OF SOUTH AFRICA - 7393EHC**

NOTES FOR GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OV) and exporters. The NFG should have been issued to you together with export certificate 7393EHC. The NFG should not be read as a standalone document but in conjunction with certificate 7393EHC. 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 7393EHC may be used for the export of fresh poultry meat preparation to which a milk/milk-based product has been added, from the United Kingdom to the Republic of South Africa.

The certificate can only be used to export meat preparation derived from poultry slaughtered in the UK.

'Fresh poultry meat' means all parts of domestic fowls which are fit for human consumption and which have not undergone any preserving process. This includes offals such as livers, gizzards, hearts and necks which have been passed and health-marked fit for human consumption, and mechanically recovered meat (MRM) derived from poultry meat as above. Chilled and frozen meat are considered to be fresh meat.

'Meat preparations' means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat."

The temperature of frozen product must not exceed -18°C during storage and transport.

The EHC must only contain one slaughter establishment and one cutting establishment in each respective section. Where consignments originate from multiple premises, this necessitates the use of multiple corresponding export health certificates. See Section 8 below for further details.

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

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 DECS 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.

3. **IMPORT PERMIT**

The exporter's importing agent in Republic of South Africa (RSA) must obtain a Veterinary Import Permit from the South African authorities for each consignment. Certification must not be provided unless a copy of the Veterinary Import Permit has been received by the certifying OV. Both the certificate and the import permit must be presented with the consignment at the port of entry.

4. **SUPPORTING DECLARATIONS**

Where declarations are relied upon to support the completion of this certificate, these must be signed by someone who has knowledge of and responsibility for the relevant parts of the production process and/or declared intended use. The managing director (or equivalent) of the company should provide a letter giving the name(s) and job title(s) of those authorised to give the declaration and the basis on which the declaration is made.

The declaration should include a clause indicating that the signatory is aware that making a false declaration is an offence and that he/she accepts full responsibility if any problems arise with the export should there be any dispute relating to the matters being declared.

Where possible, supporting evidence should be called for and put on file.

PART A: POULTRY MEAT HEALTH CONDITIONS

5. **NOTIFIABLE DISEASE CLEARANCE**

Paragraphs IV. (b) i), (d) and (e) may be signed by the OV on behalf of the Department provided receipt of written authority (form 618NDC) which will be sent by Centre for International Trade, Carlisle, or the issuing office in Northern Ireland, before shipment. Clearance is given based on information of origin premises provided at time of application.

Regarding IV. (b) i), when the UK is officially free of notifiable avian influenza (NAI) authority can be given for the whole of the UK. When the

whole UK is not officially free of NAI, the requirement for the 'administrative territory' to be officially free can only be used if advised by the South African authorities. This is considered to be at the 'nation' level, i.e. England, Scotland, Wales and Northern Ireland.

Though IV. (b) i) requires the origin farm(s) to be in a free territory, further stipulations from the South African authorities require that all premises, from farm of origin through to pre-export storage, are within a permitted territory. Notifiable disease clearance will be assessed and provided on this basis. The OV must verify that all premises of origin of the final consignment are covered by the disease clearance provided.

6. **CONSIGNMENTS IN TRANSIT AND SUBSEQUENT DISEASE OUTBREAKS**

Exporters should note that in the event of an outbreak of NAI, the South African Directorate of Animal Health will impose a cut-off date for consignments originating from the previously disease-free territory (as described in Section 5 above), by applying **a 14-day period prior to the outbreak start date**. The outbreak start date corresponds to the earliest known date of occurrence of the disease at the establishment (e.g. onset of clinical signs or as determined through epidemiological investigation) as reported on the WOH Information System <https://wahis.woah.org/#/event-management>. This date may precede the outbreak confirmation date, in some cases by 14 days or more.

Consignments destined for South Africa whose final packaging date falls after the cut-off date will be rejected and will either be destroyed or returned to the UK at the importer's expense.

Please also note that a reefer container will be regarded as a single consignment and will be handled as one entity. It will not be permitted for cartons within a container to be sorted according to production dates.

7. **HEALTH STATUS OF BIRDS**

Paragraph IV. (c) i) and iv) refers. This may be certified on the basis of identification marks showing compliance with UK Food Hygiene Regulations. Further information to assist assessment of clinical status and alert for ante and post-mortem inspections may be gained from the Food Chain Information (FCI), Collection and Communication of inspection results (CCIR) etc required under the UK Food Hygiene Regulations.

8. **ORIGIN**

The South African authorities have confirmed that their import permit conditions require that **a separate certificate must be completed for each separate sourcing abattoir and / or cutting plant**. Consignments may be held at the border and / or rejected where multiple sources are specified. As such, only one abattoir and one cutting plant must be entered in the relevant sections under paragraph II. on the certificate, and a separate certificate must be used for product sourced from any others.

Paragraphs IV. (c) ii) and iii) refer. These may be certified on the basis of familiarity with slaughterhouse procurement arrangements or the examination of producer records; or of statements from the producers' veterinary surgeon/s. RSA requires the poultry to be hatched, reared and slaughtered in the UK.

Paragraphs IV. (b) ii) and iii) can be certified on knowledge of or receipt of documents from the farm(s) of origin to confirm no psittacosis (in the last 6 months) or non-notifiable avian influenza viruses (in the last 3 months) have been confirmed. 'Administrative territory' does not apply to either of these sub-paragraphs.

Paragraph IV. (j) (first clause) requires the slaughter and cutting premises (but not processing or storage premises) to be specifically approved by the authorities of the Republic of South Africa. **Exporters and Official Veterinarians must ensure that slaughter and cutting premises are included on the South African list at:**

<http://webapps1.daff.gov.za/VetWeb/abattoirsEstablishment.do>

For further information on obtaining a listing on this site, please contact exports@apha.gov.uk, or daeratradeexports@daera-ni.gov.uk for premises in Northern Ireland.

Paragraph IV. (j) (second clause) can be certified on the basis of the UK identification mark showing compliance with UK Food Hygiene Regulations.

9. **HYGIENE REQUIREMENTS**

Paragraphs IV. (g), (h), (k) may be certified on the basis of the UK oval identification mark, which demonstrates compliance with the UK Food Hygiene Regulations, and the National Surveillance Scheme for residues (anti-microbials etc). Note that for IV. (g) equivalency is confirmed by the South African authorities and is not for the OV to ascertain.

10. **LABORATORY TESTING AND SAMPLING**

Paragraph IV. (l) may be certified on sight of laboratory test results relating to the consignment in question and meeting the parameters stated, with not less than one representative sample taken per 1000 kg of meat. A maximum number of five (5) samples may be pooled for testing purposes.

11. **CONTENT AND TREATMENT OF THE PRODUCT**

Paragraphs IV. (m) and (n) may be certified on sight of supplementary declarations or other form of information regarding production processes being provided to the certifying OV.

12. **PACKAGING AND TRANSPORT**

Paragraphs IV. (o), (p) and (q) refer. Certifying OVs should consult with the exporter to ensure they are aware of and are complying with the packaging and transport requirements. If necessary, this paragraph can be signed on the basis of a confirmatory document from the exporter.

The South African authorities require that the name, address and veterinary approval number of the slaughterhouse, the cutting/processing plant, and the cold store are clearly marked on the outside of each carton.

PART B: DAIRY CONTENT HEALTH CONDITIONS

13. **SECTION IV.1 (ORIGIN OF THE DAIRY)**

The origin of the dairy must comply with one or more of the sub-paragraphs. The "or" indicator between sub-paragraphs can be construed as "and/or" in the case of the origin being covered by more than one paragraph, such as in the case of dairy products made from milk of both UK and non-UK origin.

SECTION IV.1.1 (UK FARMS OF ORIGIN)

This should be interpreted as holdings under no veterinary restriction because of suspicion and/or confirmation of FMD at the time of milk collection. The paragraph may be signed on the basis of UK legislation (Animal Health Act 1981) which require restrictions on movement of milk

should disease be suspected and the slaughter and disposal of animals if disease is confirmed.

The location of the processing of the dairy can be verified through the presence of the oval identification mark indicating a premises registered by the UK authority.

SECTION IV.1.2 /1.3 (IMPORTED DAIRY)

Dairy legally imported into the United Kingdom must be accompanied by the correct documentation. The certifying OV should review this documentation to verify its authenticity.

14. NOTIFIABLE DISEASE CLEARANCE

Official Veterinarians may certify Section IV.2.1 (no outbreak of FMD within 12 months prior to collection and/or no vaccination) in respect of origins from the United Kingdom only on behalf of the Department, provided written authority to do so has been obtained from the issuing office on form 618NDC.

In the case of origins outside the UK, either supporting certification or evidence from those countries is required to certify 2.1, otherwise the requirements in Section IV.2.2 must be followed.

15. SECTION IV.4. (SCRAPIE FREEDOM)

Should the product contain milk of ovine or caprine origin then this statement can only be certified if the herds or flocks producing this milk are members of the Scrapie Monitoring Scheme and in the negligible risk category. OVs will need to obtain the details of the flocks or herds of origin, then request the current SMS membership certificate from each flock / herd concerned. Should the ovine / caprine milk originate from outside the UK then advice should be sought from the Centre for International Trade - Carlisle. If the product does not contain ovine or caprine milk then this statement can be ignored but should NOT be deleted.

16. PROCESSING REQUIREMENTS (SECTIONS IV. 2.1 AND 2.2 REFER)

The relevant sub-option in sections 2.1 and 2.2 should be certified to indicate which of the applicable treatment options the milk was subjected to. The other options should be deleted. These processing requirements may be certified on the basis of the certifying veterinarian's knowledge of processing at the manufacturing establishment, including HACCP provisions as relevant. The time, temperature and pH requirements are the minimum required i.e. interpreted as 'at least' even if this is not explicit. In the case of milk and pasteurisation, 'equivalent' treatments are not catered for, so a derogation must be requested if the options available cannot be complied with. Generally speaking, evidence that the equivalent treatment is capable of inactivating alkaline phosphatase is required. A number of Official Control Laboratories (OCLs) or Control Bodies provide an ISO 17025 accredited test for alkaline phosphatase, and such laboratories must be used. For a composite product, if the final product is subjected to the required treatment criteria as applicable individually for ingredients in question, the paragraph can be signed. If products are to be exported from establishments other than those at which the treatment(s) were carried out, certification must be based on veterinary support documents confirming the processing details.

17. PRODUCTS OF ANIMAL ORIGIN AND ADDITIVES

Section IV. 3 and 5. may be certified on the basis of the certifying veterinarian's knowledge of processing at the manufacturing establishment and the requirements of the Regulations covering the use of the principal classes of food additives (sweeteners, colours, preservatives, antioxidants, emulsifiers, stabilisers and carrier

solvents). Guidance on additives can be found at:
<https://www.food.gov.uk/safety-hygiene/food-additives>

For IV. 5, one should read it as "do not contain any products derived from animals other than milk, milk-based products or animal-derived rennet **other than fresh poultry meat preparation**".

18. **FURTHER FOOD SAFETY INFORMATION**

Paragraph IV. 6. may be certified on the basis of the oval identification mark identifying the source to be an establishment which is inspected, issued with an approval number, and regularly audited by the Local Authority, acting under the delegated authority of the Food Standards Agency (FSA) or Food Standards Scotland (FSS) under UK Food Hygiene Regulations. The OV can assume that this oversight means that items originating from the said establishments meet the relevant UK food hygiene requirements.

19. **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: DAERATradeExports@daera-ni.gov.uk