

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
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 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 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.

3. CONDITIONS OF PRODUCTION

Paragraphs IV. (b), (c), (d) and (h) refers. All these conditions of production will be met if the meat has been produced and marked with an official oval identification mark in a slaughterhouse under the supervision of the competent authority, and operated according to the Food Hygiene Regulations.

Special attention should be given to ensure that poultry cuts are properly de-feathered; Singapore has previously rejected consignments with poultry cuts that were poorly defeathered.

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

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

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 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.

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

Sub-paragraph (i) aligns to the WOA (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 Centre for International Trade in Carlisle or from DAERA 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 WOA.

To certify sub-paragraph (ii), the OV must have received authorisation on form 618NDC, which will be sent to them by the APHA office in Carlisle or DAERA in Northern Ireland, based on information regarding the farms and premises of origin. The '10km surveillance zone' refers to any disease control zones established due to an outbreak of HPAI in poultry as defined by the WOA. The Singapore Food Agency maintains a list of zones which are subject to restriction, this can be seen at <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. Appropriate time/temperature combinations for poultry meat products are given in the WOA Terrestrial Animal Health Code. In addition, it is a UK domestic requirement that for any poultry meat originating from a Protection Zone in place due to an outbreak of avian influenza, the meat must have been heat treated at a minimum temperature of 70°C.

6. UK ORIGIN OF THE POULTRY

Paragraph IV. (g) refers. The OV may confirm UK origin by reference to movement records at the premises of despatch, and any other investigations back down the chain of production that they feel are necessary. The OV may need to obtain a written statement from a responsible person at the slaughterhouse.

If the flocks for slaughter were reared from imported chicks, the chicks must have been legally imported into the UK 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. AVIAN INFLUENZA VACCINATION

Paragraph IV. (i) refers. The Official Veterinarian must be satisfied that the poultry meat originates from birds that have not been vaccinated against avian influenza (AI).

Where the birds were hatched and reared in the United Kingdom, this can be certified as the vaccination of poultry against avian influenza is currently not practiced in the UK.

Where the poultry meat originates from birds hatched outside the United Kingdom, the Official Veterinarian must obtain and assess appropriate documentary evidence from the competent authority, exporting establishment, producer, or other reliable source demonstrating that the birds from which the meat was derived were not vaccinated against avian influenza. The Official Veterinarian should retain evidence supporting their decision and only sign the certificate where they are satisfied that the non-vaccination requirement has been met.

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