



SEAFOOD INSPECTION PROGRAM
U.S. DEPARTMENT OF COMMERCE
1315 EAST-WEST HIGHWAY
SILVER SPRING, MARYLAND 20910-3282
USA



REQUEST FOR INSPECTION SERVICES

COMPANY NAME

NAME OF REQUESTER

STREET ADDRESS

CITY

STATE

ZIP CODE

PHONE NO.

FAX NO.

EMAIL

LOCATION OF PRODUCT(s)

CITY

STATE

ZIP CODE

DATE OF REQUEST

DATE OF SHIPMENT

DELIVERY OF CERTIFICATES (choose one)

OVERNIGHT

CUSTOMER PICK-UP

AGENCY TRACKING ID

VENDOR ID

REMARKS



**UNITED STATES OF AMERICA
U.S. DEPARTMENT OF COMMERCE**



Model Health Certificate for imports of fishery products intended for human consumption

United States (US)

Veterinary certificate to EU

Part I: Details of dispatched consignment	I.1. Consignor Name Address Postal code Tel No.				I.2. Certificate reference number		I.2.a.			
					I.3. Central Competent Authority					
					I.4. Local Competent Authority					
	I.5. Consignee Name Address Postal code Tel No.				I.6.					
	I.7. Country of origin		ISO code	I.8. Region of origin		Code	I.9. Country of destination		ISO code	I.10.
	I.11. Place of origin Name Approval number Address				I.12.					
	I.13. Place of loading				I.14. Date of departure					
	I.15. Means of transport Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentary references:				I.16. Entry BIP in EU					
					I.17.					
	I.18. Description of commodity				I.19. Commodity code (HS code)				I.20. Quantity	
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>						I.22. Number of packages				
I.23. Identification of container/Seal number						I.24. Type of packaging				
I.25. Commodities certified for Human consumption <input type="checkbox"/>										
I.26.						I.27. For import or admission into EU				
I.28. Identification of the commodities										
Species (Scientific name)		Nature of commodity	Treatment type	Approval number of establishments Manufacturing plant		Number of packages	Net weight			

<p>II. Health Attestation</p>	<p>II.a. Certificate reference number</p>	<p>II.b.</p>
<p>II.1. Public health attestation</p> <p>The official inspector hereby certifies that the fishery products specified above:</p> <ol style="list-style-type: none"> 1. were caught and handled on board vessels and were landed, handled and where appropriate prepared, processed, frozen, thawed, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation which have been recognized for this purpose as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC; 2. have satisfactorily undergone health controls and organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation which have been recognized for this purpose as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC; 3. do not come from toxic species or species containing biotoxins; 4. in addition, in the case of frozen or processed bivalve molluscs, the later have been gathered in production areas subject to conditions at least equivalent to those laid down in Council Directive 91/492/EEC of 15 July 1991 laying down the health conditions for the production and placing on the market of live bivalve molluscs. 		
<p>II.2 ⁽²⁾⁽⁴⁾ Animal health attestation for fish and crustaceans of aquaculture origin</p> <p>II.2.1 ⁽³⁾⁽⁴⁾ [Requirements for susceptible species to Epizootic ulcerative syndrome (EUS), Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease</p> <p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p>⁽⁵⁾originate from a country/territory, zone or compartment declared free from ⁽⁴⁾[EUS] ⁽⁴⁾[EHN] ⁽⁴⁾[Taura syndrome] ⁽⁴⁾[Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the official services,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p> <p>II.2.2 ⁽³⁾⁽⁴⁾ [Requirements for species susceptible to Viral haemorrhagic septicaemia (VHS), Infectious haematopoietic necrosis (IHN), Infectious salmon anaemia (ISA), Koi herpes virus (KHV) and White spot disease intended for a Member State, zone or compartment declared disease free or subject to a surveillance or eradication program for the relevant disease</p> <p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p>⁽⁶⁾originate from a country/territory, zone or compartment declared free from ⁽⁴⁾[VHS] ⁽⁴⁾[IHN] ⁽⁴⁾[ISA] ⁽⁴⁾[KHV] ⁽⁴⁾[White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p>		
<p>II.2.3 Transport and labeling requirements</p> <p>I, the undersigned official inspector, hereby certify that:</p> <p>II.2.3.1 the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</p> <p>II.2.3.2 the transport container or well boat prior to loading is clean and disinfected or previously unused; and</p> <p>II.2.3.3 the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate, and the following statement:</p> <p>“⁽⁴⁾[Fish]⁽⁴⁾[Crustaceans] intended for human consumption in the Community”.</p>		
<p>Notes</p> <p>Part I:</p> <ul style="list-style-type: none"> – Box reference I.8: Region of origin: For products of aquaculture origin and if appropriate, indicate zones as listed in Commission Decisions 2002/308/EC and 2003/1634/EC. For frozen or processed bivalve molluscs, indicate the production area. – Box reference I.11: Place of origin: name and address of the dispatch establishment. – Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship). Separate information is to be provided in the event of unloading and reloading. – Box reference I.19: Use the appropriate HS codes: 03.01, 03.02, 03.03, 03.04, 03.05, 03.06, 03.07, 05.11.91, 15.04, 15.18.00, 16.03, 16.04, 16.05. – Box reference I.23: Identification of container/seal number: only where applicable. – Box reference I.28: Nature of commodity: specify if aquaculture or wild origin. Treatment type: live, chilled, frozen, processed. Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant. <p>Part II:</p> <p>⁽²⁾ Part II.2 of this certificate does not apply to:</p> <p>(a) non-viable crustaceans, which means crustaceans no longer able to survive as living animals if returned to the environment from which they were obtained,</p> <p>(b) fish which are slaughtered and eviscerated before dispatch,</p> <p>(c) aquaculture animals and products thereof, which are placed on the market for human consumption without further processing, provided that they are packed in retail-sale packages which comply with the provisions for such packages in Regulation (EC) No 853/2004,</p> <p>(d) crustaceans destined for processing establishments authorized in accordance with Article 4(2) of Directive 2006/88/EC, or for dispatch centers, purification centers or similar businesses which are equipped with an effluent treatment system inactivating the pathogens in question, or where the effluent is subject to other types of treatment reducing the risk of transmitting diseases to the natural waters to an acceptable level,</p> <p>(e) crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labeled for that purpose in accordance with Regulation (EC) No 853/2004.</p> <p>⁽³⁾ Parts II.2.1 and II.2.2 of this certificate only apply to species susceptible to one or more of the diseases referred to in the title. Susceptible species are listed in Annex IV to Directive 2006/88/EC.</p> <p>⁽⁴⁾ Keep as appropriate.</p> <p>⁽⁵⁾ For consignments of species susceptible to EUS, EHN, Taura syndrome and/or Yellowhead disease this statement must be kept for the consignment to be authorized into any part of the Community.</p> <p>⁽⁶⁾ To be authorized into a Member State, zone or compartment (boxes I.9 and I.10 of Part I of the certificate) declared free from VHS, IHN, ISA, KHV or Whitespot disease or with a surveillance or eradication program established in accordance with Article 44(1) or (2) of Directive 2006/88/EC, one of these statements must be kept if the consignment contain species susceptible to the disease(s) for which disease freedom or program(s) apply(ies). Data on the disease status of each farm and mollusc farming area in the Community are accessible at http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm</p> <p>The color of the stamp and signature must be different to that of the other particulars in the certificate.</p>		
<p>Official inspector</p> <p>Name (in capitals) _____ Qualification and title _____</p> <p>Date _____ Signature _____</p> <p>Stamp _____</p>		