



## French Polynesia - Certification Requirements

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These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the USDC SIP Export Health certificate unique to the product and shipment to French Polynesia for computer-based certificates.

The Exporter should consult with the importer on current specific requirements.

### **General**

- The bilingual Health Certificate French Polynesia is used for certifying fresh and salt water fish and their spawning products, crustaceans, mollusks and other aquatic invertebrates intended for importation.
    - A. Requests for Inspection: Whether received by e-mail, telephone, fax or in writing, the information requested on NOAA Form 89-814, **Request for Inspection Services**, must be obtained from the applicant. If a written request contains the information necessary to perform the inspection, a NOAA Form 89-814 needs to be completed by SIP personnel prior to performing the inspection. The written request or NMFS-completed NOAA Form 89-814 will be filed with the file copy of the certificate as part of the permanent record.
    - B. Completing the Export Health Certificate: The certificate is prepared by transferring to it the pertinent information taken from its accompanying request and observations made during the inspection. In the case of HACCP QMP facility, the information will be provided by the requesting firm. All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable is a PDF version issued. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.
    - C. The certificate will be printed on official USDC watermarked paper only.
    - D. Health Attestations
      - Fit for human/animal consumption
      - Feed lots must **not** contain salmonella
    - E. Zoo Sanitary attestation
      - Decapods have been headed and peeled except for last segment and telson, processed and packaged for resale
      - Abalone have been eviscerated and shell off
      - Cooked processed products have been cooked, processed, dried or sterilized to assert proper controls to control the hazard
      - Specific Oyster processing and packaging requirements
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