

PART 7 – Certification

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Chapter 1 –Instructions for Certificate Numbering

These instructions establish and implement a procedure which will assure national uniformity in the numbering of certificates.

I. Export Certificates:

Use two character country ISO codes at the following link.

http://www.iso.org/iso/english_country_names_and_code_elements

II. Domestic Certificates:

Use two character country code “US”

III. Enter Four-Digit Inspector/Officer number.

IV. Enter Six-Digit numerical reference number starting new with each inspector/officer. Each inspector/officer would begin with 000001 and proceed in numeric order until reaching 999999, then begin again at 000001.

V. Enter 2 digit year code.

VI. Extensions to be added to the end of numbering sequence:

Annex IV 14.2 Processed Product	AF
Australia Baitfish	BF
Australian Salmon Roe Foreign	FR
Australian Salmon Roe US	US
Australian Cooked Crustacean	CR
Brazil	BH
Canadian Batifish	CB
Canadian Food Service / Retail	FS
Canadian Further Processing	FP
Canadian Live Molluscs	CM
Certificate of Inspection	CN
Chile Certificate of Legal Origin	LO
Columbia	CH
Croatia	CH
Export Health (non-EU)	NE
Export Health Certificate - Ukraine	HU
Fish Certificate of Origin	FC
Fisheries	EU
French Polynesia	PH
Health Certificate - Artemia: French/Dutch/English	AR
Health Certificate - Australia - Atlantic Menhaden	AM
Health Certificate - Australia - Evisc, Head-off, Non-Consumer-Ready, Non-salmonid Finfish	AE
Health Certificate - Australia - Gelatin	AG

Health Certificate - Australia - Non-eviscerated, Non-Salmonid Finfish	AN
Health Certificate - Australia - Uncanned salmonid finfish	AS
Health Certificate - Belarus	HB
Health Certificate - China - Fish & Fishery Products	HC
Health Certificate - China - Live Aquatic Animals	HA
Health Certificate - China -Fish Meal	FM
Health Certificate - French Polynesia	HP
Health Certificate - Korea - Live Aquaculture	HK
Health Certificate - New Zealand - Processed Salmon	HZ
Health Certificate - Turkey	HT
Indonesia	IH
IUU Catch Certificate	CC
Lot Inspection Certificate	LC
Memorandum Report for Unofficial Samples	MR
Memorandum of Inspection/Certificate of Loading	CL
Mexico - Certificate of Origin and Thermal Processing	MC
Molluscs	EM
Morocco	MH
Sanitary/Zoosanitary Certificate - Argentina	AZ
Turkey	TH
Veterinary Certificate - New Caledonia	NC
Veterinary Certificate - Russia	RC
Health Certificate - Korea Heads & Intestines	HI
Israel Fish and Fishery Products	IH
New Caledonia fish	MF
New Caldonia Mollusc	MM
New Caledonia Crustacean	MC
Annex IV 14.1 Live	AC

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*****A PERIOD (.) SHOULDE BE ADDED BETWEEN THE BEGINNING 2 LETTERS, THE INSPECTOR NUMBER, THE 6 DIGIT NUMERIC REFERENCE NUMBER AND THE 2 DIGIT YEAR CODE*****

Example: CN.4023.000001.16-HC.... This is a sample of a Southwest region Export Health certificate to China issued by Officer 4023.

Chapter 2 – Instruction for Completing the Certificate of Inspection

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Certificate of Inspection (NOAA Form 89-802) for computer based certificates (see Attachment #1).

General

- A. The Certificate of Inspection is used only for certifying products which have been processed in official establishments under Type I inspection. The certificate is issued for specified production lots only when requested by the plant management.
- B. The Certificate of Inspection is generally used to report the results of product inspections and/or product grading to certify that the product lot was "Processed Under Federal Inspection" and/or meets the requirements of a U.S. Grade Standard. The information needed to complete the certificate is that gathered by the inspector, or by the plant quality assurance manager of a plant with a NMFS approved integrated quality assurance program.
- C. Certificates of Inspection may be issued only by NMFS inspectors or duly cross-licensed food inspectors of other Federal or State food inspection agencies.

Procedures

- A. Requests for Inspection: Whether received by e-mail, telephone, fax, or in writing, the information listed on NOAA Form 89-814, (**Request For Inspection Services**), must be obtained from the applicant. If a written request does not contain the information necessary to perform the inspection, contact the requestor for pertinent information.
- B. Completing the Certificate of Inspection: The Certificate is prepared by transferring to it the information and data taken from the inspection request, the certificate of sampling, score sheet, work sheet, or other notes or records relative to the inspection. 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 certificates will be printed on official USDC watermarked paper only. The numbered paragraphs below correspond to the numbers on the example in the Attachment #1.

CERTIFICATE REFERENCE NUMBER

1. Use above SIP certificate numbering policy.
2. Enter the Official Establishment Number issued by the USDC/NOAA SIP
3. Enter the name of the firm which processed the product.
4. Enter the address of the firm which processed the product.
5. Enter the name of the person or firm to whom the product is being shipped. If not known at the time the certificate is being prepared, leave blank.

6. Enter the address of the person or firm to whom the product is being shipped. If unknown, leave blank.
7. Enter a general description of the product.
8. Enter the date which certificate is being issued.
9. Enter the name and address of the facility in which the product was being held at the time of inspection.
10. Enter the total number of containers inspected, type and size.
11. Enter all pertinent information, such as brand name, grade or quality statement, product name, net weight or net content, packer or distributor with address exactly as found on the label and in quotation marks. The label must have been approved by NMFS before a certificate can be issued. (Example: "Blue Seas Brand, U.S. Grade A, 16 Frozen Fried Fish Sticks. Distributed by Blue Seas, Inc., Toledo, Ohio 60390, Net Weight 12 oz.")
12. Enter the product's code and/or date of pack.
13. Enter the code number as imprinted on the master cases.
14. If product has been graded, enter the results in this block, for example:
 - a. Average score points
 - b. Score point range
 - c. Average flesh content
 - d. Flesh content range
 - e. Vacuum range
 - f. Average net weight
 - g. Net weight range
 - h. Flavor and odor
 - i. Count per pound

For non-graded product, all applicable information should be entered which describes the condition, identity, net weight, fish flesh content, etc.

15. The remarks section is used to enter information pertinent to the inspection, other than the results. Information such as a standard or specification used, the date of inspection, whether the cases bear any USDC inspection or U.S. grade mark, quantity of product, manner of packaging and packing. (Example: "Based on samples drawn per regulations, and inspected in accordance with the U.S. Standards for Grades of Frozen Fried Fish Sticks (50 CFR 264F), the product was found to meet the requirements for U.S. Grade A. Samples were drawn November 17, 1982, during and immediately after production from a lot consisting of 263 cases packed 24/8 oz. waxed paperboard cartons per case. Product stored in good condition at location indicated above. Master cases not stamped.")
16. Enter the inspector's name in print. Sign all originals.
17. Place the stamp which marks all master cases in this block. If the cases were not stamped, enter "Master Cases not Stamped" in this block.
18. Enter the address of the plant/regional/local office to which the inspector is assigned.

D. Distribution of Completed Certificates of Inspection:

OFFICIAL CERTIFICATES WILL BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. One original will be printed, signed, stamped and given to applicant.
2. Print and file copies in accordance with SIP filing plan.

ATTACHMENT #1

 U.S. DEPARTMENT OF COMMERCE National Oceanic and Atmospheric Administration National Marine Fisheries Service SEAFOOD INSPECTION PROGRAM		CERTIFICATE NO. _____ DATE: _____ PLANT NO.: _____ REGION: _____
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CERTIFICATE OF INSPECTION	
<small><i>This certificate is admissible in all Courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make issue, alter, forge or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than (1)year, or both [7 U.S.C. 1622(b)].</i></small>	
TO: _____	ADDRESS: _____
FOR: _____	ADDRESS: _____
<hr/>	
PRODUCT INSPECTED: PRODUCT LOCATION:	NO., SIZE AND KIND OF CONTAINER:
LABEL & PRODUCT DESCRIPTION: (TITLE NUMBER, SIZE, NET WT., CONTAINER DESCRIPTION)	
CONTAINER CODE OR PACK DATE:	
CASE CODE: GRADE/RESULTS:	
REMARKS:	

Sample

<small>I certify that in compliance with the regulations of the Secretary of Commerce governing the inspection and certification of the product designated herein pursuant to the act of August 14, 1946, as amended (7 U.S.C. 1621-1627), samples from lots indicated above have been examined in accordance with current regulations and standards and the results are shown above.</small>	OFFICIAL STAMP
OFFICIAL INSPECTOR _____	
ADDRESS _____	

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE. Revised 06/1982

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Chapter 3 - Instruction for Completing the Memorandum of Inspection/Certification of Loading

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Memorandum of Inspection/Certificate of Loading (NOAA Form 89-804) for computer based certificates (see Attachment #1).

General

- A. The Memorandum of Inspection/Certificate of Loading is a dual-purpose form:
 1. **Memorandum of Inspection**, which is used to attest to certain facts about more than one lot of products that are available for inspection at one time, and which may or may not have been inspected previously, and
 2. **Certificate of Loading**, which is used to attest to certain facts about a shipment at the point of loading onto a truck, rail car, ship, or other means of conveyance.
- B. NOAA Form 89-804 shall be used only when lot samples have been drawn officially as provided in 50 CFR 260, or other USDC validated system (e.g. IQA, HACCP-QMP). Identify the basis for certification in the remarks section of the official certificate.
- C. Products which pass/fail to meet requirements or criteria specified by the applicant shall not be listed/certified on the same document. A separate certificate should be issued for passing and failing products. A Lot Inspection Certificate (NOAA Form 89-803) may also be issued for these items.
- D. The Certificate of Loading shall be issued only if an authorized inspector 1) is present during loading, 2) has observed the loading process, and 3) has identified the lots which comprise the load.

Procedures for Certifying Products on the Memorandum of Inspection

- A. Requests for Inspection: Whether received by e-mail, telephone, fax, or in writing, the information listed on NOAA Form 89-814, (**Request For Inspection Services**), must be obtained from the applicant. If a written request does not contain the information necessary to perform the inspection, contact the requestor for pertinent information.
- B. Completing the Memorandum of Inspection: The Memorandum is prepared by transferring to it the information and data taken from the inspection request, the certificate(s) of sampling, score sheet(s), work sheet(s), or other notes or records relative to the inspection.

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 certificates will be printed on official watermarked paper only.

The numbered paragraphs below correspond to the circled numbers on the example in Attachment #1.

CERTIFICATE REFERENCE NUMBER

1. Check the box indicating Memorandum of Inspection.
 2. Enter the date the Memorandum was prepared.
 3. Enter the USDC contract number if the product is inspected at a USDC establishment. If not, enter "Not Applicable," or "N/A."
 4. Enter the location of the product(s), i.e. where the samples were drawn.
 5. Enter the name and address of the applicant, i.e. the person or firm who requested the inspection.
 6. Enter the name and address of the person or firm to whom the product is to be shipped. If unknown, enter "Documentary Consignee".
 7. For each lot of product, enter a description of the product, with its brand if so labeled. Enter the type, e.g., fresh, frozen, canned etc., and the style, e.g., skin-on, cooked, raw, whole, eviscerated, etc.
 8. Enter the lot numbers assigned by the plant or warehouse for bookkeeping purposes. If none exists, enter "none."
 9. Enter all codes appearing on the containers that designate the day the product was produced. If none are available enter the date of the Official Stamp applied to cases.
 10. Enter the total number of cases in the lot.
 11. Enter the labeled net weight of the container(s).
 12. Enter the total weight of the product by multiplying the number of containers by the weight of the container. If catch weight is used, use vendor's weight and note this in the remarks section.
 13. Enter the summarized results of the inspection in this section, including the condition of the containers.
 14. Enter pertinent information such as the date of sampling, quantity covered by certificate, special statements, such as appeal inspections, restricted coverage, or other suitable, appropriate information.
 15. Enter the address of the local office to which the inspector is assigned.
 16. Enter signature, inspector number, and the date of inspection on each copy of the certificate.
 17. Place the impression of the "Officially Sampled" or "Accepted Per Specification" stamp in this location.
- D. Distribution of the Completed Memorandum of Inspection:
- ALL CERTIFICATES WILL BE PRINTED ON OFFICIAL WATERMARKED PAPER
1. Print one copy, sign, stamp and forward to the customer.
 2. Print and file copies in accordance with SIP filing plan.

Procedures for Completing the Certificate of Loading

- A. This document is normally used in conjunction with the Certificate of Inspection (NOAA Form 89-802). It is used to certify that the product loaded is the same as that listed on the other document. It is commonly used for DPSC contracts and for USDA Commodity Purchases. In most cases, at least one copy of each document will be given to the responsible person of the transit company, such as the truck driver or freight forwarder.

- B. Completing the Certificate of Loading: The certificate is prepared by transferring to it the pertinent information taken from its accompanying Certificate of Inspection and observations made during the inspection. 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 certificates will be printed on official USDC watermarked paper only. The numbered paragraphs below correspond to the numbers on the example in the Attachment #1.

CERTIFICATE REFERENCE NUMBER

1. Check the box indicating Certificate of Loading.
- 2-12. Follow the instructions in this section "B. Completing the Memorandum of Inspection" 2 through 12 above.
13. Enter the results of your observations of the loading procedure.
14. Enter pertinent information such as the car, trailer or container number; the seal number, if used; the time the refrigeration unit was turned on; the temperature of the unit at the time loading began; or any other appropriate information that may impact the quality or safety of the product. Also, always enter the number(s) and date(s) of the accompanying certificate(s) for reference purposes.
- 15-17. Follow the instructions in this section "B. Completing the Memorandum of Inspection" 15 through 17 above.

- D. Distribution of the Completed Certificate of Loading:

ALL CERTIFICATES WILL BE PRINTED ON OFFICIAL WATERMARKED PAPER

1. 1. Print one copy, sign, stamp and forward to the customer.
2. 2. Print and file copies in accordance with SIP filing plan

ATTACHMENT #1

NOAA FORM 89-804
 Prescribed by NOAA
 Inspection Manual 25 (12/91)

U.S. DEPARTMENT OF COMMERCE
 National Oceanic and Atmospheric Administration
 Inspection Services Division

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE

MEMORANDUM OF INSPECTION
 1 CERTIFICATE OF LOADING



M-	
DATE	2
CONTRACT NUMBER	3
LOCATION OF PRODUCT(S)	4

TO (Name and address) 5			FOR (Name and address) 6			
PRODUCT/BRAND/TYPER OR STYLE	LOT NO(S)	CODES(S)	NO. OF CASES	CONT. SIZE(S)	TOTAL WEIGHT	
7	8	9	10	11	12	
RESULTS: 13			OFFICIAL STAMP			
REMARKS: 14			17			
<small>This is to certify that the U.S. Department of Commerce records of inspection show that the products listed above have been inspected and found on the date inspected to be of the grade and/or quality and condition shown.</small>						
INSPECTION OFFICE (Region and Address) 15		INSPECTOR (Signature and Number) 16				

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Chapter 4 – Instruction for Completing the Lot Inspection Certificate

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Lot Inspection Certificate (NOAA Form 89-803) for computer based certificates (see Attachment #1).

General

- A. The Lot Inspection Certificate is used for certifying any number of containers of the same size and type which contain a processed product of the same type and style located in the same or adjacent warehouses and which are available for inspection at any one time. Usually these products have not been inspected during processing in an official establishment; therefore, the sanitary conditions of the processing plant, and the processing methods used are unknown.
- B. Products inspected and certified on a lot basis may not bear any U.S. Grade or “Processed Under Federal Inspection” (PUFI) mark or be U.S. Grade or PUFI certified on the certificate unless they have been inspected and passed during processing in an official establishment.
- C. NOAA Form 89-803 shall be used only when lot samples have been drawn officially by an authorized inspector or sampler as provided in 50 CFR 260.
- D. The certificate shall be issued regardless of whether the product meets the requirements or criteria specified by the applicant. The certificate is an official record of the inspection findings.

Procedures

- 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 Lot Inspection Certificate: 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. Certificates will be printed on USDC watermarked paper only.

CERTIFICATE REFERENCE NUMBER

1. Enter the date the certificate is requested for SISP certificate or date of issue if completed via PDF.
2. Enter the company name of applicant.
3. Enter the address of applicant's facility.
4. Enter the name of company to which inspection is performed.
5. Enter the address of company to which inspection is performed.
6. Enter the product inspected, as to the production commodity code.

7. Enter the location of product and sampling/inspection.
8. Enter container information. (e.g. Master Container size, Warehouse Storage Lot numbers)
9. Enter Label information (e.g. Brand, Processor, Product, Type style, market form size etc.)
10. Enter Container identification marks (e.g. pack dates. Best Before dates)
11. Enter Container ID Number when appropriate (e.g. Product codes.)
12. Enter Case Information (USDC Stamp number and date that identify the inspected product.)
13. Results (e.g. All pertinent information from the inspected product, weights, sizes, glaze Percentage, breeding percentages etc.)
14. Enter pertinent information such as the date of sampling, quantity covered by certificate, special statements, such as appeal inspections, restricted coverage, or other suitable, appropriate information.
15. Enter Regional Office name and address
16. Place the stamp that identifies the inspected product.
17. Enter Inspector name and number. Apply signature to original certificates.

D. Distribution of Completed Lot Inspection Certificates

OFFICIAL CERTIFICATES WILL BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one copy, sign, stamp and forward to the customer.
2. Print and file copies according to SIP filing plan.

ATTACHMENT #1



U.S. DEPARTMENT OF COMMERCE
 NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION
 NATIONAL MARINE FISHERIES SERVICE
 SEAFOOD INSPECTION PROGRAM



CERTIFICATE NO.:
 DATE: 1

LOT INSPECTION CERTIFICATE

This certificate is admissible in all Courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make issue, alter, forge or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than (1) year, or both [7 U.S.C. 1622(b)].

TO: 2 ADDRESS: 3
 FOR: 4 ADDRESS: 5

PRODUCT INSPECTED: 6
 PRODUCT LOCATION: 7 NO., SIZE AND KIND OF CONTAINER: 8
 LABEL & PRODUCT DESCRIPTION: (TITLE NUMBER, SIZE, NET WT., CONTAINER DESCRIPTION) 9
 CODES OR OTHER IDENTIFICATION MARKS: 10
 CONTAINERS: 11
 CASES: 12
 RESULTS: 13
 REMARKS: 14

Sample

<p><i>I certify that in compliance with the regulations of the Secretary of Commerce governing the inspection and certification of the product designated herein pursuant to the act of August 14, 1946, or amended (7 U.S.C. 1621-1625), samples from lots indicated above have been examined in accordance with current regulations and standards and the results are shown above.</i></p>		<p>OFFICIAL STAMP</p> <p>16</p>
REGION:	15	
SIGNATURE/NO. OF INSPECTOR	17	

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Chapter 5 - Instruction for Completing the Fish Certificate of Origin

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Fish Certificate of Origin (see Attachment #1).

General

The Fish Certificate of Origin is used for applicants' requests to identify country of origins as listed on inspected product labels. This certificate will usually be issued in combination with the Export Health Certificate or the Lot Inspection Certificate.

Procedures

- 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 Fish Certificate of Origin: 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.

CERTIFICATE REFERENCE NUMBER

1. Enter the name of the applicant.
 2. Enter the date the product will be shipped.
 3. Enter shipment information.
 4. Enter origins (Country of Origin of product) listed on label of product inspected.
 5. Enter final destination of product inspected.
 6. Enter product information for inspected items. (e.g. Grouper Frozen Fillets)
 7. Enter the USDC Stamp number and date that identifies the cases inspected.
 8. Enter total case count for shipment.
 9. Enter declared size of product where applicable. (e.g. 10-20 LB)
 10. Enter the count of fish if applicable. (e.g. 1200 Pieces of H/G TUNA IQF)
Net Weights may be added in this data block.
 11. Certificate number of accompanying USDC Certificate.
 12. Enter the CSI/CSO Name and number. Sign this location.
 13. Enter the date the certificate was requested for SISP or date of issue for PDF.
 14. Place the USDC stamp that identifies the inspected product here.
- C. Distribution of Completed Fish Certificates of Origin

OFFICIAL CERTIFICATES WILL BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one copy, sign stamp and forward to the customer.
2. Print and file copies according to SIP filing plan.

ATTACHMENT #1



U.S. DEPARTMENT OF COMMERCE
NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION
SEAFOOD INSPECTION PROGRAM



NUMBER:

Certificat d'origine du poisson/Certificado de origen del pescado/Fish certificate of origin

El presente certificado es admisible en todos los tribunales de los Estados Unidos como evidencia a primera vista de la veracidad de las declaraciones contenidas en el mismo. El certificado no excusa el incumplimiento de cualquier ley federal o estatal. ADVERTENCIA: Todo persona que con falsedad emita, altere, falsifique o certifique, o participe en cualquier acción, está sujeta a una multa que no excederá US\$1,000 o a encarcelamiento por un máximo de un (1) año, o a ambas cosas [7 U.S.C. 1622(h)]. This certificate is admissible in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make issue, alter, forge or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both [7 U.S.C. 1622(h)].

Nom de expéditeur/Nombre del expedidor/Name of shipper Date of shipment/Fecha de expedición/Date of shipment Navire/Embarcación/Vessel

Lieu d'origine/Lugar de origen/Places of origin Destination/Destino en el país/Destination

Detail de chargement-marchandises /Pormenores de la expedición-mercancia/Details of shipment-goods

Marques/Marcas/Marks

Nombre de caisses/Número de cajas/Number of cases Tailles de poisson/Tamaño del pescado/Size of fish

Nombre de poisson/Número de pescados/Number of fish

Veuillez noter aussi les certificats suivants/NOTA: Indique también los siguientes certificados/NOTE: Also reference the following certificates(s):

*Nous certifions que, pour autant que nous le sachions, les articles cites ici sont d'origine americaine./
Certificamos que, a nuestro mejor saber y entender, los articulos citados aqui son de origen estadounidense./
We certify to the best of our knowledge that the items listed herein are of U.S. origin.*

Certifico que, en cumplimiento de las disposiciones del Secretario de Comercio que rigen la inspección y certificación del producto aquí designado conforme a la ley del 14 de agosto de 1946, según fue enmendada (7 U.S.C. 1621-1627), muestras de los lotes indicados supra han sido examinadas conforme a las disposiciones y normas vigentes y los resultados se consignan supra. I certify that in compliance with the regulations of the Secretary of Commerce governing the inspection and certification of the product designated herein pursuant to the act of August 14, 1946, as amended (7 U.S.C. 1621-1627), samples from lots indicated above have been examined in accordance with current regulations and standards and the results are shown above.

OFFICIAL STAMP

Firma del inspector oficial/Signature de l'inspecteur des Produits de la Pêche/Firma del inspector oficial/Signature of official inspector

Date/Fecha/Date

Revised 9/2000

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Chapter 6 – Instruction for Completing the E.U. Export Health Certificates and IUU Catch Documents

EU Fishery Products Health Certificates

Guidance on the completion of the EU model health certificate for imports of fishery products intended for human consumption

The following guidance is provided to assist with the completion of the model health certificate for imports of fishery products intended for human consumption as laid down in Commission Regulation (EC) No 2074/2005(1) as amended.

It incorporates the notes for guidance listed on the certificate itself and the explanatory notes found in Commission Decision 2007/240/EC (2).

In addition, guidance has been obtained from the texts of the international standard-setting body Codex Alimentarius. In the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001(3) issued by the Codex Alimentarius Commission (4), replacement certificates are foreseen for certain administrative corrections or if the certificates were lost or damaged.

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.

General

- Complete the certificate in capitals if hand-written. To positively indicate any option,
 - Tick or mark the relevant box
 - ISO codes – use the two-letter country code in compliance with the international standard ISO 3166 alpha-2
- The color of the stamp and signature must be different to that of the other particulars in the certificate.
- Certifying officers must not sign blank or incomplete certificates.
- Certifying officers must verify that all firms which handled, processed or stored the product and its ingredients appear as current approved shippers to the E.U.

US Facilities should appear on both the domestic FDA List and the European Union Approved list at the following links:

https://webgate.ec.europa.eu/sanco/traces/output/US/FFP_US_en.pdf

<http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Exporting/ucm126413.htm>

Certifying officers should verify that all foreign sourced material is from manufacturing facilities listed at the following link:

http://ec.europa.eu/food/international/trade/third_en.htm

- The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch. Therefore the health certificate must be issued after all the products in the consignment have been produced but before the consignment leaves the country, ideally when the product leaves the dispatch establishment.
- The original version of the certificate must accompany consignments on entry into the EU (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).

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

Part I – Information on the consignment shipped

Box 1.1 *Consignor*

Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment. Postcode/zip and telephone number are mandatory.

Box 1.2

The certificate reference number is the number that the competent authority of the third country must assign in accordance with its own classification.

Box 1.2a

Reserved for TRACES notification (e-certificates). The TRACES number of the certificate is a unique reference number assigned by the TRACES system. If not an e-certificate this box can be invalidated.

Box 1.3 *Central Competent Authority*

The name of the Central Authority of the country of dispatch which is responsible for certification.

Box 1.4 *Local Competent Authority*

If applicable, the name of the local authority responsible at the place of origin or place of dispatch in the country which is responsible for certification, (If the central competent authority issues the certificate itself, box 1.4 is left blank).

Box 1.5 *Consignee*

Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped in the Member State of destination (postcode and telephone number are mandatory)

Box 1.6 *Person responsible for the load in the EU*

Reserved for TRACES notifications (e-certificates). When the certificate is being completed on TRACES please give the name and address (street, town and postcode). It is recommended that the telephone and fax numbers or the email address is given. If not an e-certificate this box can be invalidated.

Box 1.7 *Country of origin*

Please give the name of the country in which the establishment of production, manufacturing or packaging (flag state for freezer and factory vessels) is located that has applied its veterinary approval number on the product.

The ISO country code must also be stated (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

Box I.7 should always refer to the last country of dispatch, i.e. the U.S. even if the products concerned do not initially come from the U.S. For instance, products coming from Canada with their Canadian packaging showing the Canadian establishment number then stored in the U.S. in their original packaging and re-exported to the EU without any manipulation. The health certificate will have to mention the Canadian establishment in box I.28, the U.S. establishment of dispatch in box I.11 and U.S. as country of origin in box I.7. This process allows U.S. exporters to have products of several origins on the same health certificate.

Box I.8 *Region of origin*

This box is invalidated in the model health certificate.

Box I.9 *Country of destination*

Please give the name of the Member State of destination and the ISO country code (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

For example for consignments destined for the UK, the country is 'United Kingdom' and the ISO code is 'GB', if destined for France the Country is 'France' and the ISO code is 'FR'

Box I.10 *Region of destination*

This box is invalidated in the model health certificate.

Box I.11 *Place of origin*

Please give the name and address (street, town and region/province/state, as applicable) of the dispatch establishment (e.g. warehouse/cold storage) where the goods were loaded into the container/means of transport being used for their carriage. The veterinary approval number of the establishment should also be stated.

Box I.12 *Place of destination*

This box is invalidated in the model health certificate.

Box I.13 *Place of loading*

This is the place (port or airport) where the container was loaded on the means of transport to the EU.

Box I.14 *Date of departure*

Date of departure of the means of transport (vessel or aircraft).

Box I.15 *Means of transport*

There should be a mark in the box next to the correct means of transport.

Identification: e.g. vessel name or flight number (mandatory)

Documentary references: bill of lading number or booking reference number (optional)

Box I.16 *Entry BIP in EU*

Please give the name and the number of the border inspection post (BIP) as it appears in Annex I to Commission Decision 2009/821/EC(5) as amended.

Box I.17

This box is invalidated in the model health certificate.

Box I.18 *Description of commodity*

Give a veterinary description of the goods or use the titles as they appear in the World Customs Organization's Harmonized System included in Council Regulation (EEC) No 2658/87(6). This customs description shall be supplemented, if necessary, by any information required classifying the goods in veterinary terms (species, processing, etc.)

Box I.19 Commodity code

Please give the six digits HS code as it appears in the World Customs Organization's Harmonized System included in Regulation (EEC) No 2658/87.

Box I.20 Quantity

Please give the total gross and net weights in kg. Gross weight is the weight of the product and its packaging (excluding shipping containers and pallets except where the pallet is the unit of packaging certified e.g. blocks of fish shrinks wrapped directly onto pallets).

Box I.21 Temperature

Please tick or mark the appropriate temperature box for transport/storage of the product.

Box I.22 Number of packages

Please indicate the total number of packages.

Box I.23 Container/seal number

Container number shall be stated.

The serial seal number has to be indicated if the seal was affixed to the container under the supervision of the competent authority.

Box I.24 Type of packaging

e.g. cartons, bags, trays

Box I.25

Tick or mark the box

Box I.26

This box is invalidated in the model health certificate.

Box I.27

Tick or mark the box

Box I.28 Identification

- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Treatment type*: live / chilled / frozen / processed. Processed includes cooked and canned. Therefore for frozen cooked prawns the entry would be 'Frozen, processed'
- *Approval number of establishments manufacturing plant*: Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant).
- Number of packages
- Net weight

Part II – Health attestation**Box II.a**

Same reference number as box I.2

Box II.b

TRACES reference number – see Box I.2 (e-certificate). If not an e-certificate this box must be invalidated.

Part II.1

The public health attestations must match those in the model certificate.

Part II.2

The Animal Health attestations do not apply to the following products:

- Non-viable Crustaceans
- Fish which are slaughtered and eviscerated before dispatch (gutted fish)
- Aquaculture animals and product thereof that are in retail packs (must clearly be intended for retail sale in existing packaging which must have the deification mark on it)
- 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.
- Crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labelled for that purpose in accordance with Regulation (EC) No 853/2004.
- If the animal health attestations do not apply to the consignment then the whole of this section should be deleted, either invalidated or not present at all.
- If the animal health attestations do apply to the consignment, then the relevant section should be fully completed with non-relevant sections present but invalidated (in accordance with the notes for Part II of the certificate).

Official Inspector Section:

Name – Enter the name of the certifying person in capital letters.

Date -Enter the date the certificate is signed. Additional Instructions:

Qualification and Title – Complete qualification and title in non-black ink

Signature of Official Inspector - Sign in non-black ink.

Stamp - Apply the official stamp as indicated, in color other than printed certificate particulars.

Distribution of the completed EU Export Health Certificate

1. A single original EU export health certificate will be issued on legal size watermark paper and may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service. Multiple originals will not be issued.

Replacement health certificates

Replacement health certificates may be accepted for obvious administrative errors (e.g. transposed numbers in the container number or seal number, spelling errors in addresses or product description). If a replacement certificate is to be considered it must meet the following requirements:

- The replacement certificate must have a new certificate number, i.e. it must not have the same certificate number as the existing certificate.
- The date of issue of the replacement certificate must be the actual date of issue. It should not be back-dated to match the date of issue of the existing certificate.

- The replacement certificate must make clear reference to the certificate number and the date of issue of the current certificate and it must clearly state that it replaces the current certificate.
- It must be presented in its original to the BIP before release of the relevant consignment can be considered.
- The competent authority in the third country of origin must have had communication with the BIP (email, fax or telephone).
- Replacement health certificates will not be considered in the following cases:
- Consignments for which the container number when stated is completely different to the number of the container presented for inspection
- The establishment of origin on the certificate does not match that on the packaging
- Number of packages or weight is higher than on the certificate accompanying the consignment, in these cases no replacement certificate could be accepted as this concerns non-compliances with the identity of the consignment and not administrative errors.

Instructions for completion of EU IUU Catch Certificate

General

- In order to comply with the European Commission Regulations 1005/2008 and 1010/2009 ("the IUU Regulations") to prevent, deter and eliminate illegal, unregulated and unreported (IUU) fishing, the NOAA Fisheries Service Seafood Inspection Program (SIP) began to issue catch certificates for wild fishery products caught by U.S.A. flagged vessels on January 1, 2010 and intended for export to the European Union (EU).
- The catch certificate is available individually or in a package with the already required EU export health certificate. There is a fee for a single certificate or the package of both certificates. Both certificates may be requested electronically but only the catch certificate can be delivered electronically to the applicant at this time. The EU export health certificate may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service.
- To request catch certificates for products going directly to the EU, the applicant must enter a request for a catch certificate through the SIP's online web-based request system (SISP). To access the on-line system, the applicant must apply for a user account at the SIP online website http://www.seafood.nmfs.noaa.gov/left_navlinks/sisp.html. Not all shipments of fish and fishery products destined for Europe go directly there. The consignment may go to a third country for further processing and/or storage.
- **High risk circumstances** (as determined by the SIP HQTS office) where false or misleading information may be presented to the SIP in efforts to obtain an EU-IUU Catch Certificate, the SIP will initiate verification procedures that document the authenticity of U.S.A. flagged vessels. These verification procedures are described later in Section D. *Catch Certificate Verification Audit procedures*.

Procedures for Completion and Issuance of the EU-IUU Catch Certificate

A. Requests for Inspection: Catch certificate applications received via the SIP on-line system (SISP), are received and processed based on the applicant's input of information. On-line applicants will be notified by SISP during the application process if information is missing or incomplete. The EU IUU Catch Certificate is prepared by inputting information and data taken from the EU certificate and/or inspection request and records relative to the shipment. The required information for catch certificate preparation is listed below in (section B. Completion).

B. Completion: The numbered items below correspond to the numbered fields on the attached example of the catch certificate (Attachments #1 & #2).

1. The certificate number will be generated by SISP using SIP policy for numbering certificates.
2. Regional Office Information.
3. USDC Local Office.
4. USDC Local Office telephone number.
5. USDC Local Office fax number.
6. USDC Local Office address.
7. Enter the applicant company name (e.g. name of the Shipper or Exporter).
8. Enter the applicant company address (e.g. address of the Shipper or Exporter).
9. The applicant's representative who supplied the catch certificate information should apply an electronic signature in this block.
10. The applicant's Official Seal or Company Logo should be placed in this block electronically.
12. Enter the commodity description. For each line item of product, enter a description of the product as labeled. Enter the type (e.g., fresh, frozen, canned etc.), and the style, (e.g., skin-on, cooked, raw, whole, eviscerated, etc.).
13. Scientific name of each product.
14. Enter the total net weight of all products covered in this block. Each product will require separate listing of its net weight.
15. 6-digit product HS code (Harmonization System Code) for each product.
16. Enter the FAO Catch Area for each product.
17. Enter catch dates or range of dates for the product listed.
18. The Inspector's Full Name and ID# using electronic signature is placed here.
19. The date of the inspector's electronic signature is placed here.
20. The USDC Seal will be placed in this location electronically.

Attachment #1

 UNITED STATES DEPARTMENT OF COMMERCE NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION		Document Number: 1		
		Validating Authority 2		
UNITED STATES Attestation in Accordance with Council Regulation (EC) No. 1005/2008 for Products Caught by U.S.-Flagged Vessels				
1. VALIDATING AUTHORITY Name 3		Address 6		
Tel: 4	Fax: 5			
Exporter				
2. EXPORTER Name 7		Seal 11		
Address 8				
Signature 9	Date 10			
Commodity Description				
3. COMMODITY DESCRIPTION 12				
Species (Scientific Name) 13	Net weight 14	U.S. Commodity Code 15	FAO Catch Area 16	Catch Date or Range 17
Flag State Authority Validation				
4. ATTESTATION This attestation is admissible in all courts of the United States as <i>prima facie</i> evidence of the truth of the statements therein contained. This attestation does not excuse failure to comply with any Federal or state laws. WARNING: Any person who knowingly falsely makes, issues, alters, forges or counterfeits any official Seafood Inspection Program certificate or knowingly causes or procures, or aids, assists in, or is party to such false making, issuing, altering, forging or counterfeiting, is subject to a fine of not more than \$1000 or imprisonment for not more than 1 year, or both (7 U.S.C. §1622).				
I certify to the best of my knowledge that the items in the shipment listed herein were caught in compliance with the Magnuson-Stevens Fishery Conservation and Management Act (16 U.S.C. 1801 (et seq.)) and other applicable state and Federal conservation and management laws and regulations as specified in the U.S.-EU Agreement dated November 6, 2009. 18			OFFICIAL STAMP 20	
_____ Name and Signature of Official Inspector NOAA National Marine Fisheries Service			_____ Date	

Attachment #2

Transport Details			
5. TRANSPORT DETAILS AS SPECIFIED IN (EC) 1005/2008 Annex I Appendix			
5.1 Country of Exportation		5.2 Port/Airport/other place of departure (embarkation):	
5.3 Vessel Name and Flag: Flight number/airway bill number: Other transport document(s):	Container number(s): List attached if necessary)	Name	
		Address	
		Signature	
EU Importer Declaration			
6. EU IMPORTER Name		Seal	
Address			
Signature	Date	Product CN Code	
Documents under Articles 14 (1), (2) of Regulation 1005/2008		References	
Import Control Authority			
7. MEMBER STATE IMPORT CONTROL AUTHORITY		Place	Verification requested – date
		<input type="checkbox"/> Importation authorized <input type="checkbox"/> Importation suspended	
Customs declaration (if issued)	Number	Date	Place
European Community Re-Export Certificate			
8. CERTIFICATE NUMBER		Date	Member State
8.1 Description of re-exported product:		Weight (kg)	
Species	Product Code	Balance from total quantity declared in the catch certificate:	
8.2 Name of re-exporter	Address	Signature	Date
8.3 Authority			
Name/Title	Signature	Date	Seal/Stamp
8.4 Re-export Control			
Place	<input type="checkbox"/> Re-export Authorized <input type="checkbox"/> Verification Requested		Re-export Declaration number and Date

C. Distribution of the completed EU IUU Catch Certificate

1. The applicant can retrieve a copy of both page 1 and 2 of the catch certificate from SISP and should complete (section 5) *“Transportation Details”* on page 2.
2. Printed copies of the catch certificate generated from SISP may be maintained for Regional and Lot Inspection office use; these copies should be marked “copy”.

D. Catch Certificate Verification Audit Procedures

1. Audits will be initiated upon direction by headquarters on a periodic basis by choosing a sufficient number of completed catch certificates. Audits will also be initiated for circumstances where the risk of misinformation or misleading information is likely to occur. These **“high risk circumstances”** will be determined by the SIP HQTS office. **When high risk circumstances occur EACH certificate request will be audited before issuance of the certificate.** If there is uncertainty regarding as to whether the catch certificate application received is considered a high risk circumstance, consult your Supervisor or Regional Chief.
2. Once an audit has been approved for fish and fishery product processors, the applicant must provide supporting documents which trace products back to the harvest vessel.
3. All audits should go back as far as possible. The auditor shall ask for invoices, bills of lading and fish tickets.
4. For vessels that ship directly to the European Union the documents containing the following information, shall be available: product species; catch poundage, dates, and areas; fishing vessel license number to ensure the information is properly reported, valid and reasonably matches the information on the applicant’s catch certificate application. Reference records/resources shall include, but are not limited to: a) Mate’s Receipts, b) Purse Seine Transshipment and Other Unloading documents, c) Well charts, d) Regional Purse-Seine Log-sheets and e) U.S.A. Flag Fishing vessel validation websites such as the Pacific Islands Forum Fishery Agency’s website: (<http://license.ffa.int/>) Pacific Islands Forum Fisheries Agency; follow the link to “US Treaty” to review the most updated information about U.S.A. Flag Fishing Vessels. Consult your Supervisor or Regional Chief for other applicable website(s). All records used in audit verification procedures shall be scanned into electronic file format and saved on the computer hard drive with appropriate back up procedures for files.
5. For audits performed under high risk circumstances, the lead auditor will forward the completed audit report to their Supervisor or Regional Chief, for review and catch certificate approval. Upon approval, the catch certificate shall be issued via SISP which will automatically number the certificate per SIP policy and create an electronic file for the catch certificate. Under normal circumstances where there is no perceived risk of fraud or misinformation the certificate may be issued without supervisory approval.
6. If a firm or one of its suppliers fails to cooperate in an audit review or inaccurate information is given it may be grounds for invoking high risk circumstances specifically for that firm.
7. If a firm intentionally gives false information to SIP that is a violation of Title 18 USC and grounds for suspension from the program as provided by 50 CFR 260.

Procedures for EU Policy Nonconformance

The Seafood Inspection Program (SIP) has occasionally received inaccurate information about consignments that need health certification for the European Union (EU). The European Commission's DG SANCO, the food safety agency for Europe, has noticed these problems and raised concerns about the integrity of the SIP process for issuing EU Health Certificates.

This section details the procedures SIP will take when it is determined that false, misleading or inaccurate information has been provided by a SIP customer requesting inspection and/or certification services. Requesters/Customers should be aware that information related to requests for EU Health Certificates provided through SIP's online data system is subject to Title 18 of the United States Code. Specifically, **18 U.S.C. §1001(a)** prohibits knowingly and willfully giving materially false information to a Federal official, which is punishable by fine or imprisonment up to five years. It is also a violation of the Agricultural Marketing Act and SIP regulations to falsely issue or knowingly cause issuance of false certificates. *See 7 U.S.C. 1622(h)(4).*

However, even erroneous information is enough to jeopardize future shipments to the EU. Accuracy is a must.

Moreover, SIP must provide a high level of integrity for its entire certification program, including certificates issued for exports to the EU. When requesters make false statements or provide inaccurate information regarding shipments, SIP must pursue corrective action to meet EU requirements and ensure that the certification process is reliable and truthful.

Currently SIP issues EU Health Certificates based on the processor, shipment and transport details provided by the requester and documentation review to establish that the requester/processor is in good regulatory standing with the U.S. Food and Drug Administration (FDA) and is on the list of firms approved by the EU to ship seafood to its member states. Physical inspections of individual shipments are performed on an audit basis.

Effective June 6, 2011, all issues regarding requester status or non-compliance will be reviewed and resolved jointly by SIP Headquarters and supervisory staff for the region in which the non-conformance occurred. The scope and seriousness of the violation will be determined and appropriate action will be taken by SIP against the requester, ranging from placement in probationary status to debarment from SIP services and referral to the NOAA Fisheries Office of Law Enforcement for possible criminal prosecution.

False, Misleading, or Inaccurate Statements in Connection with Requests for Inspection

Violation	Threshold for low volume (<10 shipments per quarter)	Threshold for high volume (>10 shipments per quarter)	Compliant Lot Inspections for Return to Audit Basis
False Statement	1	1	5
Misleading Statement	1	2	3
Inaccurate Statement	2	4	2

Definitions:

False Statement: Providing information to SIP that is completely untrue.

Misleading Statement: Providing information to SIP that is partially untrue.

Inaccurate Statement: Providing information to SIP that is erroneous.

In the event that SIP determines that corrective action is required, SIP will notify the requester that they will be placed in a probationary status. SIP will conduct a corrective action sequence that may include mandatory physical inspection of future EU shipments, review of labels and desk audits to determine compliance with all US and EU policies. The cost of these lot inspections, label reviews and/or audits will be borne by the requester/customer and shall be requested, completed and billed through regular SIP inspection office procedures. Certificates will be issued only after supervisory review of the corrective actions has been determined to be effective. After the completion of the minimum required physical inspections, as specified above, the SIP Chief Quality Officer (CQO) will determine if the corrective action has been effective and report the status of future requests for the probationary requestor to the Regional staff.

References

- (1) Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organization of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004, OJ L 338, 22.12.2005, p 27
- (2) 2007/240/EC: Commission Decision of 16 April 2007 laying down new veterinary certificates for importing live animals, semen, embryos, ova and products of animal origin into the Community pursuant to Decisions 79/542/EEC, 92/260/EEC, 93/195/EEC, 93/196/EEC, 93/197/EEC, 95/328/EC, 96/333/EC, 96/539/EC, 96/540/EC, 2000/572/EC, 2000/585/EC, 2000/666/EC, 2002/613/EC, 2003/56/EC, 2003/779/EC, 2003/804/EC, 2003/858/EC, 2003/863/EC, 2003/881/EC, 2004/407/EC, 2004/438/EC, 2004/595/EC, 2004/639/EC and 2006/168/EC, OJ L 104, 21.4.2007, p. 37

(3) Formerly *Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates*. Adopted 2001. Revisions 2005, 2007.

(4) Further information under: http://www.codexalimentarius.net/web/index_en.jsp#

(5) Commission Decision 2009/821/EC of 28 September 2009 drawing up a list of approved border inspection posts, laying down certain rules on the inspections carried out by Commission veterinary experts and laying down the veterinary units in Traces, OJ L 296, 12.11.2009, p 1

(6) Council Regulation (EEC) No 2658/87 of 23 July 1987 on the tariff and statistical nomenclature and on the Common Customs Tariff, *OJ L 256, 7.9.1987, p. 1*

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Chapter 7 – Instructions for completion of Annex IV (14.1) & (14.2)

Annex IV 14.1 LIVE Unprocessed Product Catch Document Instructions

General

- In order to comply with the European Commission Regulations 1005/2008 and 1010/2009 ("the IUU Regulations") to prevent, deter and eliminate illegal, unregulated and unreported (IUU) fishing, the NOAA Fisheries Service Seafood Inspection Program (SIP) began to issue catch certificates for wild fishery products caught by U.S.A. flagged vessels on January 1, 2010 and intended for export to the European Union (EU).
- The Annex IV 14.1 LIVE Unprocessed Product catch certificate is intended for Live product shipments only.. The Annex IV 14.1 LIVE Unprocessed Product catch certificate is available in a package with the already required EU export health certificate. Both certificates may be requested electronically but only the Annex IV 14.1 LIVE Unprocessed Product catch certificate can be delivered electronically to the applicant at this time. The EU export health certificate may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service.
- To request Annex IV 14.1 LIVE Unprocessed Product catch certificates for products going directly to the EU, the applicant must enter a request for an Annex IV 14.1 LIVE Unprocessed Product catch certificate through the SIP's online web-based request system (SISP). To access the on-line system, the applicant must apply for a user account at the SIP online website http://www.seafood.nmfs.noaa.gov/left_navlinks/sisp.html.

Procedures for Completion and Issuance of the Annex IV 14.1 Unprocessed Product Catch Certificate

A. Requests for Inspection:

Annex IV 14.1 LIVE Unprocessed Product Catch certificate applications received via the SIP on-line system (SISP) are received and processed based on the applicant's input of information. Each application must be accompanied by an email to the local inspection office providing all foreign Catch documents. The US processing plant information must be stated clearly on the associated Health Certificate, and this processor must be listed on the SANCO List and FDA EU Approved list.

The original IUU must be verified if possible. Canadian certs can be verified by following the link to the Canadian website: <http://fcscsp.dfompo.gc.ca/fcsweb/ViewCertificate.aspx>
Russian certs cannot be verified.

On-line applicants will be notified by SISP during the application process if information is missing or incomplete. The Annex IV 14.1 LIVE Unprocessed Product Catch Certificate is prepared by inputting information and data taken from the EU certificate and/or inspection request and records relative to the shipment. The required information for Annex IV 14.1 Unprocessed Product catch certificate preparation is listed below in (section B. Completion).

B. Completion:

The steps listed below correspond to the fields on the attached example of the Annex IV 14.1 LIVE Unprocessed Product catch certificate (Attachments #1).

1. The certificate number will be generated by SISP using SIP policy for numbering certificates.
2. The Validating authority will populate via the SISP system.
3. Enter the Product description information into SISP system to populate Product and Commodity code.
4. For each line item enter the Catch Certificate number, Vessel name and Flag, Validation dates, Catch description, Total weight landed (kg), Catch processed (kg), and Processed fishery product (kg)
5. Enter the processor company name, address, phone and email.
7. Enter the applicant/exporter company name, address, phone, and email.
8. Enter the processing company approval number
9. HC number and date.
10. The applicant's representative who supplied the catch certificate information should enter name, date and place as well as apply an electronic signature in this block.
11. The Inspector's Full Name and ID# using electronic signature is placed here. The date of the inspector's electronic signature is placed here.0. The USDC Seal will be placed in this location electronically.

C. Distribution of the completed Annex IV 14.1 LIVE Unprocessed Product Catch Certificate

1. The applicant can retrieve a copy Annex IV 14.1 LIVE Unprocessed Product catch certificate from SISP.

Attachment #1

 UNITED STATES DEPARTMENT OF COMMERCE NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION		Document Number:				
		Validating Authority				
Statement under Article 14(1) of Council Regulation (EC) No 1005/2008 of 29 September 2008 establishing a Community system to prevent, deter and eliminate illegal, unreported and unregulated fishing						
I confirm that the fishery products listed herein have been obtained from catches imported under the following catch certificate(s), have been stored in good and genuine conditions under the surveillance of the U.S. competent authorities and are being transported in the same form to the Community.						
Catch certificate number	Description of Fishery Product and HS Code	Date of unloading into the US	Storage Conditions	Date of loading for export from the US	Means of transport (name)	Total weight(kg)
Name, address, phone and email of the U.S. storage plant:						
Name, address, phone, and email of the exporter (if different from the U.S. storage plant):						
Place of unloading into the United States, Name, address, phone						
Place of loading exporting from the United States, Name, address, phone						
Responsible person of the Storage plant:	Signature:			Date:	Place:	
Endorsement by the competent authority: Seafood Inspection Program : NMFS.Seafood.Services@noaa.gov						
Official:	Signature and seal:			Date:	Place:	

EU Annex IV 14.2 Processed Product Catch Document Instructions

General

- In order to comply with the European Commission Regulations 1005/2008 and 1010/2009 ("the IUU Regulations") to prevent, deter and eliminate illegal, unregulated and unreported (IUU) fishing, the NOAA Fisheries Service Seafood Inspection Program (SIP) began to issue catch certificates for wild fishery products caught by U.S.A. flagged vessels on January 1, 2010 and intended for export to the European Union (EU).
- The EU Annex IV 14.2 Processed Product Catch certificate is available in a package with the already required EU export health certificate. Both certificates may be requested electronically but only the EU Annex IV 14.2 Processed Product Catch certificate can be delivered electronically to the applicant at this time. The EU export health certificate may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service.
- To request EU Annex IV 14.2 Processed Product Catch certificates for products going directly to the EU, the applicant must enter a request for a EU Annex IV 14.2 Processed Product Catch certificate through the SIP's online web-based request system (SISP). To access the on-line system, the applicant must apply for a user account at the SIP online website http://www.seafood.nmfs.noaa.gov/left_navlinks/sisp.html.

Procedures for Completion and Issuance of the EU Annex IV 14.2 Processed Product Certificate

A. Requests for Inspection:

EU Annex IV 14.2 Processed Product Catch certificate applications received via the SIP on-line system (SISP) are received and processed based on the applicant's input of information. Each application must be accompanied by an email to the local inspection office providing all foreign Catch documents.

The US processing plant information must be stated clearly on the associated Health Certificate, and this processor must be listed on the SANCO List and FDA EU Approved list. The original IUU must be verified if possible. Canadian certs can be verified by following the link to the Canadian website: <http://fcscsp.dfompo.gc.ca/fcsweb/ViewCertificate.aspx> Russian certs cannot be verified. US certs can be verified following this link:

<https://certificate.seafoodinspection.nmfs.noaa.gov/certificateValidation/searchCertificatePage.htm>

On-line applicants will be notified by SISP during the application process if information is missing or incomplete. The EU Annex IV 14.2 Processed Product Catch Certificate is prepared by inputting information and data taken from the EU certificate and/or inspection request and records relative to the shipment. The required information for EU Annex IV 14.2 Processed Product Catch certificate preparation is listed below in (section B. Completion).

B. Completion:

The steps listed below correspond to the fields on the attached example of the EU Annex IV catch certificate (Attachments #1).

1. The certificate number will be generated by SISP using SIP policy for numbering certificates.
2. The Validating authority will populate via the SISP system.
3. Enter the Product description information into SISP system to populate Product and Commodity code.
4. For each line item enter the Catch Certificate number, Vessel name and Flag, Validation dates, Catch description, Total weight landed (kg), Catch processed (kg), and Processed fishery product (kg)
5. Enter the processor company name, address, phone and email.
7. Enter the applicant/exporter company name, address, phone, and email.
8. Enter the processing company approval number
9. HC number and date.
10. The applicant's representative who supplied the catch certificate information should enter name, date and place as well as apply an electronic signature in this block.
11. The Inspector's Full Name and ID# using electronic signature is placed here. The date of the inspector's electronic signature is placed here.0. The USDC Seal will be placed in this location electronically.

C. Distribution of the completed EU Annex IV 14.2 Processed Catch Certificate

1. The applicant can retrieve a copy EU Annex IV 14.2 Processed Product Catch certificate from SISP.

Attachment #1

 UNITED STATES DEPARTMENT OF COMMERCE NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION	Document Number:					
	Validating Authority USDC Seafood Inspection Program					
Statement under Article 14(2) of Council Regulation (EC) No 1005/2008 of 29 September 2008 establishing a Community system to prevent, deter and eliminate illegal, unreported and unregulated fishing [Annex IV]						
I confirm that the processed fishery products listed here: (product description and Combined Nomenclature [U.S. Commodity] code)						
have been obtained from catches imported under the following catch certificate(s):						
Catch certificate number	Vessel name(s) and flag(s)	Validation date(s)	Catch description	Total landed weight (kg)	Catch processed (kg)	Processed fishery product (kg)
Name, address, phone and email of the processing plant:						
Name, address, phone, and email of the exporter (if different from the processing plant):						
Approval number of the processing plant:						
Health certificate number and date:						
Responsible person of the processing plant:	Signature:	Date:	Place:			
Endorsement by the competent authority:						
Official:	Signature and seal:	Date:	Place:			

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Chapter 8 – Instructions for completion of Export certificates for EFTA Countries (Iceland, Liechtenstein, Norway, Switzerland)

NOAA SIP Guidelines for the Export of Fishery Products to EFTA Countries

The European Free Trade Association (EFTA) is an intergovernmental organization set up for the promotion of free trade and economic integration to the benefit of its four Member States: [Iceland](#), [Liechtenstein](#), [Norway](#), [Switzerland](#).

Guidance on the completion of the model health certificate for imports of fishery products intended for human consumption to EFTA countries.

The following guidance is provided to assist with the completion of the model health certificate for imports of fishery products intended for human consumption as laid down in Commission Regulation (EC) No 2074/2005(1) as amended.

It incorporates the notes for guidance listed on the certificate itself and the explanatory notes found in Commission Decision 2007/240/EC **(2)**.

In addition, guidance has been obtained from the texts of the international standard-setting body Codex Alimentarius. In the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001**(3)**) issued by the Codex Alimentarius Commission **(4)**, replacement certificates are foreseen for certain administrative corrections or if the certificates were lost or damaged.

All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable, a PDF version is used. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.

General

Complete the certificate in capitals if hand-written. To positively indicate any option,

- Tick or mark the relevant box
- ISO codes – use the two-letter country code in compliance with the international standard ISO 3166 alpha-2

The color of the stamp and signature must be different to that of the other particulars in the certificate.

Certifying officers must not sign blank or incomplete certificates.

Certifying officers must verify that all firms that handled, processed or stored the product and its ingredients are listed as current approved shippers to the E.U.

US Facilities should appear on both the domestic FDA List and the European Union Approved list at the following links:

https://webgate.ec.europa.eu/sanco/traces/output/US/FFP_US_en.pdf

<http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Exporting/ucm126413.htm>

Certifying officers should verify that all foreign sourced material should be from manufacturing facilities listed at the following link:

http://ec.europa.eu/food/international/trade/third_en.htm

The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch. Therefore the health certificate must be issued after all the products in the consignment have been produced but before the consignment leaves the country, ideally when the product leaves the dispatch establishment.

The original version of the certificate must accompany consignments on entry into EFTA country (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).

The EFTA countries have elected to use the EU model health certificate with public and animal health attestations. All intentions of the attestations must be met including Approved Facility listings and raw material sourcing requirements. EFTA countries are not participants of the Veterinary Equivalence Agreement between the US and EU, therefore all product exported to EFTA countries, requires physical inspection.

If the product is produced in a USDC HACCP QMP facility a Lot inspection is not required. All documentation verification must still be done for each consignment.

If the product is produced in a USDC resident inspection facility or a non-contract facility, physical consignment by consignment inspection is required prior to certification.

Model health certificate for imports of fishery products intended for human consumption Part I – Information on the consignment shipped

Box I.1 *Consignor*

Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment.
Postcode/zip and telephone number are mandatory.

Box I.2

The certificate reference number is the number that the competent authority of the third country must assign in accordance with its own classification.

Box I.2a

This box is invalidated in the model health certificate.

Box I.3 *Central Competent Authority*

The name of the Central Authority of the country of dispatch which is responsible for certification.

Box I.4 *Local Competent Authority*

If applicable, the name of the local authority responsible at the place of origin or place of dispatch in the country which is responsible for certification, (If the central competent authority issues the certificate itself, box I.4 is left blank).

Box I.5 *Consignee*

Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped in the Member State of destination (postcode and telephone number are mandatory)

Box I.6 *Person responsible for the load in the EFTA country*

This box is invalidated in the model health certificate.

Box I.7 *Country of origin*

Please give the name of the country in which the establishment of production, manufacturing or packaging (flag state for freezer and factory vessels) is located that has applied its veterinary approval number on the product.

The ISO country code must also be stated (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

Box I.7 should always refer to the last country of dispatch, i.e. the U.S. even if the products concerned do not initially come from the U.S. For instance, products coming from Canada with their Canadian packaging showing the Canadian establishment number then stored in the U.S. in their original packaging and re-exported to the EFTA without any manipulation. The health certificate will have to mention the Canadian establishment in box I.28, the U.S. establishment of dispatch in box I.11 and U.S. as country of origin in box I.7. This process allows U.S. exporters to have products of several origins on the same health certificate.

Box I.8 *Region of origin*

This box is invalidated in the model health certificate.

Invalidate Box I.9 *Country of destination*

Please give the name of the Country of destination and the ISO country code (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

For example for consignments destined for the NO, the country is 'Norway'

Box I.10 *Region of destination*

This box is invalidated in the model health certificate.

Box I.11 *Place of origin*

Please give the name and address (street, town and region/province/state, as applicable) of the dispatch establishment (e.g. warehouse/cold storage) where the goods were loaded into the container/means of transport being used for their carriage. The veterinary approval number of the establishment should also be stated.

Box I.12 *Place of destination*

This box is invalidated in the model health certificate.

Box I.13 *Place of loading*

This is the place (port or airport) where the container was loaded on the means of transport to the EFTA country.

Box I.14 *Date of departure*

Date of departure of the means of transport (vessel or aircraft).

Box I.15 *Means of transport*

There should be a mark in the box next to the correct means of transport.

Identification: e.g. vessel name or flight number (mandatory)

Documentary references: bill of lading number or booking reference number (optional)

Box I.16 *Entry BIP in EFTA country*

Please give the name and the number of the border inspection post (BIP) as it appears in Annex I to Commission Decision 2009/821/EC(5) as amended.

Box I.17

This box is invalidated in the model health certificate.

Box I.18 *Description of commodity*

Give a veterinary description of the goods or use the titles as they appear in the World Customs Organization's Harmonized System included in Council Regulation (EEC) No 2658/87(6). This customs description shall be supplemented, if necessary, by any information required classifying the goods in veterinary terms (species, processing, etc.)

Box I.19 *Commodity code*

Please give the six digits HS code as it appears in the World Customs Organization's Harmonized System included in Regulation (EEC) No 2658/87.

Box I.20 Quantity

Please give the total gross and net weights in kg. Gross weight is the weight of the product and its packaging (excluding shipping containers and pallets except where the pallet is the unit of packaging certified e.g. blocks of fish shrinks wrapped directly onto pallets).

Box I.21 Temperature

Please tick or mark the appropriate temperature box for transport/storage of the product.

Box I.22 Number of packages

Please indicate the total number of packages.

Box I.23 Container/seal number

Container number shall be stated.

The serial seal number has to be indicated if the seal was affixed to the container under the supervision of the competent authority.

Box I.24 Type of packaging

e.g. cartons, bags, trays

Box I.25

Tick or mark the box

Box I.26

This box is invalidated in the model health certificate.

Box I.27

Tick or mark the box

Box I.28 Identification

- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Treatment type*: live / chilled / frozen / processed. Processed includes cooked and canned. Therefore for frozen cooked prawns the entry would be 'Frozen, processed'
- *Approval number of establishments manufacturing plant*: Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant).
- Number of packages
- Net weight

Part II – Health attestation

Box II.a

Same reference number as box I.2

Box II.b

TRACES reference number – see Box I.2 (e-certificate). If not an e-certificate this box must be invalidated.

Part II.1

The public health attestations must match those in the model certificate.

Part II.2

- The Animal Health attestations do not apply to the following products:
- Non-viable Crustaceans
- Fish which are slaughtered and eviscerated before dispatch (gutted fish)
- Aquaculture animals and product thereof that are in retail packs (must clearly be intended for retail sale in existing packaging which must have the deification mark on it)

- 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.
- Crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labelled for that purpose in accordance with Regulation (EC) No 853/2004.

If the animal health attestations do not apply to the consignment then the whole of this section should be deleted, either invalidated or not present at all.

If the animal health attestations do apply to the consignment, then the relevant section should be fully completed with non-relevant sections present but invalidated (in accordance with the notes for Part II of the certificate).

II.b. - **Official Inspector:**

Name – Enter the name of the certifying person in capital letters.

Date -Enter the date the certificate is signed. Additional Instructions:

Qualification and Title – Complete qualification and title in non-black ink

Signature of Official Inspector - Sign in non-black ink.

Stamp - Apply the official stamp as indicated, in color other than printed certificate particulars.

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Chapter 9 – Instructions for Completion Export Health Certificate – Non EU

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Export Health Certificate for computer-based certificates.

General

- A. The Export Health Certificate is used for certifying products for export to countries for which bilingual certificates have not yet been developed.
- B. The Export Health Certificate will be issued for products which have been requested as “Ship Stores in Transit”. This will be for product identified as exporting to various port destinations, never leaving bond and loading onto and for consumption aboard cruise ships only.
- C. The Export Health Certificate will not be issued for products which fail to meet FDA regulations which govern the sale of products for domestic use, except that the certificate may be issued if the product meets the importing country requirements, or if official authorization is received by NMFS from the importing country which acknowledges that the product fails to meet U.S. laws and regulations, but nevertheless sanctions shipment of the product to that country. In these instances, the product must be marked “For Export Only” on the outside of each container.

Procedures

- 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 certificates will be printed on official USDC watermarked paper only. The numbered paragraphs below correspond to the numbers on the example in the Attachment #1.

CERTIFICATE REFERENCE NUMBER

1. Enter the date the certificate is requested on SISP or the date of issue for PDF.
2. Enter the name designation and address of the issuing office.
3. Enter the name and address of the applicant or shipper of the product.
4. Enter the name of the consignee if available. If not available, enter "Documentary Consignee".
5. Enter the means by which the product will be shipped, i.e., vessel, air, rail, truck, etc., and identify the carrier by number or name, if known.
6. Enter the port of embarkation, i.e. the city/port from which the product will be shipped, if known.
7. Enter the port of debarkation, i.e. the city/port to which product is being shipped, if known.
8. Enter the USDC Stamp date/number that can be used to identify the product.
9. Enter the total number of master cases being shipped. (Primary container numbers can be placed in parentheses.)
10. Enter the total marked declared net weight of the shipment. The weight shall be expressed in the metric system of weights and measures, followed by its U.S. equivalent in parentheses, (e.g., 13,607.9 kg (30,000 lbs.))
11. Enter the identity of the product. (e.g., Shrimp Tiger 16/20, IQF)
12. Describe the product. (e.g., Raw P/D)
13. Enter the lot number(s) or production code(s) which appear(s) on the cases in the shipment.
14. Describe the container size as it appears on the case.
15. Enter the total number of cases in the lot. (Primary packages may follow in parentheses.)

16. Enter the declared net weight of the lot of product inspected in this row. The weight shall be expressed in the weights and measures declared on the label.
17. Enter the brand name of the product. If no brand name is present, enter "unlabeled".
18. The results/remarks sections are used to summarize the information which has been recorded in detail on the score sheet(s) or other worksheet(s). The remarks must contain pertinent information about the lot including, but not limited to, the "fitness of the product for export", country of origin, wild caught or farm raised, lab analysis information, inspection criteria used, sampling procedures and billing references.

EXAMPLE:

The above products were inspected and found to be of condition and quality fit for export. Product labels were sufficient to meet US FDA regulations that govern products for domestic use. Declared country of origin was USA. Product was not laboratory tested for bacteriological or toxin content. Product was inspected and sampled per U.S Regulations governing fishery products. Billing is on "Contract Basis".

19. The "officially sampled" stamp impression is placed in this location.
20. Enter the name and number of the CSI/CSO who performed the inspection.

Procedures for Distribution of Certificates

OFFICIAL CERTIFICATES ARE TO BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one original, sign, stamp and forward to the Applicant.
2. Print and file copies according to SIP filing plan.

ATTACHMENT #1



U.S. DEPARTMENT OF COMMERCE
 NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION
 NATIONAL MARINE FISHERIES SERVICE
 SEAFOOD INSPECTION PROGRAM



CERTIFICATE NO: SIP Polky
 DATE: 1

EXPORT HEALTH CERTIFICATE

This certificate is admissible in all Courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make issue, alter, forge or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than (1) year, or both [7 U.S.C. 1622(f)].

ISSUING OFFICE: 2

EXPORTED BY: 3

CONSIGNED TO: 4

SHIPPED VIA: 5

PORT OF EMBARKATION 6

PORT OF DEBARKATION 7

IDENTIFYING MARKS: 8

TOTAL CONTAINERS 9

TOTAL MARKED WEIGHT 10

PRODUCT	CLASS, TYPE STYLE	LOT NO. & CODE	CONTAINER SIZE	NO. CONTAINERS	LOT WEIGHT		LABEL BRAND
					LBS	KG	
11	12	13	14	15	16	17	

RESULTS: 18

REMARKS: 18

<p><i>I certify that in compliance with the regulations of the Secretary of Commerce governing the inspection and certification of the product designated herein pursuant to the act of August 14, 1946, as amended (7 U.S.C. 1621-1627), samples from lots indicated above have been examined in accordance with current regulations and standards and the results are shown above.</i></p>	OFFICIAL STAMP
	19
SIGNATURE/NO. OF INSPECTOR 20	

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Chapter 10 – Instructions for Certifying Fish and Fishery Products for China

Information on import requirements can be obtained from the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate. Please refer to the following link:

<http://english.aqsiq.gov.cn/>

All firms requesting an export certificate to China must be listed as an Approved Establishment in the USDC Seafood Inspection Program. All consignments must have been produced in an Approved Facility, have a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.

*All foreign sourced materials used in US produced product must come from a CNCA approved facility.

The People's Republic of China (PRC) will require that all importers of seafood products be registered and listed by April 30, 2013. Firms that are not registered and listed after that date will not be allowed to import seafood. The Food and Drug Administration (FDA) Center for Food Safety and Applied Nutrition is responsible for managing the list of US firms that ship to the PRC. Please contact the regional FDA office for registration. Please refer to following link for currently registered importers from both the US and internationally.

<http://www.cnca.gov.cn/bsdt/ywzl/jkspjwscpqzc/>

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 the People's Republic of China for computer-based certificates.

General

- The bilingual Export Health Certificate is used for certifying non-live fishery products for export to China.
- The bilingual Export Health Certificate –Live product will be issued for Live fishery products intended for direct human consumption for export to China.

1) Procedures for completion of Export Health Certificate to PRC

- 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. The instructions below correspond to the example in the Attachment #1 (Export Health Certificate)

CERTIFICATE REFERENCE NUMBER

1. Date: Date of request or date of issue for PDF
2. Country of Export: United States of America
3. Country of Production: United States
4. Competent Authority: The name of the Central Authority of the country of dispatch which is responsible for certification.
5. Department of Certificate Issuance: US Department of Commerce
6. Commodity Name: Enter the identity of the product and presentation (Frozen Squid)
7. Scientific Name: populated by SISF
8. Production Area: Harvest location information
9. Select Production mode: aquaculture or wild caught
10. Aquaculture area: Harvest information for farmed product
11. Enter the FAO Catch Area for each product
12. Processor Registration: FDA issued CFN or FEI number. Must match the current listing on China approval lists.
13. Production and processing enterprise name and registration number: Name and FDA issued CFN or FEI number. Must match the current listing on China approval lists.
14. Mean of transport: Enter the means by which the product will be shipped, i.e., vessel, air, rail, truck, etc., and identify the carrier by number or name, if known.
15. Container number
16. Seal number
17. Consignee: Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped
18. Consignor: Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment.
19. Place of Dispatch: Name address and CFN/FEI number of the dispatcher (place of dispatch production)
20. Place of Destination: Port of destination in PRC
21. Number of Packages
22. Net Weight
23. Production date/codes: Date range of production and accompanying lot codes.

24. Place of Issue: Regional SIP Inspection office
25. Date of request for SISP or issue for PDF
26. Name and title of issuing inspector.
27. Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

Procedures for Distribution of Certificates

OFFICIAL CERTIFICATES ARE TO BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one original, sign, stamp and forward to the Applicant.
2. Print and file copies according to SIP filing plan.

Attachment #1

 <p style="text-align: center;"> UNITED STATES OF AMERICA U.S. DEPARTMENT OF COMMERCE 美利坚合众国向中华人民共和国出口水产品检验检疫证书 Health Certificate For fish and fishery products intended for export from The United States of America to The People's Republic of China </p>		日期/Date
		编号/No:
<p><i>This certificate is admissible in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State law. WARNING: Any person who shall falsely make, issue, alter, forge, or certify, or participate in any action thereto, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622 (b)).</i></p>		
<p>I. 本证书应明确/The certificate should specify</p> <p>输出国/Country of export: United States of America</p> <p>生产国/Country of production: _____</p> <p>主管当局/Competent authority: _____</p> <p>发证机构名称/Department of certificate issuance: _____</p> <p>商品名称/Commodity name: _____</p> <p>学名/Scientific name: _____</p> <p>产地/Production area: _____</p> <p>生产模式/Production mode: <input type="checkbox"/> 养殖/Aquacultured <input type="checkbox"/> 野生捕捞/Wild caught</p> <p>养殖区或/Aquaculture area: _____</p> <p>捕捞区域/Catch area: _____ 捕捞渔船船名及编号/Vessel or Processor Registration No. _____</p> <p>加工方式/Processing type¹: _____</p> <p>加工企业名称及注册号/Production and processing enterprise name and registration number: _____</p> <p>运输方式(包括船名, 航班号等)/Means of transport (name of vessel, flight number, etc.): _____</p> <p>集装箱号/Container number: _____</p> <p>封识号/Seal number: _____</p> <p>收货人名称及地址/Consignee name and address: _____</p> <p>发货人名称及地址/Consignor name and address: _____</p> <p>发货地/Place of dispatch production: _____</p> <p>目的地/Place of destination: _____</p> <p>包装数量/Number of packages: _____ 净重/Net weight: _____</p> <p>生产日期/Production date or codes: _____</p>		
<p>II. 此证不得涂改, 须有官方印章及检验检疫人员签名, 目的地应标明中华人民共和国/This certificate shall not be tampered with. Certificate shall be accompanied with an official stamp and the signature of the inspector. Destination shall be indicated as the People's Republic of China.</p> <p>III. 每一批水产品须有一份检验检疫证书正本. 证书须中英文对照/Each batch of aquatic products shall carry an original certificate. The certificate shall be in both Chinese and English languages.</p> <p>IV. 证书应载明以下信息/The certificate shall state the following information:</p> <p>兹证明/This is to certify that:</p> <ul style="list-style-type: none"> - 上述水产品来自主管当局注册的企业。/The above fishery products come from establishments approved by/registered with the competent authority of the processor. - 产品的生产, 包装, 储藏和运输均在主管部门监督之卫生条件下进行。/The products were manufactured, packed, stored, and transported under sanitary conditions under the supervision of the competent authority. - 该产品由主管当局在可接受的控制体系下监督生产、检验和/或检疫, 符合中国食品安全和检疫的相关要求。/The products were produced, inspected and/or quarantined under an acceptable control scheme of the competent authority and meet the food safety and quarantine requirements of the P.R. China. - 产品符合兽医卫生要求, 适合人类食用。/The products meet veterinary sanitary requirements and are fit for human consumption. 		
签发地点/Place of issue: _____ 发证日期/Date of issue: _____ 官方兽医签字/Official veterinary signature: _____	官方盖章/Official Stamp	

注释/Note: 1. 冷藏、冷冻、干制、熏制、罐装等。/Refrigerated, Frozen, Dried, Smoked, Canned, etc.
 2. 此证书内容不适用部分以**填充。/If any of the information required is not applicable, then the blank area must be filled with **.

Revised 2013/2011/2003

2) Procedures for completion of Export Health Certificate-Live to PRC

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. The instructions below correspond to the example in the Attachment #1 (Export Health Certificate-Live)

CERTIFICATE REFERENCE NUMBER

1. Date: Date of request or date of issue for PDF
2. Variety name: Product name and scientific name
3. Production Area: description of harvest area
4. Catch area: Enter the FAO Catch Area for each product
5. Cultured method
6. Name of cultured farm
7. The name of the Central Authority of the country of dispatch which is responsible for certification.
8. Mean of transport: Enter the means by which the product will be shipped, i.e., vessel, air, rail, truck, etc., and identify the carrier by number or name, if known. Include container/seal number or Airway bill number if available.
9. Consignee: Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped
10. Consignor: Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment.
11. Quantity: number of packages
12. Weight
13. Production date/codes
14. Select wild caught or farmed
15. Date of request for SISP or issue for PDF
16. Name and title of issuing inspector.
17. Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

Procedures for Distribution of Certificates

OFFICIAL CERTIFICATES ARE TO BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one original, sign, stamp and forward to the Applicant.
2. Print and file copies according to SIP filing plan.

Attachment #1

	UNITED STATES OF AMERICA U.S. DEPARTMENT OF COMMERCE 卫生证书/Health Certificate 原产地证明/Certificate of Origin People's Republic of China		日期/Date
			编号/No:
<p><i>This certificate is admissible in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make, issue, alter, forge, or certify, or participate in any action thereto, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622 (h)).</i></p>			
用于向中国出口原产地为美国用于人类食用的水生动物 <i>Certificate for US-origin live aquatic animals, intended for exportation to the People's Republic of China for direct human consumption</i>			
I. 本证书应明确/The certificate should specify:			
品名(及学名)/Variety name (and official name): _____			
产地/Production Area: _____			
捕捞区域/Catch Area: _____; 或者/or			
养殖方式/Culture method: _____			
养殖企业名称/Name of Culture Farm: _____			
发证机构名称/Name of department issuing the certificate: _____			
运输方式(包括船名, 航班号, 集装箱号)/Means of transportation (including vessel name, number, and container number): _____			
收货人/Consignee name and address: _____			
发货人/Consignor name and address: _____			
数量/Quantity: _____ 重量/Weight: _____			
生产日期/Production date or codes: _____			
II. 此证不得涂改, 须有官方印章及检验检疫人员签名, 目的地应标明中华人民共和国/This certificate shall not be tampered with. Certificate shall be accompanied with an official stamp and the signature of the inspector. Destination shall be indicated as the People's Republic of China.			
III. 每一批水生动物须有一份检验检疫证书正本。证书须中英文对照/Each batch of live aquatic animals shall carry an original certificate. The certificate shall be in both Chinese and English languages.			
IV. 卫生认证/Health Attestation			
官方检验检疫员特此证明以上用于人类食用的活水生动物来源于捕捞的野生水生动物或属于养殖水生动物/The official inspector hereby certifies that the live aquatic animals for human consumption specified above originate as wild caught or from a culture farm.			
一 属于捕捞的野生水生动物 () 或属于养殖场养殖的活水生动物 () /Wild caught () or from a culture farm ()			
一 在活水生动物生产过程中, 没有使用结晶紫、孔雀石绿、恶唑酸、氯霉素/Crystal violet, malachite green, oxolinic acid, and chloramphenicol were not used during the production of the live aquatic animals			
一 该活水生动物药物残留不超过有关国际标准的规定/The live aquatic animals do not exceed the international standards for residues of drugs			
一 按照国际标准, 该活水生动物不含有害剂量的重金属/The live aquatic animals do not contain harmful levels of heavy metals in accordance with international standards			
一 按照国际标准, 活双壳软体贝类产品不含有害剂量的海洋生物毒素/Live bivalve molluscan shellfish do not contain harmful levels of marine biotoxins in accordance with international standards			
一 按照国际标准, 该活水生动物不含有害剂量的细菌/The live aquatic animals do not contain harmful levels of bacteria in accordance with international standards			
一 在出口前, 该活水生动物未被发现有传染疾病或寄生虫病的临床症状/No clinical symptoms of contagious animal disease or parasitic disease have been observed before export			
一 该活水生动物适合人类食用/The live aquatic animals are acceptable for human consumption			
发证日期/Date of issue: _____			盖章/Stamp
官方兽医签字/Official Veterinary Signature			

Chapter 11 – Instructions for Certifying Products to Australia

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 Australia for computer-based certificates.

General

There are several Export Health Certificate's for Australia unique to the type and presentation of the fishery product:

Non-viable adult Atlantic Menhaden

Baitfish/Aquatic animal feeds

Cooked Crustaceans

Gelatin made from fish products intended for human consumption

Eviscerated, Head-off, Non-Consumer-Ready, Non-Salmonid finfish

Non-Eviscerated, Non-Salmonid finfish

Non-viable, uncanned Salmonid fish

Salmon Roe (foreign sourced from approved country and further processed/exported from US)

Salmon Roe (sourced, processed and exported from US)

- 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.

General instructions for Completion of the Australian Export Health Certificates

1. Choose appropriate Export certificate for unique product and presentation of product.
2. Ensure the processor and/or exporter is on current USDC SIP Approved Establishment list.
3. Ensure specific attestations listed on certificate have been met for each consignment.
4. All consignments must have the Australian Import permit, a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.
5. All firms requesting an export certificate to Australia must be listed as an Approved Establishment in the USDC Seafood Inspection Program. This is a requirement at the

request of the Australian authorities for the appropriate use of the attestations on each US export certificate.

6. BICON is the suggested resource for US exports to Australia to access existing import conditions import permit requirements. The link to the BICON site is:
<https://bicon.agriculture.gov.au/BiconWeb4.0>

Chapter 12 – Instructions for Certifying Fish and Fishery Product to French Colonial Territories. French Polynesia

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. The instructions below correspond to the example in the Attachment #1 (Health Certificate-French Polynesia)

CERTIFICATE REFERENCE NUMBER

1. Date: Date of request or date of issue for PDF
2. Country of Origin: refers to country of origin of shipment (US)
3. Competent official authority
4. Identification of products
 - a. Species
 - b. Pieces
 - c. Nature of packaging
 - d. Date of fabrication: production date
 - e. Freezing date: applies to frozen product only, production date
 - f. Number of packages
 - g. Transport and storage temperature
 - h. Net weight
 - i. Use by date
5. Origin of products
 - a. Export establishment name, address and FDA CFN or FEI number
 - b. Preparation plant
 - c. Collecting plant
 - d. Cutting or Processing plant: a cold storage can be considered a processor.
*The export establishment can be the same as the preparation, collection and processing plant.
6. Destination of products
 - a. Port city, state US
 - b. Port destination
 - c. Means of transport
 - d. Consignor
 - e. Consignee
7. Health Attestations
 - Fit for human/animal consumption
 - Feed lots must not contain salmonella
8. 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
9. Date of request for SISF or issue for PDF
10. Name and title of issuing inspector.
11. Stamp must be provided with date of certificate along with Inspector signature in ink other than black.

Procedures for Distribution of Certificates

OFFICIAL CERTIFICATES ARE TO BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. Print one original, sign, stamp and forward to the Applicant.
2. Print and file copies according to SIP filing plan.

Attachment #1

 <p>UNITED STATES OF AMERICA U.S. DEPARTMENT OF COMMERCE Certificat sanitaire et de salubrité/Health Certificate French Polynesia</p>		Date/Date N° certifica/Reference No.
<p><i>This certificate is admissible in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make, issue, alter, forge, or certify, or participate in any action thereto, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622 (h)).</i></p> <p>Relatif aux produits de la mer et d'eau douce⁽¹⁾ (poissons et leurs produits de frai, crustacés, mollusques et autres invertébrés aquatiques) et destinés à la Polynésie française⁽¹⁾ / Health Certificate for salt water and fresh water fish⁽¹⁾ and their spawning products, crustaceans, mollusks and other aquatic invertebrates intended for importation into French Polynesia</p>		
Pays d'origine/Country of origin: _____ Autorité officielle compétente/Competent official authority: _____		
I. Identification des denrées alimentaires/Identification of the products Espèce(s) animale(s)/Species: _____ Date(s) de fabrication/Date of fabrication: _____ Nature des pièces/Pieces: _____ Date(s) de congélation/Freezing date(s) ⁽²⁾ : _____ Type de l'emballage/Nature of packaging: _____ Nombre de colis/Number of packages: _____ Température d'entreposage et de transport/Transport and storage temperature: _____ Poids net/Net weight: _____ Durée(s) de conservation/Use by date ⁽²⁾ : _____		
II. Origine des denrées alimentaires/Origin of products Nom, adresse, numéro d'agrément vétérinaire pour l'exportation de l' (des) établissement(s)/Name, address, veterinary registration number of the approved export establishment(s): _____ _____ _____ Atelier(s) de préparation/Preparation plant(s): _____ Atelier(s) de collecte/Collecting plant(s): _____ Atelier(s) de transformation/Cutting and/or processing plant(s): _____		
III. Destination des denrées alimentaires/Destination of products Les denrées sont expédiées/The products are dispatched: de: _____ from: _____ (lieu d'expédition)(Place of dispatch) à: _____ to: _____ (lieu de destination)(Country and place of destination) Par le moyen de transport suivant/by the following means of transport ⁽³⁾ : _____ Nom et adresse de l'expéditeur/Name and address of dispatcher ⁽³⁾ : _____ _____ Nom et adresse du destinataire/Name of consignee and address at place of destination: _____		
IV. Attestation de salubrité/Health Attestation Le vétérinaire officiel ici soussigné certifie que les denrées désignées ci-dessus/The official inspector hereby certifies that the products specified above: 1. Ont été inspectées et reconnues propres à l'alimentation humaine, à l'alimentation animale consumption ⁽⁴⁾ / Have been inspected and are fit for human consumption/animal consumption ⁽⁴⁾ 2. Ont été manipulés, préparés ou transformés, identifiés, stockés et transportés dans le cadre d'un programme HACCP et sanitaire approprié dument mis en oeuvre et en conformité avec les exigences énoncées dans le Code d'usages international recommandé pour les poissons et les produits de la pêche du Codex Alimentarius, CAC/RCP (CAC/RCP 52-2003) / have been handled, prepared or processed, identified, stored and transported under a competent HACCP and sanitary program consistently implemented and in accordance with the requirements laid down in Codex Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003); 3. Proviennent d'un (ou d') établissement(s) agréé(s) qui a été approuvé ou qui a été autrement reconnu comme ayant un bon statut par rapport à la réglementation avec l'autorité compétente dans le pays exportateur / originate from (an) approved establishment(s) that has been approved by, or otherwise determined to be in good regulatory standing with the competent authority in the exporting country; 4. Pour les lots d'aliments pour animaux destinés à la consommation humaine, ne contiennent pas de salmonelles ⁽⁴⁾ / for feed lots for animals intended for human consumption, do not contain Salmonella ⁽⁴⁾ .		
V. Attestation zoo sanitaire/Zoo sanitary attestation Le vétérinaire officiel ici soussigné certifie que les denrées désignées ci-dessus (cf. paragraphe I) répondent aux conditions sanitaires suivantes/The official inspector hereby certifies that the products mentioned above (paragraph I) comply with the following sanitary requirements: 1. Pour les produits frais et les produits contenant des ingrédients frais issus d'espèces aquatiques, et selon l'espèce ⁽⁵⁾ / For fresh products and products containing fresh aquatic species and according to the species ⁽⁵⁾ - Les poissons non éviscérés, les poissons réfrigérés éviscérés présentés autrement qu'en filets, dames ou pavés et leurs produits de frai (œufs) / Non-gutted fish, chilled gutted fish other than fillets or steaks and their spawning products (eggs): L'établissement de pisciculture, la zone de provenance ou le pays ⁽⁵⁾ est indemne des maladies suivantes / The fish-farm, area or country ⁽⁵⁾ is free from the following diseases: - infection à <i>Aphanomyces invadans</i> pour <i>Acantopagrus australis</i> , la perche grimpeuse (<i>Anabas testudineus</i>), les anguilles (<i>Anguillidae</i>), les poissons-chats (<i>Bagridae</i>), la perche (<i>Bityanus bityanus</i>), le menhaden tyran (<i>Brevoortia tyrannus</i>), le bhukur (<i>Cailla cailla</i>), la tête de serpent strié (<i>Channa striata</i>), le mrigal (<i>Cirrhinus mrigala</i>), les clandés (<i>Clarias spp.</i>), les esocets (<i>Esocetidae</i>), <i>Glossogobius giuris</i> , <i>Oxyeleotris marmoratus</i> , les gobies (<i>Gobiidae</i>), le rohu (<i>Labeo rohita</i>), le labao (<i>Labeo spp.</i>), le ayu (<i>Plecoglossus altivelis</i>), le barbeau d'Asie (<i>Puntius sophore</i>), <i>Scortum barcoo</i> , les sillaginidés (<i>Sillago ciliata</i>), les Siluridés, le gourami à peau de serpent (<i>Trichogaster pectoralis</i>), le poisson archer (<i>Toxotes chatareus</i>), le barbeau argenté (<i>Puntius gonionotus</i>), le scotophuge (<i>Scatophagus argus</i>), le gourami (<i>Ophronemus guramy</i>), <i>Platycephalus fuscus</i> , les psétodidés (<i>Psettoches spp.</i>), <i>Rhodeus ocellatus</i> , <i>Rohitee sp.</i> , le rotengle (<i>Scardinius erythrophthalmus</i>), <i>Terapon sp.</i> et toutes les autres espèces sensibles visées dans le Manuel aquatique / infection with <i>Aphanomyces invadans</i> for yellowfin seabream (<i>Acantopagrus australis</i>), climbing perch (<i>Anabas testudineus</i>), eels (<i>Anguillidae</i>), bagrid catfishes (<i>Bagridae</i>), silver perch (<i>Bityanus bityanus</i>), Atlantic menhaden (<i>Brevoortia tyrannus</i>), catla (<i>Cailla cailla</i>), striped snakehead (<i>Channa striata</i>), mrigal (<i>Cirrhinus mrigala</i>), torpedo-shaped catfishes (<i>Clarias spp.</i>), halfbeaks flying fishes (<i>Exocoetidae</i>), tank goby (<i>Oxyeleotris marmoratus</i>), gobies (<i>Gobiidae</i>), rohu (<i>Labeo rohita</i>), rhinofishes (<i>Labeo spp.</i>), ayu (<i>Plecoglossus altivelis</i>), pool barb (<i>Puntius sophore</i>), barcoo grunter (<i>Scortum barcoo</i>), sand whiting (<i>Sillago ciliata</i>), wells catfishes (<i>Siluridae</i>), snakehead gourami (<i>Trichogaster pectoralis</i>), common archer fish (<i>Toxotes chatareus</i>), silver barb (<i>Puntius gonionotus</i>), spotted scat (<i>Scatophagus argus</i>), giant gourami (<i>Ophronemus guramy</i>), dusky barbhead (<i>Platycephalus fuscus</i>), spiny tarbot (<i>Psettoches spp.</i>), <i>Tairuku-baratanago</i> (<i>Rhodeus ocellatus</i>), <i>Kei-Bangladeshi</i> (<i>Rohitee sp.</i>), <i>ridd</i> (<i>Scardinius erythrophthalmus</i>), <i>therapon</i> (<i>Terapon sp.</i>) and any other susceptible species referred to in the Aquatic Manual		

et pour les poissons non éviscérés, les poissons éviscérés réfrigérés ou congelés présentés autrement qu'en filets, darnes ou pavés, leurs produits de frais (œufs) / and for un gutted fish, chilled or frozen gutted fish other than fillets or steaks, spawning products (eggs)

- herpès virale de la carpe kot pour les carpes (*Cyprinus carpio*) / *koi herpesvirus disease for carps (Cyprinus carpio)* ;
- iridovirose de la daurade japonaise pour le spara japonais (*Pagrus major*), la sériole du Japon (*Seriola quinqueradiata*), la sériole couronnée (*Seriola dumerili*), *Oplegnathus fasciatus*, le poisson mandarin (*Siniperca chuatsi*), le tambour rouge (*Sciaenops ocellatus*) et toutes les autres espèces sensibles visées dans le Manuel aquatique / *red sea bream iridoviral disease for red sea bream (Pagrus major), yellowtail (Seriola quinqueradiata), amberjack (Seriola dumerili), Japanese parrotfish (Oplegnathus fasciatus), mandarin fish (Siniperca chuatsi), red drum (Sciaenops ocellatus) and any other susceptible species referred to in the Aquatic Manual* ;
- virémie printanière de la carpe pour la carpe commune (*Cyprinus carpio*), la carpe du roseau (*Ctenopharyngodon idella*), la carpe argentée (*Hypophthalmichthys molitrix*), la carpe à grosse tête (*Aristichthys nobilis*), le cyprin (*Carassius carassius*), le cyprin doré (*Carassius auratus*), la tanche (*Tinca tinca*), le glane (*Silurus glanis*), l'ide mélanote (*Leuciscus idus*) et la brème (*Abramis brama*) / *carp spring viremia for common carp (Cyprinus carpio), reed-carp (Ctenopharyngodon idellus), silver carp (Hypophthalmichthys molitrix), big-headed carp (Aristichthys nobilis), cyprinus (Carassius carassius), goldfish (Carassius auratus), tench (Tinca tinca), shet fish (Silurus glanis), orfe (Leuciscus idus) and bream (Abramis brama)* ;
- nécrose hémato-poïétique épizootique pour la perche européenne (*Perca fluviatilis*), la truite arc-en-ciel (*Oncorhynchus mykiss*), le saumon de l'Atlantique (*Salmo salar*) / *epizootic hematopoietic necrosis for the European perch (Perca fluviatilis), the rainbow trout (Oncorhynchus mykiss), the Atlantic salmon (Salmo salar)* ;
- Les crustacés et ceux contenus dans des produits ont été / *Crustacean and those included into products* :
 - les décapodes ont été éviscérés et décoquillés (à l'exception du dernier segment de la carapace et du telson), transformés (panés ou marinés ou préparés en bouchons, rouleaux de printemps, samosas, autre type de bouchées) et conditionnés pour le commerce de détail / *decapods have been headed and peeled (except for the last segment of the carapace and telson), processed (breaded or marinated or prepared as dim sum, spring rolls, samosas or other types of finger food) and packaged for retail sale* ;
 - Mollusques vivants et crus, réfrigérés et congelés, et les produits en contenant / *Live and raw, chilled and frozen, molluscs and products containing fresh molluscs* ;

Pour les mollusques bivalves vivants, frais et congelés avec coquille entière / *For live, fresh and chilled molluscs with the two valves*

Le compartiment, la zone ou le pays⁽⁵⁾ est indemne selon le code de l'OIE des maladies suivantes / *The compartment, area or country⁽⁵⁾ is free from the following diseases* :

- infection à *Bonamia exitiosa* pour l'huître plate du Chili (*Ostrea chilensis*), l'huître plate australienne (*Ostrea angasi*), l'huître plate européenne (*Ostrea edulis*) et l'huître naine (*Ostrea stentina*) / *infection with Bonamia exitiosa for Australian mud oyster (Ostrea angasi), Chilean flat oyster (O. chilensis), European flat oyster (Ostrea edulis) and oyster (Ostrea stentina)* ;
- infection à *Bonamia ostrae* pour l'huître plate européenne (*Ostrea edulis*), l'huître plate d'Argentine (*Ostrea puelchana*), l'huître plate du Chili (*Ostrea chilensis*), l'huître plate australienne (*Ostrea angasi*), l'huître asiatique (*Ostrea denselammellosa*) et l'huître de Suminoe (*Crassostrea ariakensis*) / *infection with Bonamia ostrae for European flat oyster (Ostrea edulis), Australian mud oyster (O. angasi), Argentinean flat oyster (O. puelchana), Chilean flat oyster (O. chilensis), Asiatic oyster (O. denselammellosa) and Suminoe oyster (Crassostrea ariakensis)* ;
- infection à *Marteilia refringens* pour l'huître plate européenne (*Ostrea edulis*), l'huître plate d'Argentine (*Ostrea puelchana*), l'huître plate du Chili (*Ostrea chilensis*), l'huître plate australienne (*Ostrea angasi*), l'huître asiatique (*Ostrea denselammellosa*), l'huître naine (*Ostrea stentina*), les moules (*Mytilus* sp.), le coquillage-gaine (*Solen marginatus*), la galinette (*Chamelea gallina*), la moule pygmée noire (*Xenostrobus securis*) / *infection with Marteilia refringens for European flat oyster (Ostrea edulis), Australian mud oyster (Ostrea angasi), Argentinean oyster (Ostrea puelchana), Chilean flat oyster (Ostrea chilensis), mussels (Mytilus sp.), Asiatic oyster (O. denselammellosa), oyster (Ostrea stentina), clam (Solen marginatus), clam (Chamelea gallina), mussel (Xenostrobus securis)* ;

Les onmeaux (*Haliotis* sp.) ont été éviscérés et décoquillés / *Abalone (Haliotis sp.) have been eviscerated and shelled-off*

Pour les cystes d'*Artemia* sp. / *For artemia sp. Cysts* :

Le compartiment, la zone ou le pays de production est déclaré indemne de maladie des points blancs et de maladie des queues blanches / *The compartment, area or country is declared free from white spot disease and white tail disease.*

2. Pour les denrées ayant été soumises à un traitement thermique / *Cooked processed products*

- soit elles ont été cuites, pasteurisées, séchées selon un procédé mécanique ou stérilisées selon le traitement thermique prévu par le code de l'OIE selon l'agent pathogène, l'espèce et le statut sanitaire du pays, de la zone ou du compartiment d'origine concernés / *either they have been cooked, pasteurized, mechanically dried or sterilized according to the thermal treatment provided by the Aquatic Animal Health Code of the OIE according to the disease agent, the species and the health status of the country, area or compartment of origin concerned* ;

Les huîtres *Pinctada* sp. et *Pteria* sp. ont été stérilisées par la chaleur, c'est-à-dire exposées à une température de 121°C pendant au moins 3,6 minutes ou à une combinaison de température et de temps équivalents au traitement précité, et être présentées en conditionnement hermétiques, quel que soit leur pays de provenance / *Pinctada* sp. et *Pteria* sp. oyster sterilized, i.e. have undergone a heat treatment at 121°C for at least 3.6 minutes or any time/temperature equivalent, and have been hermetically sealed, whatever the sanitary statute of the country of origin.

- soit elles se présentent sous la forme de conserves dont la conservation est assurée par un conditionnement en récipient étanche aux liquides, aux gaz et aux micro-organismes à toute température inférieure à 55°C et par un traitement par la chaleur ayant pour but de détruire ou d'inhiber totalement les enzymes ainsi que les micro-organismes à l'état normal ou sporulés et leurs toxines dont la présence et la prolifération pourraient altérer les produits / *either presented in cans or preserved packages which conservation is done by a package tight to liquids, gaz and micro-organisms at every temperatures under 55°C and by a heat treatment which is undergone so as to destroy or totally inhibit enzymes, vegetative or sporulated micro-organisms and their toxins which presence or growth could adulterate the products.*

Fait à _____ le _____ (on) Done at _____ (on)	Cachet officiel/Seal
_____ (signature du vétérinaire officiel) (Signature of official health officer)	
(1) Numéros de tarif des douanes/Customs codes: notamment : 0302 ; 0303 ; 0304 ; ex 0305 ; ex 0306 ; ex 0307 ; ex 05119 ; ex 1603 ; ex 1604 ; ex 1605 ; ex 1902 ; ex 210390 ; ex 2104 ; 2301 ; ex 230990. (2) Le cas échéant/Optional (3) Indiquer le nom du bateau ou le numéro du vol/Name of the vessel or the flight (4) Rayer la mention inutile/Assign as appropriate	

Chapter 13 – Instructions for Completing Aquatic Animal Health Certificate for Canada

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

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

Beginning December 10, 2012, aquatic animals listed on Schedule III of the Health of Animals Regulations requires an import permit to enter the country. This measure is aimed at protecting Canada's aquatic animal resources. The enforcement of these requirements were phased in and came into effect either on December 10, 2012, February 4, 2013 or April 8, 2013 depending on the specific end uses and the applicable HS codes.

The three U.S. federal agencies that function as Competent Authorities for exported aquatic animals (the U.S. Department of Agriculture, Animal and Plant Health Inspection Service [USDA-APHIS]; the U.S. Department of Commerce, National Oceanic and Atmospheric Administration, National Marine Fisheries Service [NOAA Fisheries]; and the U.S. Department of Interior, Fish and Wildlife Services [FWS]) have worked with the Canadian Food Inspection Agency (CFIA) on specific export requirements that will facilitate continued US trade in aquatic animals and products with Canada. As of December 10, 2012, each shipment must be accompanied by an import permit issued from CFIA and possibly a health certificate from NOAA-SIP / APHIS / FWS. The regulated species and the diseases of concern are at the following link: <http://www.inspection.gc.ca/animals/aquaticanimals/diseases/susceptible-species/eng/1327162574928/1327162766981>

NOAA-SIP will be issuing certification for these exports:

- LIVE AND DEAD WILD-HARVESTED MARINE FINFISH AND THEIR GERMPASM FOR BAIT AND FEEDING TO AQUATIC ANIMALS FROM THE UNITED STATES OF AMERICA TO CANADA
- LIVE OR CARCASS WILD-HARVESTED MARINE FINFISH, CRUSTACEANS FOR FOOD SERVICE AND RETAIL USE FROM THE UNITED STATES OF AMERICA TO CANADA
- LIVE OR CARCASS WILD-HARVESTED MARINE FINFISH AND CRUSTACEANS FOR FURTHER PROCESSING FROM THE UNITED STATES OF AMERICA TO CANADA
- LIVE MOLLUSCS FOR FOOD SERVICE, RETAIL USE AND FURTHER PROCESSING FROM THE UNITED STATES TO CANADA

April 8, 2013, marked the enforcement of the third and final phase of Canada's aquatic animal import requirements, which applies to animals intended for Food Service, Retail Use and Further Processing (ie. human consumption). The U.S. Department of Commerce (US DC), National Oceanic and Atmospheric Administration - Seafood Inspection Program (NOAA - SIP) and the United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service - Veterinary Services (APHIS- VS) have recently negotiated with the Canadian Food Inspection Agency (CFIA), the health certificate for live Molluscs intended for Food Service, Retail Use and Further Processing. As a result of this negotiation, beginning April 11, 2013

NOAA-SIP will endorse all live marine molluscan shellfish certificates destined for Canada for the end uses of Food Service, Retail Use and Further Processing. This is an interim measure which will be evaluated over the coming years.

In many cases, regionalization has been established and animals can move without a health/zoosanitary certificate from the origin.

To determine if this is possible please utilize Canada's Automotive Information Reference System (AIRS):

<http://www.inspection.gc.ca/animals/aquaticanimals/imports/airs/eng/1300127512994/1326599589537#>

Contacts for CFIA Area Offices can be found at:

<http://www.inspection.gc.ca/about-thecfia/offices/eng/1313255382836/1313256130232>

Website for USDA APHIS / Canada Exports:

http://www.aphis.usda.gov/regulations/vs/iregs/animals/animal_canada.shtml

Website for OIE:

<http://www.oie.int/en/>

General

- A. At the present time these certificates are issued similar to the EU in that neither a lot inspection nor HACCP QMP eligibility is required. Shipments requiring this certification will fall under a random audit or random inspection approach as directed by HQ.
- B. The certification requirements for Canada pertain to Aquatic Health and not food safety. The purpose for these requirements is to address the protection of Canada's aquatic resources. Not all seafood products require Aquatic Health certificates. Certification is focused on specific seafood products, from specific areas shipped to specific locations in Canada and the end use by the Canadian importer.
- C. Although it is not required by Canada, occasionally we issue the Export Health certificate for Canada via SISF upon request by customer.
- D. The certificates will be printed on official USDC watermarked paper only.

Instructions for completion of Canada Aquatic Health Certificates

1. *Interim certificate for the export of **live Molluscs** for food service retail use and further processing from the United States of America to Canada*

CERTIFICATE REFERENCE NUMBER

Canadian Import Permit Number

Origin of Aquatic Animals

Country and State/Territory of Export: United States

Issuing Authority: NOAA Seafood Inspection Program

Consignor: name and address

Premises of Origin: name and address of harvester/processor

FAO Harvest Area

Destination of Aquatic Animals

Country of Destination: Canada

Consignee: name and address

Transport Information

Means of transport: flight #, bill of lading#

Description of Consignment

Species: scientific name

Common name

Net weight (kg)

Lot id or date code

Source: wild or farmed/cultured

*Must fill in inspectors initials

Attestations

*Live Molluscs certificate is only valid for 30 days from the date of signature

Name and title of issuing inspector

Date of request for SISP or issue for PDF

Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

	AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE		Export Certificate Reference N° Canadian Import Permit N°:	
<u>INTERIM CERTIFICATE FOR THE EXPORT OF LIVE MOLLUSCS FOR FOOD SERVICE, RETAIL USE AND FURTHER PROCESSING FROM THE UNITED STATES OF AMERICA TO CANADA</u>				
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS				
SECTION 1 - ORIGIN OF AQUATIC ANIMALS Country and State/Territory of Export: <u>UNITED STATES</u> Issuing Authority: <u>NOAA Seafood Inspection Program</u> Name and Address of Consignor: _____ _____ Name and Address of Premises of Origin: _____ _____ FAO Harvest Area: _____				
SECTION 2 - DESTINATION OF AQUATIC ANIMALS Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____				
SECTION 3 - TRANSPORT INFORMATION Transport means and conveyance identification: _____ (flight #, bill of lading #)				
SECTION 4 - DESCRIPTION OF CONSIGNMENT				
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code	Source – Wild or Farmed/Cultured
SECTION 5 – ANIMAL HEALTH ATTESTATIONS I, the undersigned official inspector, hereby certify that the aquatic animals and/or products thereof referred to in Part I of this certificate: For live molluscs: 1. The OIE notifiable diseases that are listed on http://www.seafood.nmfs.noaa.gov/ are compulsorily notifiable. 2. The aquatic animal(s) are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes. 3. The transport water, and ice if included, must be EITHER free of diseases/pathogens of concern specific to the species being exported, OR treated in a manner that will destroy these pathogens prior to contact with the aquatic animals. 4. The shipment is not known to contain species not identified on this health certificate.				Inspector's Initials
AND IF INTENDED FOR FURTHER PROCESSING IN CANADA: 5. To the best of my knowledge, the aquatic animals or products to be exported were not sourced from a population undergoing a disease outbreak.				
SECTION 6 – TRANSPORT AND LABELING REQUIREMENTS I, the undersigned official inspector, hereby certify that: 1. The aquatic animals are packaged in shipping containers, holding units and/or conveyances that are either new or cleaned and disinfected. 2. The shipping containers and/or holding units prevent release of the shipping contents (eg., water or animals) while en route. 3. The aquatic animal(s) being presented for importation are packaged in a manner which prevents contact or exchange of animals or water between different shipments of aquatic animals on the same conveyance. 4. The package was labeled indicating the detailed contents, including the taxonomic name of the aquatic animal(s) and the number or biomass of the aquatic animal(s) in the shipment.				
Official NOAA inspector Name and qualifications (in capitals) _____ Signature _____ Date _____			Stamp	
NOTE: For live mollusks this certificate is valid for 30 days from the date of signature				

2. *Export of live or carcass wild-harvested marine finfish and crustaceans for **further processing** from the United States of America to Canada*

CERTIFICATE REFERENCE NUMBER

Canadian Import Permit Number

Origin of Aquatic Animals

Country and State/Territory of Export: United States

Issuing Authority: NOAA Seafood Inspection Program

Consignor: name and address

Premises of Origin: name and address of harvester/processor

FAO Harvest Area

Destination of Aquatic Animals

Country of Destination: Canada

Consignee: name and address

Transport Information

Means of transport: flight #, bill of lading#

Description of Consignment (must check wild caught box)

Species: scientific name

Common name

Net weight (kg)

Lot id or date code

*Must fill in inspectors initials

Attestations

*for live finfish and/or crustaceans, this certificate is valid for 7 days from time of signature

*for dead finfish and/or crustaceans, this certificate is valid for 30 days from time of signature

Name and title of issuing inspector

Date of request for SISF or issue for PDF

Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

 DEPARTMENT OF COMMERCE UNITED STATES OF AMERICA	AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE	 NOAA	Export Certificate Reference N° _____ Canadian Import Permit N°: _____
FOR THE EXPORT OF LIVE OR CARCASS WILD-HARVESTED MARINE FINFISH AND CRUSTACEANS FOR FURTHER PROCESSING FROM THE UNITED STATES OF AMERICA TO CANADA			
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS			
SECTION 1 - ORIGIN OF AQUATIC ANIMALS Country and State/Territory of Export: <u>UNITED STATES</u> Issuing Authority: <u>NOAA Seafood Inspection Program</u> Name and Address of Consignor: _____ _____ Name and Address of Premises of Origin: _____ _____ FAO Harvest Area: _____			
SECTION 2 - DESTINATION OF AQUATIC ANIMALS Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____			
SECTION 3 - TRANSPORT INFORMATION Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #)</div>			
SECTION 4 - DESCRIPTION OF CONSIGNMENT <input type="checkbox"/> Wild ¹			
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code
SECTION 5 - ANIMAL HEALTH ATTESTATIONS I, the undersigned official inspector, hereby certify that the aquatic animals and/or products thereof referred to in Part I of this certificate: For live and dead finfish and/or crustaceans commodities: <ol style="list-style-type: none"> 1. The OIE notifiable diseases that are listed on http://www.seafood.nmfs.noaa.gov/ are compulsorily notifiable. 2. The aquatic animals and/or product are free from visible lesions other than those caused by handling or harvest methods prior to export 3. To the best of my knowledge, the aquatic animals or products to be exported were not sourced from a population undergoing a disease outbreak. 4. The aquatic animal(s) are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes. 5. The transport water and ice, if included, must be EITHER free of diseases/pathogens of concern specific to the species being exported, OR treated in a manner that will destroy these pathogens prior to contact with the aquatic animals. AND In addition for live finfish and/or crustacean commodities: <ol style="list-style-type: none"> 6. The shipment is not known to contain species not identified on this health certificate. 7. The shipment is free of visible ectoparasites and intermediate hosts. 			<div style="border: 1px solid black; padding: 2px; display: inline-block;">Inspector's Initials</div>
SECTION 6 - TRANSPORT AND LABELING REQUIREMENTS I, the undersigned official inspector, hereby certify that: <ol style="list-style-type: none"> 1. The aquatic animals are packaged in shipping containers, holding units and/or conveyances that are either new or cleaned and disinfected. 2. The shipping containers and/or holding units prevent release of the shipping contents (eg., water or animals) while en route. 3. The aquatic animal(s) being presented for importation are packaged in a manner which prevents contact or exchange of animals or water between different shipments of aquatic animals on the same conveyance. 4. The package was labeled indicating the detailed contents, including the taxonomic name of the aquatic animal(s) and the number or biomass of the aquatic animal(s) in the shipment. 			
Official NOAA inspector Name and qualifications (in capitals) _____ Signature _____ Date _____	<div style="border: 1px solid black; width: 100%; height: 100%; display: flex; align-items: center; justify-content: center;"> Stamp </div>		
For live finfish and/or crustacean commodities, this certificate is valid for 7 days from the time of signature. For dead finfish and/or crustacean commodities, this certificate is valid for 30 days from the time of signature.			

¹Wild, marine aquatic animals are inspected by NOAA Seafood Inspection Program

3. Export of live or carcass wild-harvested marine finfish and crustaceans for *food service and retail* use from the United States of America to Canada

CERTIFICATE REFERENCE NUMBER

Canadian Import Permit Number

Origin of Aquatic Animals

Country and State/Territory of Export: United States

Issuing Authority: NOAA Seafood Inspection Program

Consignor: name and address

Premises of Origin: name and address of harvester/processor

FAO Harvest Area

Destination of Aquatic Animals

Country of Destination: Canada

Consignee: name and address

Transport Information

Means of transport: flight #, bill of lading#

Description of Consignment (must check wild caught box)

Species: scientific name

Common name

Net weight (kg)

Lot id or date code

*Must fill in inspectors initials

Attestations

*for live finfish and/or crustaceans, this certificate is valid for 7 days from time of signature

*for dead finfish and/or crustaceans, this certificate is valid for 30 days from time of signature

Name and title of issuing inspector

Date of request for SISF or issue for PDF

Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

 DEPARTMENT OF COMMERCE UNITED STATES OF AMERICA	AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE	 NOAA	Export Certificate Reference N° <hr/> Canadian Import Permit N°:
FOR THE EXPORT OF LIVE OR CARCASS WILD-HARVESTED MARINE FINFISH AND CRUSTACEANS FOR FOOD SERVICE AND RETAIL USE FROM THE UNITED STATES OF AMERICA TO CANADA			
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS			
SECTION 1 - ORIGIN OF AQUATIC ANIMALS Country and State/Territory of Export: <u>UNITED STATES</u>			
Issuing Authority: <u>NOAA Seafood Inspection Program</u>			
Name and Address of Consignor: _____ _____			
Name and Address of Premises of Origin: _____ _____			
FAO Harvest Area: _____			
SECTION 2 - DESTINATION OF AQUATIC ANIMALS Country of Destination: <u>CANADA</u>			
Name and Address of Consignee: _____ _____			
SECTION 3 - TRANSPORT INFORMATION Transport means and conveyance identification _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #)</div>			
SECTION 4 - DESCRIPTION OF CONSIGNMENT <input type="checkbox"/> Wild ¹			
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code
SECTION 5 – ANIMAL HEALTH ATTESTATIONS I, the undersigned official inspector, hereby certify that the aquatic animals and/or products thereof referred to in Part I of this certificate:			<i>Inspector's Initials</i>
For live and dead finfish and/or crustacean commodities:			
<ol style="list-style-type: none"> 1. The OIE notifiable diseases that are listed on http://www.seafood.rnfrs.noaa.gov/ are compulsorily notifiable. 2. The aquatic animal(s) are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes. 3. The transport water and ice, if included, must be EITHER free of diseases/pathogens of concern specific to the species being exported, OR treated in a manner that will destroy these pathogens prior to contact with the aquatic animals. 			
AND			
In addition for live finfish and/or crustacean commodities:			
<ol style="list-style-type: none"> 1. The shipment is not known to contain species not identified on this health certificate. 2. The shipment is free of visible ectoparasites and intermediate hosts. 			
SECTION 6 – TRANSPORT AND LABELING REQUIREMENTS I, the undersigned official inspector, hereby certify that:			
<ol style="list-style-type: none"> 1. The aquatic animals are packaged in shipping containers, holding units and/or conveyances that are either new or cleaned and disinfected. 2. The shipping containers and/or holding units prevent release of the shipping contents (eg. water or animals) while en route. 3. The aquatic animal(s) being presented for importation are packaged in a manner which prevents contact or exchange of animals or water between different shipments of aquatic animals on the same conveyance. 4. The package was labeled indicating the detailed contents, including the taxonomic name of the aquatic animal(s) and the number or biomass of the aquatic animal(s) in the shipment. 			
Official NOAA inspector Name and qualifications (in capitals) _____ Signature _____ Date _____	<div style="border: 1px solid black; width: 100%; height: 100%; display: flex; align-items: center; justify-content: center;"> Stamp </div>		
<small>For live finfish and/or crustacean commodities, this certificate is valid for 7 days from the time of signature. For dead finfish and/or crustacean commodities, this certificate is valid for 30 days from the time of signature.</small>			

¹Wild, marine aquatic animals are inspected by NOAA Seafood Inspection Program

4. *Export of live and dead, wild-harvested marine **finfish and their germplasm for bait** and feeding to aquatic animals from the United States of America to Canada*

CERTIFICATE REFERENCE NUMBER

Canadian Import Permit Number

Origin of Aquatic Animals

Country and State/Territory of Export: United States

Issuing Authority: NOAA Seafood Inspection Program

Consignor: name and address

Premises of Origin: name and address of harvester/processor

FAO Harvest Area

Destination of Aquatic Animals

Country of Destination: Canada

Consignee: name and address

Transport Information

Means of transport: flight #, bill of lading#

Description of Consignment (must check wild caught box)

Species: scientific name

Common name

Net weight (kg)

Lot id or date code

*Must fill in inspectors initials

Attestations

Name and title of issuing inspector

Date of request for SISF or issue for PDF

Round multi colored stamp must be provided with date of certificate along with Inspector signature in ink other than black.

 AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE		Export Certificate Reference N° _____ Canadian Import Permit N°: _____
FOR THE EXPORT OF LIVE AND DEAD, WILD-HARVESTED MARINE FINFISH AND THEIR GERMLASM FOR BAIT AND FEEDING TO AQUATIC ANIMALS FROM THE UNITED STATES OF AMERICA TO CANADA		
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS		
SECTION 1 - ORIGIN OF AQUATIC ANIMALS Country and State/Territory of Export: <u>UNITED STATES</u> Issuing Authority: <u>NOAA Seafood Inspection Program</u> Name and Address of Consignor: _____ _____ Name and Address of Premises of Origin: _____ _____ FAO Harvest Area: _____		
SECTION 2 - DESTINATION OF AQUATIC ANIMALS Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____		
SECTION 3 - TRANSPORT INFORMATION Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #, etc.)</div>		
SECTION 4 - DESCRIPTION OF CONSIGNMENT <input type="checkbox"/> Wild ¹		
Species (scientific name)	Common name	Quantity and total weight (kg)
Lot identifier or date code		
SECTION 5 – ANIMAL HEALTH ATTESTATIONS I, the undersigned, declare and certify that the aquatic animals and/or products thereof referred to in Part I of this certificate: <div style="float: right; border: 1px solid black; padding: 2px; margin-top: 5px;">Inspector's initials</div> <ol style="list-style-type: none"> 1. The OIE notifiable diseases that are listed on http://www.seafood.nmfs.noaa.gov/ are compulsorily notifiable. 2. The aquatic animals are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes. 3. To the best of my knowledge, the aquatic animals or products to be exported were not sourced from a population undergoing a disease outbreak. 4. The shipment is not known to contain species not identified on this health certificate. 5. The transport water, and ice if included, must be EITHER free of diseases/pathogens of concern specific to the species being exported, OR treated in a manner that will destroy these pathogens prior to contact with the aquatic animals. 6. The finfish and/or their germplasm are free from visible lesions other than those caused by handling or harvest methods or in the case of germplasm either originates from a population that is free of the diseases of concern listed on http://www.seafood.nmfs.noaa.gov/ OR the germplasm has been treated in a manner that destroys or renders these diseases inactive. 7. Live finfish to be exported to Canada have been inspected within 96 hours of export and to the best of my knowledge showed no external visible lesions. 8. The shipment is free from visible ectoparasites and intermediate hosts. 		
SECTION 6 – TRANSPORT AND LABELING REQUIREMENTS I, the undersigned official inspector, hereby certify that: <ol style="list-style-type: none"> 1. The aquatic animals are packaged in shipping containers, holding units and/or conveyances that are either new or cleaned and disinfected. 2. The shipping containers and/or holding units prevent release of the shipping contents (eg. water or animals) while en route. 3. The aquatic animal(s) being presented for importation are packaged in a manner which prevents contact or exchange of animals or water between different shipments of aquatic animals on the same conveyance. 4. The package was labelled indicating the detailed contents, including the taxonomic name of the aquatic animal(s) and the number or biomass of the aquatic animal(s) in the shipment. 		
Official NOAA inspector Name and qualifications (in capitals) _____ Signature _____ Date _____	Stamp	

¹Wild, marine aquatic animals are inspected by NOAA Seafood Inspection Program

Chapter 14 – Instructions for Completing Export Health Certificate for Republic of Korea

Live wild products (including Lobsters) do not require a certificate.

Fresh/frozen products do not require a certificate; however, ROK does have a pre-registration requirement. For normal (non-by-product) fishery products: **Ministry of food and Drug Safety: MDFS** requires mandatory pre-registration process for overseas manufacturing facilities via MDFS system (<https://impfood.mfds.go.kr/>) by either an importer or an exporter 7 days before the import declaration.

The Republic of Korea (ROK) requires Export Health Certificates for frozen cod heads, tuna heads, southern hake heads, visceral by-products such as edible fish roe, Pollock entrails, hard roe and the nidamental gland of squid.

Normal inspection procedures apply to these products, e.g. lot inspection, in-plant inspection or a current HACCP QMP system. All frozen fish heads must be cut so the head with pectoral and ventral fins are attached and the frozen edible parts, e.g. meat from the neck, lower jaw and cheek, are included.

The ROK also requires that U.S. exporters be on a list of approved facilities. Headquarters of the Seafood Inspection Program (SIP) has received an interim list from the US Food and Drug Administration of all seafood processors in good regulatory standing which will serve as our interim list until we are able to determine which firms actually export these products to ROK. This list will be submitted to the Korean Ministry of Food, Agriculture, Forestry and Fisheries (MIFAFF).

The following information should be placed in the remarks section of the export health certificate:

3. Description of Goods: HS Code: 0303, 0306, etc. Note: If not in the remarks section, MIFAFF wants to see the HTS code included with the product description.
4. Name, Address and Approval No. of the approved establishment. Note: please use the CFN or FEI assigned by FDA.
5. Date of dispatch. (MIFAFF clarified that the date of dispatch is the onboard date on the Bill of Lading).
6. A statement certifying that “The products are classified as HS code 03 and fit for human consumption.”

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Chapter 15 – Prohibited Products for Certification

- a. **Canada’s Position on Artificial Color in Cooked Shrimp**
Canada's Department of Fisheries and Oceans (DFO) recently (ca. 1996) distributed a bulletin advising interested parties of FDA's decision to allow the use of artificial colors in cooked shrimp. The bulletin further states the allowance is based on proper labeling of the cooked shrimp with the principal display panel indicating that the product is artificially colored cooked shrimp and the color agent is identified in the ingredients statement.

However, of greater importance, the bulletin identifies the Canadian position on the use of artificial color in cooked shrimp. Per the Canadian regulations, artificial colors are not permitted in cooked shrimp sold in Canada. Consequently, USDC Voluntary Seafood Inspection Program will not inspect or certify cooked shrimp destined for Canada that contain artificial color, as defined by FDA's Announcement. The bulletin from Canada's DFO is summarized below:

The purpose of this bulletin is to inform manual holders of a recent change in the United States Food and Drug Administration (USFDA) policy concerning the use of artificial colours on cooked shrimp. Earlier this year (1996) the Office of Seafood, USFDA, decided to permit the use of an artificial colour, FD&C Red No. 40 (Allura Red in the Canadian Food and Drug Regulations), on cooked shrimp if the principal display panel indicates the product as being artificially colored cooked shrimp and the coloring agent used is declared in the list of ingredients.

In accordance with the [Canadian] Food and Drug Regulations, coloring agents are not permitted on cooked shrimp sold in Canada. Therefore, if product is imported and labeled as "artificially colored", the lot is to be rejected for non-permitted additives. Also, if imported shrimp are suspected to contain a coloring agent, specifically Allura Red, the lot should be detained, sampled and analyzed for the presence of this agent.

b. **Bloody Catfish (To be added)**

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Chapter 16 – Instruction for Completing the Israel Veterinary Health Certificates

Fish and Fishery Products for export to Israel

Guidance on the completion of the Israel model health certificate for imports of fishery products intended for human consumption

The following guidance is provided to assist with the completion of the model health certificate for imports of fishery products intended for human consumption as laid down in Commission Regulation (EC) No 2074/2005**(1)** as amended.

It incorporates the notes for guidance listed on the certificate itself and the explanatory notes found in Commission Decision 2007/240/EC **(2)**.

In addition, guidance has been obtained from the texts of the international standard-setting body Codex Alimentarius. In the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001**(3)**) issued by the Codex Alimentarius Commission **(4)**, replacement certificates are foreseen for certain administrative corrections or if the certificates were lost or damaged.

All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable should a PDF version be used. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.

General

To positively indicate any option,

- Tick or mark the relevant box
- ISO codes – use the two-letter country code in compliance with the international standard ISO 3166 alpha-2

The color of the stamp and signature must be different to that of the other particulars in the certificate.

Certifying officers must not sign blank or incomplete certificates.

US Facilities should appear on both the domestic FDA List and the European Union Approved list at the following links:

https://webgate.ec.europa.eu/sanco/traces/output/US/FFP_US_en.pdf

<http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Exporting/ucm126413.htm>

Certifying officers should verify that all foreign sourced material should be from manufacturing facilities listed at the following link:

http://ec.europa.eu/food/international/trade/third_en.htm

Israel has elected to use the EU model health certificate with public and animal health attestations. All intentions of the attestations must be met including Approved Facility listings and raw material sourcing requirements. Israel is not a participant of the Veterinary Equivalence Agreement between the US and EU, therefore all product exported to Israel requires physical inspection.

If the product is produced in a USDC HACCP QMP facility a Lot inspection is not required. All documentation verification must still be done for each consignment.

If the product is produced in a USDC resident inspection facility or a non-contract facility, physical consignment by consignment inspection is required prior to certification.

All firms requesting an export certificate must be listed as an Approved Establishment in the USDC Seafood Inspection Program. All consignments must have been produced in an Approved Facility, have a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.

The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch. Therefore the health certificate must be issued after all the products in the consignment have been produced but before the consignment leaves the country, ideally when the product leaves the dispatch establishment.

The original version of the certificate must accompany consignments on entry into the Israel (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).

Labels for fish products must include, in both Hebrew and English, the name of the product, the name of the fish from which the product was prepared, the name and address of the producer, the name and address of the importer, and the word "KOSHER" if the owner or importer is in possession of a certificate from the Chief Rabbinate of Israel, or the words "NOT KOSHER" if the producer or importer is not in possession of such a certificate.

All manufactured and processed foods must be labelled with nutritional information according to guidelines set by the Israeli Health Ministry. Unprocessed fish is exempt from this requirement. Exporters should consult with their importers for further details concerning Israeli labelling requirements.

Model health certificate for imports of fishery products intended for human consumption

Part I – Information on the consignment shipped

Box I.1 *Consignor*

Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment.
Postcode/zip and telephone number are mandatory.

Box I.2

The certificate reference number is the number that the competent authority of the third country must assign in accordance with its own classification.

Box I.3 *Central Competent Authority*

The name of the Central Authority of the country of dispatch which is responsible for certification.

Box I.4 *Local Competent Authority*

If applicable, the name of the local authority responsible at the place of origin or place of dispatch in the country which is responsible for certification, (If the central competent authority issues the certificate itself, box I.4 is left blank).

Box I.5 *Consignee*

Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped in the Member State of destination (postcode and telephone number are mandatory)

Box I.6 *Country of origin*

Please give the name of the country in which the establishment of production, manufacturing or packaging (flag state for freezer and factory vessels) is located that has applied its veterinary approval number on the product.

The ISO country code must also be stated (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

Box I.6 should always refer to the last country of dispatch

Box I.7 *Place of origin*

Please give the name and address (street, town and region/province/state, as applicable) of the dispatch establishment (e.g. warehouse/cold storage) where the goods were loaded into the container/means of transport being used for their carriage. The veterinary approval number of the establishment should also be stated.

Box I.8 Place of Loading

This is the place (port or airport) where the container was loaded on the means of transport to the Israel.

Box I.9 Entry Port in Israel**Box I.10 Date of containerization/packing**

Production dates

Box I.11 Date of Departure**Box I.12 Means of transport**

Check box

Box I.13 Container identification

Container number and Seal number must be listed

Description of Commodity:

- *Description of Commodity*: Appearance of product
- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Treatment type*: live / chilled / frozen / processed.
- *Approval number of establishments manufacturing plant*: Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant).
- *Number of packages*
- *Net weight*
- *Harvesting Date*
- *Production Date*
- *Best before date*
- *Lot number*
- *Check box* for Ready to eat/ Non-ready to eat
- *Remarks*: For inspection use only.

Part II – Health attestation**Box II.a**

Same reference number as box I.2

Box II.b. - Official Inspector:

Name – Enter the name of the certifying person in capital letters.

Date -Enter the date the certificate is signed. Additional Instructions:

Qualification and Title – Complete qualification and title in non-black ink

Signature of Official Inspector - Sign in non-black ink.

Stamp - Apply the official stamp as indicated, in color other than printed certificate particulars.

Distribution of the completed Israel Export Health Certificate

A single original Israel export health certificate will be issued on legal size watermark paper and may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service. Multiple originals will not be issued.

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UNITED STATES OF AMERICA
U.S. DEPARTMENT OF COMMERCE



Veterinary Health Certificate for export of fish and fishery products to Israel

United States (US)

This certificate is admissible in all Courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make issue, alter, forge or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than (1) year, or both [7 U.S.C. 1622(f)].

I.1. Consignor: Name: Address: Postal Code: Tel. No.: Email:		I.2. Certificate No.:	
		I.3. Central competent authority:	
		I.4. Local competent authority:	
I.5. Consignee: Name: Address: Postal Code: Tel. No.: Email:		I.6. Country of Origin:	
I.7. Place of origin: Name: Address: Approval No.:			
I.8. Place of loading:		I.9. Port of entry to ISRAEL:	
I.10. Date of containerization/stuffing:	I.12. Means of transport: Ship <input type="checkbox"/> Airplane <input type="checkbox"/> Land <input type="checkbox"/> Other <input type="checkbox"/>		I.13. Container identification: Container No: Seal No.:
I.11. Date of departure:			

Description of commodity	Species (scientific name)	Nature of Commodity	Treatment type/ Storage temp.	Approval No. of Manufacturing plant	No. of packages	Net Weight	Harvesting date (dd/mm/yy)	Production date (dd/mm/yy)	Best Before (dd/mm/yy)	Lot No.

The above mentioned commodities are certified for human consumption as: Ready to eat Non-ready to eat

Remarks/Other:

II. Health attestation
II.1. Public health attestation
 I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:

- Come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004
- Have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004
- Satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs
- Have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004
- Have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004
- The guarantees covering live animals and products thereof, if from an aquaculture origin, provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled, and
- Have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004

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	II.a. Certificate reference number
<p>II.2. Animal health attestation for fish and crustaceans of aquaculture origin⁽²⁾⁽⁶⁾</p> <p>I, the undersigned official veterinarian, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p>	
<p>II.2.1. Requirements for susceptible species to Epizootic ulcerative syndrome (EUS), Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellow head disease⁽²⁾⁽⁴⁾</p>	
<p>Originate from a country/territory, zone or compartment declared free from ⁽⁶⁾[EUS] ⁽⁶⁾[EHN] ⁽⁶⁾[Taura syndrome] ⁽⁶⁾[Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority⁽⁵⁾</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 diseases.</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases</p>	
<p>II.2.2.- 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⁽²⁾⁽⁴⁾</p>	
<p>Originate from a country/territory, zone or compartment declared free from ⁽⁶⁾[VHS] ⁽⁶⁾[IHN] ⁽⁶⁾[ISA] ⁽⁶⁾[KHV] ⁽⁶⁾[White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority⁽⁵⁾</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.</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>II.2.3.1. - the aquaculture animals referred to above are placed under conditions, including the 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.</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 Part I of this certificate, and the following statement:</p>	
<p>“⁽⁶⁾[Fish] ⁽⁶⁾[Crustaceans] intended for human consumption in Israel”.</p>	
<p>Notes</p>	
<p>Part I:</p>	
<ul style="list-style-type: none"> - Box: Place of origin: name and address of the dispatch establishment. - Box: Identification of container: Where there is a serial number of the seal it has to be indicated. - Box Identification of commodities: <ul style="list-style-type: none"> • Description of commodity: Specify the appearance and main Characteristics of commodity(ex: head on / head off / fillet / smoked / dried / salted/coated etc., as indicated on the invoice) • Nature of commodity: Specify whether aquaculture or wild origin • Treatment type: Specify whether live, chilled, frozen or processed. • Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant • Harvesting date: Specify the original date of harvesting: specific date in chilled fish and at least, month and year in the case of non-chilled fish. • Production date: Specify the original date of production (freezing, packaging). • Best before: Specify the date which is printed on the Hebrew label • Lot No.: Specify the lot number which is printed on the Hebrew label 	
<p>Part II:</p>	
<p>(1) Part II.1 of this certificate does not apply to countries with special public health certification requirements laid down in equivalence agreements or other European Union legislation.</p>	
<p>(2) Part II.2 of this certificate does not apply to:</p> <ol style="list-style-type: none"> (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 (b) fish which are slaughtered and eviscerated before dispatch (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. (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. (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>(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 the country of destination.</p>	
<p>(6) To be authorized into a country of destination 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).</p>	
<p>- The color of the stamp and signature must be different from that of the other particulars in the certificate.</p>	
<p>Official Inspector</p>	
<p>Name (in capitals) _____</p>	<p>Qualification and title _____</p>
<p>Date/Date _____</p>	<p>Signature/Signature _____</p>
<p>Cachet/Stamp</p>	

Chapter 17 – Instruction for Completing the Republic of Turkey Veterinary Health Certificates

Fish and Fishery Products for export to Republic of Turkey

Guidance on the completion of the Turkey model health certificate for imports of fishery products intended for human consumption

The following guidance is provided to assist with the completion of the model health certificate for imports of fishery products intended for human consumption as laid down in Commission Regulation (EC) No 2074/2005(1) as amended.

It incorporates the notes for guidance listed on the certificate itself and the explanatory notes found in Commission Decision 2007/240/EC **(2)**.

In addition, guidance has been obtained from the texts of the international standard-setting body Codex Alimentarius. In the Guidelines for Design, Production, Issuance and Use of Generic Official Certificates (CAC/GL 38-2001**(3)**) issued by the Codex Alimentarius Commission **(4)**, replacement certificates are foreseen for certain administrative corrections or if the certificates were lost or damaged.

All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable should a PDF version be used. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.

General

To positively indicate any option,

- Tick or mark the relevant box
- ISO codes – use the two-letter country code in compliance with the international standard ISO 3166 alpha-2

The color of the stamp and signature must be different to that of the other particulars in the certificate.

Certifying officers must not sign blank or incomplete certificates.

Certifying officers must verify that all firms that handled, processed or stored the product and its ingredients are listed as current approved shippers to the E.U.

US Facilities should appear on both the domestic FDA List and the European Union Approved list at the following links:

https://webgate.ec.europa.eu/sanco/traces/output/US/FFP_US_en.pdf

<http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Exporting/ucm126413.htm>

Certifying officers should verify that all foreign sourced material should be from manufacturing facilities listed at the following link:

http://ec.europa.eu/food/international/trade/third_en.htm

The Republic of Turkey has elected to use the EU model health certificate with public and animal health attestations. All intentions of the attestations must be met including Approved Facility listings and raw material sourcing requirements. Republic of Turkey is not a participant of the Veterinary Equivalence Agreement between the US and EU, therefore all product exported to Republic of Turkey requires physical inspection.

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If the product is produced in a USDC HACCP QMP facility a Lot inspection is not required. All documentation verification must still be done for each consignment.

If the product is produced in a USDC resident inspection facility or a non-contract facility, physical consignment by consignment inspection is required prior to certification.

The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch. Therefore the health certificate must be issued after all the products in the consignment have been produced but before the consignment leaves the country, ideally when the product leaves the dispatch establishment.

The original version of the certificate must accompany consignments on entry into the Republic of Turkey (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).

Model health certificate for imports of fishery products intended for human consumption

Part I – Information on the consignment shipped

Box I.1 *Consignor*

Please give the name and address (street, town and region/province/state, as applicable) of the physical or legal person who sends the consignment.

Postcode/zip and telephone number are mandatory.

Box I.2 *Certificate reference number*

The certificate reference number is the number that the competent authority of the third country must assign in accordance with its own classification.

Box I.3 *Central Competent Authority*

The name of the Central Authority of the country of dispatch which is responsible for certification.

Box I.4 *Local Competent Authority*

If applicable, the name of the local authority responsible at the place of origin or place of dispatch in the country which is responsible for certification, (If the central competent authority issues the certificate itself, box I.4 is left blank).

Box I.5 *Consignee*

Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped in the Member State of destination (postcode and telephone number are mandatory)

Box I.6

This box is invalidated in the model health certificate.

Box I.7 *Country of origin*

Please give the name of the country in which the establishment of production, manufacturing or packaging (flag state for freezer and factory vessels) is located that has applied its veterinary approval number on the product. The ISO country code must also be stated (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

Box I.8 *Region of origin*

This box is invalidated in the model health certificate.

Invalidate Box I.9 *Country of destination*

Turkey

Box I.10

This box is invalidated in the model health certificate.

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Box I.11 Place of origin

Please give the name and address (street, town and region/province/state, as applicable) of the dispatch establishment (e.g. warehouse/cold storage) where the goods were loaded into the container/means of transport being used for their carriage. The veterinary approval number of the establishment should also be stated.

Box I.12

This box is invalidated in the model health certificate.

Box I.13 Place of loading

This is the place (port or airport) where the container was loaded on the means of transport to the EU.

Box I.14 Date of departure

Date of departure of the means of transport (vessel or aircraft).

Box I.15 Means of transport

There should be a mark in the box next to the correct means of transport.

Identification: e.g. vessel name or flight number (mandatory)

Documentary references: bill of lading number or booking reference number (optional)

Box I.16 Entry BIP in Turkey**Box I.17**

This box is invalidated in the model health certificate.

Box I.18 Description of commodity

Give a veterinary description of the goods or use the titles as they appear in the World Customs Organization's Harmonized System included in Council Regulation (EEC) No 2658/87(6). This customs description shall be supplemented, if necessary, by any information required classifying the goods in veterinary terms (species, processing, etc.)

Box I.19 Commodity code

Please give the six digits HS code as it appears in the World Customs Organization's Harmonized System included in Regulation (EEC) No 2658/87.

Box I.20 Quantity

Please give the total gross and net weights in kg. Gross weight is the weight of the product and its packaging (excluding shipping containers and pallets except where the pallet is the unit of packaging certified e.g. blocks of fish shrinks wrapped directly onto pallets).

Box I.21 Temperature

Please tick or mark the appropriate temperature box for transport/storage of the product.

Box I.22 Number of packages

Please indicate the total number of packages.

Box I.23 Container/seal number

Container number shall be stated.

The serial seal number has to be indicated if the seal was affixed to the container under the supervision of the competent authority.

Box I.24 Type of packaging

e.g. cartons, bags, trays

Box I.25

Tick or mark the box "human consumption"

Box I.26

This box is invalidated in the model health certificate.

Box I.27

Tick or mark the box

Box I.28 Identification

- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Treatment type*: live / chilled / frozen / processed. Processed includes cooked and canned. Therefore for frozen cooked prawns the entry would be 'Frozen, processed'
- *Approval number of establishments manufacturing plant*: Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant).
- Number of packages
- Net weight

Part II – Health attestation

Box II.a Same reference number as box I.2

Official Inspector Section:

Name – Enter the name of the certifying person in capital letters.

Date -Enter the date the certificate is signed. Additional Instructions:

Qualification and Title – Complete qualification and title in non-black ink

Signature of Official Inspector - Sign in non-black ink.

Stamp - Apply the official stamp as indicated, in color other than printed certificate particulars.

Distribution of the completed Republic of Turkey Export Health Certificate

A single original Turkey export health certificate will be issued on legal size watermark paper and may only be delivered via commercial courier service, picked up in person at the nearest inspection office or delivered by regular mail via US Postal Service. Multiple originals will not be issued.



UNITED STATES OF AMERICA
U.S. DEPARTMENT OF COMMERCE



TÜRKİYE CUMHURİYETİ'NE İNSAN TÜKETİMİ AMAÇLI BALIKÇILIK ÜRÜNLERİNİN İHRACATI İÇİN
VETERİNER SAĞLIK SERTİFİKASI

Veterinary Health Certificate for exports of fishery products intended for human consumption to the Republic of Turkey

Kısım I: Gönderilen Sevkiyata Ait Detaylar / Part I: Details of dispatched consignment	I.1. Gönderen/Consignor Adı/Name: Adresi/Address Telefon/Tel.		I.2. Sertifika referans numarası/Certificate reference No I.2. a.	
	I.5. Alıcı/Consignee Adı/Name: Adresi/Address Posta kodu/Postcode Telefon/Tel.		I.6.	
	I.7. Orjin ülke/Country of origin UNITED STATES		I.8. Orjin bölgesi/Region of origin Kodu/Code	
	I.9. Varış ülkesi/Country of destination TÜRKİYE/TURKEY		I.10. ISO Kodu/ISO Code TR	
	I.11. Orjin yeri/Place of origin Adı/Name Onay numarası/Approval number Adresi/Address		I.12.	
	I.13. Yükleme yeri/Place of loading		I.14. Çıkış tarihi/Date of departure	
	I.15. Nakliye aracı/Means of transport Uçak/Aeroplane <input type="checkbox"/> Gemi/Ship <input type="checkbox"/> Tren Vagonu/Railway Wagon <input type="checkbox"/> Otoyol Aracı/Road vehicle <input type="checkbox"/> Diğer/Other <input type="checkbox"/> Kimliği/Identification Doküman referansları/Documentary references		I.16. TR'ye giriş yeri/Entry Point in TR I.17.	
	I.18. Malın tanımı/Description of commodity		I.19. Malın kodu (HS)/Commodity code (HS Code)	
	I.21. Ürünün ısısı/Temperature of product Oda sıcaklığı/Ambient <input type="checkbox"/> Soğutulmuş/Chilled <input type="checkbox"/> Dondurulmuş/Frozen <input type="checkbox"/>		I.20. Miktar/Quantity	
	I.23. Mühür/Konteynir no/Seal/Container No 0316531		I.22. Paket sayısı/Number of packages	
I.24. Paketlemenin Türü/Type of packaging		I.25. Mallar/Commodities certified for İnsan tüketimi için onaylıdır/Human consumption <input type="checkbox"/>		
I.26.		I.27. Türkiye'ye ithalatı veya girişi için/For import or admission into Turkey X		
I.28. Malların Tanımı/Identification of the commodities İşletme onay numarası/Approval number of establishment Türler/(Bilimsel adı) Malın niteliği İşlem türü Üretim tesisi Paket sayısı Net ağırlık Species(Scientific name) Nature of commodity Treatment type Manufacturing plant Number of packages Net weight				

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Part II: Certification/Kısım II: Sertifikasyon	II. Sağlık Bilgileri/Health Information	II. a. Sertifika referans numarası/Certificate reference number	II. b
	<p>II.1 Halk Sağlığı Beyanı/Public health attestation</p> <p>Aşağıda imzası bulunan ben, 178/2002 (EC), 852/2004 (EC), 853/2004 (EC) ve 854/2004 (EC) sayılı Yönetmeliklerin ilgili hükümlerinden haberdar olduğumu beyan eder ve onaylarım ki, yukarıda tanımlanan balıkçılık ürünleri bu gereksinimlere uygun olarak üretilmiştir, özellikle/<i>I, the undersigned, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:</i></p> <ul style="list-style-type: none"> - 852/2004/EC sayılı Yönetmeliğe uygun olarak, HACCP ilkelerini temel alan bir program uygulayan işletme(ler)den gelmektedir./<i>come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004</i> - 853/2004/EC sayılı Yönetmeliğin Ek III'ün, Kısım VIII, Bölüm I ile IV'ünde belirtilen gereksinimlere uygun olarak yakalanmış ve gemilerde işlemden geçmiş, karaya çıkarılmış, işleme tabii tutulmuş ve hijyenik olarak uygun yerlerde, hazırlanmış, işlenmiş, dondurulmuş ve çözdürülmüştür./<i>have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004/EC.</i> - 853/2004/EC sayılı Yönetmeliğin Ek III'ün, Kısım VIII, Bölüm V'te belirtilen sağlık standartları ve gıdalar için mikrobiyolojik kriterlere dair 2073/2005/EC sayılı Yönetmelikte belirtilen kriterleri sağlamaktadır./<i>satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</i> - 853/2004/EC sayılı Yönetmeliğin Ek III'ün, Kısım VIII, Bölüm VI ile VIII'e uygun olarak ambalajlanmış, depolanmış ve nakledilmiştir./<i>have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004/EC;</i> • 853/2004/EC sayılı Yönetmeliğin Ek II'nin, Kısım 1'e uygun olarak işaretlenmiştir./<i>have been marked in accordance with Section 1 of Annex II to Regulation (EC) No 853/2004/EC;</i> - 96/23/EC sayılı direktife ve özellikle bu direktifin 29. maddesine uygun olarak sunulan kalıntı planları aracılığıyla, yetiştiricilikte elde edilen canlı hayvanları ve bunların ürünlerini kapsayan garantiler yerine getirilmiştir. Ve./<i>the guarantees covering live animals and products thereof, if from aquaculture origin, provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled; and</i> • 854/2004/EC sayılı Yönetmeliğin Ek III'ünde belirtilen resmi kontrollerden yeterli derecede geçmiştir./<i>have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004/EC</i> <p>II.2 ⁽³⁾ Yetiştiricilikte elde edilen balık ve kabuklulara yönelik Hayvan Sağlığı Beyanı/<i>Animal health attestation for fish and crustaceans of aquaculture origin</i></p> <p>II.2.1 ⁽³⁾ Epizootik hematopoetik nekroz (EHN), Taura sendromu ve Sarıbaş hastalığına duyarlı türler için gereksinimler: <i>[Requirements for susceptible species to Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease:</i></p> <p>Ben aşağıda imzası bulunan resmi denetçi/veteriner, onaylarım ki bu sertifikamın 1. Kısımında atıfta bulunulan balıkçılık hayvanları veya bunların ürünleri:/<i>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</i></p> <p>Bulduğum ülkenin yetkili otoritesi tarafından ilgili OIE Standardına uygun olarak (i)[EHN] (i)[Taura sendromu] (i)[Sarışbaş hastalığı]'ndan arı olduğu beyan edilen bir ülkeden/toprakтан, bölgeden ya da bölümden gelmektedir./<i>Originate from a country/territory, zone or compartment declared free from (i) [EHN] (i) [Taura syndrome] (i) [Yellowhead disease] in accordance with the relevant OIE Standard by the competent authority of my country,</i></p> <ul style="list-style-type: none"> (i) ilgili hastalıkların yetkili otoriteye bildirim zorunludur ve ilgili hastalığa ilişkin bulaşma şüphesi raporlarının, yetkili otorite tarafından derhal araştırılması gerekmektedir./<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,</i> (ii) ilgili hastalıklar için duyarlı olarak bildirilen tüm türler, hastalıktan arı olarak beyan edilen bir alandan gelmektedir. Ve./<i>all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</i> (iii) ilgili hastalıklar için duyarlı türler, ilgili hastalıklara karşı aşılanmamıştır./<i>species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</i> <p>II.2.2 ⁽³⁾ Viral hemorajik sepsisemi (VHS), enfeksiyöz hematopoetik nekrozis (IHN), enfeksiyöz somon anemisi (ISA), Koi herpes virüs hastalığı (KHV) ve Beyaz benek hastalığına duyarlı türler için gereksinimler/<i>Requirements for species susceptible to Viral haemorrhagic septicemia(VHS), Infectious haematopoietic necrosis (IHN), Infectious salmon anaemia (ISA), Koi herpes virus (KHV) and White spot disease</i></p> <p>Ben aşağıda imzası bulunan resmi denetçi/veteriner, onaylarım ki bu sertifikamın 1. Kısımında atıfta bulunulan balıkçılık hayvanları veya bunların ürünleri:/<i>I, the undersigned official inspector/veterinarian, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</i></p> <p>Bulduğum ülkenin yetkili otoritesi tarafından ilgili OIE Standardına uygun olarak [VHS] [IHN] [ISA] [KHV] [Beyaz benek hastalığı]'ndan arı olduğu beyan edilen bir ülkeden/toprakтан, bölgeden ya da bölümden gelmektedir./<i>Originate from a country/territory, zone or compartment declared free from [VHS] [IHN] [ISA] [KHV] [White spot disease] in accordance with the relevant OIE Standard by the competent authority of my country</i></p> <ul style="list-style-type: none"> (i) ilgili hastalıkların yetkili otoriteye bildirim zorunludur ve ilgili hastalığa ilişkin bulaşma şüphesi raporlarının, yetkili otorite tarafından derhal araştırılması gerekmektedir./<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</i> (ii) ilgili hastalıklar için duyarlı olarak bildirilen tüm türler, hastalıktan arı olarak beyan edilen bir alandan gelmektedir. Ve./<i>all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</i> (iii) ilgili hastalıklar için duyarlı türler, ilgili hastalıklara karşı aşılanmamıştır./<i>species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</i> <p>L.2.3 Nakliye ve etiketleme gereksinimleri/Transport and labelling requirements</p> <p>Ben aşağıda imzası bulunan resmi denetçi/veteriner, aşağıda yazılı hususları onaylarım:/<i>I, the undersigned official inspector/veterinarian, hereby certify that:</i></p> <p>II.2.3.1 yukarıda belirtilen balıkçılık hayvanları, suyun kalitesi de dâhil olmak üzere, sağlık statülerini değiştirmeyecek koşullar altında yerleştirilmiştir./<i>the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</i></p> <p>II.2.3.2 nakliye konteyniri veya balıkçı gemisi yüklemesi öncesinde temiz ve dezenfekte edilmiştir veya öncesinde kullanılmamıştır. Ve/<i>the transport container or well boat prior to loading is clean and disinfected or previously unused; and</i></p> <p>II.2.3.3 sevkiyat, konteynirın dışında okunabilir bir etiket ile veya malın balıkçı gemisiyle taşıdığı durumlarda geminin manifestosunda, bu sertifikamın 1. Kısımında bulunan 1.7 ile 1.11 numaralı kutularda belirtilen ilgili bilgilerle ve aşağıda belirtilen ibare ile tanımlanmıştır. <i>/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 1.7 to 1.11 of Part 1 of this certificate, and the following statement:</i></p> <p>"İnsan tüketimine yönelik ⁽³⁾ [Balık] ⁽³⁾ [Kabuklular]"/"<i>(i) [Fish] (i) [Crustaceans] intended for human consumption</i>"</p>		

II. Sağlık Bilgileri/ <i>Health Information</i>	II. a. Sertifika referans numarası/ <i>Certificate reference number</i>	II. b
<p>Notes/Notlar</p> <p>Kısım I/<i>Part I</i></p> <p>- Madde 1.8: Orijin bölgesi: Dondurulmuş ya da işlenmiş çift kabuklu yumuşakçalar için üretim alanını belirtiniz./<i>Box reference 1.8: Region of origin: For frozen or processed bivalve molluscs, indicate the production area.</i></p> <p>- Madde 1.11: Orijin yeri: Yüklendiği işletmenin adı, adresi./<i>Box reference 1.11: Place of origin: Name and address of the dispatch establishment./</i></p> <p>- Madde 1.15: Kayıt numarası (tren vagonu veya konteyner ve kamyon), uçuş numarası (uçak) veya ad (gemi). Boşaltılma ve geri yükleme durumunda ayrı bilgi sağlanmalıdır./<i>Box reference 1.15: 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.</i></p> <p>- Madde 1.19: Dünya Gümrük Örgütünün uygun kodlarını (HS) kullanınız: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 05.11, 15.04, 1516, 1518, 1603, 1604, 1605 veya 2106./<i>Box reference 1.19: use the appropriate Harmonised System (HS) codes of the World Customs Organization of the following headings: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 05.11, 15.04, 1516, 1518, 1603, 1604, 1605 or 2106.</i></p> <p>- Madde 1.23: Konteynerin kimlik numarası /Mühür numarası: Mührün seri numarasının olduğu durumlarda, bu belirtilmelidir./<i>Box reference 1.23: Identification of container/Seal number: Where there is a serial number of the seal it has to be indicated.</i></p> <p>- Madde 1.28: Malın niteliği: Yetiştirme veya yaban hayatı menşeli ürün olup olmadığını belirtiniz./<i>Box reference 1.28: Nature of commodity: Specify whether aquaculture or wild origin.</i></p> <p>İşlem tipi: Canlı, soğutulmuş, dondurulmuş ya da işlenmiş olup olmadığını belirtiniz./<i>Treatment type: Specify whether live, chilled, frozen or processed.</i></p> <p>Üretim tesisi: üretim gemisi, donduruculu gemi, soğutma deposu, işleme tesisini kapsar./<i>Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant.</i></p> <p>Kısım II/<i>Part II</i></p> <p>(⁶) Bu sertifikanın Kısım II.2 bölümü aşağıdakiler için uygulanmayacaktır: (⁶) <i>Part II.2 of this certificate does not apply to:</i></p> <p>(a) Elde edildikleri çevreye geri dönmeleri durumunda artık canlı hayvan olarak hayatta kalamayan cansız kabuklular./<i>non-viable crustaceans, which means crustaceans no longer able to survive as living animals if returned to the environment from which they were obtained</i></p> <p>(b) sevk edilmeden önce kesilen ve iç organları temizlenen balıklar./<i>fish which are slaughtered and eviscerated before dispatch,</i></p> <p>(c) 853/2004/EC sayılı Yönetmelik'teki ambalajlama hükümlerine uygun olarak perakende satış ambalajlarıyla paketlenmeleri koşuluyla, daha sonra işlemden geçmeden insan tüketimi için piyasaya sunulan balıkçılık hayvanları ve ürünleri./<i>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,</i></p> <p>(d) 2006/88/EC sayılı Direktif'in 4(2)'inci Maddesi doğrultusunda yetkilendirilmiş işleme tesislerine ya da sevk merkezlerine, arıtma merkezlerine veya sızma konusuna patojenleri inaktif eden bir atık işleme sistemi bulunan ya da atık maddenin, doğal sulara hastalık yayılma riskini kabul edilebilir bir seviyeye kadar azaltan diğer işleme tiplerine tabi tutulduğu benzer işlemlere gönderilen kabuklular./<i>crustaceans destined for processing establishments authorized in accordance with Article 4(2) of Directive 2006/88/EC, or for dispatch centres, purification centres 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, /</i></p> <p>(e) 853/2004/EC sayılı Yönetmeliğe uygun olması amacıyla işleme, paketlenme ve etiketlenme yerinde geçici depolama yapılmadan, insan tüketiminden önce ileri işlemden geçmesi amaçlanan kabuklular./<i>crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labelled for that purpose in accordance with Regulation (EC) No 853/2004.</i></p> <p>(⁶) Bu sertifikanın Kısım II.2.1 ve II.2.2'si sadece ilgili madde başlığı altında belirtilen bir ya da birden çok hastalığa karşı duyarlı olan türler için uygulanacaktır. Duyarlı türler, 2006/88/EC sayılı Direktif'in Ek IV'ünde listelenmiştir./<i>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 heading of the point concerned. Susceptible species are listed in Annex IV to Directive 2006/88/EC./</i></p> <p>(⁶) Uygun şekilde saklayınız./<i>Keep as appropriate.</i></p> <p>- Mührün ve imza renginin, sertifikanın diğer unsurlarının renginden farklı olması gerekmektedir./<i>The color of the stamp and signature must be different to that of the other particulars in the certificate.</i></p> <p>(*)In case of exportation of live aquaculture, official veterinarian should sign./<i>Canlı balıkçılık ürünlerinin ihracatı durumunda Resmî Veteriner Hekim imzalamalıdır.</i></p>		
<p>Resmî denetçi/Veteriner Hekim(⁶)/<i>Official Inspector/Veterinarian (*)</i></p> <p>İsim (büyük harflerle):/Name (in capital letters) _____</p> <p>Yetki ve unvan/Qualification and title _____</p> <p>Tarih/Date _____ İmza/Signature: _____</p> <p>Mühür/Stamp</p>		