

# PART 7 – Certification

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## *Chapter 1 – General Instructions for Certification (rev. 9/2023)*

### **Instructions for Certificate Numbering**

These instructions establish and implement procedures that will assure national uniformity in the numbering of certificates. Only as an option when the online portal system is down, or the certificate is not in the system, is a PDF version issued. Each region is responsible for maintaining a log, accessible to the supervisors in the region, of all PDF certificates issued.

#### **I. Export Certificates:**

Use two character country ISO codes at the following link.

[http://www.iso.org/iso/english\\_country\\_names\\_and\\_code\\_elements](http://www.iso.org/iso/english_country_names_and_code_elements)

#### **II. Domestic Certificates:**

Use 2-character country code “US”.

#### **III. Enter Four-Digit Inspector/Officer number.**

IV. Enter Five-Digit numerical reference number starting new with each inspector/officer. Each inspector/officer would begin with 00001 and proceed in numeric order until reaching 99999, then begin again at 00001.

#### **V. Enter 2-digit year code.**

#### **VI. Add extension to the end of the numbering sequence, preceded by a dash.**

Annex IV 14.1 Legal Harvest Unprocessed Product	AC
Annex IV 14.2 Legal Harvest Processed Product	AF
Brazil	BH
Brazil Lobster	BL
Canadian Baitfish	CB
Canadian Food Service / Retail	FS
Canadian Further Processing	FP
Canadian Live Molluscs	CM
Certificate of Inspection	CN
Chile Certificate of Legal Origin	LO
Colombia	CH
Croatia	EU
Export Health (non-EU)	SE
Export Health-EU Fishery Products	EU
Export Health-EU Foreign Sourced Product	BB
Export Health – Indonesia Finfish	IF
Export Health – Indonesia Crustacean	IC
Export Health – Indonesia Molluscs	IM
Export Health Certificate - Ukraine	HU
Fish Certificate of Origin	FC
Health Certificate - Australian Baitfish	BF
Health Certificate - Australian Prawns	PR
Health Certificate - Australian Cooked Crustacean	CR
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 - Non-eviscerated, Non-Salmonid Finfish	AN
Health Certificate - Australia Salmonid	US
Health Certificate - Belarus	HB
Health Certificate – Bosnia and Herzegovina	BZ
Health Certificate - China - Fish & Fishery Products	HC
Health Certificate - China - Live Aquatic Animals	HA
Health Certificate - China - Fish Meal	FM
Health Certificate – Costa Rica	CI
Health Certificate - French Polynesia	HP
Health Certificate - Guatemala	GH
Health Certificate - Korea	HK
Health Certificate - Korea Heads & Intestines	HI
Health Certificate - New Zealand - Processed Salmon	HZ
Health Certificate - Thailand	TU
Health Certificate – United Arab Emirates	UA
Health Certificate - Vietnam	VH
Indonesia	IH
Israel Fish and Fishery Products	IR
Legal Harvest US	CC
Legal Harvest Non-US	OO
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
New Caledonia - Fish	MF
New Caledonia - Molluscs	MM
New Caledonia- Crustacean	UC
Sanitary/Zoosanitary Certificate - Argentina	AZ
Ship Stores in Transit	SS
Turkey	TH
Taiwan	MS
Veterinary Certificate - Russia	RC

**\*\*\*A PERIOD (.) SHOULD BE ADDED BETWEEN THE BEGINNING 2 LETTERS, THE INSPECTOR NUMBER, THE 5-DIGIT NUMERIC REFERENCE NUMBER AND THE 2-DIGIT YEAR CODE\*\*\***

***Example: CN.4023.00001.16-HC. This is a sample of a Southwest region Export Health certificate for fishery products to China issued by Officer 4023 in 2016.***



## Certificate Superseding

Effective April 1, 2019, certificates may be superseded for previously certified product that has left the US to rectify certificates that have been for example, lost, damaged, contain errors, or where the original information is no longer correct. Each superseding certificate must be clearly marked to indicate that it is replacing the original certificate. A superseding certificate shall reference the number of the original certificate that it supersedes and the date the original was signed.

### Management requirements

- Regional supervisory staff is expected to perform a random verification of issued superseding certificates to ensure policy effectiveness and implementation. Superseding certificates issued through the Seafood Inspection Services Portal (SISP) provide a “supersede values” page that documents any changes.
- If a replacement certificate is issued in deviation from written policy, supervisory approval is required. A log shall be kept documenting reasons for a deviation and corrective action taken.

### Scenarios where a supersede may be appropriate

- A split load under the following conditions: If a shipment is split into two or more certificates, the species cannot change and the total net weight of all new certificates must be less than or equal to the original net weight of the one certificate. There is a limit of one time supersede per consignment for this issue, any requests beyond that must be routed through HQ.
- Change of country. Note: If this is **from** outside EU **to** an EU country, then the customer assumes the risk of possible rejection of the shipment.
- Change of consignee.
- Change of processor if within the parent company only (EX. Listed processor changes from one vessel or plant to another vessel or plant that is owned and operated by the same company). NOTE: Change of Processor is NOT allowed for EU certificates.
- Minor typographical errors. In particular, EU will accept minor changes to container/seal number but not an entire container/seal number change.
- For changes in logistics (EX. port, shipping vessel name).

### Scenarios where a supersede is not appropriate

- USDC will not supersede shipments that have been accepted at a foreign border inspection post. It is the customer’s responsibility to work with the ‘landed’ country (NEW COMPETENT AUTHORITY) for continued export.
- Seal number change.

- To convert multiple certificates into fewer (EX. combining the contents of 2 certificates onto 1 certificate).
- Amend additional product or weight values.
- To change the country of origin of the product.
- Product changes for species, including common name, type code, intermediate code or end product code.

- Product that has not departed the US will have the original certificate voided and a new certificate issued.

**Procedures and Requirements**

All requested certificates will be issued through the online system, per policy, to meet inspection requirements for each consignment. Certificates for incomplete service requests will not be issued before processing is completed. NOAA SIP certificates are issued as complete meeting international standards. NOAA SIP will work with individual stakeholders to address specific certification needs and place inspectors and officers in locations at the times necessary to meet both NOAA SIP program requirements and industry service requests.

SIP completes quarterly audits to maintain the integrity of our fish and fishery products. Each quarter, a random sampling of certificates is selected for audit. The requester of the certificate is asked to provide all of the documentation supporting the statements made on the certificate, showing all steps in the processing of the fish from harvest through finished product certification.

## Stamp procedure for Export Health Certification



Seafood Inspection Program  
U.S. Department of Commerce  
National Oceanic & Atmospheric Administration  
1315 East West Highway  
Silver Spring, MD 20910



October 1, 2019

MEMORANDUM FOR: Seafood Inspection Program Staff and Program Participants

FROM: Steven Wilson,  
Director of Seafood Commerce and Certification

SUBJECT: NOAA Seafood Inspection Program, Certificate stamp

This memo serves as notice of upcoming changes to procedure for all NOAA SIP Export Health Certificate issuance.

Previously, NOAA SIP Export Health certificates have been stamped with various official wet stamps including the USDC Officially Sampled mark or Approved for Specification mark, dependent on destination countries and stakeholder requests.

In an effort to align with internationally accepted certification procedures, beginning January 1, 2020 NOAA SIP will only use a singular bicolor certificate stamp on all Export Health Certificates. The stamp date included will match the date of certification for each document. Please see a sample of the bicolor certificate stamp for all Export Health Certification below.

There is no change to NOAA SIP inspection procedures for export of fishery products due to this policy.

Please contact NOAA SIP if you have further questions regarding this policy.



## *Chapter 2 – Prohibited Products for Certification (rev. 8/2023)*

### **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 colors on cooked shrimp. Earlier this year (1996) the Office of Seafood, USFDA, decided to permit the use of an artificial color, 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 a 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. Prohibited product for shipment to EU**

Exports of bivalve molluscs, echinoderms, tunicates and marine gastropods are not permitted, with the exception of certain live molluscan shellfish from approved growing areas in the states of Massachusetts and Washington. (See Chapter 13 of this Part for full details.) However, Pectinidae (Scallop) adductor muscles completely separated from the viscera and gonads, i.e., "roe-off", are accepted for export, providing they are wild caught. Commission Decision 2006/766/EC.

### *Chapter 3 – Instruction for Completing the Certificate of Inspection (rev. 11/2018)*

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 legal size 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 name of the firm which processed the product.
- 3. Enter the address of the firm which processed the product.
- 4. Enter the name of the person or firm to whom the product is being shipped.
- 5. Enter the address of the person or firm to whom the product is being shipped.
- 6. Enter a general description of the product.

7. Enter the date which certificate is being issued.
8. Enter the name and address of the facility in which the product was being held at the time of inspection.
9. Enter the total number of containers inspected, type and size.
10. 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.")
11. Enter the product's code and/or date of pack.
12. Enter the code number as imprinted on the master cases.
13. 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.

14. 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.")
15. Enter the inspector's name in print. Sign all originals.
16. 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.
17. Enter the address of the plant/regional/local office to which the inspector is assigned.
18. Distribution of Completed Certificates of Inspection:

OFFICIAL CERTIFICATES WILL BE PRINTED ON USDC LEGAL SIZE WATERMARKED PAPER ONLY

- a. One original will be printed, signed, stamped and given to applicant.
- b. 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.:

1

DATE:

8

### CERTIFICATE OF INSPECTION

*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(h)].*

TO:

3

ADDRESS:

4

FOR:

5

ADDRESS:

6

PRODUCT INSPECTED: 7

PRODUCT LOCATION:

9

NO., SIZE AND KIND

OF CONTAINER: 10

LABEL & PRODUCT  
DESCRIPTION: 11  
(TITLE NUMBER, SIZE,  
NET WT.,  
CONTAINER  
DESCRIPTION)

CONTAINER CODE  
OR PACK DATE: 12

CASE CODE: 13

GRADE/RESULTS: 14

REMARKS: 15

*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 INSPECTOR  
16

ADDRESS  
18

OFFICIAL STAMP

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE.

Revised 06/1982



## *Chapter 4 – Instruction for Completing the Memorandum of Inspection/Certification of Loading (rev. 11/2018)*

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 email, 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), worksheets, or other notes or records relative to the inspection.

All certification should be requested by customer 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 legal size watermarked paper only. The numbered paragraphs below correspond to the 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.
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 LEGAL SIZE 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 requested by customer 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 legal size 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 LEGAL SIZE WATERMARKED PAPER

- 1. Print one copy, sign, stamp and forward to the customer.
- 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	<b>2</b>
CONTRACT NUMBER	<b>3</b>
LOCATION OF PRODUCT(S)	<b>4</b>

TO (Name and address) <b>5</b>				FOR (Name and address) <b>6</b>		
PRODUCT/BRAND/TYPE OR STYLE	LOT NO(S)	CODES(S)	NO. OF CASES	CONT. SIZE(S)	TOTAL WEIGHT	
<b>1</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
RESULTS: <b>13</b>				OFFICIAL STAMP		
REMARKS: <b>14</b>				<b>17</b>		
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.						
INSPECTION OFFICE (Region and Address) <b>15</b>		INSPECTOR (Signature and Number) <b>16</b>				

## *Chapter 5 – Instruction for Completing the Certificate of Inspection – Fishery Product Intended for Re-Export to EU (6/2019)*

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the Certificate of Inspection Fishery Product Intended for Re-Export to EU for computer based certificates (see Attachment #1).

### **General**

- A. The Certificate of Inspection - Fishery Product Intended for Re-Export to EU is used only for certifying products that are exported from the U.S. with the intent of reprocessing and re-export to EU.
- B. The information needed to complete the certificate is provided by the requestor and verified by Seafood Inspection Program personnel. Certifying officers must verify that that the processor of the product is listed as a current approved shipper to the E.U. US Facilities should appear on the European Union Approved list at the following links:  
<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

- C. The Certificate of Inspection - Fishery Product Intended for Re-Export to EU is used to confirm the product listed meets the stated attestation. While this certificate confirms the product meets the stated attestation, it is not a Health Certificate. This certificate may be requested in conjunction with a Health Certificate or as a stand-alone document. *The above products were caught and handled on board vessels and were landed, handled and, where applicable, prepared, processed, frozen, thawed, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health requirements as set forth in Title 21 of the United States Code of Federal Regulations, which have been recognized for the purpose of additional processing and re-exports as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC.*  
*Commodities certified for human consumption.*

### **Procedures**

- A. Completing the Certificate of Inspection - Fishery Product Intended for Re-Export to EU: 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.

- B. 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 date of request submission.
3. Enter the name of the firm which exported the product.
4. Enter the address of the firm which exported the product.
5. Enter product information as follows:
  - *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'
  - *Manufacturing plant name and registration / ISO code of country of Origin*: Name and Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant). ISO country code of country of origin of the product.
  - Number of packages
  - Net weight
6. The results/remarks section is used to enter information pertinent to the product
7. Enter the inspector's name in print. Sign all originals.
8. Place the certification stamp.
9. Enter the address of the plant/regional/local office to which the inspector is assigned.

C. Distribution of Completed Certificates of Inspection:

OFFICIAL CERTIFICATES WILL BE PRINTED ON USDC WATERMARKED PAPER ONLY

1. One original will be printed, signed, stamped (round certification stamp) 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.: #1

DATE: #2

## CERTIFICATE OF INSPECTION - FISHERY PRODUCT INTENDED FOR RE-EXPORT TO EU

*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(h)].*

EXPORTER: #3

ADDRESS: #4

Species (Scientific name)	Nature of commodity	Treatment type	Manufacturing plant name and registration / ISO code of country of Origin	Number of packages	Net weight
#5					

RESULTS/REMARKS: #6

### ATTESTATION:

The above products were caught and handled on board vessels and were landed, handled and, where applicable, prepared, processed, frozen, thawed, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health requirements as set forth in Title 21 of the United States Code of Federal Regulations, which have been recognized for the purpose of additional processing and re-exports as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC.  
Commodities certified for human consumption.

*I certify that in compliance with the U.S. Department of Commerce regulations governing the inspection and certification of the product designated herein issued pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et seq.), samples from lots specified above have been examined in accordance with current regulations and standards and the results are shown above.*

OFFICIAL STAMP

#8

OFFICIAL INSPECTOR #7

ADDRESS #9

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE.

Revised Feb 2019

## *Chapter 6 – Instruction for Completing the Lot Inspection Certificate (rev. 11/2018)*

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: NOAA Form 89-814, ([Request for Inspection Services](#)), must be provided by the applicant. The submitted NOAA Form 89-814 is part of the permanent record for the inspection
- 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 legal size 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 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 for.
5. Enter the address of company to which inspection is performed for.
6. Enter the product inspected, as to the production commodity code. Enter the location of product and sampling/inspection.
7. Enter container information. (e.g. Master Container size, Warehouse Storage Lot numbers)
8. Enter Label information (e.g. Brand, Processor, Product, Type style, market form size etc.)
9. Enter Container identification marks (e.g. pack dates. Best Before dates)
10. Enter Container ID Number when appropriate (e.g. Product codes.)
11. Enter Case Information (USDC Stamp number and date that identify the inspected product.)
12. Results (e.g. All pertinent information from the inspected product, weights, sizes, glaze Percentage, breeding percentages etc.)
13. 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.
14. Enter Regional Office name and address
15. Place the stamp that identifies the inspected product.
16. 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 original, 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(h)].*

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

*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. 1621-1625), samples from lots indicated above have been examined in accordance with current regulations and standards and the results are shown above.*

REGION: 15

SIGNATURE/NO. OF INSPECTOR 17

OFFICIAL STAMP

16

## *Chapter 7 – Instruction for Completing the Legal Harvest US Certificate (rev. 8/2023)*

### **Instructions for completion of the Legal Harvest US Certificate**

#### **General**

- Legal Harvest US certification is intended for US-harvested products which are exported from the US.
- The Legal Harvest US certificate is available individually or in a package with the already required 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 legal harvest certificate can be delivered electronically to the applicant at this time. The 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 the US Postal Service.
- This document contains all the information required for the EU Annex IV documents (issued by a third country) and will meet the traceability requirements for product being re-exported to the EU from a third country outside the United States.
- To request legal harvest certificates for US products, the applicant must enter a request through the SIP's online web-based request system (SISP) and select the Legal Harvest US certificate. To access the on-line system, the applicant must apply for a user account at the SIP online website  
<https://certificate.seafoodinspection.nmfs.noaa.gov/certificateValidation/searchCertificatePage.htm>.

**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 a Legal Harvest US certificate, the SIP will initiate verification procedures that document the authenticity of US-flagged vessels.

#### **Farmed Product circumstance** (if requested to meet buyer supplier agreement)

For the purpose of aquaculture/farmed product, if a buyer supplier agreement requires a certificate of origin, the Legal Harvest US certificate may be issued upon request. In this circumstance, the *Vessel Name/Fishing Group* and the *License Registration Details* sections should be filled in as **"N/A Aquaculture/Farmed product"**.

### **Procedures for Completion and Issuance of the Legal Harvest US**

**A. Requests for Inspection:** Legal Harvest US 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 Legal Harvest US certificate is prepared by inputting information and data taken

from the Health Certificate and/or inspection request and records relative to the shipment. The required information for Legal Harvest US 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).

*Note: Attachment #2, or page #2 of the document, is completed entirely by applicant, not by SIP.*

Page 1 (Completed and issued by SIP)

1. The certificate number will be generated by SISP using SIP policy for numbering certificates.




2. USDC Local Office.
3. USDC Local Office telephone number.
4. USDC Local Office address.
5. Enter the applicant company name (e.g. name of the Shipper or Exporter).
6. Enter the applicant company address (e.g. address of the Shipper or Exporter).
7. Signature Box: The applicant's representative who supplied the catch certificate information should apply an electronic signature in this block.
8. The applicant's Official Seal, Company Logo, or SISP vendor ID should be placed in this block electronically.
9. 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.).
10. Scientific name of each product.
11. Enter the total net weight of all products covered in this block. Each product will require a separate listing of its net weight.
12. Enter the 6-digit product HS code (Harmonization System Code) for each product.
13. Enter the FAO Catch Area for each product.
14. Enter catch dates or range of dates for each product listed.
15. Enter the Vessel name or Fishing Group name
  - Provide the name of the single vessel responsible for the harvest of fish comprising the respective consignment or;
  - Provide the fishing group name responsible for the harvest of fish comprising the respective consignment. The grouping feature is used for fisheries subject to significant commingling of catch at-sea or on-shore (for example, fisheries including but not limited to: those where initial catches are divided by size before further dispatch e.g., Lobster; or those in which multiple harvest vessels deliver fish to tender vessels at sea). Groupings will be managed by the U.S. producer or processor and subject to audit, including the specifics of each vessel defined as part of the group that contributed to the consignment.
16. Enter the license/registration details of the vessel or fishing group listed.
  - Fishing group may not have singular registration number. In this case, please place N/A in the field. This does not remove the responsibility to maintain records of license/registration for each vessel in the defined fishing group.
17. Signature line: Inspector's Full Name and ID# using electronic signature is placed here.

18. The date of the inspector's electronic signature is placed here.

Page 2 (Completed by the applicant)

1. Once the official certificate (page 1) has been issued by SIP, download a blank copy of page 2 from SISP.
2. Enter the document number from the top of page 1 into the box "Document Number:" in the top right section of page 2.
3. Enter the certificate date from the bottom of page 1 into the box "Date:" in the top right section of page 2.
4. Enter "Page 2 of 2" in the box "Date:" in the top right section of page 2.
5. Enter the transport details for the certified shipment.

## ATTACHMENT #1

 <b>UNITED STATES DEPARTMENT OF COMMERCE</b> <b>NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION</b>		Document Number: #1
		Validating Authority <b>USDC Seafood Inspection Program</b>
<b>UNITED STATES Attestation of Legal Catch for Products Caught by U.S.-Flagged Vessels</b>		
VALIDATING AUTHORITY Name #2 Tel: #3		Address #4
<b>Exporter</b>		
Name #5 Address #6 Signature #7		Seal #8 
<b>Commodity Description</b>		
DESCRIPTION OF PRODUCT #9		
Species (Scientific Name) #10	Net weight #11	U.S. Commodity Code #12 FAO Catch Area #13 Catch Date or Range #14
<b>Production Description</b>		
VESSEL NAME/FISHING GROUP #15		LICENCE/REGISTRATION DETAILS #16
<b>Flag State Authority Validation</b>		
<b>ATTESTATION</b> This attestation is admissible in all courts of the United States as <i>prima facie evidence</i> of the truth of the statements therein contained. This attestation does not excuse failure to comply with any Federal or state laws. <b>WARNING:</b> 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, and international conservation and management measures to which the United States is a party.		
#17 Name and Signature of Official Inspector NOAA National Marine Fisheries Service		#18 Date
		<b>OFFICIAL STAMP</b> 

March 2020

## ATTACHMENT #2

		Document Number:	
		Date:	
<b>Transport Details</b>			
Country of Exportation		Port/Airport/other place of departure (embarkation):	
Vessel Name and Flag:		Container number(s): List attached if necessary)	Name
Flight number/airway bill number:			Address
Other transport document(s):			Signature
<b>Importer Declaration</b>			
EU IMPORTER Name			Seal
Address			
Signature		Date	Product CN Code
Documents references		References	
<b>Import Control Authority</b>			
IMPORT CONTROL AUTHORITY		Place	Verification requested – date
		<input type="checkbox"/> Importation authorized <input type="checkbox"/> Importation suspended	
Customs declaration (if issued)	Number	Date	Place
<b>Declaration of Transshipment at sea</b>			
Fishing Vessel Name	Name, Signature and date	Transshipment Date/ Area/ Position	Est. weight (kg)
Receiving Vessel Name	Name, Signature	Call Sign	IMO/Lloyds Number (if issued)
<b>Transshipment Authorization within a Port Area</b>			
Name	Authority	Signature	Address
		Tel.	Port of Landing
		Date of Landing	Seal
<b>Re-Export Certificate Information</b>			
CERTIFICATE NUMBER	Date	Member State	
Description of re-exported product:		Weight (Kg)	
Species	Product Code	Balance from total quantity declared in the catch certificate:	
Name of re-exporter	Address	Signature	Date
Authority			
Name/Title	Signature	Date	Seal/Stamp
Re-export Control			
Place	<input type="checkbox"/> Re-export Authorized <input type="checkbox"/> Verification Requested		Re-export Declaration number and Date

March 2020

### C. Distribution of the completed Legal Harvest US Certificate



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

## *Chapter 8 – Instruction for Completing the Legal Harvest Non-US Certificate (rev. 8/2023)*

### **Instructions for completion of the Legal Harvest Non-US Certificate**

#### **General**

- Legal Harvest Non-US certification is intended for foreign sourced products that are exported from the US.
- The certificate is available individually or in a package with the already required 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 Legal Harvest Non-US certificate can be delivered electronically to the applicant at this time. The 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 the US Postal Service.
- This document contains all the information required for the EU Annex IV documents (issued by a third country) and will meet the traceability requirements for product being re-exported to the EU from a third country outside the United States. The international norm for certification policy is to issue certification only to the destination country. SIP developed this origin certificate to indicate that SIP has verified the source of the product from a foreign country consignment **with** documentation referencing legal catch.
- To request legal harvest certificates for non-US products, the applicant must enter a request through the SIP’s online web-based request system (SISP) and select the Legal Harvest Non-US certificate. To access the on-line system, the applicant must apply for a user account at the SIP online website  
<https://certificate.seafoodinspection.nmfs.noaa.gov/certificateValidation/searchCertificatePage.htm>.

**A. Requests for Inspection:** Legal Harvest Non-US 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 Legal Harvest Non-US is prepared by inputting information and data taken from the Health Certificate and/or inspection request and records relative to the shipment. The required information for Legal Harvest Non-US preparation is listed below in section B. Completion.

**B. Completion:** The numbered items below correspond to the numbered fields on example of the Legal Harvest Non-US certificate (Attachments #1 and #2).

*Note: Attachment #2, or page #2 of the document, is completed entirely by applicant, not by SIP.*

Page 1 (Completed and issued by SIP)




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, Company Logo, or SISP vendor ID 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 a 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. Country of Origin of Product
18. Enter catch dates or range of dates for the product listed.
19. The Inspector's Full Name and ID# using electronic signature is placed here.
20. The date of the inspector's electronic signature is placed here.

Page 2 (Completed by the applicant)

1. Once the official certificate (page 1) has been issued by SIP, download a blank copy of page 2 from SISP.
  2. Enter the document number from the top of page 1 into the box "Document Number:" in the top right section of page 2.
  3. Enter the certificate date from the bottom of page 1 into the box "Date:" in the top right section of page 2.
  4. Enter "Page 2 of 2" in the box "Date:" in the top right section of page 2.
- Enter the transport details for the certified shipment.

## **Attachment #1**

 <b>UNITED STATES DEPARTMENT OF COMMERCE NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION</b>		Document Number: <b>#1</b>			
Validating Authority National Marine Fisheries Service, USDC Seafood Inspection Program					
<b>CERTIFICATE OF CATCH/ORIGIN- FISHERY PRODUCTS OF NON USA (FOREIGN SOURCE)</b>					
<b>1. REGIONAL OFFICE</b> Name #2 #3		Address  #6			
Tel:  #4	Fax:  #5				
<b>Exporter</b>					
<b>2. EXPORTER</b> Name #7		Seal #10  			
Address  #8					
Signature This certificate was digitally signed by #9	Date				
<b>Commodity Description</b>					
<b>3. PRODUCT PRESENTATION</b> #12					
Species (Scientific Name)	Net weight	U.S. Commodity Code	FAO Catch Area	Country of Origin	Catch Date or Range
#13	#14	#15	#16	#17	#18
<b>Competent Authority Validation</b>					
<b>4. ATTESTATION</b> This attestation is admissible in all courts of the United States as <i>prima facie evidence</i> of the truth of the statements therein contained. This attestation does not excuse failure to comply with any Federal or state laws. <b>WARNING:</b> 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, is suing, 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 originated in the country described based on verifiable documentation from a competent authority.				<b>OFFICIAL STAMP</b>  	
This certificate was digitally signed by #19					
Name and Signature of Official Inspector NOAA National Marine Fisheries Service					
#20 #21 Date					

June 2017

## Attachment #2

				Document Number:			
				Date:			
<b>Transport Details</b>							
Country of Exportation			Port/Airport/other place of departure (embarkation):				
Vessel Name and Flag:			Container number(s): List attached if necessary)		Name		
Flight number/airway bill number:					Address		
Other transport document(s):					Signature		
<b>Importer Declaration</b>							
EU IMPORTER Name				Seal			
Address							
Signature			Date		Product CN Code		
Documents references			References				
<b>Import Control Authority</b>							
IMPORT CONTROL AUTHORITY			Place		Verification requested – date		
			<input type="checkbox"/> Importation authorized <input type="checkbox"/> Importation suspended				
Customs declaration (if issued)		Number		Date		Place	
<b>Declaration of Transshipment at sea</b>							
Fishing Vessel Name		Name, Signature and date		Transshipment Date/ Area/ Position		Est. weight (kg)	
Receiving Vessel Name		Name, Signature		Call Sign		IMO/Lloyds Number (if issued)	
<b>Transshipment Authorization within a Port Area</b>							
Name	Authority	Signature	Address	Tel.	Port of Landing	Date of Landing	Seal
<b>Re-Export Certificate Information</b>							
CERTIFICATE NUMBER			Date			Member State	
Description of re-exported product:				Weight (Kg)			
Species		Product Code			Balance from total quantity declared in the catch certificate:		
Name of re-exporter		Address		Signature		Date	
Authority							
Name/Title		Signature		Date		Seal/Stamp	
Re-export Control							
Place		<input type="checkbox"/> Re-export Authorized <input type="checkbox"/> Verification Requested				Re-export Declaration number and Date	

March 2020

### C. Distribution of the completed Legal Harvest Non-US Certificate

1. The applicant can retrieve a copy of both page 1 and 2 of the catch certificate from SISP and should complete "Transport Details" on page 2.

2. Printed copies of the Legal Harvest Non-US certificate generated from SISF may be maintained for Regional and Lot Inspection office use; these copies should be marked “copy”.

## *Chapter 9 – Instructions for Completion of the Standard Export Health Certificate – (rev. 12/ 2020)*

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 Standard Export Health Certificate is used for certifying products for export to countries for which no unique bilingual certificate has been developed.
- B. The Standard 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 the applicant 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 legal size watermarked paper only. The numbered paragraphs below correspond to the numbers on the example in the Attachment #1.

## **Standard model health certificate for imports of fishery products intended for human consumption**

### **Part I – Details of dispatched consignment**

#### **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**

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.

#### **Box I.8 Region of origin**

This box is invalidated in the model health certificate. Invalidate

#### **Box I.9 Country of destination**

Enter the destination country. i.e. Barbados

#### **Box I.10**

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**

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 destination country****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. 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.

**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**

The container/seal number will be entered by the requestor. The information must be entered if the loading was witnessed by 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**

Please enter the destination country



**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'
- Name of manufacturing plant: Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant). ISO code country of origin
- Number of packages
- Net weight

**Part II – Certification****II. Health Attestations****II.a Certificate reference number**

Same reference number as box I.2

**II.b**

This box is invalidated in the model health certificate.

**II.1 Public Health Attestation****II.2 Animal Health Attestation****II.3 Transport and Labeling requirements****Official Inspector Section:**

**Name and Inspector Number** – Enter the name of the certifying inspector.

**Qualification and Title** – Enter the inspector's qualification and title.

**Date** -Enter the date the certificate is signed.

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

**Stamp** - Apply the document stamp to page 2 of the certificate in the area marked Stamp



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



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

United States (US)

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

Part II: Certification	II. Health Attestation		II.a. Certificate reference number	II.b.
	<p><b>II.1 Public health attestation</b></p> <p><i>The official inspector hereby certifies that the fishery products specified above:</i></p> <ol style="list-style-type: none"> <li>1. The products described above originate from (an) establishment(s) that has been approved by or determined to be in good regulatory standing with the competent authority in the exporting country.</li> <li>2. Have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with requirements of USFDA Current Good Manufacturing Practices (CGMP)</li> <li>3. 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.</li> <li>4. The products were under the supervision and inspection by inspection agency in the origin country and not found to have any pathogenic bacteria, or harmful substance and are fit for human consumption.</li> </ol> <p><b>II.2 Animal health attestations</b></p> <ol style="list-style-type: none"> <li>5. If the fishes and products thereof are from aquaculture origin, the establishments have been implementing programs of Good Aquaculture Practices (GAP)</li> <li>6. The products have been under the National Aquatic Animal Health Program and surveillance programs in origin country that includes basic biosecurity conditions consistent with OIE (International Office of Epizootic) Aquatic Animal Health Code.</li> <li>7. Fishes and products thereof originate from a country/territory zone or compartment declared free from diseases in accordance with the relevant OIE list or relevant standard by the competent authority of the origin country.</li> </ol> <p><b>II.3 Transport and labeling requirements</b></p> <ol style="list-style-type: none"> <li>8. The fishery products and aquaculture animals referred to above are stored under conditions that do not alter their sanitary status;</li> <li>9. The transport container or boat well is clean and disinfected prior to loading or previously unused; and</li> <li>10. The consignment is identified by a legible label on the exterior of the container, or when transported in a boat well, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate</li> </ol>			
<p><b>Official Inspector</b></p> <p>Name (in capitals) _____</p> <p>Qualification and title _____</p> <p>Date _____</p> <p>Signature _____</p> <p style="text-align: right;">Stamp</p>				

## *Chapter 10 – Instructions for Completion “Ship Stores in Transit” Export Health Certificate (rev. 10/2018)*

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

### **General**

- A. 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.

### **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 SISF or the date of request 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. Consignee. “Ship Stores in Transit Only” is auto populated to this field.
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.
7. Enter the port of debarkation, i.e. the city/port to which product is being shipped
8. Populated with statement: "USDC Officially Sampled stamp/date"
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 in both LBS and KGS.
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 as declared on the label and in both LBS and KGS.
17. Enter the brand name of the product. If no brand name is present, enter "unlabeled". Enter USDC stamp number and date matching original inspection.
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 results/remarks must contain pertinent information about the lot including, but not limited to, the "fitness of the product for export", Country of Origin and statement "Cases were stamped "Officially Sampled" US Department of Commerce with the date of original inspection"

**EXAMPLE:**

*Based on samples drawn per US regulations the consignment was found to comply with official requirements regarding healthy and wholesome fish and is recognized as safe and fit for human consumption. Product labeling was found to meet US FDA regulations for the domestic distribution of fishery products. Cases were stamped "Officially Sampled" US Department of Commerce with the date of original inspection. The information can be found in the label brand section above, refer to the original scoresheet for inspection results.*

19. The round multi colored certificate stamp impression is placed in this location, dated when the certificate is requested on SISP or the date of issue for PDF
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.



U.S. DEPARTMENT OF COMMERCE  
National Oceanic and Atmospheric Administration  
National Marine Fisheries Service  
SEAFOOD INSPECTION PROGRAM



CERTIFICATE NO.:  
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(h)].*

ISSUING OFFICE: 2

EXPORTED  
BY: 3

CONSIGNED  
TO: "SHIP STORES IN TRANSIT ONLY"

SHIPPED VIA: 5

PORT OF EMBARKATION 6

PORT OF DEBARKATION 7

IDENTIFYING MARKS: USDC OFFICIALLY TOTAL CONTAINERS 9

TOTAL MARKED WEIGHT 10

SAMPLED STAMP/DATE SEE LABEL

BRAND BELOW

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

RESULTS:

REMARKS:

BASED ON SAMPLES DRAWN PER US REGULATIONS THE CONSIGNMENT WAS FOUND TO COMPLY WITH OFFICIAL REQUIREMENTS REGARDING HEALTHY AND WHOLESOME FISH AND IS RECOGNIZED AS SAFE AND FIT FOR HUMAN CONSUMPTION. PRODUCT LABELING WAS FOUND TO MEET US FDA REGULATIONS FOR THE DOMESTIC DISTRIBUTION OF FISHERY PRODUCTS. CASES WERE STAMPED "OFFICIALLY SAMPLED" US DEPARTMENT OF COMMERCE WITH THE DATE OF ORIGINAL INSPECTION. THE INFORMATION CAN BE FOUND IN THE LABEL BRAND SECTION ABOVE, REFER TO THE ORIGINAL SCORESHEET FOR INSPECTION RESULTS.

*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.*

SIGNATURE/NO. OF INSPECTOR 20

OFFICIAL STAMP

19

## *Chapter 11 – Instruction for Completing the E.U. Export Health Certificates (rev. 10/2023)*

### **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 Implementing Regulation (EU) 2020/2235 **(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**

- 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 appear as current approved shippers to the E.U.

All US fishery products must be produced and stored in an EU approved establishment.

Facilities should appear on European Union Approved list at the following links:

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

- 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).
- An EU Approved Broker may select to input their information in Box I.28, identifying themselves as the manufacturer of the product. In this case, the Broker is required to submit documentation affirming that the origin of product is from an EU Approved Establishment. This documentation must be provided to Seafood Inspection personnel, for each consignment, prior to certification.

## **Procedure for completion of 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**

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 I.3 *Central Competent Authority***

The name of the Central Authority of the country of dispatch that 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 EU**

Reserved for TRACES notifications (e-certificates). If not an e-certificate, this box can be invalidated.

**Box I.7 Country of origin**

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 certificated 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 final means of transport to the EU. (If the product is transported from the place of origin to another location to be loaded onto a vessel for shipping to the EU, that final location of loading should be put here.)

**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. (One or more means may be checked. If the product is trucked to Canada then loaded onto a vessel, both truck and vessel should be checked and truck and vessel numbers added here.)

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. This is ONLY the first point of entry in the EU.

**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, and EU approved broker). Country of Origin 2 digit ISO code.
- 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 authorizes 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. Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



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

United States (US)

Veterinary certificate to EU

Part I: Details of dispatched consignment	I.1. Consignor Name Address Tel No.				I.2. Certificate reference number		I.2.a.													
					I.3. Central Competent Authority															
					I.4. Local Competent Authority															
	I.5. Consignee Name Address Postal code Tel No.				I.6.															
	I.7. Country of origin USA	ISO code	I.8. Region of origin	Code	I.9. Country of destination	ISO code	I.10.													
	I.11. Place of origin Name Approval number Address				I.12.															
	I.13. Place of loading				I.14. Date of departure															
	I.15. Means of transport Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentary references:				I.16. Entry BIP in EU															
					I.17.															
	I.18. Description of commodity				I.19. Commodity code (HS code)															
				I.20. Quantity																
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.22. Number of packages																
I.23. Identification of container/Seal number				I.24. Type of packaging																
I.25. Commodities certified for Human consumption <input type="checkbox"/>																				
I.26.				I.27. For import or admission into EU <input type="checkbox"/>																
I.28. Identification of the commodities																				
<table border="1"><thead><tr><th>Species (Scientific name)</th><th>Nature of commodity</th><th>Approval number of establishments Treatment type</th><th>Approval number</th><th>Manufacturing plant Country of origin Code ISO/ ISO code</th><th>Number of packages</th><th>Net weight</th></tr></thead><tbody><tr><td colspan="7" style="height: 300px;"></td></tr></tbody></table>							Species (Scientific name)	Nature of commodity	Approval number of establishments Treatment type	Approval number	Manufacturing plant Country of origin Code ISO/ ISO code	Number of packages	Net weight							
Species (Scientific name)	Nature of commodity	Approval number of establishments Treatment type	Approval number	Manufacturing plant Country of origin Code ISO/ ISO code	Number of packages	Net weight														

II. Health Information	II.a. Certificate reference number	II.b.
<div style="display: flex;"> <div style="writing-mode: vertical-rl; transform: rotate(180deg); border: 1px solid black; padding: 5px; margin-right: 10px;">Part II: Certification</div> <div> <p><b>II.1. Public health attestation</b></p> <p>The official inspector hereby certifies that the fishery products specified above:</p> <ol style="list-style-type: none"> <li>were caught and handled on board vessels and were landed, handled and where appropriate prepared, processed, frozen, thawed, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation which have been recognized for this purpose as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC;</li> <li>have satisfactorily undergone health controls and organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation which have been recognized for this purpose as equivalent to the European Community standards as prescribed in Council Decision 98/258/EC;</li> <li>do not come from toxic species or species containing biotoxins;</li> <li>in addition, in the case of frozen or processed bivalve molluscs, the latter have been gathered in production areas subject to conditions at least equivalent to those laid down in Council Directive 91/492/EEC of 15 July 1991 laying down the health conditions for the production and placing on the market of live bivalve molluscs.</li> </ol> <p><b>II.2. <sup>(a)</sup>Animal health attestation for fish and crustaceans of aquaculture origin</b></p> <p><b>II.2.1 <sup>(a)(i)</sup></b> [Requirements for susceptible species to Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease]</p> <p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p><sup>(i)</sup>originate from a country/territory, zone or compartment declared free from <sup>(i)</sup>EHN <sup>(i)</sup>[Taura syndrome] <sup>(i)</sup>[Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p> <p><b>II.2.2 <sup>(a)(ii)</sup></b> [Requirements for species susceptible to Viral haemorrhagic septicaemia (VHS), Infectious haematopoietic necrosis (IHN), Infectious salmon anaemia (ISA), Koi herpes virus (KHV) and White spot disease intended for a Member State, zone or compartment declared disease free or subject to a surveillance or eradication program for the relevant disease]</p> <p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p><sup>(i)</sup>originate from a country/territory, zone or compartment declared free from <sup>(i)</sup>[VHS] <sup>(i)</sup>[IHN] <sup>(i)</sup>[ISA] <sup>(i)</sup>[KHV] <sup>(i)</sup>[White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p> <p><b>II.2.3 Transport and labeling requirements</b></p> <p>I, the undersigned official inspector, hereby certify that:</p> <p>II.2.3.1 the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</p> <p>II.2.3.2 the transport container or well boat prior to loading is clean and disinfected or previously unused; and</p> <p>II.2.3.3 the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate, and the following statement:</p> <p><sup>(a)(i)</sup>[Fish] <sup>(a)(ii)</sup>[Crustaceans] intended for human consumption in the Union".</p> </div> </div>		
<p><b>Notes</b></p> <p><b>Part I:</b></p> <ul style="list-style-type: none"> <li>Box reference I.8: Region of origin: For products of aquaculture origin and if appropriate, indicate zones as listed in Commission Decisions 2002/308/EC and 2003/1634/EC. For frozen or processed bivalve molluscs, indicate the production area.</li> <li>Box reference I.11: Place of origin: name and address of the dispatch establishment.</li> <li>Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship). Separate information is to be provided in the event of unloading and reloading.</li> <li>Box reference I.19: Use the appropriate HS codes: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 05.11, 15.04, 1516, 1518, 1603, 1604, 1605, 2106.</li> <li>Box reference I.23: Identification of container/seal number: only where applicable.</li> <li>Box reference I.28: Nature of commodity: specify if aquaculture or wild origin. Treatment type: live, chilled, frozen, processed. Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant.</li> </ul> <p><b>Part II:</b></p> <p><sup>(2)</sup> Part II.2 of this certificate does not apply to:</p> <p>(a) non-viable crustaceans, which means crustaceans no longer able to survive as living animals if returned to the environment from which they were obtained,</p> <p>(b) fish which are slaughtered and eviscerated before dispatch,</p> <p>(c) aquaculture animals and products thereof, which are placed on the market for human consumption without further processing, provided that they are packed in retail-sale packages which comply with the provisions for such packages in Regulation (EC) No 853/2004,</p> <p>(d) crustaceans destined for processing establishments authorized in accordance with Article 4(2) of Directive 2006/88/EC, or for dispatch centers, purification centers or similar businesses which are equipped with an effluent treatment system inactivating the pathogens in question, or where the effluent is subject to other types of treatment reducing the risk of transmitting diseases to the natural waters to an acceptable level,</p> <p>(e) crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labeled for that purpose in accordance with Regulation (EC) No 853/2004.</p> <p><sup>(3)</sup> 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.</p> <p><sup>(4)</sup> Keep as appropriate.</p> <p><sup>(5)</sup> For consignments of species susceptible to EHN, Taura syndrome and/or Yellowhead disease this statement must be kept for the consignment to be authorized into any part of the Union.</p> <p><sup>(6)</sup> To be authorized into a Member State, zone or compartment (boxes I.9 and I.10 of Part I of the certificate) declared free from VHS, IHN, ISA, KHV or Whitespot disease or with a surveillance or eradication program established in accordance with Article 44(1) or (2) of Directive 2006/88/EC, one of these statements must be kept if the consignment contain species susceptible to the disease(s) for which disease freedom or program(s) apply(ies). Data on the disease status of each farm and mollusc farming area in the Community are accessible at <a href="http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm">http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm</a></p> <p>The color of the stamp and signature must be different to that of the other particulars in the certificate.</p>		
<p><b>Official inspector</b></p> <p>Name (in capitals) _____ Qualification and title _____</p> <p>Date _____ Signature _____</p> <p>Stamp _____</p>		

## **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.

## **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) Commission Implementing Regulation (EU) 2020/2235 of 16 December 2020 laying down rules for the application of Regulations (EU) 2016/429 and (EU) 2017/625 of the European Parliament and of the Council as regards model animal health certificates, model official certificates and model animal health/official certificates, for the entry into the Union and movements within the Union of consignments of certain categories of animals and goods, official certification regarding such certificates and repealing Regulation (EC) No 599/2004, Implementing Regulations (EU) No 636/2014 and (EU) 2019/628, Directive 98/68/EC and Decisions 2000/572/EC, 2003/779/EC and 2007/240/EC (Text with EEA relevance)
- (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#](http://www.codexalimentarius.net/web/index_en.jsp#)
- (5) Commission Decision 2009/870/EC of 27 November 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

## *Chapter 12 – Instruction for Completing the Export Health EU – Foreign Sourced Product (rev. 3/2020)*

### **Export Health EU – Foreign Sourced Product**

#### **Guidance on the completion of the EU health certificate for exports of foreign sourced fishery products intended for human consumption**

The following guidance is provided to assist with the completion of the health certificate for export of foreign sourced fishery products intended for human consumption.

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<sup>(3)</sup>) issued by the Codex Alimentarius Commission <sup>(4)</sup>, replacement certificates are foreseen for certain administrative corrections or if the certificates were lost or damaged.

The certificate is intended to provide certification of foreign sourced product moving through the US bound for EU. It is not intended for US harvested or produced products.

This certificate is not intended to certify live fishery product transiting through the US bound for the EU. This product shall continue to be certified under the Export Health – EU Fishery Products 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.

### **General**

- 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 appear as current approved shippers to the E.U.

All US fishery products must be handled and stored in an EU approved establishment.

Facilities should appear on European Union Approved list at the following links:

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

- 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).
- An EU Approved Broker may select to input their information in Box I.25, identifying themselves as the manufacturer of the product. In this case, the Broker is required to submit documentation affirming that the origin of product is from an EU Approved Establishment. This documentation must be provided to Seafood Inspection personnel, for each consignment, prior to certification.

### **Procedure for completion of the health certificate for export of foreign sourced 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 that is responsible for certification. USDC NOAA Seafood Inspection Program

### **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 EU***

Please give the name, address and postal code for the operator responsible for the consignment upon reaching the EU.

### **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 EU without any manipulation. The health certificated 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***

### **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**

Please give the name and address of the final destination of the consignment.

**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)

**Box I.16 Entry BIP in EU**

Please give the name and the number of the border inspection post (BCP)

**Box I.17 Documentary references**

Documentary references: bill of lading number or booking reference number

**Box I.18 Transport conditions**

Please tick appropriate box (ambient, chilled, frozen)

**Box I.19 Container No/ Seal No**

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.20 Goods Certified as**

Please tick appropriate box (human consumption, canning industry, other)

**Box I.21 not required****Box I.22 not required****Box I.23 Total number of packages**

Please indicate the total number of packages.

**Box I.24 Quantity total number**

Please provide both total net and total gross weight for consignment

**Box I.25 Description of goods / HS code**

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.)

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.

- *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'.

- *Manufacturing plant/ISO code of country of origin:* Name and Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant, and EU approved broker). Country of Origin 2 digit ISO code.
- *Batch Number:* include applicable Lot or batch number for product
- *Number of packages*
- *Net weight*

## **Part II – Health attestation**

### **Box II.a**

Same reference number as box I.2

### **Part II.1**

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

### **Part II.2**

If the animal health attestations 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).

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.

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

- non-viable crustaceans, meaning crustaceans that cannot survive as living animals if returned to the environment from which they were obtained,
- fish which are slaughtered and eviscerated before dispatch,
- 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,
- 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 that inactivates the pathogens in question, or where the effluent undergoes other types of treatment reducing the risk of transmitting diseases to the natural waters to an acceptable level, and
- 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.

### **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. Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



Health Certificate for the entry in the Union for placing on the market of Fishery Products

United States (US)				Veterinary certificate to EU				
Part I: Details of dispatched consignment	I.1. Consignor Name  Address  Postal code  Tel No.				I.2. Certificate reference number  I.2.a			
	I.5. Consignee Name  Address  Postal code  Tel No.				I.3. Central Competent Authority USDC NOAA Seafood Inspection Program  I.4. Local Competent Authority			
	I.7. Country of origin USA		ISO code US	I.8. Region of origin	Code	I.9. Country of destination	ISO code	I.10.
	I.11. Place of origin  Name Approval number  Address				I.12. Place of Destination Name  Address			
	I.13. Place of loading				I.14. Date of departure			
	I.15. Means of transport  Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification				I.16. Entry BCP in EU			
	I.18. Transport Conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.17. Documentary references			
	I.19. Container No/ Seal No				I.20. Goods certified as: Human consumption <input type="checkbox"/> Canning industry <input type="checkbox"/> Other			
	I.21				I.22			
	I.23 Total number of packages		I.24 Quantity total number		Total net weight (kg)		Total gross weight (kg)	
I.25 Description of goods / HS code								
Species (Scientific name)	Nature of commodity	Treatment type	Manufacturing plant / ISO code of country of Origin	Batch no.	Type of Packaging	Number of Packages	Net weight	

Rev. March 2020

II. Health Information	II.a. Certificate reference number	II.b.
<b>II.1 Public health attestation<sup>(1)</sup></b>		
<p>I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1 ), Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1 ) and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55) and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (OJ L 95, 7.4.2017, p. 1) and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:</p>		
<ul style="list-style-type: none"> <li>– come from (an) establishment(s) implementing a program based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 853/2004;</li> <li>– 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;</li> <li>– 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 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1 );</li> <li>– have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;</li> <li>– have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;</li> <li>– fulfil the guarantees covering live animals and products thereof, if of aquaculture origin, provided by the residue plans submitted in accordance with Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10), and in particular Article 29 thereof; and</li> <li>– have satisfactorily undergone the official controls laid down in Articles 59 to 65 of Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, 17.5.2019, p. 51 ).</li> </ul>		
<b>II.2 <sup>(2)(4)</sup>Animal Health attestation for fish and crustaceans of aquaculture origin</b>		
<b>II.2.1 <sup>(3)(4)</sup>Requirements for susceptible species to Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease</b>		
<p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p><sup>(3)</sup>originate from a country/territory, zone or compartment declared free from <sup>(4)</sup>[EHN] <sup>(4)</sup>[Taura syndrome] <sup>(4)</sup>[Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p>		
<b>II.2.2 <sup>(3)(4)</sup>Requirements for species susceptible to Viral haemorrhagic septicaemia (VHS), Infectious haematopoietic necrosis (IHN), Infectious salmon anaemia (ISA), Kol herpes virus (KHV) and White spot disease intended for a Member State, zone or compartment declared disease free or subject to a surveillance or eradication program for the relevant disease</b>		
<p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p><sup>(3)</sup>originate from a country/territory, zone or compartment declared free from <sup>(4)</sup>[VHS] <sup>(4)</sup>[IHN] <sup>(4)</sup>[ISA] <sup>(4)</sup>[KHV] <sup>(4)</sup>[White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p> <p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p> <p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p> <p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</p>		
<b>II.2.3 Transport and labeling requirements</b>		
<p>I, the undersigned official inspector, hereby certify that:</p>		
<p>II.2.3.1 the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</p>		
<p>II.2.3.2 the transport container or well boat prior to loading is clean and disinfected or previously unused; and</p>		
<p>II.2.3.3 the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate, and the following statement:</p> <p>“<sup>(4)</sup>[Fish]<sup>(4)</sup>[Crustaceans] intended for human consumption in the Union”.</p>		
<b>Notes:</b>		
<b>Part I</b>		
<ul style="list-style-type: none"> <li>– Box reference I.20: Tick 'Canning industry' for whole fish initially frozen in brine at - 9 °C or at a temperature higher than - 18 °C and intended for canning in accordance with the requirements of Section VIII, Chapter I; point 11(7) of annex III to Regulation (EC) No 853/2004. Tick 'Human consumption' for the other cases</li> <li>– Box reference I.25: Use the appropriate HS codes: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 05.11, 15.04, 1516, 1518, 1603, 1604, 1605, 2106.</li> <li>– Box reference I.25: Nature of commodity: specify if aquaculture or wild origin. Treatment type: live, chilled, frozen, processed. Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant.</li> </ul>		
<b>Part II:</b>		
<p><sup>(1)</sup>Part II.1 of this certificate does not apply to countries with special public health certification requirements laid down in equivalence agreements or other EU legislation.</p>		
<p><sup>(2)</sup>Part II.2 of this certificate does not apply to:</p>		
<ul style="list-style-type: none"> <li>(a) non-viable crustaceans, meaning crustaceans that cannot survive as living animals if returned to the environment from which they were obtained,</li> <li>(b) fish which are slaughtered and eviscerated before dispatch,</li> <li>(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,</li> <li>(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 that inactivates the pathogens in question, or where the effluent undergoes other types of treatment reducing the risk of transmitting diseases to the natural waters to an acceptable level, and</li> <li>(e) 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.</li> </ul>		

<p>③Parts 11.2.1 and 11.2.2 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.</p> <p>④Keep as appropriate.</p> <p>⑤For consignments of species susceptible to EHN, taura syndrome and/or yellowhead disease this statement must be kept for the consignment to be authorized into any part of the EU.</p> <p>⑥In order to be authorized into a Member State, zone or compartment (boxes 1.9 and 1.1.1 of Part I of the certificate) declared free from VHS, IHN, ISA, KHV or white spot disease or with a surveillance or eradication program drawn up in accordance with Article 44(1) or (2) of Directive 2006/88/EC, one of these statements must be kept if the consignment contain species susceptible to the disease(s) for which disease freedom or program(s) apply(ies). Data on the disease status of each farm and mollusc farming area in the Union are accessible at <a href="http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm">http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm</a>.</p> <p>See notes in Annex II of Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and implementing Regulation (EU) 2016/759 as regards these model certificates (OJ L 131, 17.5.2019, p.101)</p> <p>The color of the stamp and signature must be different to that of the other particulars in the certificate.</p>	
<p><b>Official inspector</b></p> <p>Name (in capitals) _____</p> <p>Qualification and title _____</p> <p>Date _____</p> <p>Signature _____</p> <p style="text-align: right;">Stamp</p>	

## Distribution of the completed Export Health - EU Foreign Sourced Product

A single original Export Health - EU Foreign Sourced Product 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.

## 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.

*Chapter 13 – Instruction for Completing Health Certificate for Imports of Live, Frozen, Chilled or Processed Bivalve Molluscs Echinoderms, Tunicates and Marine Gastropods Intended for Human Consumption from the United States of America to the EU (rev. 6/2022)*

**Beginning February 27, 2022, Live Frozen, Chilled or Processed Bivalve Molluscs, Echinoderms, Tunicates and Marine Gastropods intended for human consumption may be exported to the EU. The arrangement opens trade, initially, for shellfish harvested from approved growing areas in Massachusetts and Washington State.**

For more information, please refer to

<https://www.fda.gov/food/internationalinteragencycoordination/international-cooperation-food-safety#equivalence>.

The following guidance is provided to assist with the completion of the *Health Certificate for Imports of Live, Frozen, Chilled or Processed Bivalve Molluscs Echinoderms, Tunicates and Marine Gastropods Intended for Human Consumption from the United States of America* as laid down in Commission Implementing Decision (EU) 2018/1668. It incorporates the notes for guidance listed on the certificate itself and the explanatory notes found in Commission Implementing Decision (EU) 2018/1668.

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 Live Bivalve Molluscs (LBM) certification validation queries shall be sent to the following email address for processing: [nmfs.seafood.services@noaa.gov](mailto:nmfs.seafood.services@noaa.gov)

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**

- The Inspector will contact the requester for additional information to complete certification process.
- Charge a flat fee of 99 dollars **PER Certificate (Not by request)** as well as time spent completing the process.
- A separate certificate must be issued for each request. This is a single product certificate, combinations of more than one product per certificate will not be allowed.



- The certificate must include product from a singular U.S. State, it cannot combine product harvested from more than one U.S. State.
- The certificate must be issued in the U.S. State of origin/harvest of the product.
- Tick or mark the relevant boxes.
- 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.
- The Inspector will contact the requester for additional information to complete certification process.
- Certifying officers must verify that all firms that handled, processed or stored the product and its ingredients appear as current on the EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU.
- Certifying officers must verify that all product was harvested from EU approved growing locations listed on the EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU.
- 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 harvested 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).

Any establishment involved in the harvesting, processing, or storing of live, chilled, frozen or processed bivalve molluscs for export to the EU – as well as any establishment from which these products are dispatched for export to the EU – must be included on the [EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU](#). Both the facilities and growing areas must appear on the [EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU](#). Shellfish covered by the EC determination includes live, chilled, frozen, and processed bivalve molluscs originating from certain NSSP participants, initially Massachusetts and Washington. The EU and the UK define *processing* as “any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes” and *processed products* as “foodstuffs resulting from the processing of unprocessed products” (Regulation (EC) 852/2004). All processed products must also be listed on the [EU's List of U.S. Establishments Eligible to Export Fishery Products to the EU](#).

FDA is the competent authority responsible for updates to this list. Establishments that wish to be included on this list should visit the FDA Export Listing Module (ELM) website for more information:  
<https://www.fda.gov/food/exporting-food-products-united-states/foodexportlists>.

### **Distribution of the completed EU Export Health Certificate**

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.

### ***Procedure for completion of Health Certificate For Imports Of Live, Frozen, Chilled Or Processed Bivalve Molluscs Echinoderms, Tunicates And Marine Gastropods Intended For Human Consumption From The United States Of America***

#### **Part I – Information on the consignment shipped Box**

##### **I.1 Consignor/Exporter**

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.2a**

This box is not applicable.

##### **Box I.3 Central Competent Authority**

The name of the Central Authority of the country of dispatch, which is responsible for certification. USDC NOAA NMFS Seafood Inspection Program.

##### **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). I.e.: Northwest Inspection Branch.

##### **Box I.5 Consignee/Importer**

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 not applicable.

##### **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.

**Box I.8 State of origin**

The information will be provided in Box I.28.

**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 France the Country is 'France' and the ISO code is 'FR'.

**Box I.10** This box is not applicable.

**Box I.11 Place of origin**

Please give the name, address (street, town and region/province/state, as applicable) and approval number 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.

Dispatch establishments must be listed on the EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU.

**Box I.12** This box is not applicable.

**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). Time of departure/arrival must be referenced in documentary references box I.15.

**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: This box is an open text field. Please provide documentary references. as applicable e.g.: bill of lading, commercial documents, CITES or booking reference number. Please ensure that a document is referenced which includes time (departure/arrival) in relation to the shipment of the consignment.

**Box I.16 Entry BCP 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 not applicable.

**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.) Bivalve Molluscan shellfish refers to all species of Oysters, clams, mussels, or whole scallops.

**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. Please note this is a single product certificate. Only one HS code will be accepted for certification per certificate.

**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 fishery products shrink 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 internal 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. If no seal was used, N/A is acceptable.

**Box I.24 Type of packaging**

Please indicate the type of packaging being used (e.g. cartons, bags, trays or similar unit).

**Box I.25 Commodities certified for**

Tick or mark each appropriate box. Final consumer identifies retail packages ready for direct sales.

**Box I.26** This box is not applicable.

**Box I.27 For import or admission in the EU** 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. All processed products must also be listed on the [EU's List of U.S. Establishments Eligible to Export Fishery Products to the EU](#).
- *Manufacturing plant*: Name and Approval number from the EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU of the establishment that harvested or processed the product (includes the following activity types: DC (dispatch centers), Z (Production Areas).
- *Harvest location*: provide the 2 digit code for the US State in which the product was harvested, along with the number of the EU approved growing area as it appears on EU's List of U.S. Establishments Eligible to Export Live Bivalve Molluscs to the EU.
- Batch No.: include applicable lot or batch number for product.
- Number of packages
- Net weight

**Notes:**

**Official Inspector Section:**

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

**Date** -Enter the date the certificate is signed.

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

**Signature of Official Inspector** - Signature in non-black ink on each page. **DO NOT PRINT NAME**

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

All pages shall be stamped and accompanied with the certifying officials' signature.



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE  
ESTADOS UNIDOS DE AMÉRICA  
DEPARTAMENTO DE COMERCIO DE ESTADOS UNIDOS



MODELO DE CERTIFICADO OFICIAL DE ENTRADA A LA UNIÓN DE MOLUSCOS BIVALVOS VIVOS, CONGELADOS, REFRIGERADOS O PROCESADOS, ECINODÉRMOS, TUNICATOS Y GASTRÓPODOS MARINOS DESTINADOS AL CONSUMO HUMANO DE LOS ESTADOS UNIDOS DE AMÉRICA

MODEL OFFICIAL CERTIFICATE FOR THE ENTRY INTO THE UNION OF LIVE, FROZEN, CHILLED OR PROCESSED BIVALVE MOLLUSCS, ECHINODERMS, TUNICATES AND MARINE GASTROPODS INTENDED FOR HUMAN CONSUMPTION FROM THE UNITED STATES OF AMERICA

Estados Unidos (US)/United States (US)

Certificado veterinario para la UE/Veterinary Certificate to EU

Parte I: Datos de la partida enviada/Part I: Details of Dispatched Consignment	I.1. Consignador/Exportador / Consignor/Exporter				I.2. Numero de referencia del certificado/Certificate Reference Number		I.2.a.								
	Nombre/Name				I.3. Autoridad central competente/Central Competent Authority										
	Dirección/Address Código postal/Postal Code Número de teléfono./Tel no.				USDC NOAA NMFS Programa de Inspección de Alimentos Marinos/USDC NOAA NMFS Seafood Inspection Program										
	I.1. Consignador/ Importador / Consignee/Importer				I.4. Autoridad competente local/Local Competent Authority										
	Nombre/Name														
	Dirección/Address														
	Código postal/Postal Code														
	Número de teléfono./Tel no.														
	I.7. País de origen USA/Country of Origin US		Código ISO US/ISO Code US		I.8. Estado de origen VER CASILLA I.28/State of Origin SEE BOX I.28		Código VER CASILLA I.28/Code SEE BOX I.28		I.9. País de destino/Country of Destination		Código ISO /ISO Code		I.10.		
	I.11. Lugar de origen/Place of Origin				I.12.										
	Nombre/Name														
	Dirección/Address														
	I.13. Lugar de embarque/Place of Loading				I.14. Fecha de salida/Date of Departure										
	I.15. Medio de transporte/Means of Transport				I.16. Entrada BCP en la UE/Entry BCP in EU										
	Avión/Airplane <input type="checkbox"/> Barco/Ship <input type="checkbox"/> Vagón de tren /Railway Wagon <input type="checkbox"/>														
Identificación/Identification															
Referencias documentales/Documentary References				I.17.											
I.18. Descripción de la mercancía/Description of Commodity				I.19. Código de la mercancía (Código HS)/ Commodity Code (HS Code)											
				I.20. Cantidad/Quantity											
I.21. Temperatura del producto /Temperature of Product				I.22. Número de paquetes/Number of Packages											
Ambiente/Ambient <input type="checkbox"/> Frio/Chilled <input type="checkbox"/> Congelado/Frozen <input type="checkbox"/>															
I.23. Identificación del contenedor / Número del sello /Identification of Container/Seal Number				I.24. Tipo de empaque/Type of Packages											
I.25. Mercancías certificadas para/Commodities Certified for:															
Consumo humano/Human Consumption <input type="checkbox"/> Consumidor final/Final Consumer <input type="checkbox"/>															
I.26.				I.27. Para la importación o admisión en la UE /For import or admission into EU <input type="checkbox"/>											
I.28. Identificación de las mercancías /Identification of the Commodities															
<table border="1"><thead><tr><th>Especie (Nombre científico) / Species (Scientific Name)</th><th>Naturaleza de la mercancía /Nature of Commodity</th><th>Tipo de tratamiento/ Treatment Type</th><th>Nombre de la fábrica y número de aprobación/Manufacturing Plant Name and Approval Number</th><th>Lugar de la cosecha / Establecimiento de origen / Harvest Location/Establishment of Origin</th><th>Número de lote/ Batch Number</th><th>Numero de paquetes /Number of Packages</th><th>Peso neto /Net Weight</th></tr></thead></table>								Especie (Nombre científico) / Species (Scientific Name)	Naturaleza de la mercancía /Nature of Commodity	Tipo de tratamiento/ Treatment Type	Nombre de la fábrica y número de aprobación/Manufacturing Plant Name and Approval Number	Lugar de la cosecha / Establecimiento de origen / Harvest Location/Establishment of Origin	Número de lote/ Batch Number	Numero de paquetes /Number of Packages	Peso neto /Net Weight
Especie (Nombre científico) / Species (Scientific Name)	Naturaleza de la mercancía /Nature of Commodity	Tipo de tratamiento/ Treatment Type	Nombre de la fábrica y número de aprobación/Manufacturing Plant Name and Approval Number	Lugar de la cosecha / Establecimiento de origen / Harvest Location/Establishment of Origin	Número de lote/ Batch Number	Numero de paquetes /Number of Packages	Peso neto /Net Weight								



II. Información de salud/Health information	II.a. Número de referencia del certificado/Certificate Reference Number	II. b
<b>II.1. Certificación de salud pública para moluscos bivalvos, equinodermos, tunicados y gasterópodos marinos destinados al consumo humano/ Public health attestation for live, chilled, frozen or processed bivalve molluscs, echinoderms, tunicates and marine gastropods for human consumption</b>		
<b>III. Yo, el abajo firmante, certifico que:/ I, the undersigned hereby certify that:</b>		
-Los productos aquí descritos cumplen y fueron producidos de acuerdo con las normas y requisitos pertinentes de los Estados Unidos del programa de control reglamentario de moluscos de los Estados Unidos./The herein described products comply with and were produced in accordance with relevant United States standards and requirements of the US molluscan shellfish regulatory control program.		
-Los productos aquí descritos están etiquetados como no destinados a ser sumergidos o en contacto con cualquier agua de la UE/ The herein described products are labelled as not destined to be immersed or in contact with any EU water		
-Todo el material de moluscos de origen extranjero utilizado en estos productos procede de terceros países/establecimientos/ zonas de cultivo autorizados a exportar moluscos bivalvos vivos a la UE./All foreign-sourced shellfish material used in these products originates from third countries/establishments/growing areas approved to export live bivalve molluscs to the EU.		
<b>III. (2) II.2. Certificado de sanidad animal para moluscos bivalvos vivos de las especies enumeradas(3) destinados al consumo humano/ Animal health attestation for live bivalve molluscs of listed species(3) intended for human consumption,</b>		
I. El veterinario oficial abajo firmante certifica que los animales acuáticos mencionados en la casilla I.18 de la Parte I cumplen/ I, the undersigned official veterinarian, hereby certify that the aquatic animals referred to in Box I.18 of Part I meet:		
II.2.1. los requisitos zoonosarios generales para la entrada en la Unión, que se establecen en el artículo 6, apartado 1, en las letras a), apartados 4 y b), en el artículo 6, apartado 2, y en el artículo 7, apartado 1, y en el artículo 8 del Reglamento Delegado (UE) 2020/692 de la Comisión;/the general animal health requirements for entry into the Union, which are set out in Article 6(1), in points (a)(4), and (b), Articles 6(2) and 7(1) and Article 8 of Commission Delegated Regulation (EU) 2020/692 ;		
II.2.2. los requisitos zoonosarios específicos para la entrada en la Unión de las mercancías a las que se aplica el presente certificado, que se establecen en el artículo 167, letras a), c) ii), c) iii) y d), y Artículo 169, apartados 1 y 2, del Reglamento Delegado (UE) 2020/692./the specific animal health requirements for entry into the Union of the commodities to which this certificate applies which are set out in Article 167, points (a), (c)(ii), (c)(iii) and (d), and Article 169(1) and (2) of Delegated Regulation (EU) 2020/692.]		
<b>Notas</b> De conformidad con el Acuerdo sobre la retirada del Reino Unido de Gran Bretaña e Irlanda del Norte de la Unión Europea y de la Comunidad Europea de la Energía Atómica y, en particular, con el artículo 5, apartado 4, del Protocolo sobre Irlanda/Irlanda del Norte, en relación con el anexo 2 de dicho Protocolo, las referencias a la Unión Europea en el presente certificado incluyen al Reino Unido con respecto a Irlanda del Norte./ In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland / Northern Ireland in conjunction with Annex 2 to that Protocol, references to European Union in this certificate include the United Kingdom in respect of Northern Ireland.		
<b>Notas/Notes</b>		
<b>Parte I:/ Part I:</b>		
- Referencia de la casilla I.8: Región de origen: estado de la cosecha estadounidense y código de la zona de producción autorizada./ Box reference I.8: Region of origin: state of US Harvest and code of approved production area.		
<b>Parte II:/ Part II:</b>		
(1) La parte II.2. de este certificado se aplica únicamente a los siguientes productos de moluscos bivalvos vivos:/ Part II.2. of this certificate applies only to the following commodities of live bivalve molluscs:		
(a) moluscos de las especies incluidas en la lista transportados sin agua, envasados y etiquetados para el consumo humano de conformidad con los requisitos específicos para esos animales establecidos en el Reglamento (CE) n.º 853/2004 del Parlamento Europeo y del Consejo y que son ya no pueden sobrevivir como animales vivos si regresan al medio acuático;/molluscs of listed species transported without water which are packaged and labelled for human consumption in accordance with the specific requirements for those animals as set out in Regulation (EC) No 853/2004 of the European Parliament and of the Council and which are no longer able to survive as living animals if returned to the aquatic environment;		
(b) los moluscos de las especies enumeradas que se transporten sin agua y se destinen al consumo humano sin más transformación, siempre que estén envasados para su venta al por menor de conformidad con los requisitos para dichos envases establecidos en el Reglamento (CE) N.º 853/2004;/ molluscs of listed species transported without water which are intended for human consumption without further processing, provided they are packaged for retail sale in compliance with the requirements for such packages as set out in Regulation (EC) No 853/2004;		
(c) moluscos de las especies enumeradas transportados sin agua que estén envasados y etiquetados para el consumo humano de conformidad con los requisitos específicos para estos animales establecidos en el Reglamento (CE) N.º 853/2004 y que estén destinados a una transformación posterior sin almacenamiento temporal en el lugar de procesamiento./ molluscs of listed species transported without water which are packaged and labelled for human consumption in accordance with the specific requirements for those animals as set out in Regulation (EC) No 853/2004 and which are intended for further processing without temporary storage at the place of processing		

II. Health Information	II.a. Número de referencia del certificado/ <i>Certificate reference number</i>	II. b
<p>(2) La parte II.2 no se aplica y debería suprimirse cuando el envío esté constituido por animales acuáticos salvajes desembarcados de barcos pesqueros./Part II.2 does not apply, and should be deleted when the consignment consists of wild aquatic animals which are landed from fishing vessels.</p> <p>(3) Especies enumeradas en las columnas 3 y 4 del cuadro del anexo del Reglamento de Ejecución (UE) 2018/1882 de la Comisión. Las especies enumeradas en la columna 4 solo se considerarán vectores en las condiciones establecidas en el artículo 171, apartado 1, del Reglamento Delegado (UE) 2020/692./ <i>Species listed in columns 3 and 4 in the table of the Annex to Commission Implementing Regulation (EU) 2018/1882. Species listed in column 4 shall only be regarded as vectors under the conditions set out in Article 171(1) of Delegated Regulation (EU) 2020/692.</i></p> <p>(4) Cuando la enfermedad sea relevante y notificable./ <i>Where disease is relevant and reportable.</i></p> <p>(5) Deberá ser firmado por/ <i>to be signed by:</i></p> <ul style="list-style-type: none"> <li>- un veterinario oficial cuando se complete la parte II.2 Certificado zoosanitario./ <i>an official veterinarian when part II.2 Animal health attestation is completed.</i></li> <li>- <i>un oficial certificador o un veterinario oficial cuando se suprima la parte II.2 Certificación zoosanitaria./a certifying officer or an official veterinarian when Part II.2 Animal health attestation is deleted.</i></li> </ul> <p>A. Reglamento Delegado (UE) 2020/692 de la Comisión, de 30 de enero de 2020, por el que se completa el Reglamento (UE) 2016/429 del Parlamento Europeo y del Consejo en lo que respecta a las normas de entrada en la Unión, y al movimiento y manipulación posterior a la entrada de partidas de determinados animales, productos reproductivos y productos de origen animal (DO L 174 de 3.6.2020, p. 379).</p> <p>B. Reglamento (CE) nº 853/2004 del Parlamento Europeo y del Consejo, de 29 de abril de 2004, por el que se establecen normas específicas de higiene de los alimentos de origen animal (DO L 139 de 30.4.2004, p. 55).</p> <p>C. Reglamento de Ejecución (UE) 2018/1882 de la Comisión, de 3 de diciembre de 2018, relativo a la aplicación de determinadas normas de prevención y control de enfermedades a categorías de enfermedades de la lista y por el que se establece una lista de especies y grupos de especies que presentan un riesgo considerable de propagación de las enumeradas enfermedades (DO L 308 de 4.12.2018, p. 21)./ <i>A. Commission Delegated Regulation (EU) 2020/692 of 30 January 2020 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for entry into the Union, and the movement and handling after entry of consignments of certain animals, germinal products and products of animal origin (OJ L 174, 3.6.2020, p. 379).</i></p> <p><i>B. Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55).</i></p> <p><i>C. Commission Implementing Regulation (EU) 2018/1882 of 3 December 2018 on the application of certain disease prevention and control rules to categories of listed diseases and establishing a list of species and groups of species posing a considerable risk for the spread of those listed diseases (OJ L 308, 4.12.2018, p. 21).</i></p>		
<p>[Veterinario oficial] <sup>(5)</sup> [Certificador] <sup>(5)</sup> / [Official veterinarian] <sup>(5)</sup> / [Certifying officer] <sup>(5)</sup></p> <p>Nombre (en mayúsculas)/ <i>Name (in capitals)</i> _____</p> <p>Calificación y título/ <i>Qualification and title</i> _____</p> <p>Fecha/ <i>Date</i> _____</p> <p>Firma/ <i>Signature</i> _____ Sello/ <i>Stamp</i></p>		



## *Chapter 14 – Instructions for completion of Export certificates for EFTA Countries (Iceland, Liechtenstein, Norway, Switzerland) (rev. 5/2019)*

### **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 the European Union Approved list at the following links:

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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 before 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.**

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

### **Box I.1 *Consignor***

Enter 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**

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 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***

Enter 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**

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 I.7 Country of origin**

Enter 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 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**

Enter 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 country Norway, use ISO code NO

**Box I.10 Region of destination**

This box is invalidated in the model health certificate.

**Box I.11 Place of origin**

Enter 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**

Enter 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**

Enter the 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**

Enter 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**

Enter the 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 seal number must be indicated if the seal was affixed to the container under the supervision of the competent authority or if it is known at time of certification.

**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* Approval number of manufacturing plant (includes: factory vessel, freezer vessel, cold store, processing plant).
- *Manufacturing plant & country of Origin ISO Code*: Name of manufacturing plant (ex: factory vessel, freezer vessel, cold store, processing plant) and the Country of Origin of the product ISO country code must be stated (<https://www.iso.org/obp/ui/#search> – list of country names and code elements).

- 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 identification mark)
- 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.

**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. Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.

## *Chapter 15 – Instructions for completion of Annex IV 14.1 Legal Harvest Unprocessed Live & Annex IV 14.2 Legal Harvest Processed (rev. 3/2020)*

### **Annex IV 14.1 Legal Harvest Unprocessed Live Instructions**

#### **General**

- Annex IV certification is intended for foreign sourced product which are exported to the EU.
- The Annex IV 14.1 Legal Harvest Unprocessed Live is intended for Live and unprocessed product (no HS code change) shipments only. The Annex IV 14.1 Legal Harvest Unprocessed Live 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 Legal Harvest Unprocessed Live can be delivered electronically to the applicant. 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 Legal Harvest Unprocessed Live for products going directly to the EU, the applicant must apply for a user account at the SIP online website <https://seafoodinspection.nmfs.noaa.gov/customer/customerlogin.html>. Once an account has been established, the applicant must enter a request for an Annex IV 14.1 Legal Harvest Unprocessed Live through the SIP's online web-based request system (SISP).

#### **Procedures for Completion and Issuance of the Annex IV 14.1 Legal Harvest Unprocessed Live**

##### **A. Requests for Inspection:**

Annex IV 14.1 Legal Harvest Unprocessed Live 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.

The original IUU must be verified if possible.

Canadian certs can be verified by following the link to the Canadian website: <https://fcs-scp.dfo-mpo.gc.ca/fcsweb/>

Russian certs cannot be verified.

On-line applicants will be notified during the application process if information is missing or incomplete. The Annex IV 14.1 Legal Harvest Unprocessed Live 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 Legal Harvest Unprocessed Live 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 Legal Harvest Unprocessed Live (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 HS Commodity code.
4. For each line item enter the Catch Certificate number, date of unloading into the US, storage conditions, date of loading from export form the US, transport vessel name, total weight (kg)
5. Enter the U.S. storage plant name, address, phone and email
6. Enter the applicant/exporter company name, address, phone, and email.
7. Place of unloading into the US, name, address and phone
8. Place of loading exporting from the US, name, address and phone
9. 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.
10. The Inspector's Full Name and ID# using electronic signature, including the date, is placed here. The USDC Seal will be placed in this location electronically.

**C. Distribution of the completed Annex IV 14.1 Legal Harvest Unprocessed Live**

1. The applicant can retrieve a copy Annex IV 14.1 Legal Harvest Unprocessed Live from SISP.

# Attachment #1

 <b>UNITED STATES DEPARTMENT OF COMMERCE</b> <b>NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION</b>		Document Number: #1				
		Page 1 of 1				
		Validating Authority #2 National Marine Fisheries Service, USDC Seafood Inspection Program				
<b>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</b>						
<p>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.</p>						
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 landed weight(kg)
#4	#3	#4	#4	#4	#4	#4
Name, address, phone and email of the U.S. storage plant: #5						
Name, address, phone, and email of the exporter (if different from the U.S. storage plant): #6						
Place of unloading into the United States, Name, address, phone #7						
Place of loading exporting from the United States, Name, address, phone #8						
Responsible person of the Storage plant: #9	Signature: #9		Date: #9	Place: #9		
Endorsement by the competent authority: Seafood Inspection Program : NMFS.Seafood.Services@noaa.gov						
Official: #10	Signature and seal: #10		Date: #10	Place: National Marine Fisheries Service, USDC Seafood Inspection Program		

Revised 6/25/2014

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## **Annex IV 14.2 Legal Harvest Processed Instructions**

### **General**

- Annex IV certification is intended for foreign sourced product which are exported to the EU.
- The Annex IV 14.2 Legal Harvest Processed is available in a package with the already required EU export health certificate. Both certificates may be requested electronically but only the Annex IV 14.2 Legal Harvest Processed 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 14.2 Legal Harvest Processed for products going directly to the EU, the applicant must apply for a user account at the SIP online website <https://seafoodinspection.nmfs.noaa.gov/customer/customerlogin.html>. Once an account has been established, the applicant must enter a request for an Annex IV 14.2 Legal Harvest Processed through the SIP's online web-based request system (SISP).

### **Procedures for Completion and Issuance of the Annex IV 14.2 Legal Harvest Processed**

#### **A. Requests for Inspection:**

Annex IV 14.2 Legal Harvest Processed 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.

The original IUU must be verified if possible.

Canadian certs can be verified by following the link to the Canadian website: <https://fcs-scp.dfo-mpo.gc.ca/fcsweb/>

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 are notified during the application process if information is missing or incomplete. The Annex IV 14.2 Legal Harvest Processed 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 Annex IV 14.2 Legal Harvest Processed 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 14.2 Legal Harvest Processed (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 HS 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.
6. Enter the applicant/exporter company name, address, phone, and email.
7. Enter the processing company approval number.
8. Health Certificate number and date.
9. 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.
10. The Inspector's Full Name and ID# using electronic signature, including the date, is placed here. The USDC Seal will be placed in this location electronically.

**C. Distribution of the completed Annex IV 14.2 Legal Harvest Processed**

1. The applicant can retrieve a copy Annex IV 14.2 Legal Harvest Processed from SISP.

# Attachment #1

 <b>UNITED STATES DEPARTMENT OF COMMERCE NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION</b>					Document Number: #1 Page 1 of 1 Validating Authority 32 NMFS Seafood Inspection Program		
<b>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]</b>							
I confirm that the processed fishery products listed here: (product description and Combined Nomenclature [U.S. Commodity] code) #3							
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	HS Code	Total landed weight(kg)	Catch processed (kg)	Processed fishery product (kg)
#4	#4	#4	#4	#4	#4	#4	#4
Name, address, phone and email of the processing plant: #5							
Name, address, phone, and email of the exporter (if different from the processing plant): #6							
Approval number of the processing plant: #7							
Health certificate number and date: #8							
Responsible person of the processing plant: #9		Signature: #9		Date: #9		Place: #9	
Endorsement by the competent authority:							
Official: #10		Signature and seal: #10		Date: #10		Place: #10	

## *Chapter 16 – Instructions for Certifying Fish and Fishery Products for China (rev. 5/2020)*

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.customs.gov.cn/inspection/html/news4.html>

The People's Republic of China (PRC) requires that all importers of seafood products be registered and listed on the General Administration of Customs People's Republic of China (GACC) approved importers list. In addition, as of June 15, 2019, PRC requires all importers of seafood to obtain third-party certification of compliance with the relevant standards, laws, and regulations of PRC to maintain listing status and access to the Chinese market. 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. To gain new or maintain existing listing status, FDA requires establishments to submit evidence of third-party certification via the Export Listing Module (ELM). Please refer to the following link for currently registered importers from both the US and internationally.

<https://www.fisheries.noaa.gov/national/seafood-commerce-certification/foreign-approved-lists>

All processors of product for export to PRC must be from an Approved Establishment in the USDC Seafood Inspection Program. All consignments must have a USDC SIP Lot inspection or be produced under USDC NOAA QMP and all consignments must obtain an USDC SIP Export Health certificate unique to the product and shipment.

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

PRC maintains a Food Catalog in which all Processed Aquatic Products that are approved for import into PRC from US are listed.

For quick reference please refer to the GACC of approved aquatic products:

[http://43.248.49.223/AP\\_NameListSearch.aspx?type=%E6%B0%B4%E4%BA%A7](http://43.248.49.223/AP_NameListSearch.aspx?type=%E6%B0%B4%E4%BA%A7)

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 PRC.

- The bilingual Export Health Certificate –Live product will be issued for Live fishery products intended for direct human consumption for export to PRC.

## 1) Procedures for completion of Export Health Certificate to PRC

- 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 the applicant 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.
- 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 requesting firm will provide the information. 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.
- The certificate will be printed (in color) on official USDC legal sized watermarked paper only. The instructions below correspond to the example in the Attachment #1 (Export Health Certificate)

### CERTIFICATE REFERENCE NUMBER

1. Enter Date: Date of request
2. Enter Certificate Number
3. Country of Export: United States of America
4. Country of Production: United States
5. Competent Authority: The name of the Central Authority of the country of dispatch, which is responsible for certification.
6. Department of Certificate Issuance: US Department of Commerce
7. Commodity Name: Enter the identity of the product and presentation (Frozen Squid)
8. Enter the Scientific Name: populated by SISP
9. Enter Production Area: Harvest location information.
10. Select Production mode: aquaculture or wild caught
11. Enter the Aquaculture area: Harvest information for farmed product
12. Enter the FAO Catch Area for each product
13. Enter the Processor Registration: FDA issued FEI number. Must match the current listing on China approval lists.
14. Enter Processing type i.e.: chilled, frozen...
15. Enter the Production and processing enterprise name and registration number: Name and FDA issued FEI number. Must match the current listing on China approval lists.

16. Enter the Means 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.
17. Enter the Container number
18. Enter the Seal number
19. Enter the Consignee: Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped
20. Enter the 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.
21. Enter the Place of Dispatch: Port of Embarkation (city, state, country)
22. Enter the Place of Destination: Port of destination in PRC
23. Enter the Number of Packages
24. Enter the Net Weight
25. Enter the Production date/codes: Date range of production and accompanying lot codes.
26. Enter the Place of Issue: Regional SIP Inspection office
27. Enter the Date of request submission
28. Enter the Name and title of issuing inspector.
29. Round multi colored stamp must be used with date of certificate along with Inspector signature in ink other than black.

#### **Procedures for Distribution of Certificates**

OFFICIAL CERTIFICATES ARE TO BE PRINTED (IN COLOR) ON USDC LEGAL SIZE WATERMARKED PAPER ONLY

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

## Attachment #1

	<b>UNITED STATES OF AMERICA</b> <b>U.S. DEPARTMENT OF COMMERCE</b> 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 <b>Health Certificate</b> <i>For fish and fishery products intended for export from The United States of America to The People's Republic of China</i>		日期/Date #1 编号/No: #2
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. 本证书应明确/The certificate should specify 输出国/Country of export: <u>United States of America</u> 生产国/Country of production: <u>#4</u> 主管当局/Competent authority: <u>#5</u> 发证机构名称/Department of certificate issuance: <u>#6</u> 商品名称/Commodity name: <u>#7</u> 学名/Scientific name: <u>#8</u> 产地/Production area: <u>#9</u> 生产模式/Production mode: <input type="checkbox"/> 养殖/Aquacultured <input type="checkbox"/> 野生捕捞/Wild caught 养殖区域/Aquaculture area: <u>#11</u> 捕捞区域/Catch area: <u>#12</u> 捕捞渔船船名及编号/Vessel or Processor Registration No: <u>#13</u> 加工方式/Processing type: <u>#14</u> 加工企业名称及注册号/Production and processing enterprise name and registration number: <u>#15</u> 运输方式(包括船名, 航班号等)/Means of transport (name of vessel, flight number, etc.): <u>#16</u> 集装箱号/Container number: <u>#17</u> 封识号/Seal number: <u>#18</u> 收货人名称及地址/Consignee name and address: <u>#19</u> 发货人名称及地址/Consignor name and address: <u>#20</u> 发货地/Place of dispatch production: <u>#21</u> 目的地/Place of destination: <u>#22</u> 包装数量/Number of packages: <u>#23</u> 净重/Net weight: <u>#24</u> 生产日期/Production date or codes: <u>#25</u>			
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.			
IV. 证书应载明以下信息/The certificate shall state the following information: 兹证明/This is to certify that: - 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: <u>#26</u> 发证日期/Date of issue: <u>#27</u> #28 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 the applicant 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 requesting firm will provide the information. 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 (in color) on official USDC legal sized watermarked paper only. The instructions below correspond to the example in the Attachment #1 (Export Health Certificate-Live)

### CERTIFICATE REFERENCE NUMBER

1. Enter the Date: Date of request or date of issue for PDF
2. Enter the Certificate number
3. Enter the Variety name: Product name and scientific name
4. Enter the Production Area: description of harvest area
  - Specifically for LIVE Molluscan shellfish enter: FAO area, State, Growing area, Tract name and number.
5. Enter the Catch area: Enter the FAO Catch Area for each product
6. Enter the Cultured method
7. Enter the Name of cultured farm
8. Enter the The name of the Central Authority of the country of dispatch which is responsible for certification.
9. Enter the Means 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 is available.
10. Enter the Consignee: Please give the name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped
11. Enter the 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.
12. Enter the Quantity: number of packages
13. Enter the Weight
14. Enter the Production date/codes



15. Select wild caught or farmed
16. Enter the Date of request submission
17. Enter the Name and title of issuing inspector.
18. 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 (IN COLOR) ON USDC LEGAL SIZED WATERMARKED PAPER ONLY

1. Print one (in color) 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 原产地证明书/Certificate of Origin People's Republic of China		日期/Date <b>#1</b> 编号/No: <b>#2</b>
<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>			
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): <b>#3</b> 产地/Production Area: <b>#4</b> 捕捞区域/Catch Area: <b>#5</b> ; 或者/or 养殖方式/Culture method: <b>#6</b> 养殖企业名称/Name of Culture Farm: <b>#7</b> 发证机构名称/Name of department issuing the certificate: <b>#8</b> 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): <b>#9</b> 收货人/Consignee name and address: <b>#10</b> 发货人/Consignor name and address: <b>#11</b> 数量/Quantity: <b>#12</b> 重量/Weight: <b>#13</b> 生产日期/Production date or codes: <b>#14</b>			
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. 每一批活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 <input type="checkbox"/> 或属于养殖场养殖的活水生动物 <input type="checkbox"/> /Wild caught <input type="checkbox"/> 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任何传染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 <b>#16</b>		盖章/Stamp	
<b>#17</b> 官方兽医签字/Official Veterinary Signature			

6/12/2013

## *Chapter 17 – Instructions for Completing Export Health Certificate for Republic of Korea (rev. 7/2023)*

### **Fishery products for human consumption other than By-products.**

The following products for human consumption exported to the Republic of Korea (ROK) require a Health Certificate:

1. Live fish, shellfish, crustaceans, and amphibians
2. Frozen and fresh abalone, oysters, and shrimp that have not been processed, including heat treatment and cutting

Normal inspection procedures apply to these fishery products, e.g. lot inspection, in-plant inspection, or a current HACCP QMP system. For non-by-product fishery products, the Standard Export Health Certificate will be used and issued via SISP.

In addition to certification, ROK has a pre-registration requirement. For fishery products other than by-product, the Ministry of Food and Drug Safety (MFDS) requires pre-registration via <https://impfood.mfds.go.kr/> by either an importer or an exporter 7 days before the import declaration.

### **Fishery By-products**

ROK also requires an Export Health Certificate (the Korea Heads and Intestines certificate in SISP) for by-products including 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 by-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. Cod heads must be of U.S. origin, caught in the Pacific (*Gadus macrocephalus*).

Firms shipping fisheries **by-products** to ROK must be Approved Establishments in the Seafood Inspection Program and must appear on the South Korea Approved Shippers List.

When certifying by-products, the following information must be entered in the remarks section of the Export Health Certificate (Korea Heads and Intestines certificate in SISP):

1. 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.
2. Name, Address and Approval No. of the approved establishment. Note: please use the FEI assigned by FDA.
3. Date of dispatch. (MIFAFF clarified that the date of dispatch is the onboard date on the Bill of Lading).
4. A statement certifying that “The products are classified as HS code 03 and fit for human consumption.”

## *Chapter 18 – Instruction for Completing the Health Certificate for Export of Fishery Products/Molluscan Shellfish – Taiwan (rev. 4/2020)*

### **Guidance on the completion of the Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption**

These instructions establish and implement a procedure, which will assure national uniformity in the completion and issuance of the USDC Seafood Inspection program the Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption unique to Taiwan.

Exports of molluscan shellfish require an export health certificate to enter Taiwan. The specific harvest/growing State and location information must be provided in Box I.28 of the export health certificate.

While certification is not required for fishery products other than molluscan shellfish, if a US exporter requests certification the Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption shall be issued.

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**

- 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 appear as current approved shippers to the E.U.
- 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.

#### **Distribution of the completed Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption**

A single original Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption 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.

## **Procedure for completion of the health certificate for export of fishery products/molluscan shellfish 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 that is responsible for certification. USDC NOAA Seafood Inspection Program

#### **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 Taiwan (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.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 Taiwan without any manipulation. The health certificated 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 information is populated in box I.28

#### **Box I.9 Country of destination**

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

#### **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***

Please give the name and address of the final destination of the consignment.

**Box I.13 Place of loading**

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

**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 Taiwan**

Please give the name and the number of the border inspection post

**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.

**Box I.20 Quantity**

Please give the total net weights in kg.

**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**

For import or admission into Taiwan

**Box I.28 Description of goods / HS code**

- *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'.

- *Harvest/Growing State and location:* Provide both the 2 character US state code and applicable harvest /growing location information for molluscan shellfish product.
- *Manufacturing plant/ISO code of country of origin:* Name and Approval number of manufacturing plant and the Country of Origin 2 digit ISO code.
- *Number of packages*
- *Net weight*

**Part II – Health attestation**

**Box II.a**

Same reference number as box I.2

**Part II.1**

The public health attestations.

**Part II.2**

The animal health attestations.

**Part II.2.3**

The Transport and labeling requirements

**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.

Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.





UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



Health Certificate for exports of fishery products/molluscan shellfish intended for human consumption

United States (US)				Veterinary certificate to Taiwan															
Part I: Details of dispatched consignment	I.1. Consignor Name  Address  Postal code  Tel No.				I.2. Certificate reference number		I.2.a.												
					I.3. Central Competent Authority														
					I.4. Local Competent Authority														
					I.6.														
	I.5. Consignee Name  Address  Postal code  Tel No.																		
	I.7. Country of origin USA	I.8. ISO code US	I.8. Region of origin See box I.28	I.9. Country of destination	I.10. ISO code	I.10.													
	I.11. Place of origin Name Approval number Address				I.12.														
	I.13. Place of loading				I.14. Date of departure														
	I.15. Means of transport Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentary references:				I.16. Entry BIP in Taiwan														
	I.18. Description of commodity				I.17.														
				I.19. Commodity code (HS code)															
				I.20. Quantity															
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.22. Number of packages															
I.23. Identification of container/Seal number				I.24. Type of packaging															
I.25. Commodities certified for Human consumption <input type="checkbox"/>																			
I.26.				I.27. For import or admission into Taiwan															
I.28. Identification of the commodities																			
<table border="1"><thead><tr><th>Species (Scientific name)</th><th>Nature of commodity</th><th>Treatment type</th><th>Harvest/Growing State and Location</th><th>Manufacturing plant/ ISO code of country of origin</th><th>Number of packages</th><th>Net weight</th></tr></thead><tbody><tr><td colspan="7" style="height: 200px;"></td></tr></tbody></table>						Species (Scientific name)	Nature of commodity	Treatment type	Harvest/Growing State and Location	Manufacturing plant/ ISO code of country of origin	Number of packages	Net weight							
Species (Scientific name)	Nature of commodity	Treatment type	Harvest/Growing State and Location	Manufacturing plant/ ISO code of country of origin	Number of packages	Net weight													

<b>Part II: Certification</b>	<b>II. Health Attestation</b>		<b>II.a. Certificate reference number</b>	<b>II.b.</b>
	<b>II.1. Public health attestation</b>			
	<p>The official inspector hereby certifies that the fishery products specified above:</p> <ol style="list-style-type: none"> <li>1. Were caught and handled on board vessels and were landed, handled and where appropriate prepared, processed, frozen, thawed, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation.</li> <li>2. Have satisfactorily undergone health controls and organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation.</li> <li>3. Do not come from toxic species or species containing biotoxins;</li> </ol>			
	<b>II.2 Animal health attestations</b>			
	<ol style="list-style-type: none"> <li>4. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes.</li> <li>5. In the case of frozen or processed bivalve molluscs, the later have been gathered in production areas under the surveillance of US authorities and are considered acceptable for production and placing on the market of as with live bivalve molluscs.</li> </ol>			
	<b>II.2.3 Transport and labeling requirements</b>			
	<ol style="list-style-type: none"> <li>6. The fishery products and aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</li> <li>7. The transport container or well boat prior to loading is clean and disinfected or previously unused; and</li> <li>8. The consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate</li> </ol>			
<b>Official inspector</b>				
Name (in capitals) _____				
Qualification and title _____				
Date _____				
Signature _____				
Stamp				

## *Chapter 19 – Instruction for Completing Export Health Certificates to Japan (rev. 12/2022)*

Effective December 1, 2022 the following species being exported from the United States to Japan will require our Certificate of Legal Harvest. These species are recognized by Japan to be particularly vulnerable to IUU Fishing by foreign flagged vessels under foreign laws or international conservation and management measures and will be managed by their import regulation.

- Squid and cuttlefish
- Pacific saury (*Cololabis* spp.)
- Mackerel (*Scomber* spp.)
- Sardine (*Sardinops* spp.)

Of those derived from the fish species listed above, organs, roes, flours, fishery products not fit for human consumption, oils, extracts, etc. are excluded from the scope of the catch documentation scheme. Tuna and other fish species for which import regulation with a view to prevent IUU fishing is already in place under other programs are excluded from Japan's catch documentation scheme. *Please refer to Chapter 7 and Chapter 8 for Instructions on Completing a Certificate of legal harvest.*

### **Guidance on the completion of Health Certificate for Exports of Fishery Products/Live/Raw Oysters intended for human consumption**

These instructions establish and implement a procedure, which will assure national uniformity in the completion and issuance of the USDC Seafood Inspection program Health Certificate for Exports of Fishery Products/Live/Raw Oysters intended for human consumption unique to Japan.

Exports of live raw oysters require an export health certificate to enter Japan. Based upon the 1962 bilateral shellfish agreement and Japan's Food Sanitation Law which evaluates oyster management programs in the US on a state by state basis, oysters from Oregon, Washington, Connecticut and New York are eligible for export to Japan. The specific harvest/growing State and location information must be provided in Box I.28 of the export health certificate. The ICSSL approval number must be included in box I.28. This certificate is intended to certify live raw oysters harvested from Oregon, Washington, Connecticut and New York.

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**

- 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.
- 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.

### **Distribution of the completed Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption**

A single original Health Certificate for Exports of Fishery Products/Molluscan Shellfish intended for human consumption 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.

## **Procedure for completion of the Health Certificate for Exports of Fishery Products/Live/Raw Oysters 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 that is responsible for certification.  
USDC NOAA Seafood Inspection Program

#### **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 Japan (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.7 should always refer to the last country of dispatch, the U.S.

#### **Box I.8 Region of origin**

This information is populated in box I.28

#### **Box I.9 Country of destination**

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

#### **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**

Please give the name and address of the final destination of the consignment.

**Box I.13 Place of loading**

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

**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 Japan**

Please give the name and the number of the border inspection post

**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. 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.

**Box I.20 Quantity**

Please give the total net weights in kg.

**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**

For import or admission into Japan

**Box I.28 Description of goods / HS code**

- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Harvest date*: Provide the date the product was harvested.
- *Harvest/Growing State and location*: Provide both the 2-character US state code and applicable harvest /growing location information for molluscan shellfish product.
- *Manufacturing plant/ISO code of country of origin*: Name and Approval number (must use ICSSL number) of manufacturing plant and the Country of Origin 2 digit ISO code (must be US).

- *Number of packages*
- *Net weight*

**Part II – Health attestation**

**Box II.a**

Same reference number as box I.2

**Part II.1**

The public health attestations.

**Part II.2**

The animal health attestations.

**Part II.2.3**

The Transport and labeling requirements

**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.

Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



Health Certificate for exports of fishery products/ live/raw Oysters intended for human consumption

United States (US)				Veterinary certificate to Japan																
Part I: Details of dispatched consignment	I.1. Consignor Name  Address  Postal code  Tel No.				I.2. Certificate reference number		I.2.a.													
	I.5. Consignee Name  Address  Postal code  Tel No.				I.3. Central Competent Authority USDC NOAA SEAFOOD INSPECTION PROGRAM															
					I.4. Local Competent Authority															
	I.6.																			
	I.7. Country of origin USA	I.8. ISO code US	I.9. Region of origin See box I.28	I.10. Code	I.11. Country of destination JAPAN	I.12. ISO code JP	I.13.													
	I.11. Place of origin Name  Address				I.12.															
	I.13. Place of loading				I.14. Date of departure															
	I.15. Means of transport Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentary references:				I.16. Entry BIP in Japan															
	I.18. Description of commodity				I.17.															
					I.19. Commodity code (HS code)															
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/>				I.20. Quantity																
I.23. Identification of container/Seal number				I.22. Number of packages																
I.25. Commodities certified for Human consumption <input type="checkbox"/>				I.24. Type of packaging																
I.26.				I.27. For import or admission into Japan																
I.28. Identification of the commodities																				
<table border="1"><thead><tr><th>Species (Scientific name)</th><th>Nature of commodity</th><th>Harvest date</th><th>Harvest/Growing State and Location</th><th>Manufacturing plant/ ISO code of country of origin</th><th>Number of packages</th><th>Net weight</th></tr></thead><tbody><tr><td colspan="7" style="height: 200px;"></td></tr></tbody></table>							Species (Scientific name)	Nature of commodity	Harvest date	Harvest/Growing State and Location	Manufacturing plant/ ISO code of country of origin	Number of packages	Net weight							
Species (Scientific name)	Nature of commodity	Harvest date	Harvest/Growing State and Location	Manufacturing plant/ ISO code of country of origin	Number of packages	Net weight														

<b>Part II: Certification</b>	<b>II. Health Attestation</b>		<b>II.a. Certificate reference number</b>	<b>II.b.</b>
	<b>II.1. Public health attestation</b>			
	<p>The official inspector hereby certifies that the fishery products specified above:</p> <ol style="list-style-type: none"> <li>1. Were caught and handled on board vessels and were landed, handled and where appropriate prepared, packaged, marked, stored and transported hygienically and in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation which embody relevant US/Japanese trade agreements on sanitary regulations for fishery products.</li> <li>2. Have satisfactorily undergone health controls and organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery in compliance with the relevant United States public health standards requirements of the Code of Federal Regulation.</li> <li>3. Do not come from toxic species or species containing biotoxins;</li> </ol>			
	<b>II.2 Animal health attestations</b>			
	<ol style="list-style-type: none"> <li>4. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes.</li> <li>5. The fishery products have been gathered in production areas under the surveillance of US authorities and are considered acceptable for production and placing on the market.</li> </ol>			
	<b>II.2.3 Transport and labeling requirements</b>			
	<ol style="list-style-type: none"> <li>6. The fishery products and aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</li> <li>7. The transport container or well boat prior to loading is clean and disinfected or previously unused; and</li> <li>8. The consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate</li> </ol>			
<b>Official Inspector</b>				
Name (in capitals) _____				
Qualification and title _____				
Date _____				
Signature _____				
Stamp				



## **General Requirements for the export of live (*Homarus americanus*) lobsters and lobster products containing tomalley to Japan**

This document applies to exporters who ship live lobsters and lobster products containing tomalley to Japan. Japan has a standard for PSP in the hepatopancreas of lobsters of 80 µg/100g and tests imported lobsters to verify compliance with Japanese Food Sanitation Law. The following sets out the requirements for a plan to manage shipments of lobsters to markets requiring enhanced controls for PSP in lobster hepatopancreas.

The NOAA Seafood Inspection Program (SIP) is the authority that will issue an export health certificate if one is required. The Food and Drug Administration (FDA) is the federal authority charged with determination of the acceptability of seafood for human consumption. Federal regulations do not permit food that is not fit for human consumption to be exported without very specific conditions including the agreement of the receiving country.

Firms must participate in the NOAA Seafood Inspection Program (SIP) as Quality Management Program (QMP) Approved Establishments. Controls of top management, food safety, plant hygiene, quality management, documentation and records, and corrective action are described in the SIP Manual under *Policies, Procedures, and Requirements for the Approval of Facilities and Systems*.

A PSP Control Plan must be put in place by the firm to check lobsters for the presence of PSP. Testing and monitoring may be performed by the exporter or by a third party. The firm's procedures must clearly specify what is being tested or monitored, how, at what frequency, and by whom. The frequency must be sufficient to control shipments to satisfy the importing country's PSP standard.

The procedures for PSP control in lobsters should consider factors, such as, but not limited to:

- the size of the lobster harvest area and variations in the occurrence of PSP throughout the harvest area;
- historical knowledge and other sources of information about the occurrence of PSP in lobsters from the lobster harvest area;
- migration patterns;
- changing conditions that would indicate an increased probability in the occurrence of PSP in a lobster harvest area or portion of the lobster harvest area; and
- the capacity to segregate lobsters from different parts of the lobster harvest area.

Exporters may wish to consider arrangements with other parties to enhance their knowledge about PSP and lobsters as part of their efforts for continuous improvement of their testing procedures.

## **PSP Control Plan Requirements**

Each participating firm must provide a PSP control plan which provides a full description of the type of lobsters being exported:

- The primary method of preservation (e.g., fresh/live, frozen, canned), the form (e.g., live, whole, meat, tomalley) and any other secondary processing (cooked);
- The origin of lobsters that specifies at a minimum, the date of harvest and the harvest area;
- The identity of the establishment(s) where the lobsters were stored, processed, and packaged with confirmation that the establishment(s) operated with a Quality Management Program Plan or equivalent in compliance with the SIP program requirements; and
- Traceability by the firm to be able to effectively halt or recall the shipment (working with SIP) if a problem occurs after shipping.

The plan must provide a full description of the controls for incoming live lobsters to ensure that they were harvested, handled and transported to the establishment under sanitary conditions.

The plan must describe the process to control each list before shipping to verify that it will meet the importing country's standard for PSP. This control must include testing to check lobsters for the presence or absence of PSP. Testing may be performed by the exporter or by a third party. The testing procedures must clearly specify what is being tested, how it is being tested, at what frequency, and by whom. The frequency must be sufficient to control shipments to satisfy the importing country's PSP standard.

Exporters may supplement product testing with additional controls. Examples may include, but are not limited to, checking:

- documents regarding the origin of incoming lobsters to verify that they are complete and accurate; or
- quantities and description of incoming lobsters to verify that they correspond to accompanying documents.

Any supplemental controls and supporting documentation must be listed in the firm's control plan and submitted to SIP.

The objective of this control is to provide exporters with the means to continuously gather and review information about the levels of PSP in lobsters in order to prevent the shipment of lobsters with unacceptable levels of PSP. The assessment and control strategy will be provided to the SIP for tracking purposes.

Corrective actions must include steps to notify SIP of any consignments of lobsters that are refused entry into the importing country because they exceeded the PSP standard. Corrective actions must also include procedures to segregate lobsters that do not meet an importing country's requirement and records that document these corrective actions and any changes to the control plan.

While under the control of the exporter, consignments are transported and stored under secure conditions to prevent product loss or substitution.

### **Designation and Control of Harvest Areas**

Most harvest areas for lobsters are within the control of the State authority with some Federal permits issued for lobster harvest. The respective State will make the determination as to area designation and acceptability of harvest in waters under State control. SIP, in consultation with FDA will monitor the applicable Federal waters. SIP will periodically monitor State waters if necessary, especially in those cases where the State program for designation of harvest area requires augmentation.

Acceptability of harvest will be determined using appropriate PSP testing and opening/closing criteria. If a harvest area has been closed for molluscan shellfish harvesting due to PSP, a known harmful algal bloom, or other evidence the lobsters may be affected, product from that area will not be certified. Any State or federal closures for these concerns (biotoxins) are consolidated on our website at: <https://www.fisheries.noaa.gov/national/seafood-commerce-certification/fishery-closures-state>

SIP will periodically monitor lobster harvest areas by taking samples and testing for PSP. Testing for monitoring by SIP (or the State if they perform the monitoring) will be on the body, the edible meat, and the hepatopancreas to provide the maximum data possible for risk assessment. If this testing indicates a problematic harvest area, the lobsters from this area will not be certified for export.

### **Verification**

SIP will audit the firm's procedures, including their PSP control as well as any affects from the chain of custody. SIP will review all records of the firm's PSP Control Plan and any appropriate information from the State authority during this audit including a back tracing of any certificates issued from the previous audit.

Official samples may be taken from the same lots for export simultaneous to those taken and tested by the firm as a means of confirmation of process. If lot testing indicates the levels of PSP exceed acceptable limits, the lot will not be certified. In addition the system will be evaluated to determine the firm's continued capability to remain listed for shipment.

### **Guidance on the completion of Health Certificate for Exports of Live Lobster and Lobster Products Containing Tomalley intended for human consumption**

These instructions establish and implement a procedure, which will assure national uniformity in the completion and issuance of the USDC Seafood Inspection program Health Certificate for Exports of Live Lobster and Lobster Products Containing Tomalley intended for human consumption unique to Japan.

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.

Prior to exporting the participating firm will segregate the specific lot of lobsters to be exported to Japan from the rest of their inventory using a method of their choosing. Once segregated the firm will immediately test the segregated lot for PSP per their approved testing scheme. If a screening test is used it must be the Scotia Rapid Screening Test until further notice. Otherwise full testing is required using official methods.

**Once the lot has been tested and determined to meet the importing country's requirements, the participating firm must forward the results to their servicing SIP office and request the appropriate certificate through the Seafood Inspection Services Portal (SISP) per normal certification practices of the Seafood Inspection Program.** For example, the exporter must include the results of tests performed on the lobsters being shipped to Japan with each certificate request to show that the levels of Paralytic Shellfish Poison (PSP) toxin in the hepatopancreas met Japan's standard of 80µg/100g. The tests conducted by the firm on each shipment will be for the entire body.

SIP will use the appropriate Export Health Certificate and place the following statement in the body: "The consignor listed below is controlling their shipments of lobsters in accordance with the NOAA Seafood Inspection Program Requirements – Export of Live Lobsters and Lobster Products Containing Tomalley." (Example Certificate for Japan is attached)

#### **General**

- 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.
- 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.

#### **Distribution of the completed Health Certificate for Exports of Live Lobster and Lobster Products Containing Tomalley intended for human consumption**

A single original Health Certificate for Exports of Live Lobster and Lobster Products Containing Tomalley intended for human consumption 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.

## **Procedure for completion of the Health Certificate for Exports of Live Lobster and Lobster Products Containing Tomalley 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 that is responsible for certification. USDC NOAA Seafood Inspection Program

#### **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 Japan (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.7 should always refer to the last country of dispatch, the U.S.

#### **Box I.8 Region of origin**

This box is invalidated in the model health certificate

#### **Box I.9 Country of destination**

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

#### **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**

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 Japan.

**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 Japan***

Please give the name and the number of the border inspection post

**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. 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.

**Box I.20 *Quantity***

Please give the total net weights in kg.

**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 *Commodities intended for human consumption***

Tick or mark the box

**Box I.26**

This box is invalidated in the model health certificate.

**Box I.27**

For import or admission into Japan

**Box I.28 Description of goods / HS code**

- *Species*: must be the scientific name
- *Nature of commodity*: must specify whether aquaculture or wild
- *Treatment type*: : live / chilled / frozen / processed
- *Manufacturing plant*: Name and approval number of manufacturing plant
- *Lot number*
- *Number of packages*
- *Net weight*

**Attestations**

*The listed fish and fishery products have all been processed in facilities approved/registered by the exporting country's competent authorities. Establishments have implemented Good Manufacturing Practices, Standard Sanitation Operating Procedures and Hazard Analysis Critical Control Point systems. Processing facilities are in compliance with the US Code of Federal Regulations, Title 21 part 123. Criteria for export respect domestic tolerances and conditions at least equivalent to Standards and Code of Practice of the Codex Alimentarius. The consignment complies with official requirements regarding healthy and wholesome fish and is recognized as safe and fit for human consumption. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes. The consignor listed above is controlling their shipments of lobsters in accordance with the NOAA Seafood Inspection Program Requirements – Export of Live Lobsters and Lobster Products Containing Tomalley.”*

**Official Inspector Section:**

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

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

**Date** -Enter the date the certificate is signed.

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

**Stamp** - Apply the official certificate stamp as indicated, in color other than printed certificate particulars. Stamp date shall match date of certificate.



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



Health Certificate for exports of fishery products intended for human consumption

United States (US)															
Part I: Details of dispatched consignment	I.1. Consignor Name Address Postal code Tel No.	I.2. Certificate reference number I.2.a. _____ I.3. Central Competent Authority USDC NOAA NMFS SEAFOOD INSPECTION PROGRAM I.4. Local Competent Authority													
	I.5. Consignee Name Address Postal code Tel No.	I.6. _____													
	I.7. Country of origin USA ISO code US I.8. _____	I.9. Country of destination JAPAN ISO code JP I.10. _____													
	I.11. Place of origin Name Address Approval number	I.12. _____													
	I.13. Place of loading	I.14. Date of departure													
	I.15. Means of transport Airplane <input type="checkbox"/> Ship <input type="checkbox"/> Identification Documentary references:	I.16. Entry BIP I.17. _____													
	I.18. Description of commodity	I.19. Commodity code (HS code)													
	I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	I.20. Quantity I.22. Number of packages													
	I.23. Identification of container/Seal number	I.24. Type of packaging													
	I.25. Commodities certified for Human consumption <input type="checkbox"/>	I.26. _____													
I.27. For import or admission into JAPAN															
I.28. Identification of the commodities															
<table border="1"><thead><tr><th>Species (Scientific name)</th><th>Nature of commodity</th><th>Treatment type</th><th>Manufacturing plant</th><th>Lot number</th><th>Number of packages</th><th>Net weight</th></tr></thead><tbody><tr><td colspan="7"> </td></tr></tbody></table>		Species (Scientific name)	Nature of commodity	Treatment type	Manufacturing plant	Lot number	Number of packages	Net weight							
Species (Scientific name)	Nature of commodity	Treatment type	Manufacturing plant	Lot number	Number of packages	Net weight									
<b>ATTESTATIONS:</b> The listed fish and fishery products have all been processed in facilities approved/registered by the exporting country's competent authorities. Establishments have implemented Good Manufacturing Practices, Standard Sanitation Operating Procedures and Hazard Analysis Critical Control Point systems. Processing facilities are in compliance with the US Code of Federal Regulations, Title 21 part 123. Criteria for export respect domestic tolerances and conditions at least equivalent to Standards and Code of Practice of the Codex Alimentarius. The consignment complies with official requirements regarding healthy and wholesome fish and is recognized as safe and fit for human consumption. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes. The consignor listed above is controlling their shipments of lobsters in accordance with the NOAA Seafood Inspection Program Requirements - Export of Live Lobsters and Lobster Products Containing Tonalley."															
<b>Official inspector</b> Name (in capitals) _____ Qualification and title _____ Date _____ Signature _____ Stamp _____															



## *Chapter 20 – Instructions for Certifying Products to Australia (rev. 11/2023)*

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**
  - **Health Certificate - Salmonid**
  - **Australia Prawn**
  - **Bivalve Molluscs and Bivalve Mollusc products**
- 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 specific attestations listed on certificate have been met for each consignment.
3. 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.
4. The firm listed as the manufacturer/processor on the 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.

5. 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>

Specific instructions for Completion of Australia Prawn certificate.

1. I.12 requires information regarding Post processing testing lab. Name , address and test report number must be provided
2. I.28 requires both the batch ID information and which batch definition is applied. The batch definition options are located in the corresponding footnote. This information must be listed for each product.
3. II.2 requires a single selection made to indicate which animal health attestations apply to the shipment.
4. II.2 requires that the cooked prawns be frozen.
5. II.2 If the request is for prawn products of non-US origin which have transited through or further processed in the US, then these products would be permitted import into Australia, provided that NOAA is able to certify to all the attestations on the health certificate. The validity of the attention chosen shall be verified by documentation issued by the competent authority of the country of origin.
6. II.2 requires that each batch be free of white spot syndrome virus and yellow head virus genotype 1 based on **post-processing** sampling and testing. Furthermore, the sampling must be completed by Seafood Inspection Program. The lot numbers listed on the laboratory sampling must match exactly those listed on the Health Certificate.

Specific Instructions for Completion of Health Certificate – Bivalve Molluscs and Bivalve Mollusc Products.

As of November 9, 2023, consignments of certain bivalve molluscs and bivalve mollusc products (excluding those that are both retorted and shelf stable, or dried) must be covered by a recognized foreign government certificate to be imported into Australia. This foreign government certificate can be obtained from the U.S. Food and Drug Administration (FDA). The FDA point of contact is the FDA Export Certification Team, Office of the Center Director, [CFSANExportCertification@fda.hhs.gov](mailto:CFSANExportCertification@fda.hhs.gov) or telephone: 240-402-2307.

Specific instructions for Completion of Health Certificate- Salmonid

1. I.5 must include the import permit number
2. I.17 Lists the original source harvester or farm. Name, address and approval number.  
**Salmonids must only be sourced from one of the following approved countries: Australia, Canada, Denmark, New Zealand, Norway, Republic of Ireland, the United Kingdom and/or the United States of America**
3. I.26 Lists the 3<sup>rd</sup> country of place of intermediate product processing. This field is completed if applicable.  
**Salmonids must only be processed in the following approved countries: Canada, Denmark, Norway, Philippines, Poland, Republic of Ireland, Sweden, Thailand, the United Kingdom and/or the United States of America.**
4. I.28 shall be limited to Salmonid species approved for export to Australia:  
**Brachymystax spp, Coregonus spp, Hucho spp, Oncorhynchus spp, Parahucho spp,**

Prosopium spp, Salmo spp, Salvelinus spp, Salvethymus spp, Stenodus spp, Thymallus spp, Plecoglossus spp

## *Chapter 21 – Instructions for Certifying Fish and Fishery Product to French Colonial Territories. French Polynesia (rev. 7/2016)*

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 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

	<b>UNITED STATES OF AMERICA</b> <b>U.S. DEPARTMENT OF COMMERCE</b> Certificat sanitaire et de salubrité/Health Certificate <b>French Polynesia</b>		Date/Date N° certificat/Reference No.
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)).			
Relatif aux produits de la mer et d'eau douce <sup>(1)</sup> (poissons et leurs produits de frai, crustacés, mollusques et autres invertébrés aquatiques) et destinés à la Polynésie française <sup>(1)</sup> / Health Certificate for salt water and fresh water fish <sup>(1)</sup> and their spawning products, crustaceans, mollusks and other aquatic invertebrates intended for importation into French Polynesia			
Pays d'origine/Country of origin: _____			
Autorité officielle compétente/Competent official authority: _____			
<b>I. Identification des denrées alimentaires/Identification of the products</b>			
Espèce(s) animale(s)/Species: _____		Date(s) de fabrication/Date of fabrication: _____	
Nature des pièces/Pieces: _____		Date(s) de congélation <sup>(2)</sup> /Freezing date(s) <sup>(2)</sup> : _____	
Type de l'emballage/Nature of packaging: _____		Nombre de colis/Number of packages: _____	
Température d'entreposage et de transport/Transport and storage temperature: _____		Durée(s) de conservation <sup>(2)</sup> /Use by date <sup>(2)</sup> : _____	
Poids net/Net weight: _____		Durée(s) de conservation <sup>(2)</sup> /Use by date <sup>(2)</sup> : _____	
<b>II. Origine des denrées alimentaires/Origin of products</b>			
Nom, adresse, numéro d'agrément vétérinaire pour l'exportation de l' (des) établissements(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): _____			
<b>III. Destination des denrées alimentaires/Destination of products</b>			
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 <sup>(3)</sup> /by the following means of transport <sup>(3)</sup> : _____			
Nom et adresse de l'expéditeur <sup>(3)</sup> /Name and address of dispatcher <sup>(3)</sup> : _____			
_____			
Nom et adresse du destinataire/Name of consignee and address at place of destination: _____			
_____			
<b>IV. Attestation de salubrité/Health Attestation</b>			
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 consommation <sup>(4)</sup> / Have been inspected and are fit for human consumption/animal consumption <sup>(4)</sup>			
2. Ont été manipulées, préparées ou transformées, identifiées, stockées et transportées dans le cadre d'un programme HACCP et sanitaire approprié dûment 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 <sup>(4)</sup> / for feed lots for animals intended for human consumption, do not contain Salmonella <sup>(4)</sup> .			
<b>V. Attestation zoo sanitaire/Zoo sanitary attestation</b>			
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 <sup>(4)</sup> /For fresh products and products containing fresh aquatic species and according to the species <sup>(4)</sup>			
- 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 <sup>(4)</sup> est indemne des maladies suivantes / The fish-farm, area or country <sup>(4)</sup> is free from the following diseases :			
- infection à Aphanomyces invadans pour Acanthopagrus australis, la perche grimpieuse (Anabas testudineus), les anguilles (Anguillidae), les poissons-chats (Bagridae), la perche (Bityanus bityanus), le menhaden tyran (Brevoortia tyrannus), le bhakur (Catla catla), la tête de serpent strié (Channa striata), le mrigal (Cirrhinus mrigala), les clarides (Clarias spp.), les exocoets (Exocoetidae), Glossogobius giuris, Oxyleotris marmoratus, les gobies (Gobiidae), le rohu (Labeo rohita), le labéo (Labeo spp.), le ayu (Plecoglossus altivelis), le barbeau d'Asie (Puntius sophore), Scortum barcoo, les sillaginidés (Sillago ciliata), les Siluridés, le gourami à peau de serpent (Trichogaster pectoralis), le poisson archer (Toxotes chatareus), le barbeau argenté (Puntius gonionotus), le scatophage (Scatophagus argus), le gourami (Osphronemus guramy), Platyccephalus fuscus, les psettoïdés (Psettoidea spp.), Rhodius ocellatus, Rohtee sp., le rotengle (Scardinius erythrophthalmus), Terapon sp. et toutes les autres espèces sensibles visées dans le Manuel aquatique / infection with Aphanomyces invadans for yellowfin seabream (Acanthopagrus australis), climbing perch (Anabas testudineus), eels (Anguillidae), bagrid catfishes (Bagridae), silver perch (Bityanus bityanus), Atlantic menhaden (Brevoortia tyrannus), catla (Catla catla), striped snakehead (Channa striata), mrigal (Cirrhinus mrigala), torpedo-shaped catfishes (Clarias spp.), halfbeaks flying fish (Exocoetidae), tank goby (Glossogobius giuris), marble goby (Oxyleotris marmoratus), gobies (Gobiidae), rohu (Labeo rohita), rhinofishes (Labeo spp.), ayu (Plecoglossus altivelis), pool barb (Puntius sophore), barcoo grunter (Scortum barcoo), sand whiting (Sillagociliata), wells catfishes (Siluridae), snakeskin gourami (Trichogaster pectoralis), common archer fish (Toxotes chatareus), silver barb (Puntius gonionotus), spotted scat (Scatophagus argus), giant gourami (Osphronemus guramy), dusky flathead (Platycephalus fuscus), spiny turbot (Psettoidea spp.), Tairi-ka-baratanago (Rhodius ocellatus), Keti-Bangladeshi (Rohtee sp.), rudd (Scardinius erythrophthalmus), therapon (Terapon sp.) 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 frai (œufs) / and for un gutted fish, chilled or frozen gutted fish other than fillets or steaks, spawning products (eggs)

- herpès-virose de la carpe koï pour les carpes (*Cyprinus carpio*) / *koi herpesvirus disease for carps (Cyprinus carpio)* ;
- iridovirose de la daurade japonaise pour le sparre 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 hématopoïétique 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 décortiqués (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<sup>(4)</sup> est indemne selon le code de l'OIE des maladies suivantes / *The compartment, area or country<sup>(4)</sup> 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 ostreae* 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 ostreae 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 couteau-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 ormeaux (*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 anytime / *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.*

<p>Fait à _____ le _____ (on)  <b>Done at</b></p> <p>_____          (signature du vétérinaire officiel)  <b>(Signature of official health officer)</b></p>	<p>Cachet officiel/<b>Seal</b></p>
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(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 22 – Instructions for Completing Aquatic Animal Health Certificate for Canada (rev. 1/2020)*

### **Update**

The Canadian Food Inspection Service (CFIA) has requested that the U.S. Department of Commerce (USDC), National Oceanic and Atmospheric Administration - Seafood Inspection Program (NOAA - SIP) advise its U.S. exporters that wild marine fish and seafood products for human consumption destined to Canada must originate from the U.S. or a country that is approved to export that product directly to Canada, as identified in the Automated Import Reference System (AIRS). These instructions establish and implement a procedure that will assure national uniformity when completing and issuing aquatic animal health certificates for products shipped from the U.S. to Canada.

As a reminder, U.S. Exporters always should consult with the Canadian importer on current specific requirements. U.S. Exporters are advised to check AIRS to determine if the seafood product requires an aquatic animal health certification with the import permit and, if the originating country is approved for export to Canada.

### **Background**

Aquatic animals listed as susceptible to regulated diseases

(<http://www.inspection.gc.ca/animals/aquatic-animals/diseases/susceptible-species/eng/1327162574928/1327162766981>) require an import permit to enter Canada.

This measure is aimed at protecting Canada's aquatic animal resources. 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. Provided below, is further detail of these requirements.

The three U.S. federal agencies that function as Competent Authorities for exported aquatic animals (USDA-APHIS; NOAA Fisheries; and Fish and Wildlife Services [FWS]) have worked with the Canadian Food Inspection Agency (CFIA) on specific export requirements that will facilitate continued U.S. trade in aquatic animals and products with Canada. In many cases, regionalization has been established and animals can move without a health/zoosanitary certificate from the origin.

**As of December 10, 2012**, an import permit issued from CFIA and possibly a health certificate from NOAA-SIP / APHIS / FWS must accompany each shipment.

NOAA-SIP will be issuing certification for these exports:

- 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 (Certification requires inspection)
- 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

**As of April 8, 2013**, CFIA has enforced 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* (i.e., human consumption). The NOAA SIP and USDA negotiated with CFIA, the health certificate for live molluscs intended for *Food Service, Retail Use and Further Processing*. As a result of this negotiation NOAA-SIP now endorses all live marine molluscan shellfish certificates destined for Canada for the end uses of Food Service, Retail Use and Further Processing.

**March 2019**, NOAA SIP has been advised by CFIA to update its guidance to U.S. exporters and NOAA inspectors on the aquatic animal health import requirements for re-export of fish and seafood products that are of non-U.S. origin. Specifically, products imported with a CFIA aquatic animal health import permit, from non-U.S. origin countries identified as Refuse Entry in AIRS are not permitted to be re-exported from the U.S. to Canada.

NOAA SIP inspectors are reminded that export of live and dead wild-harvested marine finfish to be used as bait and aquatic animal feed exported from the U.S. require a CFIA import permit and must be accompanied by a specific U.S. export certificate. In addition, bait fish consignments also require inspection.

(i.e., *For the Export of Live and Dead, Wild-Harvested Finfish and their Germplasm and Crustaceans for Bait and Feeding to Aquatic Animals from the United States of America to Canada*).

### **General Inspection Guidance**

With exception of the Canadian bait fish certificate which requires inspection, at the present time 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.

The certification requirements for Canada pertain to Aquatic Animal 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 Animal 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.

All wild marine fish and seafood products for human consumption destined to Canada must originate in the U.S. or from a country that is approved to export that product directly to Canada. This guidance only applies to products that require a CFIA aquatic animal health import permit. Exporters are advised to check the Automated Import Reference System (AIRS) to determine if a wild fish and seafood product requires an aquatic animal health import permit and, if the originating country is approved for export to Canada.

- Although it is not required by Canada for Food Safety, occasionally we issue the standard Export Health certificate for Canada via SISF upon request by customer.
- The certificates will be printed on official USDC watermarked paper only.

### **Additional information**

Automated Import Reference System (AIRS)

<http://inspection.gc.ca/plants/imports/airs/eng/1300127512994/1300127627409>

Aquatic Animal Imports

<http://inspection.gc.ca/animals/aquatic-animals/imports/eng/1299156741470/1320599337624>

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

Website for OIE: <http://www.oie.int/en/>

The regulated species and the diseases of concern are at the following links:

<http://www.inspection.gc.ca/animals/aquaticanimals/diseases/susceptible-species/eng/1327162574928/1327162766981>

<http://www.inspection.gc.ca/animals/aquatic-animals/diseases/eng/1299156296625/1320599059508>

### **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 inspector's 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 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.

	<b>AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE</b>		Export Certificate Reference N°  Canadian Import Permit N°:	
<b>INTERIM CERTIFICATE FOR THE EXPORT OF LIVE MOLLUSCS FOR FOOD SERVICE, RETAIL USE AND FURTHER PROCESSING FROM THE UNITED STATES OF AMERICA TO CANADA</b>				
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS				
<b>SECTION 1 - ORIGIN OF AQUATIC ANIMALS</b> 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: _____				
<b>SECTION 2 - DESTINATION OF AQUATIC ANIMALS</b> Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____				
<b>SECTION 3 - TRANSPORT INFORMATION</b> Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(Flight #, bill of lading #)</div>				
<b>SECTION 4 - DESCRIPTION OF CONSIGNMENT</b>				
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.  
  
**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 \_\_\_\_\_

NOTE: For live mollusks this certificate is valid for 30 days from the date of signature

Stamp

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 inspector's 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 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.

	<b>AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE</b>		Export Certificate Reference N° _____  Canadian Import Permit N° _____
<b>FOR THE EXPORT OF LIVE OR CARCASS WILD-HARVESTED MARINE FINFISH AND CRUSTACEANS FOR FURTHER PROCESSING FROM THE UNITED STATES OF AMERICA TO CANADA</b>			
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS			
<b>SECTION 1 - ORIGIN OF AQUATIC ANIMALS</b> 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: _____			
<b>SECTION 2 - DESTINATION OF AQUATIC ANIMALS</b> Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____			
<b>SECTION 3 - TRANSPORT INFORMATION</b> Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #)</div>			
<b>SECTION 4 - DESCRIPTION OF CONSIGNMENT</b> <input type="checkbox"/> Wild <sup>1</sup>			
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code
<b>SECTION 5 - ANIMAL HEALTH ATTESTATIONS</b> 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: 1. The OIE notifiable diseases that are listed on <a href="http://www.seafoodnmfs.noaa.gov/">http://www.seafoodnmfs.noaa.gov/</a> 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: 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.			
<b>SECTION 6 - TRANSPORT AND LABELING REQUIREMENTS</b> 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 _____		<div style="border: 1px solid black; height: 100px; width: 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.			

<sup>1</sup> Wild, 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 inspector's 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.

	<b>AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE</b>		Export Certificate Reference N°  Canadian Import Permit N°:
<b>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</b>			
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS			
<b>SECTION 1 - ORIGIN OF AQUATIC ANIMALS</b> 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: _____			
<b>SECTION 2 - DESTINATION OF AQUATIC ANIMALS</b> Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____			
<b>SECTION 3 - TRANSPORT INFORMATION</b> Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #)</div>			
<b>SECTION 4 - DESCRIPTION OF CONSIGNMENT</b> <input type="checkbox"/> Wild <sup>1</sup>			
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code
<b>SECTION 5 – ANIMAL HEALTH ATTESTATIONS</b> 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 crustacean commodities: 1. The OIE notifiable diseases that are listed on <a href="http://www.seafood.nmfs.noaa.gov/">http://www.seafood.nmfs.noaa.gov/</a> 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: 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.			
<div style="border: 1px solid black; display: inline-block; padding: 2px 10px;">Inspector's Initials</div>			
<b>SECTION 6 – TRANSPORT AND LABELING REQUIREMENTS</b> 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 _____		<div style="border: 1px solid black; width: 150px; height: 100px; margin: 0 auto;">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.			

<sup>1</sup>Wild, 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 inspector's initials

Attestations

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.

	<b>AQUATIC ANIMAL HEALTH EXPORT CERTIFICATE</b>		Export Certificate Reference N°  Canadian Import Permit N°:
<b><u>FOR THE 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</u></b>			
NOTE: THIS CERTIFICATE IS NOT TO BE USED FOR IN TRANSIT SHIPMENTS			
<b>SECTION 1 - ORIGIN OF AQUATIC ANIMALS</b> 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: _____			
<b>SECTION 2 - DESTINATION OF AQUATIC ANIMALS</b> Country of Destination: <u>CANADA</u> Name and Address of Consignee: _____ _____			
<b>SECTION 3 - TRANSPORT INFORMATION</b> Transport means and conveyance identification: _____ <div style="text-align: right; font-size: small;">(flight #, bill of lading #, etc.)</div>			
<b>SECTION 4 - DESCRIPTION OF CONSIGNMENT</b> <input type="checkbox"/> Wild <sup>1</sup>			
Species (scientific name)	Common name	Quantity and total weight (kg)	Lot identifier or date code
<b>SECTION 5 – ANIMAL HEALTH ATTESTATIONS</b> 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: 10px; width: 150px;">Inspector's Initials</div> <ol style="list-style-type: none"> <li>1. The OIE notifiable diseases that are listed on <a href="http://www.seafood.nmfs.noaa.gov/">http://www.seafood.nmfs.noaa.gov/</a> are compulsorily notifiable.</li> <li>2. The aquatic animals are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes.</li> <li>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.</li> <li>4. The shipment is not known to contain species not identified on this health certificate.</li> <li>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.</li> <li>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 <a href="http://www.seafood.nmfs.noaa.gov/">http://www.seafood.nmfs.noaa.gov/</a> OR the germplasm has been treated in a manner that destroys or renders these diseases inactive.</li> <li>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.</li> <li>8. The shipment is free from visible ectoparasites and intermediate hosts.</li> </ol>			
<b>SECTION 6 – TRANSPORT AND LABELING REQUIREMENTS</b> I, the undersigned official inspector, hereby certify that: <ol style="list-style-type: none"> <li>1. The aquatic animals are packaged in shipping containers, holding units and/or conveyances that are either new or cleaned and disinfected.</li> <li>2. The shipping containers and/or holding units prevent release of the shipping contents (eg. water or animals) while en route.</li> <li>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.</li> <li>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.</li> </ol>			
Official NOAA inspector  Name and qualifications (in capitals) _____  Signature _____  Date _____		Stamp  <div style="border: 1px solid black; height: 100px; width: 100%;"></div>	

<sup>1</sup>Wild, marine aquatic animals are inspected by NOAA Seafood Inspection Program

## *Chapter 23 – Instruction for Completing the Israel Veterinary Health Certificates (rev. 8/2016)*

### **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/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE\\_BIVALVE\\_MOLLUSCS&countryCode=US&sort=country.translation](https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE_BIVALVE_MOLLUSCS&countryCode=US&sort=country.translation)

**<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:

**[https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE\\_BIVALVE\\_MOLLUSCS&countryCode=US&sort=country.translation](https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE_BIVALVE_MOLLUSCS&countryCode=US&sort=country.translation)**

**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.



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(h)].*

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

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 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.

<p>II.2. Animal health attestation for fish and crustaceans of aquaculture origin<sup>(2)(4)</sup></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<sup>(3)(4)</sup></p> <p>Originate from a country/territory, zone or compartment declared free from <sup>(6)</sup>[EUS] <sup>(6)</sup>[EHN] <sup>(6)</sup>[Taura syndrome] <sup>(6)</sup>[Yellowhead disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority<sup>(6)</sup></p> <ul style="list-style-type: none"> <li>(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.</li> <li>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the diseases.</li> <li>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases</li> </ul> <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<sup>(3)(4)</sup></p> <p>Originate from a country/territory, zone or compartment declared free from <sup>(6)</sup>[VHS] <sup>(6)</sup>[IHN] <sup>(6)</sup>[ISA] <sup>(6)</sup>[KHV] <sup>(6)</sup>[White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority<sup>(6)</sup></p> <ul style="list-style-type: none"> <li>(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</li> <li>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease.</li> <li>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases</li> </ul> <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] <sup>(6)</sup>[Crustaceans] intended for human consumption in Israel”.</p> <p>Notes</p> <p>Part I:</p> <ul style="list-style-type: none"> <li>- Box: Place of origin: name and address of the dispatch establishment.</li> <li>- Box: Identification of container: Where there is a serial number of the seal it has to be indicated.</li> <li>- Box Identification of commodities: <ul style="list-style-type: none"> <li>• <b>Description of commodity:</b> Specify the appearance and main Characteristics of commodity(ex: head on / head off / fillet / smoked / dried / salted/coated etc., as indicated on the invoice )</li> <li>• <b>Nature of commodity:</b> Specify whether aquaculture or wild origin</li> <li>• <b>Treatment type:</b> Specify whether live, chilled, frozen or processed.</li> <li>• <b>Manufacturing plant:</b> includes factory vessel, freezer vessel, cold store, processing plant</li> <li>• <b>Harvesting date:</b> Specify the original date of harvesting: specific date in chilled fish and at least, month and year in the case of non-chilled fish.</li> <li>• <b>Production date:</b> Specify the original date of production (freezing, packaging).</li> <li>• <b>Best before:</b> Specify the date which is printed on the Hebrew label</li> <li>• <b>Lot No:</b> Specify the lot number which is printed on the Hebrew label</li> </ul> </li> </ul> <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> <ul style="list-style-type: none"> <li>(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</li> <li>(b) fish which are slaughtered and eviscerated before dispatch</li> <li>(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.</li> <li>(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,</li> <li>(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.</li> </ul> <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>II.a. Certificate reference number</p>
<p>Official Inspector</p> <p>Name (in capitals)_____ Qualification and title_____</p> <p>Date/Date_____ Signature/Signature_____</p> <p>Cachet/Stamp</p>	



## *Chapter 24 – Instruction for Completing the Republic of Turkey Veterinary Health Certificates (rev. 3/2020)*

### **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.

All US fishery products must be produced and stored in an EU approved establishment. Facilities should appear on European Union Approved list at the following links:

[https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE\\_BIVALVE\\_MOLLUSCS&countryCode=US&sort=country.translation](https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE_BIVALVE_MOLLUSCS&countryCode=US&sort=country.translation)

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

[https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE\\_BIVALVE\\_MOLLUSCS&countryCode=US&sort=country.translation](https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?classificationSectionId=LIVE_BIVALVE_MOLLUSCS&countryCode=US&sort=country.translation)

**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.**

**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**

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.

**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.

**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 Servisyata 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.3. Merkezi yetkili otorite/Central competent authority				
			I.4. Yerel yetkili otorite/Local competent authority				
	I.5. Alıcı/Consignee Adı/Name: Adresi/Address Posta kodu/Postcode Telefon/Tel.		I.6.				
	I.7. Orijin ülke/Country of origin UNITED STATES	ISO Kodu/ISO Code 1-US	I.8. Orijin bölgesi/Region of origin	Kodu/Code	I.9. Varış ülkesi/Country of destination TÜRKİYE/TURKEY	ISO Kodu/ISO Code TR	I.10.
	I.11. Orijin 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"/> Otayol 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.20. Miktar/Quantity				
I.21. Ürünün ısısı/Temperature of product Oda sıcaklığı/Ambient <input type="checkbox"/> Soğutulmuş/Chilled <input type="checkbox"/> Dondurulmuş/Frozen <input type="checkbox"/>		I.22. Paket sayısı/Number of packages					
I.23. Mühür/Konteyner no/Seal/Container No 0316531		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							

II. Sağlık Bilgileri/Health Information	II. a. Sertifika referans numarası/Certificate reference number	II. b
<p><b>II.1 Halk Sağlığı Beyanı/Public health attestation</b></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, 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:</p> <ul style="list-style-type: none"> <li>- 852/2004/EC sayılı Yönetmeliğe uygun olarak, HACCP ilkelerini temel alan bir program uygulayan işletme(ler)den gelmektedir./come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</li> <li>- 853/2004/EC sayılı Yönetmeliğin Ek III'ün, Kısım VIII, Bölüm I ile IV'ünde belirtilen gereksinimlere uygun olarak yakalanmış ve gemilerde işlenmiş, karaya çıkarılmış, işleme tabi tutulmuş ve hijyenik olarak uygun yerlerde, hazırlanmış, işlenmiş, dondurulmuş ve çözülürülmüştür./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;</li> <li>- 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./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;</li> <li>- 853/2004/EC sayılı Yönetmeliğin Ek III'ün, Kısım VIII, Bölüm VI ile VIII'e uygun olarak ambalajlanmış, depolanmış ve naktilmiştir./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;</li> <li>• 853/2004/EC sayılı Yönetmeliğin Ek II'nin, Kısım 1'e uygun olarak işaretlenmiştir./have been marked in accordance with Section 1 of Annex II to Regulation (EC) No 853/2004/EC;</li> <li>- 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./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</li> <li>• 854/2004/EC sayılı Yönetmeliğin Ek III'ünde belirtilen resmi kontrollerden yeterli derecede geçmiştir./have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004/EC.</li> </ul> <p><b>II.2</b> <sup>(3)(4)</sup> Yetiştiricilikte elde edilen balık ve kabuklulara yönelik Hayvan Sağlığı Beyanı/Animal health attestation for fish and crustaceans of aquaculture origin</p> <p><b>II.2.1.</b> <sup>(2)(3)</sup> Epizootik hematopoetik nekroz (EHN), Taura sendrom ve Sarıbaş hastalığına duyarlı türler için gereksinimler: [Requirements for susceptible species to Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellowhead disease:</p> <p>Ben aşağıda imzası bulunan resmi denetçi, onaylarım ki bu sertifikanın 1. Kısımında atfta bulunan balıkçılık hayvanları veya bunların ürünleri:/I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p>Bulduğum ülkenin yetkili otoritesi tarafından ilgili OIE Standardına uygun olarak (i)[EHN] (i)[Taura sendrom] (i)[Sarıbaş hastalığı]'ndan ari olduğu beyan edilen bir ülkeden/toprakten, bölgeden ya da bölümden gelmektedir./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.</p> <ul style="list-style-type: none"> <li>(i) ilgili hastalıkların yetkili otoriteye bildirim zorunludur ve ilgili hastalığa ilişkin bulaşma şüphesi raporlarımın, yetkili otorite tarafından derhal araştırılması gerekmektedir./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;</li> <li>(ii) ilgili hastalıklar için duyarlı olarak bildirilen tüm türler, hastalıktan ari olarak beyan edilen bir alandan gelmektedir. Ve./all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</li> <li>(iii) ilgili hastalıklar için duyarlı türler, ilgili hastalıklara karşı aşılanmamıştır./species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</li> </ul> <p><b>II.2.2</b> <sup>(3)</sup> Viral hemorajik sepsis (VHS), enfeksiyöz hematopoetik nekrozis (IHN), enfeksiyöz somon anemisi (ISA), Koi herpes virüs hastalığı (KHV) ve Beyaz benek hastalığına duyarlı türler için gereksinimler: [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</p> <p>Ben aşağıda imzası bulunan resmi denetçi/veteriner, onaylarım ki bu sertifikanın 1. Kısımında atfta bulunan balıkçılık hayvanları veya bunların ürünleri:/I, the undersigned official inspector/veterinarian, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p> <p>Bulduğum ülkenin yetkili otoritesi tarafından ilgili OIE Standardına uygun olarak [VHS] [IHN] [ISA] [KHV] [Beyaz benek hastalığı]'ndan ari olduğu beyan edilen bir ülkeden/toprakten, bölgeden ya da bölümden gelmektedir./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</p> <ul style="list-style-type: none"> <li>(i) ilgili hastalıkların yetkili otoriteye bildirim zorunludur ve ilgili hastalığa ilişkin bulaşma şüphesi raporlarımın, yetkili otorite tarafından derhal araştırılması gerekmektedir./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;</li> <li>(ii) ilgili hastalıklar için duyarlı olarak bildirilen tüm türler, hastalıktan ari olarak beyan edilen bir alandan gelmektedir. Ve./all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</li> <li>(iii) ilgili hastalıklar için duyarlı türler, ilgili hastalıklara karşı aşılanmamıştır./species susceptible to the relevant diseases are not vaccinated against the relevant diseases]</li> </ul> <p><b>L2.3 Nakliye ve etiketleme gereksinimleri/Transport and labelling requirements</b></p> <p>Ben aşağıda imzası bulunan resmi denetçi/veteriner, aşağıda yazılı hususları onaylarım:/I, the undersigned official inspector/veterinarian, hereby certify that:</p> <p><b>II.2.3.1</b> Yukarıda belirtilen balıkçılık hayvanları, suyun kalitesi de dâhil olmak üzere, sağlık statülerini değiştirmeyecek koşullar altında yerleştirilmiştir./the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;</p> <p><b>II.2.3.2</b> nakliye konteynırı veya balıkçı gemisi yükleme öncesinde temiz ve dezenfekte edilmiştir veya öncesinde kullanılmamıştır. Ve/the transport container or well boat prior to loading is clean and disinfected or previously unused; and</p> <p><b>II.2.3.3</b> sevkiyat, konteynırın dışımda okunabilir bir etiket ile veya malm balıkçı gemisiyle taşındığı durumlarda geminin manifestosunda, bu sertifikanın 1. Kısımında bulunan 1.7 ile 1.11 numaralı kutularda belirtilen ilgili bilgilerle ve aşağıda belirtilen ibare ile tanımlanmıştır. /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:</p> <p>“İnsan tüketimine yönelik <sup>(3)</sup> [Balık] <sup>(3)</sup> [Kabuklular]”/“(i) [Fish] (i) [Crustaceans] intended for human consumption”</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: Yüklediği 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>(<sup>g</sup>) Bu sertifikanın Kısım II.2 bölümü aşağıdakiler için uygulanmayacaktır :/ <i>(<sup>g</sup>) 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 söz konusu 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 işletmelere 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>(<sup>g</sup>) 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 Direktifin 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>(<sup>h</sup>) 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 Resmi Veteriner Hekim imzalamalıdır.</i></p>		
<p>Resmi denetçi/Veteriner Hekim(<sup>*)</sup>/ <i>Official inspector/Veterinarian(<sup>*)</sup></i></p> <p>İsim (büyük harflerle)/<i>Name (in capital letters)</i> _____</p> <p>Yetki ve unvan/<i>Qualification and title</i> _____</p> <p>Tarih/<i>Date</i> _____ İmza/<i>Signature</i>: _____</p> <p>Mühür/<i>Stamp</i></p>		



## *Chapter 25 – Instruction for Completing Brazil Health Certificate for Lobster And Lobster Products From Wild Fisheries (rev. 10/2023)*

### **Guidance on the completion of the Brazil Health Certificate For Lobster And Lobster Products From Wild Fisheries**

This guidance has been obtained from the texts of the international standard-setting body Codex Alimentarius. The certificate may be used only for wild-harvested live lobster and lobster products of the species *Homarus americanus* exported to Brazil.

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**

- 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 or processed the product and its ingredients appear as current approved shippers to Brazil.
- Certifying officers must verify that all product is wild harvested.
- 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 Brazil (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).
- A single original Brazil Lobster 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

## **Procedure for completion of *Health Certificate For Lobster And Lobster Products From Wild Fisheries***

### **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. USDC NOAA Seafood Inspection Program

#### **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 Brazil (postcode and telephone number are mandatory)

#### **Box I.6 Country of origin**

Please give the name of the country of origin or the raw material.

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 Country of dispatch**

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.

#### **Box I.8 Country of destination**

Brazil. ISO code BR

#### **Invalidate Box I.9 Place of loading**

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

#### **Box I.10 Date of departure**

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

#### **Box I.11 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

Documentary references: bill of lading number or booking reference number

**Box I.12 Point of Entry**

Please give the name of the border inspection post (BIP)

**Box I.13 Identification of food products**

Please provide a description of the goods including name and presentation.

**Box I.14 Commodity code**

Please give the six digits HS code as it appears in the World Customs Organization's Harmonized System.

**Box I.15 Temperature**

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

**Box I.16 Quantity**

Please give the total weight in kg.

**Box I.17 Number of packages**

Please indicate the total number of packages.

**Box I.18 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.19 Type of packaging**

e.g. cartons, bags, trays

**Box I.20 Commodities certified for human consumption****Box I.21 Identification of the commodities**

- *Description of the product*: name and presentation
- *Species*: species including the scientific name
- *Treatment type*: live / chilled / frozen / processed.
- *Lot or production date*: provide lot number or production date
- *Manufacturing plant*: Name and Approval number of manufacturing plant
- *Number of packages*
- *Net weight*

**Part II – Health information****Box II.a Certificate reference number**

Same reference number as box I.2

**Box II.b**

Invalidated

**Part II.1**

The public health attestations

**Part II.2**

Animal health attestation

**Part II.3**

Transportation and labeling requirements

**Notes****Official Inspector Section:**

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

**Qualification and Title** – Complete qualification

**Date** -Enter the date of the certificate

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

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



UNITED STATES OF AMERICA  
U.S. DEPARTMENT OF COMMERCE



CERTIFICADO SANITÁRIO PARA LAGOSTA E DERIVADOS ORIUNDOS DA PESCA EXTRATIVA / HEALTH CERTIFICATE FOR  
LOBSTER AND LOBSTER PRODUCTS FROM WILD FISHERIES

United States (US)				Certificado veterinário para a Brasil/Veterinary certificate to Brazil		
Parte I: Detalhes relativos à remessa expedida/Part I: Details of dispatched consignment	I.1. Expedidor/Consignor Nome/Name		I.2. N.º de referência do certificado/Certificate reference number			
	Endereço/Address		I.3. Autoridade central competente/Central Competent Authority USDC NOAA Seafood Inspection Program			
	Código postal/Postal code		I.4. Autoridade local competente/Local Competent Authority			
	Tel. n.º/Tel No.					
	I.5. Destinatário/Consignee Nome/Name					
	Endereço/Address					
	Código postal/Postal code					
	Tel. n.º/Tel No.					
	I.6. País de origem/ Country of origin	Código ISO/ISO code	I.7. País de Expedição/ Country of dispatch USA	Código ISO/ISO Code US	I.8. País de destino/Country of destination Brasil/Brazil	Código ISO /ISO code BR
	I.9. Local de carregamento/Place of loading				I.10. Data de partida/Date of departure	
I.11. Meios de transporte/Mean of transport Avião/Airplane <input type="checkbox"/> Navio/Ship <input type="checkbox"/> Outro/Other <input type="checkbox"/> Identificação/Identification Referência documental/Documentary references:				I.12. Ponto de entrada/Point of entry		
I.13. Identificação do(s) produto(s)/Identification of food products				I.14. Código do produto (Código NCM)/Commodity code (HS code)		
				I.16. Número/Quantidade/Quantity		
I.15. Temperatura dos produtos/Temperature of product De refrigeração/Chilled <input type="checkbox"/> De congelação/Frozen <input type="checkbox"/> Vivo/Live <input type="checkbox"/>				I.17. Número de embalagens/Number of packages		
I.18. Identificação do(s) contêiner(es)/ número(s) do(s) lacre(s) / Identification of container(s)/ Seal number(s):				I.19. Tipo de acondicionamento/Type of packaging		
I.20. Mercadorias certificadas para/Commodities certified for: Consumo humano/Human consumption <input checked="" type="checkbox"/>						
I.21. Identificação das mercadorias/Identification of the commodities Número de aprovação dos estabelecimentos/Approval number of manufacturing establishments						
Descrição do produto/ Description of the product	Espécie/Species (Designação científica/ Scientific name)	Tipo de tratamento/ Treatment type	Lote ou data de produção/ Lot or production date	Planta de Processamento/ Manufacturing plant number	Número de embalagens/ Number of packages	
Preenchimento dos itens / Fill in the items: I.6 - País de Origem: país de origem da matéria-prima/Country of Origin: country of origin of raw material. I.7 - País de Expedição: país de origem do produto a ser exportado / Country of Dispatch: country of origin of product to be exported						

Parte II: Certificação/Part II: Certification	II. Informações sanitárias / <i>Health information:</i>	II.a. Número de referência do certificado/ <i>Certificate reference number</i>	II.b.
	<p><b>II.1. Atestado de saúde pública/<i>Public health attestation</i></b></p> <p>O Inspetor Oficial certifica que / <i>The Official Inspector certifies that:</i></p> <ol style="list-style-type: none"> <li>a lagosta foi capturada e manipulada a bordo dos barcos, conforme as normas higiênicas – sanitárias estabelecidas pela(s) Autoridade(s) Competente(s) no país de expedição / <i>the lobster were caught and handled on board the boats, according to the hygienic standards established by the Competent Authority(ies) from the country of dispatch;</i></li> <li>a lagosta foi desembarcada, manipulada, embalada, preparada, transformada, armazenada e transportada de forma higiênica – sanitária em estabelecimentos oficialmente controlados pela(s) Autoridade(s) Competente(s) no país de expedição, respeitando os critérios organolépticos, parasitológicos, químicos, virológicos ou microbiológicos e em condições, ao menos, equivalentes as Normas e Códigos de Práticas do Codex Alimentarius / <i>the lobster were landed, handled, packaged, prepared, processed, stored and transported in hygienic - sanitary facilities officially controlled by the Competent Authority(ies) from the country of dispatch, respecting the criteria organoleptic, parasitological, chemical, microbiological or virological the country exporter and conditions, at least, equivalent to the Standards and Codes of Practice of the Codex Alimentarius;</i></li> <li>a lagosta e seus produtos foram obtidos em condições higiênicas, em estabelecimentos, barcos: fábrica e congelador, oficialmente habilitados a exportar para o Brasil, que implementaram os Programas de Boas Práticas de Fabricação (BPF), Procedimentos Padronizados de Higiene Operacional (PPHO) e Programa de Análise de Perigos e Pontos Críticos de Controle (APPCC), com verificação sistemática / <i>the lobster and its products has been obtained under hygienic conditions, in establishments, factory and freezing vessels, officially accredited to export to Brazil, that have implemented Good Manufacturing Practice (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Point (HACCP), under systematic verification;</i></li> <li>este carregamento atende todos os requisitos de qualidade e segurança estipulados pela(s) Autoridade(s) Competente(s) no país de expedição, relativos ao pescado produtos, tendo sido submetido ao Programa Oficial de Controle de Resíduos e Contaminantes em Pescado, estando, portanto apto ao consumo humano, destinado a exportação dentro dos prazos e temperaturas normais de transporte previamente estipulados / <i>the consignment complies with all quality and safety requirements, stipulated by the Competent Authority(ies) from the country of dispatch relating to fishery products, with regard to healthy and wholesome fish, having been subjected to the Official Program of Residues Control And Contaminants for Fish, and fit for human consumption, destined for export taking into account the normal time of transportation;</i></li> <li>o material utilizado na embalagem é de primeiro uso e satisfaz os requerimentos higiênicos – sanitários estabelecidos pela(s) Autoridade(s) Competente(s) no país de expedição / <i>packing material is used for the first time and satisfies the sanitary-hygienical requirements established by the Competent Authority(ies) from the country of dispatch;</i></li> <li>os meios de transporte são tratados e preparados e satisfazem os requerimentos higiênicos – sanitários estabelecidos de acordo com as regras aprovadas pela(s) Autoridade(s) Competente(s) no país de expedição / <i>means of transport are treated, prepared and satisfies the sanitary-hygienical requirements in accordance with the rules approved by the Competent Authority(ies) from the country of dispatch;</i></li> <li>para produto identificado como congelado, os produtos não foram descongelados durante a estocagem e foram despachados com temperatura no centro do músculo não superior a -18°C<sup>(1)</sup> / <i>For identified frozen product, the product was not defrosted during storing, and the temperature in the muscle thickness is not higher than -18°C<sup>(1)</sup></i></li> <li>para produto identificado como resfriado, os produtos encontram-se resfriados a uma temperatura próxima a 0°C (ponto de fusão do gelo)<sup>(1)</sup> / <i>For identified fresh product the products should be kept at a temperature as close as possible to 0 °C (melting ice)<sup>(1)</sup></i></li> <li>os produtos não sofreram a adição de fosfatos ou similares antes de seu congelamento<sup>(1)</sup> / <i>The product does not contain added phosphates or similar before freezing<sup>(1)</sup></i></li> </ol> <p><b>II.2. Atestado de saúde animal/<i>Animal health attestation</i></b></p> <p>Informações zoossanitárias/Zoosanitary requirements</p> <ol style="list-style-type: none"> <li>As doenças notificáveis da OIE que são listadas são obrigatoriamente notificáveis. / <i>The OIE notifiable diseases that are listed are compulsorily notifiable.</i></li> <li>Os animais aquáticos não estão sujeitos a qualquer restrição pela NOAA ou são destinados a destruição ou abate para efeitos de controle de doenças. / <i>The aquatic animals are not under any restriction by NOAA or intended for destruction or slaughter for disease control purposes.</i></li> </ol> <p><b>II.3 Requisitos de transporte e rotulagem/<i>Transport and labeling requirements</i></b></p> <ol style="list-style-type: none"> <li>A remessa é identificada por uma etiqueta legível no exterior do embalagem, com todas as informações relevantes mencionadas neste certificado. / <i>The consignment is identified by a legible label on the exterior of the package with all relevant information referred to in this certificate.</i></li> <li>a declaração do peso líquido da lagosta e seus derivados congelados, na rotulagem, quando congelados, foi obtida descontando-se o peso da embalagem e do gelo de glaciamento<sup>(1)</sup> / <i>Where the lobster and its products have been glazed the declaration of net content of the lobster and its products labeling is exclusive of the weigh of the glaze and the packaging<sup>(1)</sup></i></li> </ol> <p><b>Notes</b></p> <p><sup>(1)</sup>Não aplicável para lagosta viva. / <i>Not applicable for live lobster.</i></p> <p>O carimbo e a assinatura devem ser de uma cor diferente da utilizada nas outras menções do certificado / <i>The color of the stamp and signature must be different to that of the other particulars in the certificate</i></p>		
<p>Inspetor oficial / <i>Official inspector</i></p> <p>Nome (em maiúsculas)/<i>Name (in capital)</i> _____</p> <p>Qualificações e cargo/<i>Qualification and title</i> _____</p> <p>Nome completo e Assinatura do Inspetor Oficial Full name and Signature of Official Inspector _____ Data/Date _____</p> <p style="text-align: center;">Carimbo/Stamp</p>			

## *Chapter 26 – Product Registration Policy and Registration (rev. 6/2023)*

These instructions establish policies and procedures and provide implementation guidance for the Product Registration component of the Seafood Inspection Services Portal (SISP). This guidance will assure national uniformity in the application of the program and subsequent completion and issuance of USDC Seafood Inspection Program (SIP) export health certificates.

### **Background**

In January of 2013, the SIP implemented the Intent to Export process in response to an evolving need for export health certification to occur prior to consignments departing the United States.

Intent to Export was implemented in response to business model that is used by some U.S. industry stakeholders involving the offloading of product from the processing vessel directly to a shipping vessel. Often the specific details of the sale, such as consignee(s), required on an export health certificate, are not known at the time of offloading. Intent to Export provided a process for the certification of product prior to departure from the US, with the subsequent export health certificate issuance completed at a later date when details of the sale have been determined. The initial filing, tracking and documentation of the product intended for export, and the subsequently issued export health certification are executed via digital technology.

The SIP identified possible misuse of the Intent to Export process and an inability to support the Intent to Export process in SISP as potential risks to SIP certification integrity and by extension, to U.S. industry stakeholders' access to global markets. To mitigate that risk and to align certification practices with program and global expectations, the SIP developed the Product Registration feature within SISP.

### **Introduction and Scope**

Product Registration is an enhanced component of SISP that allows entry, storage and submission of product information by stakeholders that is then registered/certified by SIP. Stakeholders can request subsequent export certification documents for registered product.

Use of the Product Registration component allows exporters of product that is loaded directly from an at-sea processor to a transport vessel a means to obtain product certification prior to its departure from the US. If a stakeholder uses this type of business model, Product Registration is the process that will allow them to comply with the requirement to certify product prior to departure from the US and still obtain export health certification in a timeframe that meets logistical needs. Using this process, product is registered and therefore certified prior to export. This registered product is then used to request certification documents when the specific details of the sale have been identified. The registration information, tracking and subsequent certification documents issued are all maintained within SISF, which results in enhanced traceability of product and increased integrity of the US export certification system.

The SIP requires that Product Registration users be NOAA SIP Approved Establishments, verified by on-site audits to meet U.S. Food and Drug Administration and U.S. Department of Commerce regulations governing the construction and maintenance of facilities and equipment, processing techniques, and employer practices in the production of fishery products for human consumption. In addition, users must have a SIP approved Quality Management Program (QMP).

Only U.S. wild-caught fishery products are eligible to be certified using the Product Registration process. Eligible product must be registered in SISF by the harvester/original processor because the attestation required to register product can only be made by an eligible user as defined above. The approved registration is given a registration ID number which the user has the option to share with a freight forwarder/broker to complete subsequent certification requests.

At this time, Product Registration can only be used for wild harvested fishery product. It cannot be used for live, aquaculture or rendered product. Product may only be registered post-harvest; the process cannot be used to register future production. Those firms which offload product directly from one vessel to another to ship directly out of the United States must use product registration or certification to the destination will not be possible.

*\*Product registration and its subsequent certification is only for seafood shipped from the United States to another country. Once it has entered commerce in the second country, the local competent authority must provide any further certification.*

*\*\*Product registration and its subsequent certification is not allowed for the following countries: Brazil, Indonesia, Israel, Ukraine, Great Britain, Iceland, Norway, Switzerland, Liechtenstein, Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain and Sweden.*



Program participant requirements for Product Registration and subsequent certificate request and issuance:

- Product Registration must only be used for US caught wild harvested fishery product. It cannot be used for production that a facility *intends* to harvest.
- All required fields of the Product Registration component must be accurately entered into SISP; the submission attesting to the accuracy and validity of the information prior to product departure from the US must be digitally signed.
- Subsequent certification document requests must provide all fields accurately entered into SISP and require acceptance of attestation to the accuracy and validity of said information

SIP requirements:

- Auditing of NOAA SIP Approved Establishments with QMP must include review and verification of Product Registration use.
- Each individual Product Registration request and subsequent Certification will be reviewed for accuracy and approved by SIP personnel.
- Program review/internal audit of validity of Product Registration program will be conducted as needed to ensure continuous effectiveness and improvement.

### **Instructions for registration of product in SISP**

Eligible product destined for export certification may be registered in SISP prior to departure from the United States, thereby “certifying” the shipment prior to departure. Product Registration requests must be approved by SIP. Upon approval of the Product Registration request by SIP, the date of certification will be the date on which the stakeholder provided the required Product Registration information. Each approved submission is assigned a registration ID number which is used to request subsequent export documentation. The user may share a registration ID number with a freight forwarder/broker in order to enable the freight forwarder/broker to complete subsequent the certification requests. The poundage on each requested health certificate will be deducted automatically in SISP from the balance remaining on the associated registration ID. Once the total poundage for a registered product ID has been exhausted, no further health certification can occur.

Program Participant requirements and procedure:

#### *Requirements:*

- Must have active SISP account
- Must have current NOAA SIP Approved Establishment QMP status
- Must be registering eligible product

#### *Procedure:*

- The Product Registration module is accessed directly within the SISP interface. Users log in with current credentials and have access to the Product Registration workflow.

- 1) Within SISP, the user will select *Register Product* and is prompted to agree to an attestation.

## ATTESTATIONS

I attest to the following:

The listed fish and fishery products have all been processed in a USDC/HACCP/QMP Approved Establishment in accordance with USDC/SIP policy. Establishments have implemented Good Manufacturing Practices, Standard Sanitation Operating Procedures and Hazard Analysis Critical Control Point systems. Processing facilities are in compliance with the US Code of Federal Regulations, Title 21 parts 110 and 123. Criteria for export respect domestic tolerances and conditions at least equivalent to Standards and Code of Practice of the Codex Alimentarius. The consignment complies with official requirements regarding healthy and wholesome fish and is recognized as safe and fit for human consumption. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes.

Cancel Registration

I Agree

- 2) The user provides basic information regarding the request (Name, Inspection Office, Comments to Seafood Personnel)
- 3) The user enters *Description of Fishery Products* (i.e., product specifics; species, product form, processor and catch information) and selects to *Add Product*. The user may add up to 20 products in one submission.
- 4) Once all product has been entered, the user selects *Save And Continue* and is provided a review summary page.
- 5) Following review, the user selects *Submit* and is prompted to accept the attestation.



I certify that the listed fish and fishery products have all been processed in a USDC/HACCP/QMP Approved Establishment in accordance with USDC/SIP policy. Establishments have implemented Good Manufacturing Practices, Standard Sanitation Operating Procedures and Hazard Analysis Critical Control Point systems. Processing facilities are in compliance with the US Code of Federal Regulations, Title 21 parts 110 and 123. Criteria for export respect domestic tolerances and conditions at least equivalent to Standards and Code of Practice of the Codex Alimentarius. The consignment complies with official requirements regarding healthy and wholesome fish and is recognized as safe and fit for human consumption. The fishery products are produced under the control and surveillance of aquatic animal health authorities and are not under any restrictions of sale for disease control purposes.

Do you want to submit your Product Registration Request?

OK

Cancel

- The registration is then submitted for approval. The date of submission will become the date of certification upon approval as well as the date of certification on all subsequent export documentation.
- Upon approval the registration will be issued an ID number which can be used to request subsequent export certification documents.

*NOAA SIP Personnel procedure:*

- Each request for Product Registration will be reviewed, verified for eligibility requirements and approved by inspection personnel.
- If confirmed to be a valid request, SIP will approve.
- Upon approval by SIP personnel, the status of the request will change to *approved*, and the registered product issued an ID number. The approved registration becomes available for subsequent export certification.
- The ID number of the approved registration can be shared with freight forwarders to complete subsequent certification requests. Sharing a product registration ID optional and the responsibility of the eligible user.

**Instructions for subsequent certification document requests**

*Procedure:*

- The *Request a Certificate* module is accessed directly within the SISP interface. Users log in with current credentials and have access to the certification workflow.
- Within SISP the user will select *Request a Certificate*.
- After selecting *YES* the product is for export, the user will be asked if the request will use previously registered product. If the user chooses *NO* they will follow the existing workflow for certification. If the user chooses *YES*, the user is directed to the new component in SISP for product registration certification documents.
- The user selects the *Country of Export*. Note: subsequent certification is only for seafood shipped from the United States to another country. Once it has entered commerce in the second country, the local competent authority must provide all further certification.
  - Entered commerce refers to the point in which product would pass through customs at a foreign destination. This may occur after a term of FTZ or bonded cold storage.
- Certification documentation using registered product cannot be issued for EU/EFTA destinations, Brazil, Ukraine, Indonesia, Great Britain, or Israel. Specific requirements on these certificates relating to location of products at time of issuance preclude the use of this workflow.
- The user then provides basic information regarding the request (Name, Inspection Office, Comments to Seafood Personnel)
- The *Description of Fishery Products* page prompts the user to select from their registrations (via drop down menu). In addition to this option the user may also *ADD* an *Other Shared Registration*. This allows the user (eg. a freight forwarder or broker) to enter a registration ID number they were provided by another user.

- The details of the initial registration are auto-populated in any subsequent certificate request for that ID (i.e., product specifics; species, product form, processor and catch information) and cannot be changed at the time of certification
- The standard certificate request workflow progresses from here.
- The Date of Departure from the US must be on or after the date of certification of registered product. If more than one registration ID is used for the submission, the date of the most recent registration will be the date of certification.
- For shipping information the user should provide the final port of destination and any additional “via” ports.
- For place of loading, the user must indicate port in U.S. where product was loaded.
- Subsequent certificates are issued from that ID number, and the poundage is automatically deducted from the originally registered total. Once the total poundage for a registered product ID is exhausted, additional certification is not possible.

### *Chapter 27 – Guidance for Exporting to Saudi Arabia (rev. 12/2021)*

All firms requesting an export health certificate must be listed on the [Saudi Arabia Seafood Export list](#) before fishery and/or aquaculture products may be certified by NOAA SIP for export to Saudi Arabia. It is important to note that NOAA-SIP will only issue certificates to establishments for products produced by [Saudi Arabia Seafood Export list](#) listed/approved Establishments.

### *Chapter 28 – Instructions for Completing Export Health Certificates for Indonesia (rev 11/2023)*

All export health certificates for finfish and crustacean to Indonesia will be issued via SISP. All other certificates for Indonesia will continue to be requested in SISP, but issued via PDF until the current templates are available in SISP. Product certified for Indonesia must be of US origin and may not involve Product Registration. There is a limit of one product per certificate, and all certificates must be requested prior to departure from the United States.

### *Chapter 29 – Instruction for Completing the Bosnia and Herzegovina Health Certificates (rev. 7/2023)*

#### **Guidance on the completion of the Bosnia and Herzegovina health certificate for imports of fishery products intended for human consumption**

The following guidance is provided to assist with the completion of the Bosnia and Herzegovina health certificate for imports of fishery products intended for human consumption.

All certification should be done via PDF until which time they are available in the NOAA SIP online certificate system. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.

## General

- 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 appear as current approved shippers to the E.U.

All US fishery products must be produced and stored in an EU approved establishment. Facilities should appear on European Union Approved list at the following links:

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

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

<https://webgate.ec.europa.eu/tracesnt/directory/publication/establishment/index#!/search?countryCode=US&sort=country.translation>

- 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 Bosnia and Herzegovina (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 Bosnia and Herzegovina Health Certificate for imports of fishery products intended for human consumption

### Part I – Information on the consignment shipped

#### **Box I.1 Consignor**

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. The prefix BA indicates Bosnia

and Herzegovina.

**Box I.3 Central Competent Authority**

The name of the Central Authority of the country of dispatch that 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, leave box I.4 blank.)

**Box I.5 Consignee**

The name and address (street, town and postcode) of the physical or legal person to whom the consignment is shipped in Bosnia and Herzegovina (postcode and telephone number are mandatory).

**Box I.6**

This box is invalidated in the model health certificate.

**Box I.7 Country of origin**

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 certificated 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**

This box should always be Bosnia and Herzegovina, ISO code BIH.

**Box I.10**

This box is invalidated in the model health certificate.

**Box I.11 Place of origin**

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 Bosnia and Herzegovina.

**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 BIH**

The name and the number of the border inspection post (BIP).

**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. 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**

The six digits HS code as it appears in the World Customs Organization's Harmonized System.

**Box I.20 Quantity**

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 of product**

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

**Box I.22 Number of packages**

Indicate the total number of packages.

**Box I.23 Seal/container 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**

Indicate the packaging type e.g. cartons, bags, trays.

**Box I.25**

This box should always be marked for human consumption.

**Box I.26**

This box is invalidated in the model health certificate.

**Box I.28 Identification of commodities**

- *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, and processing plant).
- *Name of manufacturing plant*.



- *Number of packages*
- *Net weight*

## **Part II – Health information**

### **Box II.a.**

Same certificate reference number as box I.2

### **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 identification 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.

### **Official veterinarian section:**

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

**Date** - Enter the date the certificate is signed.

**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.

Each page of the certificate should be stamped and signed. Stamp date shall match date of certificate.