

Health Certificate for the Export of the Fishery products from I.R.of Iran to the European Union

COUNTRY				Official certificate to the EU			
Part I: Details of dispatched consignment	I.1. Consignor/Exporter Name Address Tel. No			I.2. Certificate reference No		I.2.a IMSOC reference No	
				I.3. Central Competent Authority			
				I.4. Local Competent Authority			
	I.5. Consignee/Importer Name Address Postal code Tel. No			I.6. Operator responsible for the consignment Name Address Postal code			
	I.7. Country of origin	ISO	I.8. Region of origin	Code	I.9. Country of destination	ISO	I.10.
	I.11 Place of dispatch Name Address		Approval No		I.12. Place of destination Name Address		
	I.13. Place of loading			I.14. Date and time of departure			
	I.15. Means of transport Aeroplane <input type="checkbox"/> Vessel <input type="checkbox"/> Other <input type="checkbox"/> Road vehicle <input type="checkbox"/> Railway <input type="checkbox"/> Identification:			I.16. Entry BCP			I.17. Accompanying documents Type No
	I.18. Transport conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>						
	I.19. Container No/Seal No						

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I.20. Goods certified as Canning industry <input type="checkbox"/>				
Human consumption <input type="checkbox"/>				
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				
No	Code and CN title			
Species (Scientific name)	Nature of commodity Vessel/manufacturing plant		Treatment type Cold store	
Final consumer <input type="checkbox"/>	Number of packages	Net weight	Batch No	Type of packaging

II. Health information

II.a. Certificate reference number

II.b.

Part II: Certification

II.1. (1) Public health attestation

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 852/2004 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:

- come from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of 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 Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1);
- 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;
- 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
- ⁽⁶⁾— have satisfactorily undergone the official controls laid down in Articles 67 to 71 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).◄

II.2 (2) (4) Animal health attestation for fish and crustaceans of aquaculture origin**II.2.1 (3) (4) [Requirements for species susceptible to epizootic haematopoietic necrosis (EHN), taura syndrome and yellowhead disease**

I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:

(⁵) originate from a country/territory, zone or compartment declared free from (⁴) [EHN] (⁴) [taura syndrome] (⁴) [yellowhead disease] in accordance with Chapter VII of Council Directive 2006/88/EC of 24 October 2006 on animal health requirements for aquaculture animals and products thereof, and on the prevention and control of certain diseases in aquatic animals (OJ L 328, 24.11.2006, p. 14) or the relevant OIE Standard by the competent authority of my country,

- (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,
- (ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and

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<p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases.]</p>		
<p>II.2.2 ⁽³⁾ ⁽⁴⁾ [Requirements for species susceptible to viral haemorrhagic septicaemia (VHS), infectious haematopoietic necrosis (IHN), infectious salmon anaemia (ISA), koi herpes virus (KHV) and white spot disease intended for a Member State, zone or compartment declared disease free or subject to a surveillance or eradication programme for the relevant disease</p>		
<p>I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:</p>		
<p>⁽⁶⁾ originate from a country/territory, zone or compartment declared free from ⁽⁴⁾ [VHS] ⁽⁴⁾ [IHN] ⁽⁴⁾ [ISA] ⁽⁴⁾ [KHV] ⁽⁴⁾ [White spot disease] in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country,</p>		
<p>(i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,</p>		
<p>(ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and</p>		
<p>(iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases.]</p>		
<p>II.2.3 Transport and labelling requirements</p>		
<p>I, the undersigned official inspector, hereby certify that:</p>		
<p>II.2.3.1 the aquaculture animals referred to above are placed under conditions in which the water quality does not alter their health status;</p>		
<p>II.2.3.2. prior to loading the transport container or well boat is clean and disinfected or previously unused; and</p>		
<p>II.2.3.3. the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes I.7 to I.11 of Part I of this certificate, and the following statement:</p>		
<p>'⁽⁴⁾ [Fish] ⁽⁴⁾ [Crustaceans] intended for human consumption in the Union'.</p>		
<p>Notes</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>Part I:</p>		
<p>— Box reference I.8: Region of origin: For frozen or processed bivalve molluscs, indicate the production area.</p>		
<p>— 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 II(7) of annex III to Regulation (EC) No 853/2004. Tick 'Human consumption' for the other cases.</p>		
<p>— Box reference I.25: Insert the appropriate Harmonised System (HS) code(s) using headings such as: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 0511, 1504, 1516, 1518, 1603, 1604, 1605 or 2106.</p>		
<p>— Box reference I.25: <i>Nature of commodity:</i> specify whether aquaculture or wild origin. <i>Treatment type:</i> specify whether live, chilled, frozen or processed. <i>Manufacturing plant:</i> includes factory vessel, freezer vessel, reefer vessels, cold</p>		
<p>store and processing plant.</p>		
<p>Part II:</p>		
<p>⁽¹⁾ Part II.1 of this certificate <u>does not</u> apply to countries with special public health certification requirements laid down in equivalence agreements or other EU legislation.</p>		

COUNTRY

Fishery products

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<p>(²) Part II.2 of this certificate <u>does not</u> apply to:</p> <p>(a) non-viable crustaceans, meaning crustaceans that cannot 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 authorised 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 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</p> <p>(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.</p> <p>(³) Parts II.2.1 and II.2.2 of this certificate <u>only</u> 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>(⁴) Keep as appropriate.</p> <p>(⁵) For consignments of species susceptible to EHN, taura syndrome and/or yellowhead disease this statement must be kept for the consignment to be authorised into any part of the EU.</p> <p>(⁶) In order to be authorised 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 white spot disease or with a surveillance or eradication programme 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 programme(s) apply(ies). Data on the disease status of each farm and mollusc farming area in the Union are accessible at http://ec.europa.eu/food/animal/liveanimals/aquaculture/index_en.htm.</p> <p>— The colour of the stamp and signature must be different to that of the other particulars in the certificate.</p>		
<p>Official inspector</p> <p>Name (in capital letters):</p> <p>Date:</p> <p>Stamp:</p> <p>Qualification and title:</p> <p>Signature:</p>		