Export Health Certificate

	I.1. Consignor						I.2. IMSOC Reference			
	Name						I.2.a. Local Reference			
	Address									
	Country ISO Code									
ŀ	I.5. Consignee					I.3. Central co	mnotont au	uthority		
	_					I.4. Local com				
ij						1.4. Local com	peterit auti	iority		
ĕ	Address									
	Country ISO Code									
iSi	I.7. Country of orig	in			ISO Code	I.9. Country of destination ISO Code			ISO Code	
Ö										
ij	I.8. Region of origin		Code	I.10. Region of destination						
S	I.11. Place of Dispa			I.12. Place of destination						
ai	Name			Name						
Name Address Country ISO Code 1.7. Country of origin ISO Code 1.8. Region of origin Code 1.11. Place of Dispatch Name Address Approval Number Country ISO Code					Address					
\Box	Approval Number	,				Approval Number				
ι I	Country			ISO Code		Country ISO Code				
Ba						,				
	I.13. Place of Loadi	ng				I.14. Date and time of departure				
	Name									
	Address									
	Approval Number	•								
	Country			ISO Code						
ŀ	I.15. Means of Transport				I.16 Entry Poi	nt				
			l Identif	ication						
	Mode International Identification transport									
		document								
						-				
						-				
ŀ	I.18. Transport con	ditions				L17 Assembanying decuments				
	Ambient \square		П	Frozon		I.17. Accompanying documents				
	Ambient ☐ Chilled ☐ Frozen ☐					Accompanyi ng document reference Date of issue				
					Country Place of					
	I.19. Container No / Seal No				country issue					
	I.20. Certified as	20 Contification								
			Huma	n concumption						
Other Human consumption Human consumption										
	I.21. For transit through a third country					I.22. For transit through Member State(s)				
- 1	Country						·			
	EU Exit Authority BCP code					Country				
						Country ISO Code				
	EU Entry Authority BCP code									
	I.23. Total number of packages I.25. Total net weight				I.25. Total gross weight					
	_	28. Description of consignment								
		. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES								
	1605 Crustaceans, molluscs and other aquatic invertebrates, prepared or					or preserved				
	Commodity	Commodity Species			Nature of com		nmodity Treatmen		Manufacturing plant	g plant
	Cold store Final consumer			er	Package coun	t	Net weight		Batch number	
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EU	JROPEAN UNION		(G	B) Fishery products from (he EU 2019-628 GBHC080E			
	II. Health information			7 71				
	II 1 (1)Public b	aalth attact	ation					
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, Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs 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 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, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:							
		-		shment(s) implementing a pr itical control points (HACCP) ation (EC) No 852/2004,	9			
		-	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,					
		-	Regulation (EC) No 853	lards laid down in Section VI /2004 and the criteria laid do 3/2005 of 15 November 2005	wn in Commission			
		-	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 a 853/2004,	ccordance with Section I of A	nnex II to Regulation (EC) No			
		-		overing live animals and procovided by the residue plans a cable. and				
		-	of Commission Implem down uniform practica on products of animal with Regulation (EU) 2	ergone the official controls la tenting Regulation (EU) 2019/ al arrangements for the perfo origin intended for human co 017/625 of the European Parl ssion Regulation (EC) No 2074	627 of 15 March 2019 laying ormance of official controls onsumption in accordance iament and of the Council			
	II.2 (2)(4) Anin	nal health at	testation for fish and cr	ustaceans of aquaculture ori	gin			
	II.2.1			species susceptible to epizoot e and yellowhead disease	ic haematopoietic necrosis			
					pector, hereby certify that the aquaculture animals or products f this certificate:			
		(5)	□ [EHN] (4) □ [taura s	ard by the competent author	d disease] in accordance with			
			and report	relevant diseases are notifiab s of suspicion of infection of t ly investigated by the compet				

all introduction of species susceptible to the relevant diseases come

from an area declared free of the disease, and

(ii)

	II. Health information							
	ii. Health information							
Part II: Certification	and/or (4) \square [in the case of wild aquatic animals susceptible to (4) \square [SVC] \square [IPN] (4) \square [BKD], have been subject to quarantine under conditions at le equivalent to those laid down in Decision 2008/946/EC.]							
		been held parts per	and/or (4) [in the case consignments for which GS requirements apply, have been held, immediately prior to export, in water with a salinity of at least 25 parts per thousand for a continuous period of at least 44 days and no other live equatic animals of the species susceptible to GS have been introduced during					
	and/or (4) \Box [in the case of eyed fish eggs for which GS requirements apply, have been disinfected by a method demonstrated to be effective against GS.]]							
ţ	II.2.4 Transpor	t and labellii	and labelling requirements					
Pari	I, the und	ersigned official inspector, hereby certify that:						
		II.2.4.1	the aquaculture animals referred to above are placed under conditions in which the water quality does not alter their health status,					
		II.2.4.2	-	prior to loading the transport container or well boat is clean and disinfected or previously unused; and				
		II.2.4.3	container, o	ment is identified by a legible or when transported by well l levant information referred t tificate, and the following sta	boat, in the ship's manifest, o in boxes 1.7 to 1.11 of Part			
'(4) □ [Fish] (4) □ [Crustaceans] intended for human consumption in Gr Britain'.								

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and labelled for that purpose in accordance with Regulation (EC) No 853/2004.

EU	ROPEAN U	INION	(GB) Fishery products from	the EU 2019-628 GBHC080E				
	II. Health infor	rmation						
		referred to	1 and II.2.2 of this certificate only apply to species susceptible to one or more of the diseases to in the heading of the point concerned. Susceptible species are listed in Annex 1A to in (EC) No 1251/2008.					
	(4)	Keep as ap	propriate.					
ion		_	gnments of species susceptible to EHN, taura syndrome and/or yellowhead disease this t must be kept for the consignment to be authorised into Great Britain.					
Part II: Certification		certificate) eradication	o be authorised into Great Britain, zone or compartment (boxes I.9 and I.10 of Part I of the e) declared free from VHS, IHN, ISA, KHV or white spot disease or with a surveillance or on programme, one of these statements must be kept if the consignment contain species le to the disease(s) for which disease freedom or programme(s) apply(ies).					
			Data on the disease status of each farm and mollusc farming ar accessible at https://www.gov.uk/government/groups/fish-healt status-of-fish-shellfish-and-crustacea-in-england-and-wales					
			https://www.gov.scot/publications/registers-of-authorised-aquabusinesses-and-authorised-processing-establishments/	culture-production-				
			https://www.gov.scot/publications/health-status-of-fish-and-shellfish-diseases-in-scotland/					
		I.10 of Part eradication Schedule 1 Health (Sco	of this certificate only applies to consignments intended for GB of I of the certificate), which is regarded as disease-free, or subject in programme for SVC, BKD, IPN or GS, and the consignment com of The Aquatic Animal Health (England and Wales) Regulations otland) Regulations 2009 as susceptible to the disease(s) for which te(s) apply(ies).	t to a surveillance or aprises species listed in 2009 or The Aquatic Animal				
			Part II.2.3 also applies to consignments of fish of any species or species listed in Schedule 1 of The Aquatic Animal Health (Engl 2009 or The Aquatic Animal Health (Scotland) Regulations 2009 Infection with GS, are present, where those consignments are it part thereof listed in Annex I to Decision 2010/221/EU as free of	and and Wales) Regulations as species susceptible to ntended for Great Britain or				
			Consignments of wild aquatic animals for which SVC, IPN and/care applicable, may be imported regardless of the requirement certificate if they are intended for a quarantine facility comply laid down in Decision 2008/946/EC.	s in Part II.2.3 of this				
			of the stamp and signature must be different to that of the other	r particulars in the certificate.				
	Certifying Office							
	Name (in capital letters) Date of signature Stamp		Qualification and title Signature					