



NORWAY

# VETERINARY HEALTH CERTIFICATE

covering fish and fishery products  
for export to Israel

Reference number: \_\_\_\_\_

Country of dispatch:	NORWAY		
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY		
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE		
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## I. Details identifying the fishery products

Description of product <sup>(1)</sup> :	Species (Scientific name):	State or type of processing <sup>(2)</sup> :	Harvest date <sup>(3)</sup> :	Production date <sup>(4)</sup> :	Type of packaging:	No. of packages:	Net weight: (kg)
Sum:							

Temperature required during storage and transport: \_\_\_\_\_ °C

The above mentioned commodities are intended for human consumption as:  Ready to eat <sup>(5)</sup>  Not ready to eat  
(See definition in notes section)

Remarks: \_\_\_\_\_

Lot number(s) <sup>(6)</sup>: \_\_\_\_\_

## II. Provenance of the fishery products

Address(es) and number(s) of preparation or processing establishment(s) authorized for exports by the competent authority:  
\_\_\_\_\_  
\_\_\_\_\_

Name and address of consignor: \_\_\_\_\_

## III. Destination of the fishery products

The fishery products are to be dispatched from: \_\_\_\_\_

to: \_\_\_\_\_, Israel,  
(Place of destination)

by the following means of transport <sup>(7)</sup>: \_\_\_\_\_

(Name of vessel / Bill of Lading number / Container and seal numbers / AWB-number etc.)

Name of consignee and address at place of destination: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## IV. Health attestation

**IV.1.** I, the undersigned official inspector or 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 <sup>(8)</sup>:

- Come from (an) establishment(s) implementing a programmed 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**.

**IV.2.** Animal health attestation for fish and crustaceans of aquaculture origin <sup>(9), (11)</sup>

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

**IV.2.1.** Requirements for susceptible species to Epizootic ulcerative syndrome (EUS), Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellow head disease: <sup>(10), (11)</sup>

Originate from a country/territory, zone or compartment declared free from <sup>(11)</sup>[EUS] <sup>(11)</sup>[EHN] <sup>(11)</sup>[Taura syndrome] <sup>(11)</sup>[Yellowhead disease] in accordance with Chapter VII of Directive **2006/88/EC** or the relevant OIE Standard by the competent authority <sup>(11)</sup>

- (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.
- (ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the diseases.
- (iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases

**IV.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>(10), (11)</sup>

Originate from a country/territory, zone or compartment declared free from <sup>(11)</sup>[VHS] <sup>(11)</sup>[IHN] <sup>(11)</sup>[ISA] <sup>(11)</sup>[KHV] <sup>(11)</sup>[White spot disease] in accordance with Chapter VII of Directive **2006/88/EC** or the relevant OIE Standard by the competent authority <sup>(12)</sup>

- (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.
- (iii) species susceptible to the relevant diseases are not vaccinated against the relevant diseases

**IV.2.3.** Transport and labeling requirements:

- (i) the aquaculture animals referred to above are placed under conditions, including the water quality, that do not alter their health status.
- (ii) the transport container or well boat prior to loading is clean and disinfected or previously unused.
- (iii) 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:

"<sup>(11)</sup>[Fish] <sup>(11)</sup>[Crustaceans] intended for human consumption in Israel"

Done at \_\_\_\_\_ on \_\_\_\_\_  
(Place) (Date)

Stamp <sup>(14)</sup> \_\_\_\_\_  
(Stamp and signature of official inspector or veterinarian) (Name and qualifications in capitals)

## Notes

### Part I:

- (1) **Description of product:**  
Specify the name, appearance and main characteristics of product(s) (i.e. head off / fillet / smoked / dried / salted/coated etc., as indicated on the invoice).
- (2) **State or type of processing:** Specify whether live, chilled, frozen or processed.
- (3) **Harvesting date:**  
Specify the original harvest/slaughter date of raw material; specific date in chilled fish and, at least, month and year in the case of non-chilled fish.
- (4) **Production date:**  
Specify the production (i.e. filleting/freezing/packing) date; specific date in chilled fish and, at least, month and year in the case of non-chilled fish.
- (5) **Ready-To-Eat (RTE):**
- Meets the RTE requirements specified on Commission Regulation (EC) No. 2073/2005
  - Food product which may be consumed without any further treatment/processing (physical or chemical)
  - Declared by the manufacturer as RTE
  - When opened, the package should be considered as open.
- (6) **Lot number:** Number identifying each production batch, as specified on invoice and box labels

### Part III:

- (7) **Means of transport:** Specify Name of vessel / Bill of Lading number / Container and seal numbers / AWB-number etc.

### Part IV:

- (8) Part 2.1 of this certificate does not apply to countries with special public health certification requirements laid down in equivalence agreements or other European Union legislation.
- (9) Part 2.2 of this certificate does not apply to:
- (a) non-viable crustaceans, which means crustaceans no longer able to survive as living animals if returned to the environment from which they were obtained
  - (b) fish which are slaughtered and eviscerated before dispatch
  - (c) aquaculture animals and products thereof, which are placed on the market for human consumption without further processing, provided that they are packed in retail-sale packages which comply with the provisions for such packages in Regulation (EC) No 853/2004,
  - (d) crustaceans destined for processing establishments authorised in accordance with Article 4 (2) of Directive 2006/88/EC, or for dispatch centers, purification centers or similar businesses which are equipped with an effluent treatment system inactivating the pathogens in question, or where the effluent is subject to other types of treatment reducing the risk of transmitting diseases to the natural waters to an acceptable level,
  - (e) crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and packed and labelled for that purpose in accordance with Regulation (EC) No 853/2004.
- (10) Parts 2.2.i and 2.2.ii 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.
- (11) Keep as appropriate.
- (12) For consignments of species susceptible to EUS, EHN, Taura syndrome and/or Yellowhead disease this statement must be kept for the consignment to be authorised into the country of destination.
- (13) To be authorised into a country of destination declared free from VHS, IHN, ISA, KHV or Whitespot disease or with a surveillance or eradication programme 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 programme(s) apply(ies).
- (14) The colour of the stamp and signature must be different from that of the other particulars in the certificate.