



SANITARY CERTIFICATE

covering salmonids for human consumption
imported into Australia

NORWAY

Reference number: _____

Country of dispatch:	NORWAY		
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY		
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE		
Phone: + 47 23 21 68 00	Facsimile: + 47 23 21 68 01	E-mail: postmottak@mattilsynet.no	

I. Details identifying the fishery products

Description - Species (scientific name):	State or type of processing:	Type of packaging*:	Number of packages:	Net weight:
Sum:				

- *1. Fish or fish pieces are individually packaged in plastic sleeves, pouches or other packaging, in cartons of any weight.
- 2. Fish or fish pieces are loose packed within a plastic bag in cartons weighing ≤ 27.3 kg (60 lbs).
- 3. Fish or fish pieces are packed differently from the alternatives above.

Temperature required during storage and transport: _____ °C

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: _____

(Place of dispatch)

to: _____, Australia

(Place of destination)

by the following means of transport: _____

Name of consignee and address at place of destination: _____

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above are deriving from fish that:

- 1) were harvested from populations for which documented health surveillance programmes exist which are administered by Norwegian Food Safety Authority,
- 2) do not come from a farm infected by, or officially suspected of, infectious salmon anemia (ISA), or from waters within 10 km or on tidal interchange of an infected farm,
- 3) were not slaughtered as an official disease control measure as a result of an outbreak of disease,
- 4) were processed in premises under the supervision of the competent authority with responsibility for food safety standards during processing of fish for export,
- 5) were headed, gilled, gutted, and the external and internal surfaces thoroughly washed,
- 6) were individually inspected and graded, ensuring the products for export are free from visible lesions associated with infectious disease and fit for human consumption
- 7) were found to be sexually immature, or sexually maturing, but not sexually mature (not fully developed roe)
- 8) were found not to be juvenile salmonid fish

Done at _____ on _____

(Place)

(Date)

Stamp¹ _____

(Signature of official inspector)

(Name and qualifications in capitals)

¹ The signature and the stamp must be in a colour different to that of the printing.
1.1.75 Australia, sunnhetsattest, laksefisk, engelsk, 2010-03