



SANITARY CERTIFICATE

covering roe from *Salmonidea* intended for human consumption for export to 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 22 40 00 00	Facsimile: + 47 23 21 68 01	E-mail: postmottak@mattilsynet.no	

I. Details identifying the consignment

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

Temperature required during storage and transport: _____ °C

II. Provenance of the consignment

Country of origin of the salmonids¹: _____

Source Health Certificate no.: _____

Processing country¹: _____

Address and approval number of preparation or processing establishment authorized for export by the competent authority: _____

Name and address of consignor: _____

III. Destination of the consignment

The consignment is to be dispatched from: _____ (Place of dispatch)

to: _____, Australia. (Country and place of destination)

by the following means of transport: _____

Name of consignee and address at place of destination: _____

Consignment details: _____

IV. Attestation

The undersigned official inspector hereby certifies that the fishery product described above was derived from fish that:

- 1) were harvested from populations for which documented health surveillance programmes exist, which are administrated by the Norwegian Food Safety Authority; and
- 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; and
- 3) were not slaughtered as an official disease control measure as a result of an outbreak of disease; and
- 4) were free from visible lesions associated with infectious disease and fit for human consumption.

The fishery product described above:

- 5) was processed in premises under the supervision of the competent authority with responsibility for food safety standards during processing of fishery products for export; and
- 6) has been thoroughly washed; and
- 7) has been heated at a minimum core temperature of 65°C for a minimum of 30 minutes; and
- 8) originate from a source country¹, which is accompanied by its Health Certificate. It is ensured that the raw salmonid materials of the final product originate from the batch/lot number indicated on the "sourcing Competent Authority" Health Certificate.

Done at _____ on _____

Seal² _____ (Signature of official inspector) _____ (Name and qualifications in capitals)

¹ Must be a DAFF approved country, Canada, Denmark, Ireland, Norway, the United Kingdom or the United States of America.
² The signature and the stamp must be in a colour different to that of the printing.