

**VETERINARY HEALTH CERTIFICATE FOR EXPORT OF FISH AND FISHERY
PRODUCTS INTENDED FOR HUMAN CONSUMPTION TO ISRAEL**

Certification No. :	Central competent authority:	Local competent authority:																		
Country of origin:	Place of origin: Name: Address: Approval No:																			
<u>Consignor:</u> Name: Address: Postal code: Tel No: E-mail :		<u>Consignee:</u> Name: Address: Postal code: Tel No: E-mail :																		
Place of loading:	Port of entry / Border crossing to ISRAEL:																			
Date of containerization / stuffing :	<u>Means of transport:</u> Ship <input type="checkbox"/> Airplane <input type="checkbox"/> - AWB : _____ Date of departure: Land <input type="checkbox"/> - Bill of Lading : _____ Other <input type="checkbox"/> _____	<u>Container identification:</u> <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:5%;">No.</th> <th style="width:65%;">Container No.</th> <th style="width:30%;">Seal No.</th> </tr> </thead> <tbody> <tr><td>1</td><td></td><td></td></tr> <tr><td>2</td><td></td><td></td></tr> <tr><td>3</td><td></td><td></td></tr> <tr><td>4</td><td></td><td></td></tr> <tr><td>5</td><td></td><td></td></tr> </tbody> </table>	No.	Container No.	Seal No.	1			2			3			4			5		
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1																				
2																				
3																				
4																				
5																				

Identification of the commodities										
Description of commodity	Species (scientific name)	Nature of commodity	Treatment type / Storage temp.	Approval No. of Manufactur-ing plant	No. of pack.	Net weight (Kg.)	Harvest-ing date (dd/mm/yy)	Product-ion date (dd/mm/yy)	Best before (dd/mm/yy)	Lot No.

The above mentioned commodities are certified for human consumption as :

Ready to eat

Non Ready to eat

Remarks / Other:

.....

HEALTH ATTESTATION:

Certification No.: _____

II.1.- I, the undersigned official 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:

- 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**.

II.2.- Animal health attestation for fish and crustaceans of aquaculture origin (2) (4)

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

II.2.1.- Requirements for susceptible species to Epizootic ulcerative syndrome (EUS), Epizootic haematopoietic necrosis (EHN), Taura syndrome and Yellow head disease. (3) (4)

Originate from a country/territory, zone or compartment declared free from ⁽⁴⁾[EUS] ⁽⁴⁾[EHN] ⁽⁴⁾[Taura syndrome] ⁽⁴⁾[Yellowhead disease] in accordance with Chapter VII of Directive **2006/88/EC** or the relevant OIE Standard by the competent authority (5)

- (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

II.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 (3) (4)

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 (6)

- (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

II.2.3.- Transport and labeling requirements:

II.2.3.1.- the aquaculture animals referred to above are placed under conditions, including the water quality, that do not alter their health status.

II.2.3.2.- the transport container or well boat prior to loading is clean and disinfected or previously unused.

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 Part I of this certificate, and the following statement:

"⁽⁴⁾[Fish] ⁽⁴⁾[Crustaceans] ⁽⁴⁾[Molluscs] intended for human consumption in Israel".

Done at: _____, on: _____
(Place) (Date)

Official stamp

Name, position and signature of the Official Veterinarian

NOTES:

Part I:

- Box: Place of origin: name and address of the **dispatch establishment**.
- Box: Identification of container: Where there is a **serial number** of the seal it has to be indicated.
- Box Identification of commodities:
 - Description of commodity :Specify the **appearance** and **main Characteristics** of commodity(ex: head on / head off / fillet / smoked / dried / salted/coated etc., as indicated on the invoice)
 - Nature of commodity: Specify whether **aquaculture** or **wild origin**
 - Treatment type: Specify whether **live, chilled, frozen** or **processed** .
 - Manufacturing plant: includes **factory vessel, freezer vessel, cold store, processing plant**
 - Harvesting date: Specify the **original date of harvesting** : specific date in chilled fish and at least , month and year in the case of non-chilled fish.
 - Production date : Specify the **original date of production** (freezing , packaging) .
 - Best before: Specify the date which is printed on the Hebrew label
 - Lot No: Specify the lot number which is printed on the Hebrew label

Part II:

- (1)** Part II.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.
 - (2)** Part II.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.
 - (3)** Parts II.2.1 and II.2.2 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.
 - (4)** Keep as appropriate.
 - (5)** 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.
 - (6)** 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).
- The colour of the stamp and signature must be different from that of the other particulars in the certificate.