

Model of health certificate signed by the captain of freezer vessel

Certificate reference No:

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Consignor Name: Address:	Consignee Name: Address:									
Country of origin:	Place of origin Name: Approval number:									
Country of destination:	Commodity code (HS code):									
Quantity:	Number of packages:									
Type of packaging:	Commodities certified for: Human consumption <input type="checkbox"/>									
<table border="1"> <thead> <tr> <th colspan="3">Identification of the commodities</th> </tr> <tr> <th>Species (Scientific name)</th> <th>Number of packages</th> <th>Net weight</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>		Identification of the commodities			Species (Scientific name)	Number of packages	Net weight			
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Species (Scientific name)	Number of packages	Net weight								
Other information Fishing area(s): IMO/Loyd's number (if issued) or call sign of the vessel: Fishing period:										
Public health attestation  I, the undersigned, declare that - the vessel appears on the Approved EU list; - the vessel has a programme based on the HACCP principles in order to control hazards; - the part of the vessel where fishery products are handled, equipment, containers and the cold storage for fishery products are kept clean and maintained in good repair and condition; - the fishery products have been protected from contamination and from the effects of the sun or any other source of heat as soon as possible after they have been taken on board, and that they have been handled in a way that prevents bruising and other damage; - the fishery products have not been contaminated by fuel, bilge water or pests; - the slaughter, bleeding, heading, gutting, removing fins, have been carried out hygienically as soon as possible after capture, and the products have been washed immediately and thoroughly. Viscera and parts that may constitute a danger to public health has been removed as soon as possible and kept apart from products intended for human consumption; - only clean seawater has been used as alternative to potable water for the handling and washing of the fishery product; - the fishery products have been subjected to a visual examination for the purpose of detecting visible parasites, and fishery products that are obviously contaminated with parasites are not placed on the market for human consumption;										

1.2 For bivalve molluscs products,

I, the undersigned, 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 programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

- have been harvested from the production area(s) that has (have) been classified in accordance with Regulation (EC) No 854/2004;

- have been 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.

The production area(s) for this consignment was (were)...(please specify)...

2. For frozen fishery products (especially tuna) which are exported directly into Thailand from freezer vessels, please attach the health certificate signed by the captain as in regulation (EC) No. 2074/2005. The model of health certificate is attached herewith.

These requirements are established as a means to ensure that fish and fishery products processed in Thailand for the EU are sourced from EU approved establishments and harvesting areas in foreign countries. The requirement has already been enforced. We look forward to your kind cooperation in conveying this information to the concerned authority in your country. Should additional information or clarification is needed, please do not hesitate to contact us.

Your kind cooperation in this matter is highly appreciated.

Yours sincerely,

(Mrs. Umaporn Pimolpuntr)

Deputy Director-General

For Director-General

Encl.: Model of health certificate signed by the captain of freezer vessel

Fish Inspection and Quality Control Division  
Tel: 66 2 562 0600-14  
Fax: 66 2558 0136

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- freezing has been carried out hygienically as soon as possible after capture;  
- frozen fishery products have been kept at a temperature of not more than - 18 °C in all parts of the product, except whole fish initially frozen in brine intended for the manufacture of canned food may be kept at a temperature of not more than - 9 °C;  
- frozen blocks have been hygienically and adequately wrapped before landing;  
- the packages have been marked with an identification mark indicating the approval number of the freezer vessel and the flag state;  
- the wrapping material is not a source of contamination and has been stored in such a manner that it has not been exposed to a risk of contamination.

Captain of the freezer vessel

Name (in capital letter):

Date:

Signature:

Stamp:

