

SUOMI



FINLAND

VETERINARY HEALTH CERTIFICATE
for export of pork meat and pork meat products from Finland to Japan

I General information

I.1 Certificate number		I.2 Competent ministry of exporting country Ministry of Agriculture and Forestry of Finland	
I.3 Competent central authority of exporting country Finnish Food Authority		I.4 Competent local authority issuing this certificate	
I.5 Country of dispatch and ISO Code Finland FI		I.6 Country of destination and ISO Code Japan JP	
I.7 Consignor/exporter Name Address Email address		I.8 Consignee/importer Name Address Email address	
I.9 Place of loading		I.10 Place of destination	
I.11 Number of packages	I.12 Gross weight	I.13 Net weight	
I.14 Container number(s) / Seal number(s)			

II Identification of the product(s)

#	II.1 Slaughterhouse (name, address and approval number)	II.2 Cutting plant (name, address and approval number)	II.3 Processing plant (name, address and approval number)	II.4 Storage facility (name, address and approval number)
1				
#	II.5 Meat of animal species (scientific name)	II.6 Country of origin of meat and ISO code	II.7 Type and name of products	II.8 Type of processing
1				
#	II.9 Type of packing	II.10 Date(s) of slaughter	II.11 Date(s) of cutting	II.12 Date(s) of processing
1				
#	II.13 The country of origin of the natural casing in case natural casing is used	II.14 The animal species of origin of the natural casing in case natural casing is used (scientific name)	II.15 Name, address and registration number of approved casing facilities (in case natural casing of sheep or goat is used)	
1				

III Attestation

I, the undersigned Official Veterinarian, do hereby certify that:

1. the cloven-hoofed animals slaughtered for the production of the meat, viscera or meat products to be exported to Japan have been born and raised in Finland;
2. the meat or the viscera are derived from animals which were not deceased, but from animals, which were slaughtered in a slaughterhouse approved by the competent authority of Finland;
3. the slaughtered animals have been free from any abnormal findings as a result of ante- and post-mortem inspections conducted by the government veterinarians or meat inspectors under direct supervision of government veterinarians at the designated facilities;
4. the commodities at the dispatch are sound and unconditionally fit for human consumption and the commodities have been dealt with, produced and packed under sanitary conditions and in accordance with livestock meat inspection requirements at least equivalent to that based on the legislation of Japan:
5. the meat, viscera or meat products to be exported to Japan have been dealt with at the designated facilities in such a way as to prevent contamination with any causative agents of animal infectious diseases. Clean and hygienic wrappings and/or containers such as cardboard boxes have been used to pack the meat, viscera and meat products;
6. the exported meat, viscera and meat products have been dealt with in a way to keep the products from being contaminated with any causative agents of animal infectious diseases until to the shipment to Japan;
7. the commodities have neither been treated with nor contain preservative, colouring matter, or other matter prohibited by Finnish legislation or by the regulations of the importing country, and that sale of these commodities for human consumption anywhere in Finland is permitted;
8. pork has been examined for trichinosis;
9. Finland is free from Foot and Mouth Disease, Rinderpest, Classical Swine Fever and African Swine Fever and vaccination against these diseases is prohibited by national and EU legislation;
10. in Finland importation of cloven-hoofed animals vaccinated against Foot and Mouth Disease, Rinderpest, Classical Swine Fever and African Swine Fever is prohibited; and
11. in a case of an outbreak of Classical Swine Fever in Finland, the government authorities of Finland will immediately inform the Japanese animal health authorities of the outbreak, and notify to the Japanese animal health authority 6 months after the completion of necessary measures for the last case.

IV Additional health requirements

Additional animal health requirements for meat products in which natural casings are used ⁽¹⁾:

In case the casings are derived from sheep and goat:

1. the casings are derived from animals which were born and raised in countries other than the countries listed on MAFF's website as countries having a temporary import suspension associated with the occurrence of BSE;
2. in case the casings for the production of the meat products are originated in the EU, the casings are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the EU Member State. In case the casings for the production of meat products are imported from outside the EU, the casings have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of EU Member State or confirmation of the health certificates issued by the exporting government; and
3. the casings are handled only in the establishments handling only casings from countries other than countries where BSE has occurred.

In case the casings are derived from pigs:

1. in case the casings for the production of the meat products are originated in the EU, the casings are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the EU Member State. In case the casings for the production of the meat products are imported from outside the EU, the casings have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of the EU Member State or confirmation of the health certificates issued by the exporting government.

Done at (place)

Date

Official stamp ⁽²⁾

Signature of the official veterinarian ⁽²⁾

Name clarification and official position in capital letters

⁽¹⁾ Delete as appropriate

⁽²⁾ Signature and stamp must be in a different colour to that of the printed certificate

SPECIMEN