

SUOMI



FINLAND

**VETERINARY HEALTH CERTIFICATE
for export of poultry meat from Finland to the Republic of Korea**

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 REPUBLIC OF KOREA KR	
I.7 Consignor/exporter Name Address Email address		I.8 Consignee/importer Name Address Email address	
I.9 Place and date of loading		I.10 Place of destination	
I.11 Means of transport and identification of transport (including name of vessel/ aircraft)		I.12 Required temperature during storage and transportation	
I.13 Number of packages		I.14 Gross weight	I.15 Net weight
I.16 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 Storage facility (name, address and approval number)
1			
#	II.4 Meat of animal species (scientific name)	II.5 Country of origin of meat and ISO code	II.6 Type and name of product
1			
#	II.7 Date(s) of slaughter (start date and end date)	II.8 Date(s) of packing (start date and end date) and type of packaging	
1			
#	II.9 Number of packages	II.10 Gross weight	II.11 Net weight
1			

III Attestation

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

1. the poultry, from which the poultry meat described above was derived, has been hatched and raised in Finland;
2. in Finland, there has been no outbreak during the last 12 months prior to the export to Korea of high pathogenicity form of avian influenza as defined by the WOA code (HPAI);
OR
the Ministry of Agriculture, Food and Rural Affairs of Korea has recognized effective stamping out measures of Finland against HPAI and reduced this limit in accordance with the provisions of WOAH;
OR
in case of HPAI outbreak in Finland, the poultry meat for export to Korea originate from HPAI-free zone which is updated and provided by the competent authority of Finland when necessary:
 - a. the poultry used for producing the poultry meat was raised and slaughtered in the HPAI-free zone and was not moved through the HPAI-restricted zones in transit to the slaughterhouse or was moved to or through HPAI-restricted zones under the conditions of using expressway and sealing of vehicle etc. determined by the competent authority of Finland. Poultry used for producing poultry meat has not been in contact with HPAI-infected poultry during transport to the export establishment;
 - b. poultry meat was slaughtered and processed in the area outside of HPAI-restricted zones; and
 - c. the slaughterhouses of poultry meat comply with the EU animal disease control regulations and were under disease control measures administered by the competent authority of Finland;
3. within a 10 km radius around the poultry farms that produced poultry for the poultry meat, there has been no outbreak of low pathogenicity avian influenza and Newcastle disease as defined by WOAH for the past 3 months prior to export to Korea;
4. the farm that raised the poultry that was used for producing the poultry meat has been free of fowl cholera, pullorum disease, fowl typhoid, infectious bursal disease, Marek's disease, duck virus hepatitis (only for duck meat) and duck virus enteritis (only for duck meat) for 1 year prior to the slaughter;
5. the export establishment is not located within the infectious area under restrictive measures due to poultry disease referred to in points 2, 3 and 4. During the time of production of the exported poultry meat, the establishment does not handle any poultry or poultry meat imported from a country where Korea does not allow importing of poultry or poultry meat;
6. the poultry meat has been produced from healthy poultry based on the ante-mortem inspection conducted by official veterinarians and post-mortem inspection conducted in the export establishment by official veterinarians or official auxiliaries/meat inspection assistants under the control of official veterinarians of the exporting country;
7. the poultry meat has been handled in a manner so that it will not be contaminated by pathogen of epidemic livestock disease;
8. the poultry slaughterhouse establishes and operates an in-house monitoring program controlling residues in products as notified by the Korean government. The results of the monitoring program comply with the Korean standards for residues. The establishments maintain relevant monitoring records with other relevant documents generated in the course of implementation of such program for more than 2 years;
9. the packaging material used for packing the poultry meat is not harmful to public health. The packaging bears an identification mark including the approval number of the export establishment. The identification mark indicating that the meat has been treated in a manner not harmful to public health has been notified to Korea in advance;
10. the export establishments are approved in accordance with the legislation of EU and Finland, periodically inspected and controlled by the competent authority of Finland and registered by Korea;
11. the poultry slaughterhouses regularly perform microbiological monitoring for *Salmonella* and *Campylobacter* and maintain relevant monitoring records for 2 years. In addition, if test results exceed limits in accordance with the relevant EU regulations, appropriate actions are taken to improve such establishment's sanitary conditions and relevant records are maintained for 2 years; and
12. the poultry meat is handled, packaged, stored and controlled in a sanitary manner until it is shipped for export to Korea. Transporting and handling of products is conducted in a manner of avoiding re-contamination. The container is sealed under the supervision of the competent authority of Finland;

Done at (place)

Date

Official stamp⁽¹⁾

Signature of the official veterinarian⁽¹⁾

Name clarification and official position in capital letters

⁽¹⁾ Signature and stamp must be in a different colour to that of the printed certificate

SPECIMEN