

HEALTH CERTIFICATE
For fishery and aquaculture products exported from The Faroe Islands

Country of dispatch: Faroe Islands
Competent authority: Food and Veterinary Agency
Authority issuing certificate: Food and Veterinary Agency, Food Department

Exporters ID no.:

1. Identification of fishery or aquaculture product ⁽ⁱ⁾

Species (scientific name): _____

Name of product: _____

Nature of product, treatment ⁽ⁱⁱ⁾: _____

Number of packages: _____

Net weight (kg): _____

Type of packaging : _____

Identification mark (country code and identification no.): _____

Lot identification : _____

Further identification⁽ⁱⁱⁱ⁾: _____

Conditions of storage and transportation (temperature in °C): _____

2. Destination of product

Name and address of consignor:

Name and address of consignee:

The product is sent from: _____

To: _____

By: _____

Means of transport and registration number, flight number or name of ship

Seal no. (3):

-

3. Health attestation

I, the undersigned official inspector from the Faroese Food and Veterinary Agency hereby certify that the fishery or aquaculture product specified above:

Originate from an officially approved establishment .

Were caught and handled on board vessels in accordance with the health rules laid down by Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Were landed, handled and were appropriate packaged, prepared, processed, frozen, thawed and stored hygienically in compliance with the requirements laid down in Chapter I-II and VII-X of Annex II to Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs and Chapter I of Section VIII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Have undergone health control in accordance with Chapter V of Section VIII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Annex III to Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption.

Are packaged provided with the official identification number, stored and transported in accordance with Article 5, cf. Section I of Annex II, and Chapter VI-VIII of Section VIII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Does not come from toxic species or species containing biotoxins.

Have satisfactorily undergone the organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery products by Chapter V of Section VIII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Annex III to Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption .

In the case of frozen or processed bivalve molluscs, the latter have been gathered in production areas subject to conditions at least equivalent to those laid down in Section VII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin .

According to official analyses pursuant to Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC, the product does not contain harmful residues of hormones, antibiotics, pesticides, heavy metals or other pollutants .

The fishery or aquaculture product is fit for human consumption.

This certificate is valid for 10 days after the date of issuing. In case of transport by ship, the validation period is prolonged with the time of the journey.

Place and date: **Tórshavn**

.....
Name

Stamp ⁽⁴⁾

.....
Signature of official inspector ^(iv)

ⁱ (1): Delete as appropriate.

ⁱⁱ (2): Fillets, degutted, frozen, cooked, smoked ...

ⁱⁱⁱ (3): Optional.

^{iv} (4): The colour of the stamp and signature must be different from that of the print.