



Department  
for Environment  
Food & Rural Affairs

# **Export Health Certification for Products of Animal Origin Away from the Premises of Origin**

**Guidance for Food Business Operators and  
Certifying Officers on issuing Export Health  
Certificates at logistics hubs or other premises  
where goods arrive through a supply chain**

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# Overview

1. Importing countries or regions require that goods traded with them are safe in order to protect public health and animal health. This safety is generally assured by requiring an Export Health Certificate (EHC) issued by, or on behalf of, the government of the exporting country. EHCs are usually established by the importing country in negotiations between the competent authorities of the trading countries.
2. Export Health Certificates (EHCs) are a definitive and authoritative statement of compliance with the requirements set out by the importing country or region. After the end of the transition period (from 1<sup>st</sup> January 2021), EHCs will be required for exports of animals and animal products from Great Britain (GB) to the European Union (EU) and, where relevant, movements from GB to Northern Ireland (NI) under the Northern Ireland Protocol (NIP).
3. The EHC for products of animal origin (POAO) for human consumption must be signed by an appropriately designated Certifying Officer (CO), which can be an Official Veterinarian (OV) or a Food Competent Certifying Officer<sup>1</sup> (FCCO):
  - a. Official Veterinarians (OVs) are required to sign EHCs for most POAO that will need to be certified for export to the EU and movements to NI; and
  - b. Fishery products, live bivalve molluscs (LBM) and certain composite products can be certified by Food Competent Certifying Officers (FCCOs), as well as OVs. We expect that most fishery products and LBM will be certified by FCCOs. This guidance does not apply to EHC's that are signed by the Fish Health Inspectorate.
4. All products of animal origin (POAO), excluding composite products, exported to the EU, or moved to Northern Ireland, must be dispatched from a premises listed as an approved food establishment in line with food hygiene Regulation 853/2004. Such establishments that shall be used for exports to the EU, or movements to Northern Ireland, must also be included in the list of such premises maintained for the purpose by the EU.

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<sup>1</sup> Food Competent Certifying Officers (FCCOs) were previously titled 'Certifying Officer non-veterinary (CONv)'. Persons designated as CONv will by default become FCCOs.

5. Composite products can be dispatched from registered food establishments<sup>2</sup> provided that the Food Business Operator (FBO) buys in processed POAO, which were produced in an approved food establishment, and does not process these POAO during the manufacture of their composite products. For more information on composite products, please refer to the guidance on the GOV.UK website<sup>3</sup>.
6. Supply chains can involve multiple FBOs before the goods arrive at the approved (or registered in the case of composite products) food establishment from which they will be dispatched to the country of destination.
7. This guidance is applicable across Great Britain. It sets out how FBOs and Certifying Officers (COs) can fill the gap in the evidence required between the place of origin and the place of dispatch, to facilitate the provision of information that the CO responsible for certifying the goods requires to issue the relevant EHCs.
8. Under the provisions in the Northern Ireland Protocol, exports from NI to the EU will not require EHCs at the end of the transition period<sup>4</sup>. Under unfettered market access (UMA) of Northern Ireland Qualifying goods (NIQG) to GB, movements of POAO into GB will also continue without any additional certification being required. However, where products move from NI to GB for onwards export to the EU, third countries outside the EU, or movement back into NI, either directly or following further processing, the CO in GB will require supporting information from NI COs to permit certification of the goods and completion of the relevant EHC. The principles in this guidance can be used in the provision of the required supporting information.
9. The options presented in this guidance are not designed to be exhaustive or prescriptive. Fundamentally, it is for the CO issuing the EHC to determine if the correct information has been provided to them such that they can certify the EHC.
10. This document refers to logistics hubs that are approved as a cold store or re-wrapping and re-packaging establishments, as an example of an approved food establishment at which consignments can be consolidated and/or dispatched. A logistics hub is an establishment designed expressly for this purpose. It may be possible to consolidate and/or certify consignments at other approved food establishments based upon the principles outlined in this guidance. Throughout this

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<sup>2</sup> All food establishments must be registered with their Local Authority, unless they undertake processes requiring approval in which case they must be approved. Registered establishments must meet a satisfactory level of compliance with basic controls defined in Regulation 852/2004. Approved food establishments must meet a satisfactory level of compliance with additional controls defined in Regulation 853/2004 and are listed on the [Approved UK food establishments](#) and [Approved EU food establishments](#) lists.

<sup>3</sup> <https://www.gov.uk/guidance/export-composite-food-products-to-the-eu-in-a-no-deal-brex-it>

<sup>4</sup> <https://www.gov.uk/government/publications/moving-goods-under-the-northern-ireland-protocol/moving-goods-under-the-northern-ireland-protocol-introduction>

guidance document, the term 'premises of origin' refers to the premises the goods originate from prior to being sent to the logistics hub.

# The Logistics Hub Model

11. The establishment being used as a logistics hub must meet the standards defined in [Regulation 853/2004](#)<sup>5</sup>, unless handling composite products (see point 5). This approval will be undertaken by the Local Authority unless it is an establishment requiring veterinary control, in which case it will be approved by the Food Standards Agency (FSA) or Food Standards Scotland (FSS). The logistics hub acts as a receiver, handler, storage provider and/or consolidator of the goods, as permitted by its approved food establishment status (see point 12).
12. The logistics hub operator does not have to be the freight forwarder or the exporter but is expected to operate as an exporter or exporting agent on behalf of the premises of origin (supplier), in most cases for logistical reasons and to provide the resource to facilitate certification. Food establishments that must be approved by LAs include:
  - a. General establishments (referred to in this document as logistics hubs)
    - i. cold stores
    - ii. re-wrapping and re-packaging establishments
  - b. Meat establishments
    - i. minced meat establishments
    - ii. meat preparations establishments
    - iii. mechanically separated meat establishments
    - iv. meat products processing plants
    - v. rendered animal fats and greaves processing plants
    - vi. treated stomachs, bladders and intestines processing plants
    - vii. gelatine processing plants/ collagen processing plants
  - c. Fish and shellfish establishments
    - i. dispatch centres - - live bivalve molluscs (LBMs) establishments
    - ii. purification centres - - live bivalve molluscs (LBMs) establishments
    - iii. processing plant - - processing of fishery products including factory and freezing vessels
    - iv. fresh fishery products plant - - handling of unprocessed fishery products that have not undergone any treatment to ensure preservation other than chilling
    - v. auction hall - - storing and displaying of fishery products for auction sale
    - vi. wholesale market establishment - - that includes separate sub-units operating independently as food business, but sharing common facilities
  - d. Dairy establishments

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<sup>5</sup> For more information on the requirements of food businesses to be recognised as an approved food establishment please see the [Food Standards Agency website](#) or, if in Scotland, the [Food Standards Scotland](#) website.

- i. collection centres of raw milk where it is cooled and filtered
    - ii. processing plants treating, processing and/or wrapping of dairy products (milk or any milk-based product)
  - e. Animal produce establishments
    - i. packing centres - packing and grading of eggs by quality and weight
    - ii. processing plants - processing of egg products/ liquid egg plants - handling of unprocessed egg contents after removal of shell
13. Food establishments approved by FSA/FSS include:
- a. Slaughterhouses
  - b. Cutting Plants
  - c. Game handling establishments
  - d. Wholesale meat markets
14. Goods that arrive at logistics hubs having undergone a production process beyond that of primary production<sup>6,7</sup> must have come from approved food establishments. The approval number of the relevant establishments in the supply chain to the logistics hub must be entered on the EHC.
15. In some circumstances, goods may arrive at a logistics hub directly from primary production facilities (e.g. a registered fishing vessel), in which case the supporting information required is limited to commercial information that can be verified by the CO at the logistics hub (see point 28). In such a case the logistics hub must be able to undertake all of the control activities required by the OCR, [Regulation 2019/627](#) and the EHC.
16. Goods arriving at logistics hubs must be accompanied by the relevant supporting attestation(s). Support attestations must be acceptable to the Certifying Officer (CO) issuing the Export Health Certificate (EHC). The Food Business Operators (FBOs) that run logistics hubs (referred to as 'logistics hub operators'), the FBOs that supply logistics hubs (referred to as 'suppliers'), and their COs should discuss and agree on which supporting attestations are acceptable to the COs at the logistics hub.
17. Certifying Officers (COs) at logistics hubs use this supporting information to facilitate certification of goods and issuing of EHCs. The EHC must be issued

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<sup>6</sup> As defined in [Regulation \(EC\) No 178/2002](#), with regards to food of animal origin: 'primary production' means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products.

<sup>7</sup> As defined in [Regulation \(EC\) No 853/2004](#), with regards specifically to fishery products: 'primary production' covers the farming, fishing and collection of live fishery products with a view to their being placed on the market; and 'associated operations' cover any of the following operations, if carried out on board fishing vessels: slaughter, bleeding, heading, gutting, removing fins, refrigeration and wrapping.



before the consignment to which it relates leaves the logistics hub and the physical original EHC must travel with the consignment to be presented on arrival into the EU or NI.

18. Following dispatch from the logistics hub to the country of destination, the goods will have to be checked at the Border Control Post (BCP) of first arrival into the EU, or a point of entry into NI. BCPs and points of entry vary in the types of goods they can receive. Logistics hub operators should [check that the goods they are dispatching to the EU or NI will be accepted at their chosen BCP or point of entry.](#)

# Consolidation at the hub/premises of dispatch

19. Having received a batch of product at a logistics hub, or other premises away from the premises of origin, with the relevant supporting information, it may be possible for the Certifying Officer (CO) to consolidate a number of batches of product into a single consignment<sup>8</sup>, which would be covered by a single Export Health Certificate (EHC). This could cover:
- a. multiple product lines of the same commodity type (e.g. composite products) from the same supplier<sup>9</sup>; or
  - b. multiple batches of the same commodity type (e.g. fishery products) from different suppliers<sup>10,11</sup>.
20. The EHC determines the type and variety of goods that may be certified as a single consignment, although a group of individually certified consignments could be transported together as a mixed load:
- a. Multiple batches of different commodity types (e.g. meat products) can be consolidated into a mixed load for transport but each commodity type remains a separate consignment for certification purposes and will need to be covered by its own EHC.
21. A Certifying Officer may only use supporting information to certify consignments at the logistics hub/premises of dispatch if the logistics hub is specifically approved by its Local Authority (LA) to handle the product being dispatched.
22. Consolidation of consignments (as referred to in point 19) results in fewer EHCs that need to be checked at Border Control Posts (BCPs) and therefore reduces the potential for delays at BCPs. However, it is important to note that if one batch of products within a consignment (covered by a single EHC) fails inspection at the BCP all associated batches will fail, meaning the entire consignment will either be

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<sup>8</sup> 'consignment' means a quantity of goods covered by the same EHC, conveyed by the same means of transport, and being of the same type, class or description – definition given by [Regulation \(EU\) 2017/625](#).

<sup>9</sup> E.g. A supplier sources ingredients (processed POAO, processed dairy, etc...) to manufacture multiple product lines (pizzas, lasagnes, burritos) because the components of these product lines are from the same sources, these can all be consolidated into a single consignment of 'composite products' and shipped under the same EHC.

<sup>10</sup> E.g. Batches of fresh fishery products (herring, mackerel, salmon, lobster, crab, etc..) are collected from multiple suppliers at different locations along the coast and transported to a logistics hub, where these batches could be consolidated into a single consignment of 'fishery products' and exported under the same EHC.

<sup>11</sup> It may be advisable or necessary for logistic purposes to use separate EHCs for chilled vs frozen, whole vs gutted, and wild caught vs aquaculture sourced fishery products.

required to be returned, destroyed or re-purposed. However, if there were other consignments on the same transport (covered by other EHCs), these could be released for onward movement but may require logistics to provide additional transportation options.

## Evidence to be provided to the certifier at the Logistics Hub/premises of dispatch

23. This section provides an overview of the options available for providing supporting information to a Certifying Officer (CO) at a logistics hub/premises of dispatch.
24. Certifiers must use their professional judgement to determine whether sufficient information has been provided to allow them to certify the relevant goods and issue an Export Health Certificate (EHC). However, the types of supporting evidence suggested and issued in compliance with this guidance, are likely to be accepted by most, if not all, Certifying Officers.
25. Logistics Hub operators should consult with their suppliers and confirm that the supporting information being issued at the premises of origin contains all the information that the COs at the logistics hub require to issue the EHC. The information required on EHCs varies by commodity and is subject to review.
26. Suppliers sending products subject to supporting attestation, need to ensure that sufficient measures are taken to enable the CO at the logistics hub to be content that the products have not been tampered with since the supporting attestation and FBO declaration were completed, especially when travelling between points at which consignments are added to the load. A commercial/private seal may be needed for this purpose.
27. The original supporting attestation(s) should be sent to the CO at the logistics hub and a copy provided to the logistics hub operator. The CO at the premises of origin should also keep a copy for their own records. Subject to sufficient safeguards and security, it may be possible for supporting attestations to be sent electronically, rather than in hard copy. The standard minimum period to keep copies and documents relating to official export health certification is three years.

# Suppliers of fishery products (including fresh fish) and Live Bivalve Molluscs

## Fishery products from direct landings

28. When fishing vessels (registered or approved) catch and land fresh fish that is limited to primary production<sup>12</sup> and transport them directly to a logistics hub, the Certifying Officer (CO) at the logistics hub will not require supporting information from another CO to issue the Export Health Certificate (EHC). Instead, the following will allow the CO at the logistics hub to issue the EHC:
- a. A commercial document and the required food chain information; and
  - b. The necessary controls and processes to ensure the safety of the product would have to be undertaken at the logistics hub and verified by the CO at the logistics hub.
29. Suppliers should discuss and agree what food chain information they need to provide to the COs at logistics hubs, to ensure that their products can be certified.
30. In the case of vessels listed as approved food establishments (freezer, factory or reefer vessels) carrying out secondary production<sup>13</sup> at sea, the CO at the logistics hub will require either an attestation issued in line with the Risk Based Fish Export Certification approach (see below)<sup>14</sup> or, for non-UK flagged vessels, a Common Health Entry Document from the BCP of entry.

## Risk Based Fish Export Certification

31. The Risk Based Fish Export Certification (RBFEC) approach can be used for fishery products and LBM certified by a Food Competent Certifying Officer (FCCO), exported both directly from the premises of origin and from another suitably approved premises, such as a logistics hub. In the latter case, a specific form of supporting information will be required. Certifiers at hubs should reference the specific RBFEC guidance (ET196) available on the APHA Vet Gateway for further detail on the approach.

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<sup>12</sup> Primary production includes the farming, fishing and collection of live fishery products. Associated processes include slaughter, bleeding, heading, gutting, removing fins, refrigeration and wrapping, and the transport of fishery products the nature of which has not been substantially altered (including live fishery products) from the place of production (harvest/catch) to the first establishment of destination.

<sup>13</sup> Secondary production is any process that goes beyond primary production and its associated processes<sup>12</sup>.

32. The supporting information for fishery products and Live Bivalve Molluscs (LBM) provided under RBFEC (Annex I) contains three separate elements:

- a. Part I: Support Attestation, which is certified by a Food Competent Certifying Officer (FCCO) and has a period of validity based upon the export risk assessment of the premises of origin. The attestation can be issued for the duration of that period, the original should be forwarded to the CO at the logistics hub and a certified copy held by the supplier. The supplier copies the certified copy, which must accompany each batch of product to the logistics hub.
- b. Part II: Supplier declaration, which the supplier must complete separately for each batch of product sent to the logistics hub. This must confirm the status of the batch being sent.
- c. Part III: Details of the product(s), which the supplier must complete separately for each batch of product sent to the logistics hub. This must declare the details of the batch being sent.

33. A unique reference number must be given to each Support Attestation (Part I) issued by the FCCO. The format of this numbering system must be unique and follow a specific format<sup>15</sup>. The supplier declaration (Part II) needs to be endorsed to show it is compliant with the corresponding Support Attestation number.

34. The Support Attestation for use in line with the RBFEC approach (Annex I) can **only** be completed and issued by an FCCO. An Official Veterinarian (OV) at a logistics hub may certify the goods on the basis of this Support Attestation (Annex I).

35. If the RBFEC approach is not being used, then the RBFEC Support Attestation will not be applicable and suppliers/certifiers should follow the guidance below as for other products of animal origin (POAO).

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<sup>15</sup> Format: Food approved establishment number/unique number for FCCO signing part I/expiry date/sequential number/(e.g.: 1543//nv00027/01-10-2020/1).

## Suppliers of other products of animal origin

36. Certifying Officers (COs) at logistics hubs, or other premises of dispatch away from the premises of origin, which receive products of animal origin (POAO), may issue the Export Health Certificates (EHCs) for these products by relying on the following evidence, from suitably authorised individuals, at the premises of origin:

- a. A Support Attestation used in line with GEFS (see point 38); or
- b. An attestation issued on a batch by batch basis in line with the RCVS principles of certification
- c. An official Animal and Plant Health Agency (APHA)/ Department of Agriculture, Environment and Rural Affairs (DAERA) EHC (see point 43); or
- d. A Common Health Entry Document (CHED) issued by a UK Border Control Post (BCP), for POAO sent from suppliers outside of the UK.

37. It is the responsibility of the logistics hub operators and their suppliers, to agree with their COs a preferred way of providing this evidence to their COs. If using a Support Attestation, or batch by batch supporting information, it is important that it includes all the relevant evidence that will be required by the CO at the logistics hub to issue the required EHC for export. If using an official APHA/DAERA EHC, this will require submitting an EHC application via EHC Online.

### GEFS Support Attestation

38. GEFS enables 30-day Support Attestations for certain POAO<sup>16</sup> to be certified away from the production premises of origin, where that POAO is from stable supply chains and has been packaged for sale to the final consumer, and the exporters are members of the scheme. Please see [the GEFS guidance](#) for further information. The requirements set out in the GEFS guidance document must be complied with and the template Support Attestation provided in that guidance document must be used.

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<sup>16</sup> GEFS 30-day Support Attestations may be used for composite products, meat products, meat preparations and dairy products for human consumption as well as processed pet food. They may also be used for other POAO such as honey, frogs' legs, snails, live bivalve molluscs, fish/fishery products, eggs and egg products where they are for human consumption and fully packaged for the final consumer (or to be re-packaged directly at the point of sale to the final consumer).

## **Batch by batch attestations**

39. Where the GEFS Support Attestation and risk-based certification are either not permitted or are not being used, a batch by batch attestation may be provided by a suitably authorised/designated individual at the premises of origin.
40. The precise content and format of the attestation will differ depending upon the specific commodity being exported and this would need to be determined by the individual completing the attestation, in agreement with the CO.
41. Where an OV is the CO, the RCVS principles of certification provide guidance on the different circumstances in which they are able to accept attestations from different authorised individuals and these should be referred to.
42. For the traceability information required to certify POAO, as defined by the Royal College of Veterinary Surgeons' (RCVS) principles of certification, an OV may place reliance on supporting attestations provided by a Food Competent Certifying Officer (FCCO). The FCCO should use their personal numbered stamp on documents provided/forwarded in this context.

## **Official EHC**

43. An official EHC can be issued at the premises of origin, to provide supporting evidence for the consignment to be consolidated with other consignments at the logistics hub and re-certified as one larger consignment (see point 19). The EHC then becomes supporting evidence to be retained by the CO at the logistics hub, with a copy of the new EHC, for audit purposes.



## Certification of Export Health Certificates

44. Once a batch of product has been received at the logistics hub/other premises of dispatch, along with the relevant supporting information, and any consolidation has taken place, the Certifying Officer (CO) will need to issue the relevant Export Health Certificate (EHC) for the product to be exported.
45. Official APHA EHCs shall be signed by the CO and issued on one of the following grounds:
- a. direct knowledge by the CO of up-to-date facts and data relevant for the certification that is obtained through:
    - i. Their own inspections and investigations, as may be supported by a Certification Support Officer (CSO);
    - ii. Official Controls, e.g. Local Authority (LA) controls, for approved food establishments, and Food Standards Agency (FSA)/Food Standards Scotland (FSS) controls, for approved meat establishments<sup>17</sup>; or
    - iii. the acquisition of evidence provided by LAs or Animal and Plant Health Agency (APHA)/ Department of Agriculture, Environment and Rural Affairs (DAERA) COs (see point 24).
  - b. facts and data relevant for the certification, knowledge of which was ascertained by another CO acting under the control of LA/APHA/DAERA, provided that the CO at the logistics hub can verify the accuracy of such facts and data; and/or
  - c. facts and data relevant for the certification which were obtained from the Food Business Operator's (FBO's) own control systems, complemented and confirmed by results from regular inspections from LAs or FSA/FSS, where the CO is satisfied that the conditions for issuing the official certificate are met.
46. Certifying Officers (COs) using batch by batch attestations should assure themselves that they are able to accept the attestation, based upon the authorisation of the individual issuing it. For Official Veterinarians, this means ensuring that the attestation must have been issued in line with the RCVS Principles of Certification. Certifying Officers may check the APHA/DAERA lists of OVs and FCCOs by contacting the appropriate authority where necessary and reliance may also be placed upon official signatures and personal stamps of authorised OVs/FCCOs, where applicable.

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<sup>17</sup> The Logistics Hub Model requires products of animal origin, excluding fresh fishery products, to have originated from an establishment (place of origin) which is approved by its Local Authority (LA) or FSA/FSS as having satisfactory [compliance with all the hygiene requirements](#) in [Regulation 853/2004](#). LA and FSA/FSS approved premises are, therefore, compliant with the requirements in the Public Health Attestation section of Part II of EHCs that relate to Regulation (EC) No 853/2004.

47. Certifying Officers (COs) using the model Support Attestation provided in Annex I, which have access to a common enforcement database, should check the status of each supplier before signing the final official APHA EHC at the logistics hub prior to dispatch. Local Authorities (LAs) that issue supporting attestations for suppliers must update the database as soon as any compliance issue arises and immediately recall the attestation and inform relevant COs who may be relying on them. Where a common enforcement database is in operation it shall reflect any revocation of supporting attestations but not be the sole means of communication. Where a common database is not in operation, the CO at the logistics hub should establish communication procedures directly with the CO at the premises of origin, to ensure the ongoing validity and recall procedure for support attestations.
48. Prior to signing and issuing EHCs, Certifying Officers (COs) should routinely check the public web pages of the relevant agencies (CEFAS/ Marine Scotland/ DAERA/ APHA) for relevant national and/or regional animal disease statuses. If there is any doubt as to the disease status of the product being certified, this must be resolved with the competent authorities for the areas concerned.
49. When a CO signs an EHC (or a supporting attestation of any format) they must be in a position of having seen, received or verified (as appropriate) all relevant details required to issue the EHC or the supporting attestation.
50. In **Great Britain**, a Certification Support Officer (CSO) can be deployed by COs for gathering evidence relating to completion of EHCs or supporting attestations. However, they may not carry out tasks or make decisions that require the professional judgement of a Certifying Officer. The CSOs must be authorised by APHA and they must hold the appropriate Official Controls Qualification (Animal Health Paraprofessional) (OCQ (AHP)-CSO) qualification. In **Northern Ireland**, such checks can be carried out by a Trade Certification Support Officer (TCSO) in DAERA or a CSO working for a LA or OV.
51. The CO must direct the CSO/TCSO as to how and where any necessary evidence relevant to the requirements of the EHC should be obtained. They may only carry out such inspections, factual verification and evidence collection as specified by the directing CO, who remains responsible for the certification of the product.

## Export Health Certificates Online

52. Export Health Certificates (EHC) Online is the Animal and Plant Health Agency's (APHA) new digital platform allowing for the application and issuing of EHCs. EHC Online is available for exporters, exporting agents and Certifying Officers to register, apply for EHCs, and carry out certification services. Access the EHC Online system using the following link: [www.gov.uk/guidance/certify-an-export-health-certificate](http://www.gov.uk/guidance/certify-an-export-health-certificate). Applying for EHCs for the export of goods to the EU, or movement of goods to Northern Ireland (NI), is only necessary for goods arriving into the EU or NI from 1<sup>st</sup> January 2021.
53. In Great Britain, both the exporter and the Certifying Officer (CO) need to be registered on EHC Online to complete an application via the EHC Online service. Exporters are asked to identify their CO during their EHC Online application process. It is the responsibility of the exporter to have made contact with a certification provider prior to making this selection on EHC Online, both establishing the working relationship and agreeing the terms of certification services to be provided by the CO.
54. The signed original EHC must be sent with the consignment it relates to and these consignments must not leave for export without one. Goods cannot be certified, or EHCs sent, retrospectively.

# **Annex I: Supporting information for fishery products (including fresh fish) and Live Bivalve Molluscs (LBM) certified under Risk Based Fish Export Certification (RBFEC)**

This template should be read and used alongside the guidance on Risk Based Fish Export Certification (RBFEC) (ET196) available on the APHA Vet Gateway:

[http://apha.defra.gov.uk/External\\_OV\\_Instructions/Export\\_Instructions/Certification\\_Procedures/Products\\_Exports.html](http://apha.defra.gov.uk/External_OV_Instructions/Export_Instructions/Certification_Procedures/Products_Exports.html)

Part I is for the Food Competent Certifying Officer (FCCO) to complete and validate and make available on the Local Authority headed paper to the Food Business Operator.

Part II is a Supplier Declaration to be completed by the Food Business Operator for each batch being forwarded to a place of despatch where the goods must be certified for export and printed on the FBO's own headed paper.

Part III is for the details of the products.

**IMPORTANT NOTE:**

THIS SUPPORTING ATTESTATION IS NOT AN OFFICIAL EXPORT HEALTH CERTIFICATE (EHC).

IT IS TO BE USED FOR INTERNAL MOVEMENT WITHIN THE UK ONLY

IT ONLY SUPPORTS THE FINAL CERTIFICATION OF FISHERY PRODUCTS AND SHELLFISH FOR DIRECT EXPORT TO THE EU OR MOVEMENTS TO NORTHERN IRELAND UNDER THE NORTHERN IRELAND PROTOCOL.

## Part I: Support Attestation

Document reference number:

[Food approved establishment number/unique number of FCCO signing part I/expiry date/ sequential number]

I, the undersigned designated Food Competent Certifying Officer, hereby declare that I have inspected the premises below according to the Risk Based Fish Export Certification guidance and a recorded risk assessment held by \_\_\_\_\_ (Insert Local Authority) relating to this premises:

Approved food establishment number:

Name and address of the Food Business Operator, if different:

Name, address and approval number of the establishment(s) **to** which the consignment will be dispatched (e.g. exporting depots/logistics hubs):

And, having reviewed the above-mentioned supplier's processes, consider this premises to be operating to the requirements of Part II.1 (Public health attestation) of the \*fishery Products EHC / \*Live bivalve Molluscs, Echinoderms, Tunicates and Marine Gastropods for human consumption, EHC. (\*delete as appropriate)

**Date of inspection:**

This health attestation is valid until (date of expiry) or sooner if I become aware of any changes to the above supplier's circumstances or delivery of safe food for placing on the UK or EU market. If I am notified or become aware of changes that affect the validity of the attestation or date of expiry below, I will notify the Certifying Officer(s) responsible for the certification of exports from the establishment(s) identified in this attestation and will revoke this supporting attestation or provide a new supporting attestation.

**Date of Expiry:** [In accordance with the guidance on risk based inspections for Fishery products and the Food Law Code of Practice risk assessment]

<b>Signature:</b>	
<b>Name:</b> [insert full name]	
<b>Address:</b>	
<b>Date of signature</b>	

<b>Official Stamp</b>
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## Part II: Supplier Declaration

UNIQUE DOCUMENT REFERENCE NUMBER<sup>18</sup>

I (Full name),  
being (Official position in the company)

Of

(Name and address of supplying<sup>19</sup> company), have authority and responsibility to sign this declaration on behalf of this supplying company.

Approved food establishment number

I hereby declare that the details set out below include a complete list of the products of animal origin (limited to fishery products or Live Bivalve Molluscs, tunicates gastropods or echinoderms) supplied<sup>1</sup> to

(Company name of logistics hub operator).

I declare that no changes have been made or taken place at this premises and no events have occurred to affect the validity of the attestation, in relation to the premises and the production process, as inspected by the Certifying Officer who signed the accompanying attestation.

I understand that the consequences of supplying erroneous, misleading or false declarations, which will be relied upon by the Certifying Officer in respect of the verifications required in the relevant export health certificate, may include but are not limited to:

- rejection of the exported product the Border Control Post (BCP) and the financial consequences to this company that may arise;
- increased levels of inspection and verification and the associated costs to this company;
- the withdrawal of certification services by the Competent Authorities;
- revocation of the supporting attestation(s) that are in force.

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<sup>18</sup> The supplier declaration needs to be endorsed to show it is compliant with the corresponding Support Attestation number (see point 33 of the Logistics Hub Guidance Document: 'Export Health Certification for Products of Animal Origin away from the premises of origin')

<sup>19</sup> Supplying means sending or routing goods to or via a logistics centre, distribution centre or other premises, whether for export by another party or not or via an agent.

## Part III: Details of the product(s)

### Section A: Origin and Destination of the products(s)

a) Name, address and approval number of the establishment **from** which the consignment will be dispatched (the premises of origin):

b) Name, address and approval number of the establishment **to** which the consignment will be dispatched (the logistics hub):



**Section B: Category of product(s):**

\*delete as necessary

**\*Fishery Products / \*Live bivalve Molluscs, Echinoderms, Tunicates and Marine Gastropods for human consumption**

Product name or description			
Type of packaging			
Transport conditions (Ambient, chilled or frozen)			
Region of origin			

Species (scientific names)	Nature of commodity (Wild / aquaculture)	Treatment type (chilled, frozen or processed)	Approval number of establishment	Manufacturing plant i.e. freezer vessel, cold store, processing plant

**Authorised by**

<b>Name:</b>
<b>Signature:</b>
<b>Position:</b>
<b>Date:</b>