



MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT OF VIETNAM
NATIONAL AGRO-FORESTRY-FISHERIES QUALITY ASSURANCE DEPARTMENT

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To: Food Safety Competent Authorities of exporting countries

The National Agro-Forestry-Fisheries Quality Assurance Department (NAFIQAD) under the Ministry of Agriculture and Rural Development (MARD) of Vietnam would like to express its compliments to you.

According to European Commission regulations (EC) N° 178/2002, 852/2004, 853/2004, 854/2004, any consignment of fishery product intended for export to the EU must be accompanied by a health certificate attesting that fishery product has been caught and handled on board vessel, landed, handled and prepared, processed, frozen and thawed in accordance with EU regulations. Therefore, NAFIQAD, as the Vietnamese competent authority in charge of food safety inspection and certification of fishery products for export, would like to inform the requirements for fishery consignments imported into Vietnam for further processing and export to the EU as follows:

1. For fish and fishery consignments, bivalve molluscs, the health certificate issued by competent authority of exporting country must include the following attestation:

1.1. For fish and fishery consignments:

- come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

- have been caught and 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.

1.2. For bivalve molluscs consignments:

Apart from the attestations specified in Item 1.1, the health certificate must include the statement "have been harvested from the production area(s) with approval number..... that has (have) been classified in accordance with Regulation (EC) No 854/2004"

2. For consignment of frozen fishery product imported directly into Vietnam from freezer vessel; the consignment must be accompanied with document signed by the captain stating that :

- the vessel appears on the list of vessels from which imports to the European Union are permitted (being "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 pets;

- 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;

- 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 is has not been exposed to a risk of contamination;

Yours sincerely,



Nguyen Nhu Tiep
Director General of NAFIQAD