



**UNITED STATES OF AMERICA
U.S. DEPARTMENT OF COMMERCE
HEALTH CERTIFICATE
Processed Salmon
New Zealand**



Date _____

Reference number of health certificate
-HZ

Page 1 of 1

This certificate is admissible in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make, issue, alter, forge, or certify, or participate in any action thereto, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622 (h)).

Import conditions to issue a zoo-sanitary certificate for U.S. processed salmon intended for import into New Zealand.

I. Origin of Product:

If aquaculture origin: _____

If wild caught Pacific Salmon:

- Processor Name: _____

- Address: _____

- Approval number: _____

II. Product Description

The product contained in this consignment is:

- 2.1 commercially packaged for direct retail sale/institutional use without further processing or packaging

or

- 2.2 not commercially packaged for direct retail sale/ institutional use and will require further processing and /or packaging

(Delete one of the above)

Amount in (kgs) of product: _____

III. Destination of Fish

Name and Address of New Zealand importer:

Name and address of premises approved and registered under MAF RA Standard 154.02.16 Premises for processing of imported salmon (relevant if the consignment contains product not commercially packaged for direct retail sale/institutional and requiring further processing and/or packaging):

IV. Zoo-Sanitary Information

1. The product for export is derived from fish within the genera *Onchorhynchus*, *Salmo*, and *Salvelinus*
2. The product for export is derived from fish that were harvested from a population for which a documented health surveillance program exists which is administered by a competent government-authorized agency.
3. The product for export is derived from fish that were not slaughtered as an official disease control measure as a result of an outbreak of disease.
4. The product for export is derived from fish that were processed in premises under the supervision of a competent government-authorized regulatory agency with responsibility for food safety standards during processing of fish for export. During processing the fish were:
 - a) headed, gilled and eviscerated;
 - b) individually inspected and graded, ensuring the product for export is free from visible lesions associated with infectious disease and fit for human consumption; and
 - c) found to be sexually immature, or sexually maturing, but not sexually mature.

(Signature of the official inspector)

Title, location

(Date)

Official Stamp

Revised 9/23/2002