

Reference N°:

HEALTH CERTIFICATE for fishery and aquaculture products intended for dispatching to Tunisia

Country of dispatch: **CHILE**Competent authority: **SERVICIO NACIONAL DE PESCA Y ACUICULTURA****I. Details identifying the fishery / aquaculture products**

Fishery product (1)

Aquaculture product (1)

1. Specie

Scientific name :

Vernacular name [Arabic, French or English] :

Presentation of product (2) and type of treatment :

2. Code number (where available) :

3. Type of packaging :

4. Number of packages :

5. Net weight :

6. Requisite storage and transport temperature :

II. Origin of products

Country :

Zone :

Name(s) and official approval number(s) of establishment (s), factory vessel(s) or cold store(s) approved or freezer vessel (s) registered by the Competent Authority :

III. Origin of consignment (if different from II)

Country :

Zone :

Name and address of dispatcher :

Name(s) and official approval number(s) of establishment (s), factory vessel(s) or cold store(s) approved or freezer vessel (s) registered by the Competent Authority :

IV. Destination of productsThe products are dispatched
from (place dispatch) :

to (country and place of destination) :

by the following means of transport :

Name of consignee and address at place of destination :

(1) Delete where applicable.

(2) Live, refrigerated, frozen, salted, smoked, preserved, ...

Reference N°: **IV. Sanitary attestation**

The official inspector hereby certifies that the fishery or aquaculture products designed above:

1. Have been caught and handled on board of ships in accordance with the health rules laid down by the code of use as recommended by Codex Alimentarius and approved by the Competent Authority of the country exporter;
2. Have been landed, handled and if the case arises, appropriate packaged, prepared, market, processed, frozen, stored and transported hygienically in compliance with the sanitary requirement laid down in the processing plan approved by the Competent Authority as complying with the requirements of the Codex Alimentarius;
3. Have been manipulated and if the case arises, appropriate packaged, prepared, marked, processed, frozen, stored and transported hygienically in an establishment where an auto control is laid down in accordance with a HACCP principles recommended by the Codex Alimentarius;
4. The establishment nominee to the point 3 here over, is officially approved by the Competent Authority of dispatching country and is regularly and permanently submitted to official control in order to ensure that production practices, insurance quality system and products are in compliance with the contractual sanitary requirements;
5. Have undergone health controls while all handling phases;
6. The fishery or aquaculture products do not come from toxic species or species containing biotoxines and are dioxin free (3);
7. Have satisfactorily undergone the organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery products by with:
 - a) Standard required by the Tunisian Competent Authority
 - b) Provisions of agreements between the department of fisheries and Tunisian Competent Authority.
 - c) In the absence of such standard and provision as greed upon, the department of fisheries standard requirement or Codex Alimentarius Standard;
8. The living bivalve molluscs, echinoderms, tunicates and marine gastropods are originate in the healthful authorized production areas.

The undersigned official inspector certifies that the fishery / aquaculture products here over nominees are own to the human consumption.

Done at

(Place)

, on

(Date)

Signature of official inspector (4)

Official Stamp

Name in capital letters, capacity
and qualifications of person signing

(3) Only for aquaculture products

(4) Official stamp and signature of official inspector must be apposed in a different colour than other certificate mentions