

**BỘ NÔNG NGHIỆP
VÀ PHÁT TRIỂN NÔNG THÔN
CỤC QUẢN LÝ CHẤT LƯỢNG
NÔNG LÂM SẢN VÀ THỦY SẢN**

Số: *1499*/QLCL-CL1

V/v: Quy định mới của French Polynesia
về kiểm soát thủy sản (giáp xác) nhập khẩu

CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM
Độc lập – Tự do – Hạnh phúc

Hà Nội, ngày 19 tháng 8 năm 2010

Kính gửi:

- Các doanh nghiệp chế biến thủy sản xuất khẩu;
- Các Trung tâm Chất lượng Nông lâm thủy sản vùng.

Ngày 12/3/2010, Cơ quan thẩm quyền French Polynesia đã ban hành sắc lệnh số 317 CM (sửa đổi sắc lệnh số 615 CM ngày 7/5/1998) về các yêu cầu vệ sinh thú y và vệ sinh an toàn thực phẩm đối với sản phẩm có nguồn gốc động vật nhập khẩu vào French Polynesia. Theo đó, kể từ ngày 18/9/2010 (thời gian tính theo ngày nhập khẩu vào French Polynesia), việc nhập khẩu các loài giáp xác phải đảm bảo các yêu cầu sau:

- Sản phẩm có nguồn gốc từ quốc gia, khu vực hoặc vùng nuôi được kiểm soát theo chương trình giám sát phù hợp với quy định của Tổ chức Thú y thế giới (OIE).
- Sản phẩm có nguồn gốc từ quốc gia, khu vực hoặc vùng nuôi sạch bệnh theo danh mục bệnh được Tổ chức Thú y thế giới công bố hoặc sản phẩm đã được xử lý bằng các biện pháp phù hợp đối với từng loài theo quy định.
- Không phải là sản phẩm thu hoạch chạy bệnh.

Hiện tại Việt Nam chưa có vùng nuôi được Cơ quan thẩm quyền French Polynesia công nhận sạch bệnh theo danh mục bệnh được Tổ chức Thú y thế giới công bố, do đó, các sản phẩm tôm nguyên con, chưa được chế biến sâu sẽ không được phép nhập khẩu vào French Polynesia kể từ ngày 18/9/2010.

Để đáp ứng các yêu cầu tại sắc lệnh 317 CM, Cục Phát triển nông thôn French Polynesia đã yêu cầu Cơ quan thẩm quyền các nước nhập khẩu điều chỉnh nội dung chứng nhận trong chứng thư cấp cho các lô hàng giáp xác xuất khẩu vào French Polynesia, cụ thể như sau:

- Sản phẩm giáp xác: đã được bóc vỏ, bỏ đầu (chấp nhận trường hợp giữ nguyên đốt cuối và đuôi), đã được chế biến (tầm bột hoặc ướp muối, hoặc sản phẩm chế biến sẵn như dimsum, chả giò, samosa hoặc một số loại thực phẩm dùng tay để tạo ra (finger food)) và được đóng gói để bán lẻ.
- Sản phẩm tôm nước ngọt (crayfish) đông lạnh phải được bảo quản ở nhiệt độ dưới -20°C trong ít nhất 72 giờ.

(Các quy định của French Polynesia về VSATTP và mẫu chứng thư mới được đăng tải trên website của Cục tại địa chỉ: www.nafiqad.gov.vn).

Để tránh vướng mắc trong xuất khẩu sản phẩm giáp xác vào French Polynesia sau ngày quy định mới có hiệu lực, Cục yêu cầu các đơn vị thực hiện một số việc sau:

1. Các doanh nghiệp chế biến thủy sản xuất khẩu:

- Nghiên cứu kỹ quy định mới của French Polynesia và nghiêm túc thực hiện đúng quy định khi xuất khẩu sản phẩm giáp xác vào thị trường này.
- Chủ động liên hệ với nhà nhập khẩu French Polynesia để có biện pháp xử lý phù hợp đối với các lô hàng tôm nguyên con xuất khẩu trước 18/9/2010 nhưng nhập khẩu vào French Polynesia sau thời hạn quy định mới của French Polynesia có hiệu lực.

2. Các Trung tâm Chất lượng Nông lâm thủy sản vùng:

- Phổ biến, hướng dẫn các doanh nghiệp thuộc địa bàn Trung tâm vùng phụ trách thực hiện các yêu cầu của French Polynesia đối với các lô hàng thủy sản xuất khẩu vào thị trường này.
- Thực hiện kiểm tra, chứng nhận theo yêu cầu mới của French Polynesia
- Áp dụng mẫu chứng thư mới (in trên giấy có các dấu hiệu chống giả mạo đã in sẵn Quốc huy, tên tiếng Anh của Bộ, Cục) để cấp cho các lô hàng thủy sản xuất khẩu vào French Polynesia (*mẫu kèm theo*). Đặc biệt lưu ý: Thời hạn áp dụng quy định mới của French Polynesia từ 18/9/2010 (tính theo ngày thủy sản nhập khẩu vào French Polynesia).

Trong quá trình triển khai thực hiện nếu có khó khăn vướng mắc, đề nghị các đơn vị kịp thời báo cáo về Cục bằng văn bản để được hỗ trợ giải quyết.

Nơi nhận:

- Như trên;
- Thứ trưởng Lương Lê Phương (để b/c);
- Cục trưởng (để b/c);
- Cơ quan Chất lượng Trung bộ, Nam bộ;
- VASEP;
- Phòng KHTH (để p/hợp);
- Lưu VT, CL1.





MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT - SOCIALIST REPUBLIC OF VIET NAM
NATIONAL AGRO-FORESTRY-FISHERIES QUALITY ASSURANCE DEPARTMENT
BRANCH.....

Add:

Tel: 84-.....; Fax: 84-.....; E-mail:@mard.gov.vn

CERTIFICAT SANITAIRE ET DE SALUBRITÉ/ HEALTH CERTIFICATE

Relatif aux produits de la mer et d'eau douce⁽¹⁾ (poissons et leurs produits de frais, crustacés, mollusques et autres invertébrés aquatiques) et destinés à la Polynésie française/
Relative to fresh water and sea products⁽¹⁾ (fish and their fresh products, crustaceans, molluscs and other aquatic invertebrates) and intended for importation into French Polynesia

N^o. certificat: Y....00000/10/CH

Pays d'origine/ Country of origin: VIETNAM

Autorité officielle compétente/ Competent official authority:

National Agro-Forestry-Fisheries Quality Assurance Department - Branch (NAFIQAD)

I. Identification des denrées alimentaires/ Identification of the products

Espèce(s) animale(s)/ Species: Date(s) de fabrication/ Date(s) of production:

Nature des pièces/ Pieces: Date(s) de congélation⁽²⁾/ Freezing date(s)⁽²⁾:

Type de l'emballage / Type of packaging: Température d'entreposage et de transport/ Transport and storage temperature:

Nombre de colis / Number of part or packages:

Poids net / Net weight: Durée(s) de conservation⁽²⁾ / Preservation period⁽²⁾:

THE GOODS ARE FIT FOR HUMAN CONSUMPTION AND HAS NIL SALMONELLA AND A TPC AT 35 DEGREES CELCIUS FOR 48 HOURS BELOW 100.000 AND NIL LISTERIA.

II. Origine des denrées alimentaires/ Origin of goods

Nom, adresse, numéro d'agrément vétérinaire pour l'exportation de l' (des) établissement(s) / Name, address, and veterinary registration number of the approved export establishment(s):

Atelier(s) de préparation/ Preparation plant(s):

Atelier(s) de collecte / collecting plant(s):

Atelier(s) de transformation / cutting and/or processing plant(s):

III. Destination des denrées alimentaires/ Destination of the goods

Les denrées sont expédiées / The goods are dispatched:

De/ from: VIETNAM

(lieu d'expédition / Port of loading)

à / to : FRENCH POLYNESIA

(lieu de destination / Place (or country) of destination)

Par le moyen de transport suivant⁽³⁾ / Ship / airline⁽³⁾:

Container/ Seal No. :

Nom et adresse de l'expéditeur / Name of consignor:

Nom et adresse du destinataire / Name of consignee:

⁽¹⁾ Numéros de tarif des douanes Customs codes, notamment : 0302 ; 0303 ; 0304 ; 0305 ; 0306 ; 0307 ; ex 0511 ; 1504 ; ex1516 ; ex1517 ; ex15180000 ; 1603 ; 1604 ; 1605 ; ex 1902 ; ex 21039090 ; ex 2104 ; 2301.

⁽²⁾

IV. Attestation de salubrité / Wholesomeness guarantees

Le vétérinaire officiel ici soussigné certifie que les denrées désignées ci-dessus: / The official veterinary hereby certify that the goods specified above:

1. ont été inspectées et reconnues propres à l'alimentation humaine, à l'alimentation animale⁽⁴⁾; / have been inspected and deemed suitable for human consumption or animal consumption⁽⁴⁾;
2. ont été préparées, manipulées, entreposées et transportées conformément aux règles de l'hygiène alimentaire; / have been prepared, handled, stored and transported in accordance with the regulations of food hygiene;
3. Ne contiennent aucun antiseptique, colorant, conservateur ou autre produit d'addition nocif pour la santé humaine ou animale⁽⁴⁾; / do not contain any antiseptic, food colouring, preservative or any other added product which can harm human or animal health⁽⁴⁾;
4. Ne contiennent pas de résidu de contaminant chimique du à l'environnement ou à la thérapeutique vétérinaire à un taux nocif pour la santé humaine ou animale. / do not contain any residue from chemical contaminant due to environment or veterinary therapy, with a noxious rate/level for human health or or animal health.

V. Attestation zoosanitaire / Sanitary guarantees

Le vétérinaire officiel ici soussigné certifie que les denrées désignées ci-dessus (cf. paragraphe I) répondent aux conditions sanitaires suivantes: / The official veterinary hereby certify that the goods, specified above (part I), comply with the requirements specified hereunder:

1. Pour les produits frais et selon l'espèce⁽⁴⁾: / Fresh products and, according to the species⁽⁴⁾:

- les poissons vivants, les poissons morts non éviscérés et leurs produits de frais (œufs) / Living fish, non-gutted dead fish and their fresh products (eggs):

L'établissement de pisciculture, la zone de provenance ou le pays⁽⁴⁾ est indemne des maladies suivantes: / The fish-farm, area or country⁽⁴⁾ is free from the following diseases:

- nécrose hématoïdique épizootique pour la perche européenne (*Perca fluviatilis*), la truite arc-en-ciel (*Oncorhynchus mykiss*), le saumon de l'Atlantique (*Salmo salar*): / epizootic hematopoietic necrosis for the European perch (*Perca fluviatilis*), the rainbow trout (*Oncorhynchus mykiss*), the Atlantic salmon (*Salmo salar*);

- nécrose hématoïdique infectieuse pour les salmonidés (*Oncorhynchus spp.* et *Salmo spp.*); / infectious hematopoietic necrosis for Salmonidae (*Oncorhynchus spp.* and *Salmo spp.*);

- virus de l'*Oncorhynchus masou* pour les salmonidés (*Oncorhynchus spp.*) / Virus of *Oncorhynchus masou* for Salmonidae (*Oncorhynchus spp.*);

- virémie printanière de la carpe pour la carpe commune (*Cyprinus carpio*), la carpe du roseau (*Ctenopharyngodon idellus*), la carpe argentée (*Hypophthalmichthys molitrix*), la carpe à grosse tête (*Aristichthys nobilis*), le cyprin (*Carassius carassius*), le cyprin doré (*Carassius auratus*), la tanche (*Tinca tinca*) et le glane (*Silurus glanis*); / carp spring viremia for the common carp (*Cyprinus carpio*), the reed-carp (*Ctenopharyngodon idellus*), the silver carp (*Hypophthalmichthys molitrix*), the big-headed carp (*Aristichthys nobilis*), the cyprinid (*Carassius carassius*), the goldfish (*Carassius auratus*), the tench (*Tinca tinca*) and the shet fish (*Silurus glanis*).

- septicémie hémorragique virale pour la truite arc-en-ciel (*Oncorhynchus mykiss*), le brochet du Nord (*Esox lucius*), le turbot (*Psetta maxima*), la truite brune (*Salmo trutta*), le hareng (*Clupea harengus*), les corégones (*Coregonus spp.*), l'ombre (*Thymallus thymallus*), le saumon du Pacifique (*Oncorhynchus spp.*) et la morue du Pacifique (*Gadus macrocephalus*). / viral hemorrhagic septicemia for the rainbow trout (*Oncorhynchus mykiss*), the Northern pike (*Esox lucius*), the turbot (*Psetta maxima*), the brown trout (*Salmo trutta*), the herring (*Clupea harengus*), the Coregonidae (*Coregonus spp.*), the grayling (*Thymallus thymallus*), the Pacific salmon (*Oncorhynchus spp.*) and the Pacific cod (*Gadus macrocephalus*).

- Les décapodes ont été éviscérés, décortiqués (à l'exception du dernier segment de la carapace et du telson), transformés (panés ou marinés ou préparés en bouchons, rouleaux de printemps, samosas, autre type de bouchées) et conditionnés pour le commerce de détail / The decapods have been peeled, deheaded (except for the last segment of the carapace and telson), processed (breaded or marinated or prepared as dim sum, spring rolls, samosas or other types of finger food) and packaged for retail sale.

- Les produits à base d'écrevisses congelés ont été soumis à une température au moins égale à -20° C pendant au moins 72 heures / Frozen crayfish products have been subjected to -20°C or lower temperatures for at least 72 hours

- Mollusques / Molluscs:

Pour les mollusques bivalves vivants, frais et congelés crus, le pays est indemne de maladie d'Akoya. / For the living bivalve mollusks, fresh and frozen raw the country is free from Akoya's oyster disease.

Les huîtres nacrées ont été soumises à un traitement stérilisateur. / Pearl oysters must have undergone a sterilizing process.

2. Pour les denrées ayant été soumises à un traitement thermique: / for cooked processed products:

Le traitement thermique répond aux critères suivants: / The thermal treatment meets the following requirements:

- stérilisation par la chaleur, présentation en emballages étanches aux liquides, aux gaz et aux micro-organismes, tels que boîtes métalliques serties, bocaux de verre ou emballages métalloplastiques; / preserves sterilized through heat, presented in packages tight to liquids, gaz and micro-organisms, such as crimped metallic cans, glass jars or metal and plastic packages;

Ou / Or

- traitement thermique à cœur de 70°C pendant une heure, ou tout traitement par la chaleur équivalent à cette norme quant au résultat recherché, à savoir être positif aux tests en vigueur tels que: activité catalasique nulle et absence de protéine non coagulée, et ne plus présenter aucun des micro-organismes pouvant être trouvés dans le produit frais d'origine. / products that have undergone a core thermal treatment at 70°C for an hour, or any heat treatment equivalent to such standard for the purpose sought, that is to say, to be positive to tests in force such as: no catalase activity or absence of non-coagulated protein, and not contain any micro-organisms that may be found in the original fresh product.

Fait à / given at, le/ date

Cachet officiel / Official stamp

signature du vétérinaire officiel / Signature Veterinary officer

**Order 317 CM of 12 March 2010 amending the order 651 CM of 07 May 1998 relating to zoosanitary and hygiene requirements for importing products of animal origin into French Polynesia
NOR: SDR1000291AC**

The President of French Polynesia,

After the report of the Ministry of Rural Economy, in charge of agriculture, livestock, forestry and the promotion of agro-biotechnologies,

Considering the organic law No. 2004-192 of 27 February 2004 establishing the autonomy statute of French Polynesia, together with the law No. 2004-193 of 27 February 2004 making further provisions for the autonomy statute of French Polynesia;

Considering the order No. 2465/PR of 28 November 2009, as amended, appointing the Vice-President and the other Ministers of the Government of French Polynesia and establishing their assignments;

Considering the Customs Code in French Polynesia;

Considering the resolution No. 77-116 of 14 October 1977, establishing the regulations regarding the inspection of food of animal origin;

Considering the resolution No. 94-159 AT of 22 December 1994 establishing the responsibilities of the Rural Development Department;

Considering the order No.446 CM of 24 April 1995 laying down how the Rural Development Department is organised;

Considering the order 651 CM of 07 May 1998 relating to zoosanitary and hygiene requirements for importing products of animal origin into French Polynesia;

The Council of Ministers, after deliberating in its sitting of 08 March 2010,

ADOPTS AS FOLLOWS:

Art. 1 In article 7 of the above order No.651 CM of 07 May 1998, as subsequently amended, relating to zoosanitary and hygiene requirements for importing products of animal origin into French Polynesia , paragraph IX is replaced by the following paragraph IX:

“IX. Crustaceans

The provisions of this point do not apply to crustaceans that have been cooked through, to crustacean products that were made non-infectious by dehydration (for instance pressed pellets or granulates obtained from extrusion process) or to peeled and headless crustaceans (except for the last segment of the carapace and telson) that have been processed (breaded or marinated or prepared as dim sum, spring rolls, samosas or other types of finger food) and packaged for retail sale.

Order n° 651/CM of 07 May 1998 ruling over the zoosanitary and hygiene requirements for the importation of products of animal origin in French Polynesia.

Modified by :

- Order n° 1471/CM of 10 November 1998 ; JOPF of 19 November 1998, p. 2405
- Order n° 1638/CM of 1^{er} December 2000 ; JOPF of 14 December 2000, p. 3052
 - Order n° 574/CM du 26 avril 2002 ; JOPF of 9 May 2002, p. 1094
 - Order n° 451/CM of 27 March 2007 ; JOPF of 5 April 2007, p. 1219
 - Order n° 1420/CM of 8 October 2008 ; JOPF of 9 October 2008, p. 3854
- Order n° 1609/CM of 10 November 2008 ; JOPF of 20 November 2008, p. 4392
- Order n° 1634/CM of 17 November 2008 ; JOPF of 27 November 2008, p. 4469
- Order n° 317/CM of 12 March 2010 ; JOPF of 18 March 2010, p. 1235

Repeals :

- Order n° 748 ER of 5 October 1978
- Order n° 89 ER of 31 January 1983
- Order n° 303/CM of 26 March 1996

The President of the government of French Polynesia
After the report from the Minister of Agriculture and Livestock,

In view of the modified organic law n° 96-312 of 12 April 1996, establishing the autonomy statute of French Polynesia, together with the act n° 96-313 of 12 April 1996, completing the autonomy statute of French Polynesia ;

In view of the order n° 336 PR of 21 May 1997, appointing the vice-president and other ministers of the French Polynesian Government ;

In view of the modified deliberation n° 63-1 of 18 January 1963, establishing the regulations of the Customs Department of French Polynesia, and considered as the Customs Code ;

In view of the deliberation n° 64-91 of 03 September 1964, setting the measures to take in case of introduction into the territory of new contagious animal diseases ;

In view of the modified deliberation n° 77-116 of 14 October 1977, establishing the regulations for the inspection of food products of animal origin ;

(Visas added, order 1638 CM of 1st/12/00)

In view of the deliberation n°94-159/AT of 22 December 1994 defining the missions of the Rural Development Department ;

In view of the order n°446/CM of 24 April 1995 setting up the organization of the Rural Development Department ;

In view of the order n°1391/CM of 23 October 1998 regarding the microbiological requirements which must be met by certain foodstuff of animal origin ;

The Council of Ministers having deliberated in its session of 06 May 1998,

Orders :

(Replaced, order 1638 CM of 1st/12/00, art 1)

Article 1 -- This order regulates the zoosanitary and hygiene conditions for the import of products of animal origin and animal feed:

Goods designation	Customs Tariff Number
Meat of the species	
- bovine: fresh or chilled	0201
bovine: frozen	0202

- Whey, even concentrated or with sugar or other sweeteners added consisting in natural components of milk, even with sugar or other sweeteners added not specified or included elsewhere	0404
- Butter and other fatty components of milk	0405
- Cheese and curds	0406
- Bird eggs, in their shells, fresh, preserved or cooked	0407
- Bird eggs without their shells and yolk, fresh dried, cooked in water or steam, molded or preserved in any other way, even with sugar or other sweeteners added	0408
- Natural honey.....	04090000
- Edible animal-origin products not specified or included elsewhere.....	04100000
- Untreated pig or boar silk; badger hair and other hair for brush-making; waste from such untreated hair-silk	ex 0502
- Animal guts, bladders and stomachs, in whole or in pieces, other than from fish: fresh or chilled, chilled, frozen, salted or in brine, dried or smoked	05040000
- Skins and other parts of birds covered with their feathers or down, feathers, feather parts, raw down, cleaned, disinfected or treated; powders and waste from feathers and feather parts	0505
- Bones and raw core of horn, simply prepared (but not chopped); powders and waste therefrom.....	0506
- Horns, hooves, unguis, antlers, claws and beaks, raw or simply prepared; powders and waste from therefrom	Ex 0507
- Glands and other animal-origin substances used in the preparation of pharmaceutical products, fresh chilled, frozen or preserved in any other way	Ex 05100000
- Eggs from fish, crustaceans and mollusks, fish waste, baits for industrial fishing, tendons and nerves, offcuts and other similar scraps from raw skins, blood not prepared, blood powder.....	ex 0511
- Cereal straw and husks even chopped, moulded, ground, pressed or in the form of pellets	1213
- Hay and similar fodder products, even pressed in the form of pellets	1214
- Pig fat (including lard) and poultry fat, other than that of head 0209 or 1503	15010000
- Fats of bovine animals, sheep or goats, other than those of heading 1503	

Pasta, even cooked or stuffed (with bovine meat or meat prepared from tissues at risk of ovine and caprine animals) or otherwise prepared, such as lasagna, ravioli, cannelloni; couscous, even prepared..... Ex 1902(*)

(Line inserted, arr 1634 CM of 17/11/18, 1st art) Baker's wares (fresh or industrial products) refrigerated or frozen, containing meat, cheese, raw eggs, molluscs and crustaceans ex 19059050 (*)

Preparations for sauces and prepared sauces..... Ex 21039000(*)

Preparations for soups, broths; prepared soups or broths; composite homogenized food preparations; of bovine origin or prepared from tissues at risk of ovine or caprine animals Ex 2104(*)

Ice creams, even containing cocoa..... 2105 (*)

Food preparations not specified nor included elsewhere 21061000 (*)
 21069010 (*)
 21069090 (*)

Meal, meals, and pellets, of meat or meat offal unfit for human consumption; greaves (cracklings) 2301

Preparations used in animal feeding 2309 (*)

Bi-calcium phosphates of bovine origin Ex 2309 or ex 2510(*)

Glands and other organs for organotherapeutic use in a dried or powdered state. Other animal substances prepared for therapeutic or prophylactic purposes, excluding products of human origin ex 3001

Prepared animal blood for therapeutic, prophylactic or diagnosis use, specific animal serums and other blood constituents, excluding blood, serum and other constituents of human blood ex 3002

Fertilizers of animal origin, even mixed with plant fertilizers or chemically processed; fertilizers resulting from the mixing or chemical process of animal products..... Ex 31010000(*)

Caseins, caseinates and other derivatives of caseins..... 3501

Albumins (including concentrates of several whey proteins containing, when calculated on dry substance, more than 80% of whey proteins), albuminates and other albumin derivatives..... 3502

Gelatins (including those presented in the form of square or rectangle sheets, even those wrought on the surface or colored) and their derivatives; ichtyo-glue (fish-glue); other glues of animal origin, excluding casein glues of heading n°3501 3503

Milk protein concentrates, containing, when calculated on dry substance, more than

description of the products concerned, and the period during which the products shall be subjected to the provisions of this order.

Article 2. - For the purpose of this order, the following expressions shall have the following meanings :

- *fresh meat*: all parts of animals that are suitable for human consumption, including vacuum-packed meat or meat packed under controlled atmosphere, having undergone no treatment allowing them to be preserved in any other manner than by way of cold ;

- *preserves* : products whose preservation is ensured by packing in a recipient which is tight to liquids, gas and micro-organisms under 55°C, and by a heat-treatment aiming at destroying or inhibiting totally the enzymes as well as the micro-organisms in a normal or sporulated state and their toxins, the presence and the proliferation of which might alter the products ;

- *industrial food product* : product which has the following indications marked on the packaging : country of origin, name, address and type of firm for the company which made the product, net weight and composition of the product, and the health stamp from the official veterinary department of the country of origin, if any ;

- *meat-based products*: products obtained through a treatment applied to the meat, either through cooking, desiccation, salting, brining or smoking ;

- (indents deleted, order 1634 CM of 17/11/08, art 2)

- *products of animal origin intended for industrial use* : raw skins and leather, furs, wool, hair, silk, feathers, toenails (unguis) and horns, bones, blood, guts, fertilisers of animal origin, guano as well as dairy produce when they are intended for industrial use ;

- *products of animal origin intended for pharmaceutical use* : organs, glands, tissues and organic liquids of animals intended for the preparation of pharmaceutical products ;

- (indent replaced, arr 1634 CM of 17/11/08, art 2) *country, area or compartment free from* : country, area or compartment which, according to the definition of the Terrestrial and Aquatic Animal Health Code of the World Animal Health Organisation, are free of a disease according to the definition of the same codes ;

- *country, area or compartment in which the bovine spongiform encephalopathy (BSE) risk is negligible, controlled or undetermined* : country, area or compartment in which, according to the definition of the Terrestrial Animal Health Code of the World Animal Health Organisation, the BSE risk is negligible, controlled or undetermined according to the definition of the same codes.

Article 3. - The import under any customs schemes of products described in article 1 can be achieved only through the official customs departments and subject to a sanitary inspection including :

a) the systematic check of the documents coming with the goods, which may occur before they are unloaded, and which includes the verification (words replaced, order 1609 CM of 17/11/08, art 1) of the health certificate(s), hygiene certificate(s) or declarations on one's honour required and of commercial documents, if necessary ;

b) a physical check of the quality of the goods and their means of transport. Such inspection can be carried out through probing for (words replaced, order 1609 CM of 17/11/08, art 1) frozen products or those whose processing allows transport at ambient temperature and must enable to ascertain the good

- or, if the product is officially imported into the country of provenance before being re-exported, issue a new certificate showing all the indications of the original certificate or any other indications approved by the QAAV Director of the Rural Development Department.

The name of the consignee in French Polynesia and the tonnage of the goods for which the new certificate has been issued must be specified therein.

Article 6.- Salubrity certificate is obligatory for food products.

The certificate must certify that the products for which it has been issued:

- have been inspected and deemed suitable for human consumption or animal consumption, according to the situation;
- have been prepared, handled, stored and transported in accordance with the regulations on food hygiene;
- have been prepared from animals subject to sanitary inspection and known as being sound before and after slaughtering;
- do not contain any antiseptic, food colouring, preservative or any other added product which can harm human or animal health;
- do not contain any residue from chemical contaminant due to environment or veterinary therapy, with a noxious rate/level for human or animal health.

(Paragraph added, order 1638 CM of 1st/12/00, art 2)

Any other form of certification including the preceding elements must be approved by the Head of the “Département de la Qualité Alimentaire et de l’Action Vétérinaire” (Food quality and Veterinary Action Unit) of the Rural Development Department.

It must also include the following indications :

- the preservation mode of the goods and in particular the temperature required for their transport and storage, for those which have not been thoroughly processed;
- the date of slaughter for refrigerated and frozen meat;
- the freezing date for frozen products;
- the date of packing for milk;
- the date of fabrication for other goods, and, if necessary, the code used on the package;
- the preservation period.

For frog legs, the certificate must, in addition, certify that they have undergone a bacteriological examination (words replaced, order 1638 CM of 1st/12/00, art 3) and that the results are satisfying according to the standards of the above-mentioned order n°1391/CM of 23 October 1998.

The following elements must also appear on the salubrity certificate: the address and the approval number(s) for the slaughtering establishments, those in charge of the preparation, collecting, cutting and/or processing.

These must be approved for export by the competent authority of the country of origin and meet hygiene facilities and functioning requirements at least equivalent to those of French Polynesia.

(Subparagraph added, order 1609 CM of 17/11/08, art 3) In the case of fishing products directly imported from fishing vessels that fly a flag of a country other than France, or are registered in a country other than French Polynesia, the hygiene certificate issued by the country where the vessel is registered is replaced by a declaration of the captain which specifies, for all the products he intends to land :

farms that are not considered as being free from Aujeszky's disease during their transport to the slaughter house or inside the slaughter house.

B – Provisions regarding bovine spongiform encephalopathy (BSE)

1°) The following products are subject to no measure of origin restriction regarding BSE :

a) deboned meat coming from muscles of the skeleton (excluding mechanically separated meat), coming from bovines aged at least 30 months and which were not subjected to a stunning process prior to being slaughtered, by injecting compressed air or gas in the cranial cavity, and not subjected to a pithing process, and which have been prepared in such a way as to avoid any contamination by one of the specified risk materials listed in point 3°) of this paragraph ;

b) blood and blood products, coming from bovines which were not subjected to a stunning process prior to being slaughtered, by injecting compressed air or gas in the cranial cavity, and not subjected to a pithing process ;

c) gelatine and collagen prepared exclusively from hides and skins ;

d) deproteinated tallow (having a content of insoluble impurities not exceeding 0.15% in weight) and products derived from such tallow.

2°) Fresh meat and meat-based products other than those listed in point 1°) must have been obtained from bovines that were born, raised, fattened and slaughtered :

a) either in a country, an area or a compartment showing a negligible risk of BSE. If native cases of the disease have been reported, the products must come from bovines born after the date from which the prohibition to feed ruminants with meat and bone meal or greaves (cracklings) from ruminants has actually been complied with;

b) or in a country, an area or a compartment showing a controlled risk of BSE. The products :

- must come from bovines which were not subjected to a stunning process prior to being slaughtered, by injecting compressed air or gas in the cranial cavity, or subjected to a pithing process ;

- must not contain any specified risk materials listed in point 3°) of this paragraph, or meat mechanically separated from the cranium or the vertebral column of bovines aged less than 12 months ;

c) or from a country, an area or a compartment in which no native case of BSE has been reported for at least 7 years and the status of which is undetermined. The products :

- must come from bovines that were not fed with any meat and bone meal, or greaves (cracklings) and which were not subjected to a stunning process prior to being slaughtered, by a device injecting compressed air or gas in the cranial cavity, or subjected to a pithing process ;

- must not contain or be contaminated by any specified risk material listed in point 3°) of this paragraph, or any nervous or lymphatic tissues which were made apparent during the cutting, or any meat mechanically separated from the cranium or the vertebral column of bovines aged less than 12 months.

3°) The specified risk materials are as follows :

- tonsils and distal part of the ileum when such products come from bovines of any age ;

- encephalon, eyes, spinal marrow, cranium and vertebral column when such goods come from bovines which were more than 30 months of age when they were slaughtered.

The following specified risk materials : encephalon, eyes, spinal marrow, cranium and vertebral column when such goods come from bovines which were more than 12 months of age when they were slaughtered, must come from a country, an area or a compartment where BSE risk is negligible or controlled.

II.- Cooked pig processed meat and cooked processed products, including sterilized preserves

- a) UHT process (Ultra High Temperature = minimal temperature of 132°C for at least one second);
- b) if milk pH < 7, high pasteurization;
- c) if milk pH = 7, high pasteurization applied twice.

2. For milk intended for animal consumption

- a) high pasteurization (72°C for at least 15 seconds) applied twice;
- b) high pasteurization combined with another physical process which, for instance, maintains pH < 6 for at least one hour or combined with a thermal treatment at least 72°C and desiccation;
- c) UHT combined with another physical process, such as described in above paragraph b).

(Subparagraph deleted, arr 1634 CM of 17/11/08, art 6)

V.- Honey, apiarian products and equipment which have already been used in the operations of an apiary

(Paragraph modified, order 1471 JCM of 10/11/98, art 1) Such products must come from apiaries free from European and American foul-brood and nose-mosis, around which, no case of such diseases have been reported for at least six months and within a radius of five kilometers around the apiaries.

They must not have been in contact with bees for at least 48 hours before being shipped.

Wax must have gone through a heat treatment at 100°C for 30 minutes.

(Paragraph replaced, arr 1634 CM of 17/11/08, art 5) VI. Products of animal origin intended for animal feed and mastication products

These products must come, according to the animal species of the by-products, from a country that is free from foot-and-mouth disease, rinderpest, Rift Valley fever and peste des petits ruminants, swine vesicular disease, classical swine disease, African swine disease, Aujeszky's disease, enterovirus encephalomyelitis, highly pathogenic avian influenza, Newcastle disease, rabbit haemorrhagic viral disease, epizootic haematopoietic necrosis, infectious haematopoietic necrosis, herpesvirus of masu salmon, spring viraemia of carp, viral haemorrhagic septicaemia, Taura syndrome, white spot disease, yellow head disease, spherical and tetrahedral baculovirus, spawner-isolated mortality virus disease and Akoya oyster disease, or must have undergone a treatment which deactivates agents of these diseases present in the infected country or area.

Importers of cysts of *Artemia sp.* must provide a statement on their honour mentioning that the cysts will be disinfected before being put under incubation.

1°) Products of animal origin intended for animal feed, other than ruminants, whose flesh and by-products are consumed by man must not contain salmonellas and must meet with one of the following conditions :

- a) must come from a country in which BSE risk is negligible;
- b) must not contain proteins from ruminants, excluding the following products coming from healthy animals : milk and dairy produce, gelatine derived from hides and skins, hydrolysed proteins derived from hides and skins of ruminants, adipous tissues declared fit for human consumption, dried plasma and other blood products.

2°) Products of animal origin intended for ruminant feed must not contain salmonellas and must meet one of the following conditions :

- a) must come from a country in which BSE risk is negligible and not contain ruminant-derived meat and bone meal and greaves ;

have been subject to the action of marine salt containing 2% of sodium carbonate for 28 days at least and have been stored during at least the 40 days preceding their loading.

The requirements regarding foot-and-mouth disease do not apply to leathers and semi-processed skins, limed or pickled skins and semi-processed leathers – for instance chrome-tanned (wet blue) leather or split leather), in so far as these products have undergone the chemical and mechanical treatments used in the tanning industry.

5. Wool and hair

They must come from a country free from rinderpest and foot and mouth disease for ruminants, (words added, order 1638 CM of 1st/12/00, art 13) from sheep pox and goat pox for small ruminants, free from hemorrhagic viral disease for rabbits and have been treated with an appropriate antiseptic solution, washed and dried.

Derogations can be granted for the import of said goods from:

1°) areas or regions of an infected country known as being disease-free without vaccination by the International Office of Epizootias;

2°) countries not officially disease-free, subject to the condition that a risk analysis carried out at the importer's expense has demonstrated that the risk of introduction of the disease in the territory is acceptable both from a sanitary and economic point of view.

6. Feathers and down

(Paragraph replaced, order 1638 CM of 1st/12/00, art 14)

They must have been cleaned and be free from all animal tissue and extraneous matter or must have undergone one of the following processes:

- exposed to a temperature of at least 82°C for more than 1 hour;
- soaked in a solution of 10 % formalin for not less than 4 hours;
- cleaned of all extraneous matter and then fumigated with formalin vapour for not less than 10 hours;
- gamma irradiation at 50 kGray.

VIII.- Fish and their spawning products (eggs)

Living fish, non-eviscerated dead fish and their spawning products (eggs) must come from a fish-farm, a area or a country free from the following diseases:

- epizootic hematopoietic necrosis for the European perch (*Perca fluviatilis*), the rainbow trout (*Oncorhynchus mykiss*), the Atlantic salmon (*Salmo salar*);
- infectious hematopoietic necrosis for Salmonidae (*Oncorhynchus spp.* and *Salmo spp.*);
- Virus of *Oncorhynchus masou* for Salmonidae (*Oncorhynchus spp.*);
- carp spring viremia for the common carp (*Cyprinus carpio*), the reed-carp (*Ctenopharyngodon idellus*), the silver carp (*Hypophthalmichthys molitrix*), the big-headed carp (*Aristichthys nobilis*), the cyprinus (*Carassius carassius*), the goldfish (*Carassius auratus*), the tench (*Tinca tinca*) and the shet fish (*Silurus glanis*);
- viral hemorrhagic septicaemia for the rainbow trout (*Oncorhynchus mykiss*), the Northern pike (*Esox lucius*), the turbot (*Psetta maxima*), the brown trout (*Salmo trutta*), the herring (*Clupea harengus*), the Corgonidae (*Coregonus spp.*), the grayling (*Thymallus thymallus*), the Pacific salmon (*Oncorhynchus spp.*) and the Pacific cod (*Gadus macrocephalus*).

B – Gelatine and collagen coming from a country, area or compartment where BSE risk is not negligible must come from bovines which were subjected to *ante mortem* and *post mortem* inspections showing positive results, and for which :

1°) the craniums and vertebra (excluding the caudal vertebra) of bovines which were more than 12 months of age when they were slaughtered if the country, area or compartment is infected by BSE or shows an undetermined BSE risk, or 30 months if the country, area or compartment shows a controlled BSE risk, have been removed ;

2°) the bones have been subjected to a treatment including each of the following steps :

- a) washing under pressure (fat removal),
 - b) acid demineralisation,
 - c) alkaline or acid treatment,
 - d) filtration,
 - e) sterilisation at a temperature of 138°C or higher for at least 4 seconds,
- or any equivalent or more effective treatment in terms of reducing the infectious power (high pressure thermal treatment for example).

XII.- Straw and fodder

Straw and fodder must come from a country that is free from foot-and-mouth disease or must have been submitted to :

- the action of water steam in an enclosed space for at least 10 minutes and at a temperature that is at least 80°C, or

- the action of formalin steam (formaldehyde gas) obtained from its commercial solution at 35-40% in a space enclosed for at least 8 hours and at a temperature of at least 19°C.

Article 8.- Taking imported goods out of the customs area, after the authorization by and under the control of the Customs Department, is subject to the delivery by the inspector veterinary assisted by his sanitary agents, either of a permit after a positive control of documents and salubrity inspection when obligatory, or of a sanitary authorization for taking out of the customs area after a positive control of documents, subject to the condition that the goods be transported directly to specific separated premises agreed by the Customs Department and that the importer undertook to break the seals and to open the containers only in the presence of a sanitary agent from the Rural Development Department, and of the verifying customs agent when an actual customs inspection is required. In the latter case, the delivery of the permit occurs after the positive salubrity inspection has taken place.

Article 9.- Any shipment without a sanitary and/or salubrity certificate or other required documents, or coming with a non-valid certificate, or any good which does not meet the regulatory conditions for transport, packaging, marking or presentation, shall be turned back.

In addition, products that are recognized as being altered, toxic or presenting any danger for human or animal health are seized and destroyed upon the order of the head of the Department of Food Quality and Veterinary Action Section from the Rural Development Department and after the authorization from the Customs Department, in the presence of an agent of the Rural Development Department and an agent of the Customs Department.

However, importers and customs declarants may be authorized, with the approval of the Customs Department, to place within the customs area goods put in consignment by the Head the of Food Quality and Veterinary Action Section, while waiting for, either the goods to be re-exported, or the sanitary certificate or the very goods to be made in conformity within a maximum period of 30 days, if consignment was motivated by defaulting labeling.

c) (Paragraph replaced, order 451 CM of 27/03/07, art 1) Are exempted from the production of sanitary and salubrity certificate food products when they are introduced by individuals in order to be consumed in family and the feathers imported with a non-profit purpose, provided that they are cleaned and free from all animal tissue and other extraneous matter, within the limit of 7 kg per person or per postal parcel.

d) Whether they are exempted from the production of the required sanitary certificate or not, all products and goods of animal origin imported by travelers and via postal parcels must spontaneously be presented to sanitary and qualitative inspection, carried out by a control agent, when the travelers disembark, or at the arrival center for postal parcels.

In the case where such inspection reveals that the goods are likely to present a danger for animal or consumers health, they are seized and destroyed upon the order of the head of the Department of Food Quality and Veterinary Action Section from the Rural Development Department and after the authorization from the Customs Department, in the presence of an agent of the Rural Development Department and an agent of the Customs Department, without any possibility for their owner or holder to claim any indemnification.

Article 13.- The order n°748/ER of October 5, 1978, ruling over the importation of animal products and products of animal origin into the Territory of French Polynesia and the order n°89/ER of January 31, 1983 ruling over the importation of fish and sea products are cancelled.

Article 14.- The Minister of Finance and Administrative Reforms and the Minister of Agriculture and Livestock, are in charge, each in the matters which incumbent upon them, of the implementation of this order which shall be published in the Official Gazette of French Polynesia.

Made in Papeete on May 7, 1998,
By the President of the French Polynesian Government
Gaston FLOSSE

The Minister of Agriculture and Livestock
Patrick BORDET

The Minister of Finance and Administrative Reforms
Patrick PEAUCELLIER