

VII. *Guarantees as to the end product*

19. The product originates from an establishment in which regular official checks including colony count tests are carried out with a view to ensuring that it does not contain any of the following:
- Pathogenic organisms dangerous for human health including coliforms, staphylococci and salmonella,
  - toxins of microbial origin,
  - contaminants resulting from the steam used in the heat treatment process,
  - processing additives.

VII. *General declaration in respect of contaminants and residues*

20. The authorities of the exporting Member State declare that they exercise a regular official surveillance over contaminants and residues in milk which could constitute a hazard to human health.

Official Stamp

Signature  
Name in capitals  
Official Status  
Date

(14 SI)

## IMPORTATION OF MILK REGULATIONS 1988

The Minister of Agriculture, Fisheries and Food, in exercise of the power conferred on him by Regulation 4(1)(d) of the Importation of Milk Regulations 1988 (SI 1988 No. 1803) requires that my certificate accompanying imported milk (as defined in those Regulations, but excluding cream and milk-based drinks) shall contain the information requested, and the official health attestation set out in the model certificate in the Schedule to this notice, shall be in English and shall be signed by an official of a competent authority in the exporting Member State (that is to say an authority having power under the laws in force in the exporting Member State to examine milk, and to certify as to its fitness for human consumption).

## SCHEDULE

## MODEL PUBLIC HEALTH CERTIFICATE FOR HEAT TREATED MILK IMPORTED FROM A MEMBER STATE OF THE EUROPEAN ECONOMIC COMMUNITY, TO BE PRESENTED TO THE PORT HEALTH AUTHORITY AT THE TIME OF IMPORTATION.

Exporting Country:

I. *Identification of product*

- Description of product:
- Butterfat content:
- Customs Classification:
- Description of heat-treatment: time/temperature
- Date of heat-treatment:
- Description of packaging (ie volume and type of container):
- Total quantity of consignment (as declared for Customs purposes):
- Reference number of consignment:

II. *Origin of product*

- Name and address of processing establishment, and official approval number:
- Name and address of exporter:

III. *Destination of product*

- Name and address of consignee:
- Name and address of ultimate destination:

IV. *Means of transport*

- For railway wagons of goods vehicles the registration number should be given (if known), for aircraft the flight number and for ships the name:

HEALTH ATTESTATION TO BE SIGNED BY AN  
OFFICIAL OF A COMPETENT AUTHORITY IN THE  
EXPORTING MEMBER STATE

I, the undersigned, hereby certify that:

V. *General*

14. This milk has been produced under production conditions and subject to checking as provided for in Council Directive 85/397/EEC of 5th August 1985.

VI. *Condition of Milk Before Processing*

15a. The untreated milk was produced on holdings registered with the competent authorities which have been inspected periodically in order to ensure that hygiene requirements equivalent to those specified in sections A, B and C of Chapter VI of Annex A of the Directive are being complied with and that the conditions relating to the upkeep of the premises and to the milking operations are satisfactory.

15b. The untreated milk supply from each holding is regularly checked to establish its average plate count. These checks are carried out by [insert details of Government Department, Producer organisation etc. responsible for testing]. The purpose of these arrangements is to ensure that the untreated milk is suitable for the production of pasteurised milk, and that the end product does not represent a threat to human health.

VII. *Guarantees in respect of the end product*

16a. The milk has/has not undergone an initial heat treatment not amounting to pasteurisation. Processing has been carried out in approved establishments maintaining standards equivalent to those specified in Chapters I to V of Annex A of the Directive as follows:

*Pasteurised milk:*

Pasteurisation has been achieved by means of a treatment involving a high temperature for a short time (at least 71.7C for 15 seconds or any equivalent combination).

*Sterilised milk:*

The milk has been heated and sterilised in hermetically sealed packagings or containers the seal of which remains intact.

or

*UHT milk:*

The milk has been obtained by applying a continuous flow of heat during one unbroken period entailing the application of a high temperature for a short time (not less than 135C for not less than a second) and the use of aseptic opaque containers for packaging.

[Delete 2 alternatives not applicable]

The milk has been packaged in accordance with Chapter VIII of Annex A of the Directive [delete if not applicable].

16b. Regular official checks are carried out with a view to ensuring that the milk does not contain pathogenic organisms dangerous for human health. The milk has a freezing point of minus 0.530 Hortvet (equivalent to minus 0.512 Celsius) or less. In addition:

Pasteurised milk has negative phosphatase and positive peroxydase.

or

Sterilised milk shows a negative reaction to the modified Ascheffenburg turbidity test

or

UHT milk shows a positive reaction to the modified Ascheffenburg turbidity test

[Delete 2 alternatives not applicable]

VIII. *Guarantees as to storage and transfers*

[Delete for UHT and sterilised milk]

17. The temperature of the milk in storage at the treatment establishment has not exceeded 6C. The milk will be transported under conditions equivalent to those prescribed in Chapter XI of Annex A of the Directive.

18. The milk tanker used for the consignment referred to in this certificate has/has not been used exclusively for the transport of heat-treated milk. [Delete as appropriate].

Official Stamp

Signature  
Name in capitals  
Official Status  
Date

J. C. Redfern, For the Minister of Agriculture,  
Fisheries and Food  
(15 SI)