SEAFOOD INSPECTION PROGRAM
U.S. DEPARTMENT OF COMMERCE
1315 EAST-WEST HIGHWAY
SILVER SPRING, MARYLAND 20910-3282
USA

March 31, 2008

MEMORANDUM FOR: All USDC Seafood Inspection Program Staff

FROM: Director, Seafood Inspection Program

SUBJECT: Completion of French Polynesian Export Certificates

The Seafood Inspection Program (SIP) has received information that there may be some inconsistencies with the issuance of the French Polynesian certificate (FP) and need to clarify our responsibilities regarding the wording on the certificate when issuing these certificates.

Requestors/Customers should be notified prior to inspection that the SIP can NOT certify that aquaculture production areas or countries are free from disease. Certain product types/forms and specific species are subject to be held at ports or denied entry unless prior approval has been granted by importing country authorities. SIP staff should make sure prior to inspection that requestors have possession of the correct documentation for product compliance with FP import regulations.

Inspectors should continue to complete this certificate in its entirety, filling out each information field when applicable. Sections I, II, and III are product, processor and shipping information and should be completed by the inspector after the inspection according to supervisory directed procedures. Section IV is covered under HACCP Food Safety guidelines and can be certified by inspectors after assuring processors and handlers of the product are currently in good standing with the FDA.* Section V part 1 is product dependent and requires information be supplied by the vendors for several specific product types/forms. Unless information on the "aquaculture farm/area or country" is available, it is the inspectors' responsibility to determine which segments apply to the product in their inspection and gather the appropriate documentation. Sections that do not apply should

be lined out. Letters from suppliers' or certificates of conformance (COC's) should be collected and attached to export certificates for all products, which fall into these categories. When suppliers' information is not available for locations, samples can be drawn per applicable sampling plans (at the cost to the requestor) and sent to competent laboratories to determine if individual lots, not locations, are free from disease. These results should be attached to the export certificate and noted to under the appropriate crossed out sentence. Section V part 2 is also product dependent and requires information be supplied by the vendors. Company letters, COC's or HACCP guidelines will suffice in this section. Again, these should be attached to the certificate after inspection.

*Inspectors should continue to work with vendors to promote the program and facilitate commerce. Inspectors can use the FDA EU approved list to determine whether some suppliers are in good standing with the FDA. When companies are not on this list, contact should be made with the local FDA field office prior to issuance of certificate. All product consignments that are certified on these certificates should have appropriate paperwork to confirm compliance with U.S. regulations.